

Pork Ribs with Sweet and Sour Sauce

Ingredients

- 1lb pork ribs
- 4 cups cooking oil
- 3 green onions, trimmed and cut in half horizontally
- 1 oz fresh ginger, peeled and cut into thick slices
- 1 1/2 Tbsp. Shaoxing wine
- 4-8 cups water
- scant 1 cup dark vinegar, divided
- 1 cup sugar, divided
- sesame seeds

Directions

Chop ribs into 2" pieces.

Heat the oil over high heat in a work or frying pan until very hot. Add ribs and deep fry for 2 minutes. Remove from frying pan and set aside.

Discard most of the oil from the pan, leaving about 1/4 cup. Add the scallion, ginger and wine and stir fry for 1 minute. Return the pork ribs to the pan.

Add water to the pan and bring to a boil. Add a scant 1/2 cup vinegar and 1/2 cup sugar. Cover, lower heat to low and simmer for 30 minutes, stirring occasionally.

Uncover, add the remaining vinegar and sugar, and stir fry over low heat until the ribs are coated with a thick coating. Remove and sprinkle sesame seeds on them. Serve.

<http://www.marga.org/food/int/huaiyang/ribs.html>