

## Sweet Sour & Spicy Lamb Spare Ribs

by Neal Jackson; Multi Award Winning Chef & Owner of Jackson's Restaurant, Perth.

### Sweet Sour & Spicy Lamb Spare Ribs

Serves 4 as a first course

400gr	Amelia Park Lamb Spare Ribs
2	Sticks of Celery (sliced)
2TbIs	Dark Soy sauce
1	Small Piece Cassia bark
1	slice Ginger
2pieces	Star Anise
1TbIs	Sugar

### For the sauce

2	Spring onion (sliced)
30g	Ginger (sliced)
5ml	Chilli Oil
15g	Brown Sugar
15ml	Chinese Black Vinegar
30ml	Chinese Shaoxing wine
5ml	Dark Soy
5ml	Light Soy
5ml	Sesame oil
1 tsp	corn starch

### Garnish

1 Tbls	Sesame seeds
1	red Chilli (sliced)
1	Spring Onion (sliced)

### Method

Bring a pot of water to a rapid boil, plunge the ribs for two minutes then strain, place the ribs back in the pot and cover with cold water add the dark soy sauce, star anise, cassia bark ginger & sugar. Bring to the boil then turn to a slow simmer until ribs are tender about 45 to 60 minutes

When the ribs are cooked remove from the pot place on paper towel to drain, mix together all the sauce ingredients except the spring onion & ginger set to one side, heat 1TbIs of oil in a wok or fry pan, add the ginger & spring onion, cook until fragrant but not brown, then add ribs & celery and toss in the wok for about 30 seconds, then stir in the sauce ingredients, cook until sauce thickens and coats the ribs, remove to a serving dish. Sprinkle with sesame seeds, sliced chili and spring onion.

