

# How to make Baked Pork Ribs

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## INGREDIENTS

Pork ribs 1 kg

1 head of garlic

1 teaspoon ground pepper

3 coriander roots

$\frac{1}{4}$  cup oyster sauce

1 tbsp soy sauce

1 tbsp palm sugar

1 liter of water

1 tablespoon vegetable oil



## DIRECTIONS

### 1: Pound the three friends

*Pound the garlic, peppercorns and coriander roots thoroughly.*

### 2: Fermented

*Marinated pork ribs with trio, oyster sauce, soy sauce and palm sugar*

*Marinate at room temperature for 1 hour.*

### 3: Bake

*Bring the pan to medium heat. Pour in vegetable oil and wait until hot.*

*Stir fry the ribs until browned. Pour water into it and wait until it boils.*

*Pour the remaining sauce from the marinade into it. Then simmer over low heat until pork ribs are tender, about 45 minutes.*

*Ladle onto a plate, ready to serve.*