

Chinese-style Ribs

Yield: 4 min
Total Time: 105 min

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

Ingredients:

- 3 pounds pork back ribs
- 1 fresh ginger 1-inch, peeled and grated
- 2 cloves garlic peeled and minced
- 1 teaspoon cumin
- 3/4 cup plum sauce
- 1/4 cup barbecue sauce
- 1/2 cup orange juice
- 3 tablespoons vegetable oil
- 1 teaspoon dried chili flakes
- seasoning salt to taste

Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 250 milligrams
4. Fat: 52 grams
5. Fiber: 1 grams
6. Protein: 66 grams
7. SaturatedFat: 8 grams
8. Sodium: 690 milligrams
9. Sugar: 7 grams

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