

TWIN DRAGONS – Jackson Lee

Steamed Pork Ribs with Black Bean Sauce

Pork ribs (smaller bones) chopped into 1 sq. inch	1.5 lbs
Dry ground chili pepper	¼ tsp
Dry ginger powder	1 tsp
Dry garlic powder	1 tsp
Chinese cooking wine	1 soup spoon
sugar	1 soup spoon
black beans	3 soup spoons
Sesame oil	2 tsp
Plum sauce	1 soup spoon
Soy sauce (light)	1.5 soup spoons
Ground white pepper	pinch
Starch powder	2 tsp

Make adjustments to individual taste.

Place the 1.5 lbs of pork ribs into a large flat bottom pan (plate). Mix all ingredients together, cover and let marinate for about 3 hours in the fridge.

After three hours, fill wok ¼ full of water and bring to a boil. Place a spacer on the bottom and place the plate with the ribs on top. Cover and let steam for about 20 minutes, or until fully cooked. Turn off heat and let cool for about 3 minutes before lifting it out from the wok.

Serve with steamed rice and enjoy!