

KANSOM
AUSTRALIA

Unmatched Fine Foods



**PORK RIBS STEWED WITH
ABALONE SEA SAUCE**



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INGREDIENTS

1 Tsp	Kansom Australia's Abalone Sea Sauce
300 g	Pork Ribs
200 g	Bok Choy
5 g	Spring Onion, Diced
2 g	Minced Ginger
2 Tbsp	Soy Sauce
½ Tsp	Sugar
2 Tbsp	Olive Oil
1½ Cup	Water

METHOD

- 1.** Clean the pork ribs and cut into small pieces. Then clean the bok choy and set aside.
- 2.** Add 2 tablespoons of olive oil into a heated wok. Fry the spring onion and ginger together, then add the pork ribs for 2 minutes or until medium-rare.
- 3.** Add the water, Abalone Sea Sauce, sugar and soy sauce, and let it simmer for 30 minutes.
- 4.** Par boil the bok choy. To serve, arrange pork ribs and bok choy together on a plate.

