



Ching Du Pork Ribs

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lbs pork back ribs - 3/4 tsp salt and sugar - 1/2 tbsp sherry - 1 garlic clove, chopped
- 1.5 tbsp cornstarch - Oil - 1 tbsp worcestershire sauce - 1.5 tbsp ketchup - 1/2 tbsp sugar - 1.5 tbsp water - Splash of sesame oil - Sprig of fresh coriander, chopped

Instructions

1. Cut the ribs into smaller pieces, mix with salt, sugar, sherry, garlic. 2. Add cornstarch and mix thoroughly 3. Fry ribs in a generous amount of oil in a wok over medium heat, for 4 mins until golden brown. Remove. 4. Reheat the oil, fry ribs again over high heat for 1 min. Remove and drain. Clean wok. 5. Bring worcestershire, ketchup, sugar, water, sesame oil and coriander to a boil in wok. 6. Add cooked ribs, stir-fry over high heat until liquid is almost evaporated. 7. Serve with choy sum vegetables and rice.