

Steamed Pork Ribs with Black Bean

Ingredients

Pork spare ribs
Black bean

Seasoning

Sesame oil
Light soy sauce
Dark soy sauce
Cornflour
Chicken powder
Rose syrup
Shao Hsing wine
Garlic
Sugar
Salt & pepper
Water



The Steps

Cut pork ribs into bite-size cubes.

Marinate pork ribs with all the ingredients for 15 minutes.

Proceed to steam for 15 minutes.

Done!



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Cooking Tips:

1. Use dark soy sauce to adjust the desired colour of the pork ribs.
2. Add cut red chillies into the marinate if you prefer the taste to be more spicy.