

## Ingredients

### ① Sweet & Sour Pork Spare Ribs

The following serves 1-2 people:

Pork Spare Ribs: 300-400g

Ginger: 6 pieces (used half & half in this recipe)

Spring Onion: 3 pieces roughly 10cm long

Sichuan Pepper: Roughly 20 peppercorns

Black Pepper: 3g

Salt: 3g

Cooking Oil: 100ml

Cooking Alcohol (Japanese Sake with added salt): 20g by weight

Soy Sauce (Light): 2.5 Tablespoon (25g)

Soy Sauce (Aged, used mainly for colour): 0.5 Tablespoons (5g)

Caster Sugar: 3 Tablespoons (30g)

Black Vinegar: 4+1 Tablespoons (40g)

Star Anise: 1

White Sesame: One pinch

### ② Japanese Yam & Cloud-ear Mushroom Stirfry

The following serves 2 people:

Japanese Yam: 200g

Cloud-ear Mushroom: 80g

Capsicum: 50g

Cooking Oil: A small amount

Spring Onion: One Pinch

Cooking Alcohol: 2 Tablespoons

Salt to taste

MSG: A small amount

## Method

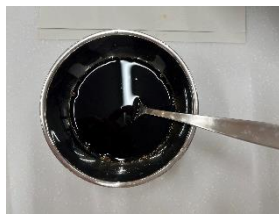
### ① Sweet & Sour Pork Spare Ribs

1. Soak meat in water, drain until no blood remains on surface. Rinse for 5-10 minutes.



2. Add meat, two and a half stalks of spring onion, ginger and water to a pot. Bring to a simmer. Further add Salt (2g), Pepper (3g), and Sichuan Pepper (20 heads). Cook for 30 minutes.

While cooking, prepare (a) **Sweet and Sour Sauce**



Cooking Alcohol (2 Tablespoons)  
Light Soy Sauce (2.5 Tablespoons)  
Aged Soy Sauce (0.5 Tablespoons)  
Caster Sugar (3 Tablespoons)  
Black Vinegar (4 Tablespoons)  
Water (5 Tablespoons)  
Star Anise (1 piece)  
Mix Well

3. Remove the meat, add to a draining basket or sieve, and rinse with **warm water!**
4. Add oil to a wok, heat, and add ginger. Once the ginger has been heated slightly, add the meat, and cook until golden on all sides (Approximately 3-5 minutes).



5. Add the sauce from (a) to the wok, and cook through until colour seeps into the meat (Approx. 2-3min).



6. Add warm water until the meat is fully covered, and bring to a boil over high heat. Once boiling, reduce to a medium or low heat, partially seal with the lid, and simmer until 1/3 of the original water remains (Approx. 30 minutes).



7. Increase heat to high, reduce, and add 1 tablespoon of vinegar across the inner wall of the wok. Finally, continue heating until the liquid is just becoming thick and viscous, then remove from heat (Approx. 5 minutes).



8. Serve to a plate, garnishing with white sesame and spring onion (a pinch of each), and Voilà! Dinner is served!



## ② Japanese Yam & Cloud-ear Mushroom Stirfry

Preparations should start around step ⑥ of recipe ①!

1. Add dried Cloud-ear mushrooms to a bowl with warm water, soak, then remove (10 minutes or more). Prepare boiling water in a pot.



2. Wash and peel the Japanese Yam.



3. Cut the yam into square pieces, and the capsicum into triangles.



4. Once the water is boiled, add the yam and capsicum for 1-2 minutes, then drain. Wash the mushrooms clean.



(Basic preparations end here!)

5. Add cooking oil to a fry pan, heat, then add spring onion (a pinch), cook slightly, then add yam, capsicum and mushrooms. Cook for 3-5 minutes.



6. Add some cooking alcohol (2 Tablespoons) on top, salt to taste, and cook further. Finally, add MSG, and once cooked through, remove from heat and serve!

