

Chinese Black Bean Ribs

<http://userealbutter.com/2015/03/08/chinese-black-bean-ribs-recipe/>
from *Food and Wine*

1 cup sake
1/2 cup Chinese fermented black beans, chopped (I used black bean garlic paste)
1/4 cup soy sauce
1/4 cup hoisin sauce
3 tbsps oyster sauce
1 cup water
2 tbsps peanut or vegetable oil
4 1/2 lbs. baby back ribs, cut into 2- or 1-rib sections
8 small dried red chiles (I used 2 tbsps of red chili garlic paste)
8 garlic cloves, smashed
2 bunches of green onions, cut into 1-inch pieces (and slice a few thin for garnish)
cilantro for garnish

Whisk the sake, black beans, soy sauce, hoisin sauce, oyster sauce, and water together in a medium bowl. Let stand for 15 minutes. Heat the oil over medium-high heat in a large enameled cast-iron casserole until very hot. Brown half of the ribs in the oil for about 2-3 minutes, then flip the ribs to brown the other sides. Remove the ribs to a large plate. Brown the remaining ribs and remove those to the same plate with the rest of the ribs.

Add the chiles (or chili garlic paste), garlic cloves, and green onions to the oil and cook over medium-high heat until fragrant. Pour in the sake mixture and let it come to a simmer. Place the ribs in the casserole, cover with the casserole lid, and simmer over low heat. The original recipe calls for an hour of simmering, but I really prefer my ribs more tender, so I simmered for 3 hours. Choose what works best for your tastes. Remove the cover and let the sauce simmer for another 10 minutes to reduce the liquid.

Place the ribs in a large bowl. De-fat the sauce by skimming the fat off the top. Or, you can pour the slightly cooled sauce into a large (gallon) ziploc bag and poke a hole in the bottom corner of the bag with the tip of a sharp knife to let the sauce drain into a vessel, pinching the corner off before the fat drains out and discarding the bag and fat. Serve the ribs with a little sauce poured on top and the rest of the sauce on the side. Garnish with sliced green onions and cilantro. Serves 6-8.