

# Caramelized Pork Spare Ribs

Yield: 3 min  
Total Time: 40 min

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

## Ingredients:

- 1 pound spare ribs cut into 1 to 1.5 inch sections
- 1 star anise optional
- 3 ginger slices
- 4 scallions
- 2 tablespoons cooking oil
- 2 tablespoons rock sugar mashed
- 2 tablespoons light soy sauce
- 2 tablespoons cooking wine
- 3 tablespoons black vinegar
- 1 cup warm water
- 1 tablespoon white sesame seeds
- 2 tablespoons spring onion

## Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 120 milligrams
4. Fat: 49 grams
5. Fiber: 3 grams
6. Protein: 27 grams
7. SaturatedFat: 14 grams
8. Sodium: 830 milligrams
9. Sugar: 7 grams

---

Thank you for visiting our website. Hope you enjoy Caramelized Pork Spare Ribs above. You can see more 20 chinese boneless pork spare ribs recipe You won't believe the taste! to get more great cooking ideas.