

# Instant Pot Din Tai Fung Sweet and Sour Pork Ribs

Yield: 4 min  
Total Time: 28 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-fried-pork-chop-din-tai-fung-recipe>

## Ingredients:

- 2 1/2 pounds riblets Pork, / Cross-Cut Baby Back Ribs, cut into individual riblets
- 6 tablespoons granulated sugar
- 3 tablespoons Chinkiang black vinegar
- 3 tablespoons rice vinegar
- 1/3 cup orange juice
- 2 tablespoons Shaoxing wine
- 2 tablespoons dark soy sauce
- 3 tablespoons light soy sauce
- 2 inches fresh ginger peeled & cut into 1/2 inch slices
- 6 green onions white parts only
- roasted sesame seeds

## Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 25 grams
3. Fiber: 1 grams
4. Protein: 2 grams
5. Sodium: 1130 milligrams
6. Sugar: 21 grams

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