

Sticky Ribs Published: July 3, 2020, by Ivan

Chinese Sticky Ribs are slightly crispy on the outside, tender on the inside, and covered with a sweet sticky Asian sauce.

RIBS INGREDIENTS

- 2 lbs Pork Ribs
- 2 Tbsp Sugar
- 1/2 Star Anise
- 1 tsp Peppercorns
- 1 Tbsp Garlic (chopped)
- 1 Tbsp Ginger (chopped)
- 1 Tbsp Soy Sauce
- 1 Tbsp White Vinegar
- Water as needed

STICKY SAUCE

- 1 Tbsp Vegetable Oil
- 1 Tbsp Ginger (chopped)
- 1-1/2 Tbsp Planters Peanuts (crushed)
- 1/4 Cup White Wine or Chicken Broth
- 1 Tbsp Ginger (chopped)
- 1/2 tsp Sesame Oil
- 1-1/2 tsp Low Sodium Soy Sauce
- 2 tsp Hoisin Sauce
- 2 tsp White Vinegar
- 2 tsp Honey
- Chopped Green Onion (Scallion) as garnish.

INSTRUCTIONS

1. Rinse the cut ribs to remove any bone splinters from the butcher. Place the ribs into your brining container. Pour enough water into the container to cover the ribs, then pour that water into a large measuring cup to determine how much brining fluid you will need. My brine is based on proportions, and this helps me duplicate this brine no matter how much meat I am bringing. In our case, I will need a little over 1½ cups of brining fluid.
2. Discard the water in the measuring cup. Add 2 Tbsp sugar to the measuring cup. Add 2 leaves star anise, 1 tsp peppercorns, 1 Tbsp soy sauce, 1 Tbsp white vinegar, and fill the rest of the measuring cup up to 1½ cups water. Stir the mixture, then microwave the brining liquid on High Power for 1-2 minutes. We want the water hot enough that the spices release their oils, and the sugar dissolves. Stir the brining liquid to mix all the spices. Allow the brining liquid to cool. Once the brining liquid is cool, then chill the brining fluid further in a cold water bath with ice cubes. The brine must be cold when we pour it into the pork brining container. Refrigerate the brine and pork ribs for 12-24 hours.
3. Remove the pork to a draining rack after the brining period. Brown the ribs with a little oil on all sides in a frying pan heated on 1/3 power on your electric stove. Once the ribs are browned, then bake the ribs in an infrared convection oven on a medium rack at 400°F for 5-8 minutes on each side or until fully cooked. If you use a conventional oven, then preheated the oven at 425°F, then bake the ribs on a baking tray with tinfoil and a little oil on a middle rack for 15-18 minutes or until fully cooked.
4. Set your electric stove to 1/3 power to make the sticky sauce. In a second small frying pan, toast 1 Tbsp chopped garlic and 1½ tsp crushed Planters Peanuts. Toast both until the garlic turns golden brown. Deglaze the pan you used to fry the ribs with 1/4 cup wine white or chicken broth. Add 1 Tbsp chopped ginger, 1/2 tsp sesame oil, 1½ tsp low sodium soy sauce, 2 tsp hoisin sauce, 2 tsp white vinegar, and 2 tsp honey. Stir the mixture and allow the sauce to thicken, then add the toasted garlic and peanuts to the sauce. Place the hot ribs into the sauce and coat the ribs thoroughly. The sauce should be slightly thin but will thicken further as it cools. Turn the power down to a low simmer and cover the pan until service. Check the sauce frequently to make sure the sauce doesn't become thick or burns. If it does get too thick, then add 1 tsp water or chicken broth.

Plating: Garnish with chopped green onion (scallion.) Serve the remaining sauce in a bowl tableside.

Thanks for stopping by. I hope you enjoy your own Sticky Ribs. Remember to share your recipes.

Until next time. Adios