

Singapore spare ribs, Rou Gu Cha (Meat bone tea)

Ingredients and preparations:

- 1 sachet of spices
- 1 kg pork ribs (spare), cooked for 5 minutes to remove the blood
- 8 pieces of garlic, leave them whole
- 6 bowls or 1500 ml water

Boil the water, place sachet and pre-prepared pork ribs in boiling water. Simmer for 30 mins on low heat, add the garlic and continue to simmer for another 15 minutes. Serve hot.