Steamed Spareribs with Black Bean Sauce

Ingredients

- 1 1/2 lb Pork Spare Ribs (rib tips)
- 2 T Black Bean Sauce
- 1 T Chinese Rice Wine
- 1/2 t Ginger (grated)
- 1/4 t Ground Black Pepper
- 1 t Vegetable Oil
- 1 t Sesame Oil
- 1 t Sugar
- 2 t Cornstarch

Instructions

1. Cut spareribs crosswise into 1" - 2" sections.
2. Combine the rest of the ingredients into a shallow, heatproof pan that will fit inside the steamer.
3. Transfer spareribs into the pan and mix together. Let marinate at room temperature for 30 minutes.
4. Fill steamer with water and turn heat to high. When water is boiling, turn heat to medium-high. Set pan with spareribs into steamer and steam for 18-20 minutes until ribs are no longer pink.