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SPRERIBS WITH PLUM SAUCE

This delicious recipe for spareribs with Asian flavors from chef Paul Tang makes a wonderful change from the typical BBQ rubs. Ideally marinate the ribs overnight and cook them slowly in the Combi steam oven, so the meat tenderizes and reaches that wonderful fall off the bone texture. The ribs can also be prepared in the traditional manner, covered with foil or a tight fitting lid in the Convection oven. The ribs can then be finished on the grill or under the broiler in the Convection oven.

Spareribs and Marinade

2 lbs pork spareribs , cut in half lengthwise or whole

1 tsp Kosher salt

2 tsp sugar

2 tbsp Chinese rice wine or Sherry

2 tbsp ginger, grated

Glaze

6 cloves garlic, minced

3 tbsp plum sauce

3 tbsp rice vinegar

1 tsp soy sauce

¼ cup water



Garnish

2 green onions, sliced thin

1 tbsp toasted sesame seeds

Preparation

Cut the ribs apart between the bones. Place ribs in a large resealable plastic bag with the salt, sugar, wine, ginger and massage the marinade into the ribs. Refrigerate for at least 2 hours or overnight. When ready to cook, place the ribs in a glass casserole or the solid Steam oven pan.

CONVECTION STEAM ROASTING

Steam Oven Method: Heat the oven to 280 degrees in the Steam mode and cook the ribs uncovered for 1 ½ - 2 hours until the meat is beginning to fall off the bone.

Convection Oven Method: Heat the oven to 300 degrees in the Convection mode. Place the ribs in an oven-proof casserole dish, add ½ cup of water and cover the dish tightly with foil. Cook for 1 ½ - 2 hours until the meat is beginning to fall off the bone.

In a small bowl whisk all the ingredients for the glaze, set aside.

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Once the ribs are cooked and almost falling off the bone, brush the ribs with the glaze all over.

Heat the Convection oven in the Broil mode High or 485 degrees. Place the ribs on a foil lined rimmed baking sheet and broil for approximately 5 minutes on each side. Transfer to a serving platter and garnish with green onions and sesame seeds.

Notes: remember when using the Broil mode your oven will come to temperature very quickly. Make sure an oven rack is in a suitable position for broiling before heating the oven and always broil with the oven door closed.

Makes 4 - 6 servings