
Kabocha Steamed Black Bean Spare Ribs

Total time: 40 min Yield: 8 Servings

Ingredients

1 kabocha (3-4 lbs.)
1 lb spare ribs
1 tsp olive oil
3 Tbsp black bean sauce
1/2 cup soy sauce
1 Tbsp vinegar
2 Tbsp sugar
1 Tbsp rice wine
2 clove garlic (minced)
1/2 tsp pepper
2 tsp sesame oil
1 Tbsp cornstarch

Prep Time: 40 min Total Time: 40 min

Instructions

Combine all sauce ingredients (black bean sauce, soy sauce, vinegar, sugar, rice wine, garlic, pepper, sesame oil, cornstarch) with spare ribs in a re-sealable bag and let it marinate for 25 minutes. While meat is marinating, steam whole kabocha for 15 minutes. Cool until manageable. Cut off the top of the kabocha, making a lid. Scrape out and discard all the seeds and fibers. Heat frying pan on medium-high heat. When hot, remove spare ribs from bag (save marinade) and stir-fry with 1 tablespoon oil, for about 10 minutes until browned. Stir in marinade, spare ribs and pour into cleaned kabocha. Re-steam kabocha and place the kabocha lid next to whole kabocha. Steam for about 20 minutes. Remove the kabocha lid only and continue steaming for another 15 minutes, until the kabocha is tender and spare ribs are cooked.

Recipe brought to you by:

Chef Joanne Chang

Source:

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