

Dim Sum Steamed Spare Ribs with Black Beans

Yield: 3 min
Total Time: 490 min

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

Ingredients:

- 1 pound pork ribs cut into 1-inch pieces, your butcher can do this for you!
- 2 teaspoons sugar
- 1 1/2 teaspoons salt
- 1 tablespoon Shaoxing wine
- 1 teaspoon sesame oil
- ground white pepper pinch of fresh
- 2 tablespoons cornstarch
- 1 tablespoon water
- 2 tablespoons green peppers roughly chopped, de-seeded long hot
- 2 tablespoons red peppers roughly chopped, de-seeded long hot, chopped roughly
- 1 tablespoon fermented black beans Chinese, rinsed thoroughly

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 120 milligrams
4. Fat: 36 grams
5. Fiber: 1 grams
6. Protein: 23 grams
7. SaturatedFat: 12 grams
8. Sodium: 1300 milligrams
9. Sugar: 3 grams

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