

August 2016
Mrs. Judy Lee's Recipe

Hong Shao Pai Gu (Red Braised Pork Spareribs)

Double
if more
meat {
12 pork spareribs
2 Tbl sugar
2 Tbl white vinegar
6 Tbl soy sauce (Kikkiman)
6 slices ginger (optional)
Boiled eggs, peeled (optional)

Put spareribs in a pot. Cover with water. Bring to a boil. Close the fire. Remove the spareribs. Rinse with fresh, cold water.

Put spareribs in a pressure cooker.

Add sugar, vinegar, and soy sauce. Add 1/2 c. water.

Add ginger.

Cook under pressure for 20 minutes.

Let pressure release naturally.

Add boiled eggs. Can boil 15 minutes to reduce liquid and allow eggs to coat with sauce.