

Chinese BBQ Spareribs

Yield: 4 min

Total Time: 265 min

Recipe from: <https://www.recipeschoose.com/recipes/bbq-pork-spare-ribs-chinese-recipe>

Ingredients:

- 4 pounds pork spareribs
- 1/4 cup hoisin sauce
- 1/4 cup soy sauce
- 3 tablespoons honey
- 2 tablespoons Chinese 5 spice
- 2 tablespoons rice vinegar
- 2 tablespoons minced garlic
- 2 tablespoons brown sugar
- 1 red food coloring optional but nice to use to give your ribs a reddish color
- 1/4 cup hoisin sauce
- 1 tablespoon honey
- 1 Chinese 5 spice
- juices that result from baking the ribs

Nutrition:

1. Calories: 1470 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 365 milligrams
4. Fat: 105 grams
5. Fiber: 4 grams
6. Protein: 71 grams
7. SaturatedFat: 37 grams
8. Sodium: 1790 milligrams
9. Sugar: 36 grams

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