CHINESE (CANTONESE)

Steamed Short Ribs with Black Bean Sauce

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**20 min + 30 min marinating**	**1 hr 15 min**	**Steam**	**Korean ribs**

Ingredients

- 700 g (1½ lb) Korean ribs (flanken-cut), cut between the bones into 3 cm (1¼ in) pieces
- 2 tbsp fermented black beans, rinsed and roughly chopped (or 2 tbsp jarred black bean garlic sauce, unrinsed; then cut the light soy sauce to 1 tbsp)
- 4 cloves garlic, minced
- 1 tbsp minced ginger
- 1 red chilli, sliced (optional)
- 2 scallions, sliced

MARINADE

- 2 tbsp light soy sauce
- 1 tbsp Shaoxing wine (or dry sherry)
- 1 tbsp oyster sauce
- 1 tsp sugar
- 1 tbsp cornstarch
- 2 tsp sesame oil
- 1 tbsp neutral oil

Steps

1. Soak the ribs in cold water for 20 minutes, then drain and pat dry. This keeps the juices clear.
2. Mix the ribs with the marinade, then stir in the black beans, garlic, ginger and chilli. Leave 30 minutes.
3. Spread the ribs in a single layer on a heatproof, rimmed plate that fits inside your steamer or wok.
4. Bring 5 cm (2 in) of water to a boil in a wok or pot, then lower to a steady medium simmer.
5. Set the plate on a rack, cover, and steam for 1 hour 15 minutes, until the meat is tender and pulls easily from the bone. Top up with boiling water if it runs low.
6. Carefully remove the plate, tilt it, and spoon off any excess fat.
7. Scatter with scallions. If you like, drizzle with 1 tbsp hot oil to sizzle them. Serve with rice.

Notes

- **Texture:** the cornstarch keeps the meat juicy and gives the juices a light gloss.
- **Black beans:** rinse them, or the dish can turn very salty.
- **Make ahead:** the ribs reheat well in the steamer for 10 minutes.
- **Shortcut:** a pressure cooker can steam the ribs on a trivet in a heatproof bowl in about 30 minutes at high pressure, with a 10 minute natural release.
- **Pair with:** quickly stir-fried choy sum with garlic.