

Chinese Steamed Spareribs with Black Bean Sauce

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- 1 pound sparerib pork, tips
- 2 tablespoons black bean sauce
- 1 tablespoon Chinese rice wine or dry sherry
- 2 teaspoons cornstarch
- 1/2 teaspoon fresh ginger grated, grate on microplane grater
- 2 cloves garlic finely minced
- 1/4 teaspoon freshly ground black pepper or ground white pepper
- 1 tablespoon cooking oil
- 1 teaspoon sesame oil
- 1 teaspoon sugar

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 90 milligrams
4. Fat: 31 grams
5. Protein: 17 grams
6. SaturatedFat: 10 grams
7. Sodium: 220 milligrams
8. Sugar: 3 grams

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