



Chinese Slow Cooked Spare Rib Chops

Serves 10

- 2kg boneless spare rib chops
- 4 tbsp soy sauce
- 4 tbsp sesame oil
- 1/2 inch chopped ginger
- 4 cloves chopped garlic
- 1 sliced red chilli
- 40g shitake mushrooms
- 8 shredded spring onions
- 1 cinnamon stick

Mix all ingredients together apart from pork.

Place the pork in a bag with the marinade and leave in the fridge for at least 30 minutes, overnight if possible.

Poor into a saucepan with the marinade, cover with water and simmer for 1³/₄ hours.

Allow the cooking liquor to reduce to taste. Be careful not to over reduce.

Serve with stir fried spring cabbage.