

# BAKED MEATY SOFT RIBS WITH NAM YEE [REVISITED]

Yield: 5 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-beef-brisket-and-tendon-recipe>

## Ingredients:

- 1 1/8 pounds spare ribs
- 1 whole tendons
- marinade Mixed Together
- 1 tablespoon chopped garlic
- 1/2 teaspoon baking soda [less if you are marinating it for longer time]
- 1/4 teaspoon pepper
- 1 piece beancurd Shanghai Red preserved, mashed
- 2 teaspoons liquid red taucheo
- 2 tablespoons water
- 1 tablespoon Shaoxing wine
- 1/2 teaspoon oil sesame seed