

SPARERIBS IN CLAY POT

(Pai Gwut Bow)

1 lb. pork spareribs
2 qt. water
2 green onions, finely chopped

Sauce:

1/4 c. cold water
1 tbsp. white wine
2 tbsp. white or cider vinegar
3 tbsp. sugar
1/4 c. dark soy sauce*

*Dark soy sauce gives rich color and full flavor to the meat and gravy.

Serves 5

1. Have the butcher cut the slab of spareribs lengthwise into strips 1 1/2" wide. Cut the rib bones apart and trim off excess fat.
2. Bring water to a boil. Add ribs and parboil for 2 minutes. Drain well.
3. Combine sauce ingredients and add to a 9" clay pot or flameproof glass saucepan. Bring to a boil. Add spareribs. Cover and cook for 30 minutes over medium heat. (Check liquid occasionally. There should be 3/4 c. sauce remaining at the end of 30 minutes. If there isn't, mix up additional sauce and add it to the pot.)
4. Garnish with green onions. Serve.

Advance preparation: The entire recipe may be prepared a day in advance and reheated on the stove or in a microwave oven. It may also be kept hot in a warm oven for up to 1 hour.

Variations: Substitute 1 lb. chicken for the spareribs. If using thighs or drumsticks, leave whole; cut whole breast into 6 equal pieces on the bone. Beef ribs, cut into 2" pieces, are also delicious cooked this way. Cooking time remains the same for both variations.

Jennie Low,
Chopsticks, Cleaver,
and Wok,
Chronicle Books,
San Francisco,
1997