

Steamed Pork Spareribs (Grandmother's Recipe)

1 tablespoon black beans, rinsed
2-3 cloves garlic
Juice from 1 slice of ginger
1 teaspoon white wine
1 1/2 Tablespoon light soy sauce
1 tablespoon oyster sauce
1/4 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 lbs. pork spareribs.
2 tablespoons cornstarch.

Mash together black beans, garlic, and ginger juice. Add white wine, soy sauce, oyster sauce, sugar, salt, and pepper. Mix above mixture with the pork spareribs. Mix in cornstarch. Place pork spareribs in a shallow dish. Steam for about 40 to 50 minutes.