

# Chinese Sweet & Sour Spare Ribs

Yield: 4 min  
Total Time: 65 min

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

## Ingredients:

- 1 1/2 pounds spare ribs meaty
- 2 inches ginger section of, sliced into 1/2-inch "coins" and smashed
- 6 stalks green onions cut into 2-inch sections
- 1 tablespoon Chinese rice wine
- 1 pinch salt
- 2 tablespoons cooking oil high heat
- 2 tablespoons dark soy sauce
- 4 tablespoons white sugar
- 1 1/2 tablespoons chinese black vinegar
- 1 teaspoon sesame oil

## Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 135 milligrams
4. Fat: 47 grams
5. Fiber: 1 grams
6. Protein: 27 grams
7. SaturatedFat: 14 grams
8. Sodium: 670 milligrams
9. Sugar: 14 grams

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