

# Instant Pot Chinese Style Spareribs

Yield: 4 min  
Total Time: 105 min

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

## Ingredients:

- 5 inches fresh ginger piece of, peeled and sliced thin
- 8 garlic cloves peeled
- 10 pounds ribs total racks of St. Louis, cut into individual portions
- 1/2 cup sake Cooking, or Chinese Rice wine, you can substitute a dry sherry wine
- 1 cup water
- 1 cup honey
- 1/2 cup hoisin sauce
- 3/4 cup soy sauce
- 2 teaspoons Chinese five-spice powdered, if you don't have 5 Spice, you can make your own mixture by combining 1 tsp ground cinnamon a...
- 1 teaspoon ground white pepper
- 1 teaspoon red food coloring liquid, this is optional, but it gives the ribs that traditional red color. If you only have the paste fo...
- 2 tablespoons sesame oil