

BRAISED PORK RIBS

INGREDIENTS

- 2 full rack pork back ribs
- 2 tbs soy sauce
- 2 tbs vegetable oil
- 1 tbs cider vinegar
- 2 tsp paprika, cumin, coriander, allspice, parsley, salt, black pepper,
- 2 tbs brown sugar, onion powder, garlic powder



PREPARATION

- Mix all marinating ingredients together to make a paste
- Place ribs in bowl and cover completely with paste
- Let rest for 1 hour in refrigerator
- Steam for 40 minutes
- Put in warming oven for 3 hours
- Cut into single ribs and serve