

Spare Ribs With Fermented Black Beans - Bonnie Zimmerman

One rack of spare ribs	¼ cup fermented black beans
3 crushed garlic cloves	½ cup cold water
3 tablespoons vegetable oil	1 teaspoon corn starch (dissolved in
1 cup dried shitake mushrooms	1 tablespoon of cold water or chicken
(soaked in water)	stock)
¼ cup soy sauce	
1 teaspoon sugar	

Separate the ribs (ideally chop them cross-wise into 1 ½ inch lengths)

Sauté the ribs in the oil until they are lightly browned on both sides.

Add garlic, soy sauce, sugar, black beans, and water. Stir to coat the spareribs.

Bring the mixture to a boil. Cover and simmer for at least 1 hour.

Remove the spareribs from the pan; skim off as much fat from the sauce as you can.

Give the corn starch mixture a quick stir to recombine.

Add corn starch mixture to the pan and stir until it thickens.

Pour mixture over the ribs and serve at once.

NOTE: You can add vegetables like snow peas, onions, etc., during the last minute cooking of the ribs.