

Section 1

#1: Ingredient List

Strengths:

- Your ingredient list is complete and easy to follow, with clear measurements that help readers know exactly what to buy
- You've included helpful notes like "optional" for the red food colouring and "minced" for the garlic, which guides readers on preparation

Inconsistent Measurement Format → Your ingredient list mixes different ways of writing measurements. For example, you write "3 lb" but then "1/4 cup" and "5-6 gloves garlic" (which should be "cloves"). This makes your recipe harder to follow because readers need to switch between reading styles. Also, some measurements use abbreviations whilst others are written out fully, which creates confusion about whether you meant "teaspoon" or "tablespoon" in some places.

Exemplar: *3 lb pork ribs, 60 ml (1/4 cup) soy sauce, 5-6 cloves garlic, minced*

#2: Instructions - Steps 1-3

Strengths:

- Your marinade instructions are clear and organised, telling readers to mix ingredients first before adding them to the meat
- You provide helpful timing options for marinating (12 or 24 hours), which gives readers flexibility

Missing Key Details → Your instructions leave out important information that readers need. In step 2, you tell readers to "cut the ribs between the bones," but you don't explain whether the ribs come as a whole rack or if they're already separated. In step 3, you write "cook on low 6 hours or high 4 hours" without explaining whether readers should check if the meat is tender or falling off the bone. These missing details might confuse someone who hasn't cooked ribs before.

Exemplar: *If your ribs come in a rack, use a sharp knife to cut between each bone to create individual ribs. Place them in a large bowl or freezer bag.*

#3: Instructions - Steps 4-7

Strengths:

- Your finishing steps create a lovely caramelised coating, which adds flavour and makes the ribs look appetising
- You include garnishing suggestions with sesame seeds and green onions, which makes the dish look more professional

Unclear Broiling Instructions → Step 6 tells readers to "broil 5-6 minutes to caramelize on top," but you don't explain how far the ribs should be from the heat source or whether readers need to watch them carefully. Broilers can burn food very quickly, and without distance or temperature guidance, readers might end up with burnt ribs instead of caramelised ones. You also don't mention whether to brush sauce on both sides or just the top.

Exemplar: *Position the oven rack 15–20 cm from the broiler element. Brush the thickened sauce over the top of the ribs and broil for 5–6 minutes, watching carefully to prevent burning, until the sauce caramelises and bubbles.*

■ Your recipe provides a solid foundation for making Chinese-style pork ribs, with a flavourful marinade and clear slow-cooking method. However, your instructions could benefit from more specific details that help less experienced cooks succeed. For instance, in your ingredient list, consider adding notes about what type of ribs work best (such as spare ribs or baby back ribs) and approximately how many ribs 3 lb provides. In your instructions, you could strengthen step 5 by explaining why removing the fat layer matters and how thick the sauce should become after adding cornstarch. Additionally, your recipe would be clearer if you explained what "low boil" means—perhaps describing it as gentle bubbles rather than rapid boiling. Consider adding a sentence about what the finished ribs should look and feel like so readers know when they're done correctly. You might also want to mention whether the ribs should be turned during broiling or if only one side needs caramelising. These small additions would transform your recipe from basic instructions into a complete guide that helps readers create restaurant-quality ribs at home.

Overall Score: 40/50

Section 2

Chinese Pork Ribs

~~Prep Time 20 minute~~ [**Prep Time:** 20 minutes]

~~Cook Time 4 hours~~ [**Cook Time:** 4 hours]

~~Total Time 4 hours 20 minutes~~ [**Total Time:** 4 hours 20 minutes]

Ingredients:

- ~~3 lb ribs~~ [1.4 kg (3 lb) pork ribs] **#1**
- ~~1/4 cup soy sauce~~ [60 ml (1/4 cup) soy sauce]
- ~~1/2 cup honey~~ [125 ml (1/2 cup) honey]
- ~~1/3 cup hoisin sauce~~ [80 ml (1/3 cup) hoisin sauce]
- ~~1 1/2 teaspoon Chinese five spice powder~~ [1½ teaspoons Chinese five-spice powder]
- 2 tablespoons brown sugar
- 3 tablespoons sweet chilli sauce
- ~~5-6 cloves garlic minced~~ [5–6 cloves garlic, minced]
- 2 teaspoons fresh grated ginger
- 1 teaspoon red food ~~coloring~~ [colouring] (optional)
- ~~2 teaspoon~~ [teaspoons] cornstarch [cornstarch]

For Garnish:

- sesame seeds
- green onions

Instructions:

1. In a small bowl [,] mix ~~soy~~ [soy sauce], honey, hoisin [sauce,] five-spice [powder,] brown sugar, sweet chilli sauce, garlic, ginger [,] and red food ~~coloring~~ [colouring]. Set aside [.]
2. ~~Cut the ribs between the bones to give individual ribs and place them in a large bowl or freezer bag.~~ [If your ribs come in a rack, use a sharp knife to cut between each bone to create individual ribs. Place them in a large bowl or freezer bag.] Pour the ~~marinade~~ [marinade] over ~~ribs~~ [the ribs] and marinate for 12 hours [,] or 24 hours for the best ~~flavor~~ [flavour]. #2
3. Place ~~ribs~~ [the ribs] and marinade in the slow cooker and cook on low 6 [for 6] hours or ~~high~~ [on high for] 4 hours [, until the meat is tender and nearly falling off the bone.] #2
4. Remove ~~ribs~~ [the ribs] from the slow cooker and place them on a foil-lined baking sheet. #3
5. Remove the top layer of fat from the ~~juice~~ [liquid] in the slow cooker. Pour ~~liquid~~ [the liquid] into a small saucepan and whisk in 2 teaspoons of ~~cornstarch~~ [cornflour]. Let ~~come~~ [it come] to a low boil to thicken.
6. ~~Brush thickened sauce over ribs and broil 5-6 minutes to caramelize on top.~~ [Position the oven rack 15–20 cm from the broiler element. Brush the thickened sauce over the top of the ribs and broil for 5–6 minutes, watching carefully to prevent burning, until the sauce caramelises and bubbles.] #3
7. Garnish with green onions and sesame seeds if desired.