



cooking tv

# Spicy Spare Ribs Recipe

## Ingredients:

2 pounds spare ribs, cut into individual ribs  
1 tablespoon vegetable oil  
1 onion, chopped  
2 cloves garlic, minced  
1/4 cup soy sauce  
1/4 cup hoisin sauce  
1/4 cup honey  
1 tablespoon rice vinegar  
1 tablespoon brown sugar  
1 teaspoon ground ginger  
1/2 teaspoon red pepper flakes (for extra hot)  
1/4 teaspoon black pepper  
1/4 cup water  
red and green chilies sliced  
Green onions, chopped (for garnish) (optional)

## Instructions:

### 1. Blanch the ribs:

In a large pot, boil water and add the ribs. Boil for 5 minutes, then drain and rinse with cold water.

### 2. Brown the ribs:

In a large skillet or Dutch oven, heat the oil over medium-high heat. Add the ribs and cook until browned on all sides. Remove the ribs from the skillet and set aside.

### 3. Sauté aromatics:

Add the onion to the skillet and cook until softened. Add the garlic and cook for another minute.

### 4. Make the sauce:

In a bowl, combine the soy sauce, hoisin sauce, honey, rice vinegar, brown sugar, ginger, red pepper flakes, and black pepper.

### 5. Simmer the ribs:

Pour the sauce over the onion and garlic in the skillet. Add the ribs back to the skillet, along with 1/4 cup of water. Bring to a simmer, cover, and cook for 45-60 minutes, or until the ribs are tender and the sauce has thickened. add the red and green chilies and cook for another 2-3 minutes

### 6. Garnish and serve:

Garnish with chopped green onions (optional) and serve with rice or your favorite sides.