

Chinese BBQ Pork Spareribs

Yield: 4 min
Total Time: 70 min

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

Ingredients:

- 4 pounds pork spareribs silver skin removed and cut into individual ribs
- 1/4 cup sherry
- 1/4 cup reduced sodium soy sauce
- 1/4 cup hoisin
- 1 tablespoon brown sugar
- 2 tablespoons minced garlic
- 1 teaspoon Sriracha
- 1/2 teaspoon Chinese 5 spice
- 1/2 teaspoon onion powder
- 1/4 teaspoon ginger powder ground
- 3 tablespoons honey
- 1 tablespoon sesame oil
- 1/2 cup chicken stock
- 2 tablespoons chinese mustard spicy
- 2 tablespoons honey
- toasted sesame seeds

Nutrition:

1. Calories: 1480 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 365 milligrams
4. Fat: 110 grams
5. Fiber: 2 grams
6. Protein: 71 grams
7. SaturatedFat: 37 grams
8. Sodium: 1450 milligrams
9. Sugar: 32 grams

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