

# Chinese Spareribs (with Black Bean Sauce)

Yield: 2 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-sweet-black-bean-paste-recipe>

## Ingredients:

- 1 1/8 pounds spareribs
- 1/4 teaspoon ground white pepper
- 1 tablespoon Shaoxing wine
- 1 teaspoon sesame oil
- 1 teaspoon oyster sauce
- 1 teaspoon sugar
- 1 chili bird's eye, chopped, optional
- 2 teaspoons cornstarch
- 1 tablespoon vegetable oil
- 2 teaspoons minced garlic
- 1 teaspoon minced ginger
- 2 tablespoons black bean paste full
- red chili optional
- scallion optional

## Nutrition:

1. Calories: 840 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 205 milligrams
4. Fat: 68 grams
5. Fiber: 1 grams
6. Protein: 40 grams
7. SaturatedFat: 21 grams
8. Sodium: 380 milligrams
9. Sugar: 2 grams

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