

Sweet and Sour Pork Chops - Peking Style`

Yield: 4 min
Total Time: 95 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-ketchup-pork-chop-recipe>

Ingredients:

- 1 1/2 pounds pork chops thinly sliced, cut in half
- 1 tablespoon Shaoxing wine
- 1 tablespoon soy sauce
- 1 pinch five spice powder optional
- 2 tablespoons ketchup
- 1 1/2 tablespoons Worcestershire sauce
- 1 tablespoon chinese black vinegar can substitute balsamic vinegar
- 2 teaspoons hoisin sauce
- 2 tablespoons maple syrup
- 1/4 teaspoon sesame oil
- 1/2 cup water
- oil for frying, plus 1 tablespoon
- 3 tablespoons ice water
- 2 tablespoons flour
- 1/2 teaspoon baking soda
- 2 tablespoons cornstarch divided
- toasted sesame seeds
- scallion

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 80 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 37 grams
7. SaturatedFat: 2.5 grams

8. Sodium: 960 milligrams
 9. Sugar: 9 grams
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