

# Pork Ribs in Brown Sauce

This a very popular dish in the Taiwanese community...my mom used to make this very often and we all loved it. It is very tasty and is just a great complement with a bowl of white rice...yummie! Since it is kind of rich I like to cook this dish when the weather is cold.

## ***Ingredients:***

2 lbs of pork ribs  
3 tablespoons vegetable oil  
3 tablespoons sugar  
 $\frac{1}{2}$  cup cooking wine  
 $\frac{1}{2}$  cup soy sauce  
4 green onion cut into 1  $\frac{1}{2}$  inch  
5 slices of ginger  
1 cup water





**Method:**

Cut the pork ribs into approximately 1 inch.  
Boil the ribs in 4 cups of water, drain and set aside.

In another pot, heat the oil and stir the sugar until the sugar turn light brown and bubbly. Add the soy sauce, cooking wine and water. Once start to boil add the green onion and ginger. Lower the heat and cook for 1  $\frac{1}{2}$  hour until the ribs are soft.

Serve with white rice.



you enjoy this traditional Taiwanese dish.

I hope