

香茅排骨

路路小廚



材料：

排骨	約450克（12兩，切小塊）
雞蛋	4隻
香茅	2枝
指天椒	3隻
薑和乾蔥	各少許
白酒	少許
魚露	3-4湯匙
鹽、糖	少許

準備工作：

1. 清洗肉排、香茅和指天椒；
2. 把香茅略拍後切段；
3. 雞蛋煮熟，去殼待用。

做法：

1. 燒熱鑊，加油，放薑和乾蔥入鑊爆香；
2. 放入排骨，略煮，加酒爆香，加水至浸過排骨；
3. 約煮5分鐘後加入魚露，再加香茅、指天椒和蛋；
4. 大火煮至肉軟及汁收水（約15-20分鐘），細火再煮5-10分鐘，加鹽和糖即可。

煮食小貼士：

- 排骨無須另加調味料，否則魚露無法入味。
- 若想味道辣一點，可增加指天椒或將其切開。



Ribs with lemongrass



Ingredients :

Ribs	450g (cut in small pieces)
Eggs	4
Lemongrass	2 stalks
Red perennial chilly	3
Ginger and shallot	Few slices
White wine	Few
Fish sauce	3-4 tablespoons
Salt and sugar	Pinch

Tips :

- When using fish sauce, no need to marinade the ribs before cooking.
- If the dish is preferred to be spicy, chilly can be increased or cut.

Preparation :

1. Clean the ribs, lemongrass and chilly;
2. Pound the lemongrass and cut into sections;
3. Boil eggs until done, shell and set aside.

Method :

1. Heat the wok, add oil, stir fry ginger and shallot until fragrant.
2. Put ribs into wok and stir fry. Sprinkle wine and cook until fragrant. Then add water until ribs are immersed.
3. Cook for about 5 minutes, add fish sauce, lemongrass, chilly and egg.
4. Use high heat to cook the juice until ribs get tender and juice reduces (takes about 15-20 minutes). Continue to cook with medium heat for another 5-10 minutes. Add salt and sugar. Ready to serve.

