



## WFH RECIPES

### Ingredients

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7 pieces of Pork Ribs

For Sauce:

1/2 Tablespoon – Dark  
color Soy Sauce

1 Tablespoon – Soy Sauce

1 Tablespoon – Chinese  
Cooking Wine

3 Tablespoon – Sugar

2 Tablespoon – Vinegar

2 Tablespoon –

Worcestershire Sauce

5 Tablespoon – Water

Mix them all in a bowl

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## FLO'S CHINESE SWEET & SOUR RIBS

### Directions

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1. Boil the ribs in water until the bone at the rib end changes color to white or grey
2. Transfer those ribs into a wok/pan with the sweet & sour sauce, and cover with the lid
3. Turn on the heat to a little less than medium heat for 20 minutes
4. After 10 minutes, open the lid and flip all the ribs and cover with the lid
5. At the end of 20 minutes, open the lid again and you will see the sauce almost look dry and bubbling
6. Turn the heat to high and stir the fried ribs with the sauce until the sauce is dry and more like a honey consistency
7. Turn off the heat and EAT!!!