

TWIN DRAGONS – Jackson Lee

Honey & Garlic Spareribs

Medium size onion, cut into $\frac{3}{4}$ sq. inch
Red & green sweet peppers, cut into $\frac{3}{4}$ sq. inch
Carrots, sliced
2 cloves garlic, minced
1 kg. (2 lbs) cooked spareribs **
 $\frac{1}{2}$ tsp salt
Dash ground white pepper
Dash cooking wine
3 tsp cooking wine
 $\frac{1}{2}$ cup sugar
4-6 tsp honey
3 tsp dark soya sauce
3 tsp light soya sauce

Heat up sauté pan with cooking oil, stir fry 2 cups of prepared vegetables for about 1 minute, add cooked ribs**, dash of cooking wine; stir fry for another 1 minute, add mixture of minced garlic, salt, ground white pepper, dark and light soy sauce, hone, and sugar over medium heat. Bring it to a boil (as it comes to a boil, the sauce should thicken when honey and sugar is being added). Turn off heat and serve

**Chop ribs up into one inch square, heat up sauce pan and stir fry the ribs until they are brown all around, add enough water to submerge all the ribs and bring to a boil. Add sugar and salt to the water, and simmer for 45 minutes covered. Drain all water and run it under cold water for 5 minutes to get rid of all excess fats, drain all water and put aside until ready to use.

GLUTEN FREE soy sauce may be used instead of regular dark and light soy sauce.