



## 1-2-3-4-5 Sticky Spareribs (*Tang Chu Pai Gu*)

If you're one to think that Chinese recipes are complicated, this dish dispels all preconceptions. Not only is it easy to remember the amounts of the ingredients (1, 2, 3, 4, and 5 tablespoons), it's almost effortless to prepare. To put it simply, this dish has an excellent ease-of-preparation to tastiness ratio. For a tangier taste, switch the proportions of vinegar and sugar.

*Time: 45 minutes (5 minutes active)*

*Makes: 4 to 6 servings as part of a multicourse family-style meal*

- 1 tablespoon Shaoxing rice wine or dry sherry
- 2 tablespoons vinegar
- 3 tablespoons sugar
- 4 tablespoons soy sauce
- 5 tablespoons water, plus more as needed
- 2 pounds meaty pork spareribs, trimmed of excess fat, cut crosswise in half through the bone, and cut between the bone into individual riblets (have your butcher do this)

☞ In a large wide-mouthed heavy-bottomed pot or Dutch oven, combine the rice wine, vinegar, sugar, soy sauce, and water. Add the spareribs and bring to a boil over high heat. Reduce the heat to medium and simmer for 40 to 45 minutes, stirring occasionally. If the meat dries out and starts to burn, add water, 1 tablespoon at a time. The ribs are ready when the meat is tender and glossed with a sticky, reddish-brown glaze and the liquid has been absorbed. Serve with freshly steamed rice and a vegetable side dish.

*Variations:* Instead of Shaoxing rice wine, experiment with other forms of alcohol, like beer or brandy.

