

Spicy Spare Ribs in Black Bean Sauce

1 Pound spareribs
2 Cloves garlic, finely minced
2 Tbsp. salted black beans
1 Tbsp. fresh ginger, minced
1 Tsp. dark soy sauce
1/2-3/4 Cup chicken broth
1 Tsp. cornstarch
2 Tbsp. sherry
1 Tbsp. chili oil

- 1) Cut spareribs into 3/4 inch sections. Trim off fat.
- 2) Wash and rinse beans 2 or 3 times then mash with garlic, ginger and soy sauce. Mix cornstarch with sherry.
- 3) Heat oil in wok and brown spareribs with bean mixture for 2 minutes. Add broth, cover and simmer on low heat for 35 minutes. Check periodically to make sure there is liquid in the wok.
- 4) After simmering, there should be about 1/4 cup of liquid left. Add cornstarch mixture and stir until sauce thickens.

Makes 4 servings.

