

### Strawberry Jam Spare Ribs



#### Ingredients:

1. Spare ribs	500g
2. Onion	1/2, sliced
3. Green & red peppers	a few, sliced
4. Strawberries	a few
5. Egg yolk	1 pc
6. Cornstarch	1 cup

#### Sauce:

1. Strawberry jams	3 tbsp
2. White vinegar	1 tbsp
3. Water	2 tbsp
4. Sugar	moderate amount

#### Marinade:

1. Light soy sauce	2 tbsp
2. Sugar	1/2 tbsp
3. Wine	1 tbsp
4. Cornstarch	2 tbsp
5. Pepper powder	moderate amount
6. Sesame oil	moderate amount

#### Method

- 1) Prepare spare ribs by adding in marinade first. Stir well and marinate it for 30 minutes. Then mix egg yolk to the marinated spare ribs. Coat the well-marinated spare ribs with cornstarch as fully as possible.
- 2) Prepare about half a pot of cooking oil. Turn Panasonic IH cooker's power on and set to heating level "5". Once oil is heated, start deep-frying spare ribs. After the spare ribs turn golden brown, put them on the oil filter to remove excess oil.
- 3) Put a clean cooking pot on the IH Cooker. Turn on power and heat the cooking pot with heating level "6". Then add some cooking oil. Once oil is heated, add in onion, stir-fry them until soften. Then add green pepper, red pepper and the strawberry jam, mix with the ribs and stir-fry all together. Strawberry slices will be added lastly. Once the jam sauce is finely absorbed, it would be ready to serve.

