

Spare Ribs and Rice

Ingredients

- 1 lb Pork Spare Ribs (cut into pieces)
- 1 T Vegetable Oil
- 1 1/2 c Rice (rinsed)
- 1 1/4 c Water
- 1 1/2 T Black Bean Sauce
- 1 T Soy Sauce
- 1 T Rice Wine
- 1 T Ginger (grated)
- 3 clv Garlic (minced)
- 1 t Sesame Oil
- 1 t Sugar
- 1/8 t White Pepper
- 1 t Fish Sauce
- 2 Green Onions (sliced)

Instructions

1. In a mixing bowl, marinate spare ribs with black bean sauce, soy sauce, rice wine, ginger, garlic, sesame oil, sugar, white pepper and fish sauce. Marinade for at least 30 minutes and up to overnight in the fridge.
2. Mix marinated ribs with vegetable oil, then place in Instant Pot. Try to fill the whole Instant Pot bottom with a single layer of spare ribs. Then, layer rinsed rice on the spare ribs then add water. Ensure all the rice are submerged in liquid. Pressure cook at High Pressure for 13 minutes, then 10 minutes Natural Release.
3. Fluff and gently mix the spare ribs and rice. Taste and season with salt or soy sauce, if necessary. Garnish with green onions.