

Chinese Style Pork Ribs

2 lb pork ribs, cut into 2" long. Asian market butchers should be able to cut into 2".

At home, cut meat between the ribs into small chunks

- 4 quarts boiling water for blanching ribs
- Strainer

Aromatic

- 1 star anise
- 2 pieces of cinnamon sticks, abt 6" long (3" per piece)
- 5 cloves of garlic, minced
- 2 tb spoon Shallots minced
- 2 tb spoon of minced ginger
- 4 pieces of dry rehydrated red pepper skin (substitute: 1 tb of red pepper flakes)
- 1.5 tb spoon vegetable oil

Sauce/liquid

- 1 cup of white Chinese cooking wine (substitute: 1 cup of water, sake, or dry white wine)
- 1 tb spoon of Hoisan sauce
- 1 tb spoon of oyster sauce
- 2 tb of light soy sauce
- 2 tb of dark soy sauce
- 1 tb of sesame oil
- 3-4 pieces of rock sugar (substitute with 2 tablespoon of brown sugar)
- 2 tb spoon of rice vinegar (substitute with apple cider vinegar
- 1 cup of water (this may vary as the size of your pot

Optional finisher:

- couple dashes of sesame seeds
- 1 - 2 sprig of cilantro

Directions:

When meat is cut, washed, and pad dry, put ribs in boiling water and blanch for 3 minutes. Remove meat in strainer and let ribs dry

While meat is drying in the strainer, minced garlic, shallots, and ginger.

Pad dry meat again with a paper towel.

Heat crock pot to high, add 2 tablespoon of cooking oil (vegetable oil or whichever oil desire), brown meat on all sides about 1 min per side. Do not over crowd the pot. I

would cook the larger pieces with bone first, then add the smaller pieces later. The step is to render the fat and add more texture to the meat.

When meat is browned, remove ribs and set aside on a plate.

Using the same crock pot, add 1 table spoon of vegetable oil. Using medium-low heat, add star anise and cinnamon sticks, then minced garlic, shallot, ginger and dry pepper skin (or red pepper flakes). Lightly sauté for 1.5 min and bring the fragrance of the aromatics out. Do not use high heat and push/stir the bottom of the pot to get the brown fat/oil out.

Return ribs in the crock pot, turn heat to medium-high heat, and add cooking wine (sauté for 30 second seconds), then add rock sugar (brown sugar), hoisin sauce, oyster sauce, light and dark soy sauce, sesame oil, and rice wine vinegar (apple cider vinegar).

Mix liquids with ribs for 1 minute. Add enough water (about 1 cup) so meat can almost fully submerge in liquid. Turn heat to high until boiled (a min to two max), then turn heat down to simmer/low and cover with lid for 25 minutes.

15 minutes into braising, open lid and mix or turn ribs around, and cover lid for another 10 mins.

25 mins into cooking, remove lid and turn heat to high and let cook for 13-15 more minutes until the braising liquid thicken. I will teach us a trick on how to tell when the sauce is ready during demo.

Once sauce is thicken, plate meat on a plate, sprinkle sesame seeds and top with some cilantro and SERVE!!!!