Spareribs with Black Bean Sauce

Ingredients

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

Instructions

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