

## Braised Five Spice Beef Ribs



**Serves 6**

### **Ingredients**

- 1 kg beef ribs cut into small pieces
- 4 cloves garlic minced
- 1 inch of ginger minced
- 2 teaspoon of salt
- 3 teaspoon of sugar
- 1 large red chili deseeded and julienne
- 1 teaspoon **Le' Spice Five Spice Powder**
- 2 tablespoon soy sauce
- 3 tablespoon of sweet sauce soy
- ½ L chicken stock
- 2 tablespoon peanut oil

## Method

In a large pot heat the oil

Stir fry minced garlic and ginger

Put the beef ribs pieces in the pot and keep stirring until the beef changed in color

Add the soy, salt and sugar.

Stir Fry for few minutes until the sauce caramelized

Turn off the flame

Pre heat the oven at 180 degree

Transfer the beef and all of the juices in a deep casserole dish

Pour the chicken stock in the dish

Cover it with foil

Cook in the oven for 1 - 1 1/2 hour until all of the liquid dries up and you can see the bone fell off of the meat

Transfer it to a serving dish

Garnished with Julienne Chili

Serve with steaming boiled rice

[Note: the beef ribs can be replaced with lambs and chicken.](#)