

# 椒盐排骨- Fried Spare Ribs with Salt and Pepper

## 曹玲玲 制作

### 食材

猪排 700 克, 干辣椒, 葱, 姜, 蒜, 料酒少许。

### 腌料

椒盐粉 1 汤匙, 生抽 1 汤匙, 香油 1 汤匙, 料酒 1 汤匙, 胡椒粉少许, 鸡蛋 1 个, 淀粉/面粉/炸粉 2 汤匙。

### 椒盐排骨的做法步骤

1. 猪排浸在清水里 30 分钟去除血水, 中间至少换一次水。
2. 捞出沥干水份, 调入椒盐粉、生抽、香油, 料酒, 胡椒粉 腌制 15-30 分钟入味
3. 姜切片, 干辣椒、葱切成小段。
4. 油锅六成热时下入排骨, 中火炸制。
5. 大约炸 5 分钟, 炸至排骨表面呈微黄捞出沥油。
6. 排骨冷却 3-5 分钟后, 大火烧热油到 8 成热时倒入排骨进行重炸。炸 30-45 秒捞出沥油。
7. 锅中留底油, 小火煸香姜, 蒜, 干辣椒和葱白。
8. 下入排骨炒匀, 撒入葱, 起锅前烹入少许料酒即可装盘。

# SALT AND PEPPER RIBS

By Lingling Cao

## Ingredients

Pork ribs 700 grams, dried red chilli, spring onion, ginger, garlic, sesame oil, Chinese cooking wine.

## Marinating

- 1 tbsp. light soy sauce
- 1 tbsp. salt and pepper powder
- 1 tbsp. Chinese cooking wine
- 1 tbsp. sesame oil
- 1/4 tsp freshly ground pepper
- 2 tbsp. corn starch
- 1 egg
- 2 cups of oil

## Tossing

- 1 tbsp vegetable cooking oil
- 5 cloves garlic *chopped*
- 1 thumb sized piece of ginger peeled and finely chopped
- 3 spring onion *chopped*
- 5 dried red chilli *chopped*

## Instructions

1. Soak the ribs with clean water for 30 minutes and change the water at least once.
2. Drain completely and then place all of the marinating ingredients in mixed well and marinade for 15-30 minutes. Marinate the ribs for longer time if you are not in hurry.
3. Heat oil until 170 C, there are fine small bubbles surrounding when insert a chop sticker. Place ribs in and fry for 5 minutes over middle fire until the ribs is slightly browned.
4. Drain and leave the ribs aside for 3-5 minutes.
5. Heat oil again until 190C, Place ribs in and fry for 30-45seconds over big fire until the ribs is browned. Strain and remove extra oil.
6. Prepare a wok; add 1 tablespoon of oil and fry garlic, ginger, dried red chilli and spring onion white part until aromatic.
7. Place ribs in and toss with Chinese cooking wine and spring onion green part. Serve with extra salt and pepper for option.