Pork Ribs with sweet soy and gochujang

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Ingredients

- 1 lbs of pork ribs
- salt

- pepper
- tomato sauce

- sweet soy (kecap manis abc)
- gochujang (spicy korean bean paste)
- oil for frying
- corn starch

Instructions

- Clean ribs and cut small
- In a mixing bowl, mix ribs with corn starch, pepper and salt.
- Heat oil in frying pan, deep fry the ribs till golden brown, set a side
- In saute pan, saute garlic, tomato sauce,sweet soy and bean paste.

- Pour in ribs into sauce, toss a little bit till all ribs coated with sauce.
- Serve with steam rice.