

Chinese Pork Rib Soup

<http://userealbutter.com/2008/09/23/chinese-pork-rib-soup-recipe/>

1 pound pork spareribs, cut into 2×2 inch cubes
2 tbsp vegetable oil
6-8 green onions, cut into 3-inch pieces
2 tbsp ginger, sliced
1 cup soy sauce
3 tbsp Shao Xing cooking sherry
3 tbsp sugar
2-3 whole star anise
water

Boil a pot of water. Add the pork to the water and let return to a boil. Cook for a few minutes or until pork scum surfaces. Remove from heat and drain the pork. Rinse the pieces clean. Heat oil in a saucepan and sauté the green onions and ginger until fragrant. Add the pork and sauté for a few minutes, browning the sides of the pork. Add the soy sauce, sherry, sugar, star anise, and enough water to cover the pork. Bring the contents to a boil and then reduce to a simmer. Cover the saucepan and let simmer for 2 hours or until meat is falling off the bone. For a soup, the broth should be ready (if it's too salty, add some water). For a thick sauce, remove the cover and let the broth reduce. [Jen's Dad says to then place it in a baking dish and bake it (he doesn't say what temperature, so I'll guess 350) to further reduce the sauce and intensify the flavor.]