

Chinese Style Meat Buns

Yield: 12 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-chinese-five-spice-powder-recipe>

Ingredients:

- 1/2 cup warm water
- 2 1/2 teaspoons dry yeast
- 1/4 cup sugar
- 2 1/4 cups all purpose flour
- 1 egg beaten
- 3 tablespoons oil
- 1/2 teaspoon salt
- 1 pork loin 1 1/2 lb
- 2 teaspoons garlic paste
- 1 tablespoon vegetable oil
- 2 tablespoons honey
- 2 tablespoons hoisin sauce
- 2 tablespoons light soy sauce
- 1 tablespoon red wine
- 1/2 teaspoon freshly ground pepper
- 1 pinch salt
- 1/2 teaspoon five spice powder
- 1 teaspoon sesame oil
- 1 tablespoon vegetable oil
- 2 sprigs green onion finely chopped
- 1 egg beaten

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 60 milligrams
4. Fat: 12 grams
5. Fiber: 1 grams
6. Protein: 12 grams

7. SaturatedFat: 2.5 grams
 8. Sodium: 350 milligrams
 9. Sugar: 8 grams
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