Coffee Aroma Golden Ribs

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 sticks pork ribs
- 1 tsp sesame oil
- 2 tbsps corn flour
- 6 tbsps beer/shaoxing wine
- 1/2 packet of 3 in 1 instant coffee mix
- a pinch of salt
- 1 tbsp light soy sauce
- 3 cloves garlic (finely chopped)
- oil
- some water
- 2 cm ginger (finely chopped)

Instructions

Got this recipe from a friend & I can't wait trying it out with my own way - a little of modification based on what I have in my kitchen..I have never tried out any dishes with coffee so far, thus have no idea how the original taste like. The result wasn't that bad - it's 'finger licking good'! LOL. Try out!

1. Marinade ribs with sesame oil, beer, salt & light soy sauce for about 10 mins. Place the rib in a separate bowl & keep the marinated sauce aside.
2. Add 1/4 packet of instant coffee mix & corn flour to the ribs & mix well. Set aside.
3. Add the remaining instant coffee mix to the sauce just now with some water.
4. Heat oil & fry every surface of ribs until golden brown. Dish out in a plate.
5. Add oil & stir fry garlic together with ginger until fragrant before adding the sauce. Heat to boil.

6. Finally, pour the sauce on top of fried ribs.

* 2 servings.