



Salt n pepper pork ribs



Prep time
15 minutes

Cook time
30 minutes

800g pork ribs, cut into riblets
2 tablespoon salt
2 tablespoon pepper
1.5 cups plain flour or potato flour
1 teaspoon sugar
1/3 cup chinese cooking wine or mirin
Oil for deep frying

To Serve
Coriander leaves
Diced red chilli

1. Marinate the pork ribs in the sugar and cooking wine for 20 minutes.
2. Add oil into a deep medium sized pot over medium heat for 5 minutes.
3. Mix the flour with the salt and pepper.
4. Place ribs into the flour mixture and deep fry in the oil for 3-4 minutes in batches or until golden brown.
5. Take out ribs onto a plate with paper towel to absorb the oil.
6. Serve ribs sprinkled with coriander leaves and red chilli slices.

Note: Ribs can be fried a second time for some extra crunch.