

# Sticky Chinese Ribs



**Serves 4**

**Prep 10 mins**

**Cooking 1h 30 mins**

**Easy**

## Ingredients

2 small racks pork ribs, about 900g in total  
700ml chicken stock  
3 star anise  
2 tbsp soy sauce  
2 tbsp rice vinegar  
250g pouch basmati rice, steamed  
4 spring onions, shredded  
1/4 cucumber, shredded  
1 tsp sesame seeds

## Glaze

2 tbsp soy sauce  
3 tbsp shaoxing rice wine  
2 tbsp brown sugar  
4 tbsp hoisin sauce  
1/4 tsp Szechuan peppercorns, crushed  
1/2 tsp Chinese five-spice

1. Heat the oven to 180C/Fan 160C/gas 4. Put the ribs fleshy-side down in a roasting tin, then pour over the chicken stock. Add the star anise, soy sauce and rice vinegar. Cover tightly with foil and cook for an hour.
2. Meanwhile, put all the glaze ingredients in a pan with a splash of water and simmer gently until the sugar has melted.
3. Take out the ribs and pour away the poaching liquid. Turn up the oven to 190C/Fan 170C/ Gas 5.
4. Turn the ribs over and brush all over with the glaze. Cook for another 30 minutes, regularly brushing with more glaze. Cut into sections and serve with rice, spring onion, cucumber and a sprinkle of sesame seeds.