

Chinese Five Spice Ribs

Yield: 4 min
Total Time: 80 min

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

Ingredients:

- 1 ribs slab, with membrane removed off the back of the ribs
- 1 1/4 cups brandy
- 1/4 cup low sodium soy sauce
- 1/4 cup water
- 1/3 cup brown sugar
- 2 teaspoons five-spice Chinese
- 2 tablespoons vegetable oil
- 1 serrano pepper finely chopped
- 6 cloves garlic minced
- 2 tablespoons fresh ginger or ginger paste
- 3 teaspoons Sriracha
- 1/2 cup ketchup

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 50 milligrams
4. Fat: 19 grams
5. Fiber: 1 grams
6. Protein: 19 grams
7. SaturatedFat: 5 grams
8. Sodium: 970 milligrams
9. Sugar: 20 grams

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