

# Bak Kwa (Chinese Pork Jerky)

Yield: 30 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-spicy-pork-jerky-recipe>

## Ingredients:

- 2 pounds ground pork with at least 20% fat, 900g
- 2 tablespoons cooking wine Shao Hsing
- 1 tablespoon dark soy sauce
- 1 tablespoon fish sauce
- 1 teaspoon sesame oil
- 1/2 teaspoon ground pepper
- 1/2 teaspoon five spice powder
- 2/3 cup sugar 145g

## Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 20 milligrams
4. Fat: 7 grams
5. Protein: 5 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 100 milligrams
8. Sugar: 4 grams

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