



Chinese Steamed Spareribs with Black Bean Sauce

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Ingredients

1-1/2 lbs pork sparerib (rib tips) 2 tablespoons black bean sauce 1 tablespoon Chinese rice wine (or dry sherry) 2 teaspoons cornstarch 1/2 teaspoon grated ginger (on microplane grater) 2 cloves garlic, minced 1/4 teaspoon ground black pepper 1 teaspoon cooking oil 1 teaspoon sesame oil 1 teaspoon sugar

Instructions

1. Cut the spareribs crosswise into 1" - 2" sections. Combine the rest of the ingredients. Transfer spareribs and sauce into a shallow, heatproof dish that will fit inside your steamer (a pie plate works great.) Let marinate at room temperature for 30 minutes. 2. Set spareribs in steamer. Steam on med-high heat for 18-20 minutes until ribs are no longer pink. Make sure that when you are steaming that you don't run out of water in the steamer. Replenish with additional water, if needed.