

# CHINESE COOKING

via thru ZOOM  
with Jin

## *Braised Pork Ribs*

### Ingredients:

1 lb	Ribs (Short ribs, baby back ribs or country style ribs)
15 g	Rock sugar
1 tbs	Oil
2	Whole scallions
6	Slices of ginger
2	Star anise
1 tsp	Salt
1 tbs	Soy sauce
1 tbs	Cooking wine

### Steps:

1. Cut the ribs to 1-inch pieces
2. Fill a large pot with water, bring to boil. Add the ribs into water, bring to boil for about 2-3 minutes
3. Take the ribs out of the boiled water, rise and let drain.
4. With a clean wok/deep skillet, add the oil and rock sugar. Heat up for about 1 minute.
5. Add in the ginger, star anise and ribs. Stir for about 5 minutes.
6. Add water to cover the ribs, then add soy sauce, salt, cooking wine, bring to boil with high heat.
7. Reduce the heat to medium or low medium, cover the wok with a lid and cook for about 20-30 minutes. Gentle turn the ribs every 10 minutes.
8. While waiting for the ribs, chop the scallions into small pieces.
9. When the water in the wok is reduced to only cover the bottom of the wok, add in the scallions, stir for 30 second.
10. Plate the ribs in to a bowl or on a plate.

