



....Another Rice Dish... with ??????

NIBBLEDISH CONTRIBUTOR

Ingredients

- beef spare ribs 500g - onion sliced - tomato diced - garlic smashed ??? (marinade)? -
tablespoon water - tablespoon soy sauce - teaspoon sesame oil - teaspoon sugar -
teaspoon baking soda - tablespoon cornflour ??? (sauce)? - 2 tablespoon water - 2
tablespoons vinegar - 2 tablespoons tomato paste - 2 tablespoons sugar - teaspoon
salt - teaspoon cornflour

Instructions

TRANSLATED!!!!!! :D 1. Tenderise beef and marinate for 30 minutes. 2. 4 tablespoons
of oil in a frying pan over a medium flame, cook it until the bones turn golden-ish, then
take it out and set it aside. 3. Use the remaining oil to cook up the onions, garlic and
tomatoes until the onions are lightly browned and the mixture smells fragrant. 4. Put the
sauce into the frying pan with the onions, garlic and tomatoes until it starts to boil and
stir it to make sure it's mixed. 5. Add the beef ribs in and stir fry lightly until it 'absorbs'
the sauce.