



Miso Pork

13-July-2024

Level: Easy

Serves: 6 to 8

Prep Time: 15 minutes

Cook Time: 4 hours

6 to 8 lbs. fresh country style pork ribs, with or without bone (yields about 6 to 7 ribs)
8 cloves fresh garlic, finely grated
 $\frac{1}{2}$ cup all-purpose flour
2 Tbsp. extra-virgin olive oil
 $4\frac{1}{2}$ cups water
 $1\frac{1}{2}$ cups Chinese cooking wine (see Notes)



Miso sauce:

1 cup Kikkoman® Soy Sauce (shoyu)
 $1\frac{1}{4}$ cups good quality red miso paste (see Notes)
 $2\frac{1}{3}$ cups water
 $2\frac{1}{2}$ cups white granulated sugar
2 tsp. fresh ginger, finely grated

Rub grated garlic all over the pork ribs. Place the flour in a wide, shallow plate or bowl and roll the garlic-covered pork ribs in the flour until each side is covered. Heat oil in a large, stainless steel pot and brown each pork rib evenly. (I brown three ribs at a time to not overcrowd the pot.) Add water and Chinese cooking wine to pot with ribs. Bring liquid to a boil, lower heat, cover the pot ajar, and simmer ribs for $1\frac{1}{2}$ hours, turning pork ribs over every 30 minutes.

Place miso sauce ingredients in a slow cooker pot. Whisk all ingredients until smooth and no miso lumps remain. Place only the boiled ribs into the miso sauce (discard the Chinese cooking wine sauce the ribs were boiled in.) Cook on high heat in the slow cooker for 2 hours, turning the pork ribs over every 30 minutes. Cut into slices and serve over hot rice.

Notes:

- I use Hua Tiao Cooking Wine that I purchase in Honolulu Chinatown (see photo at above right).
- I use Marukome® brand red miso paste that I purchase at Don Quijote (see photo at lower right).

