

Hunan Ribs (about 25 -30 people)

- 15 lbs pork ribs (baby back ribs). Ask Fareway to cut them in smaller than 1 inch cubes.
- Garlic
- Ginger
- Chongqing hot-pot seasoning or Sichuan package.
- Green onions
- Dried chili's (50) cut in small pieces (with scissors)
- Cinnamon 2-3 sticks
- Huajiao pepper
- Black Chinese vinegar
- Anise stars (20)
- Sesame oil

Cook the ribs in water so that there is no blood in the meat!

Pour oil in a wok.

Pour handful huajiao till black, then remove the huajiao pepper in the waste.

Put 10 anise stars and 1 ½ cinnamon stick in the oil.

Put half of the the ribs in the oil and fry them with dark soy sauce, light soy sauce, garlic, ginger, red dry pepper, some cooking wine, sesame oil and 1/3 package Chongqing/Sichuan hot pot seasoning.

Add green onions, mix altogether till ready.

Repeat for the second portion.