

Peking Pork Chops (????)

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 1 pound pork tenderloin or pork spare ribs, cut into 1/2-inch thick slices
- oil for deep frying
- 1 teaspoon toasted sesame seeds optional
- 1 egg
- 1 tablespoon cornstarch
- 1/2 teaspoon Shaoxing wine
- 1/2 teaspoon salt
- 1 1/2 tablespoons tomato ketchup
- 1/2 tablespoon plum sauce
- 1/2 tablespoon chili sauce
- 1/4 teaspoon sweet bean sauce or Hoisin sauce
- 1 tablespoon worcestershire sauce
- 1 1/2 tablespoons black vinegar
- 1 1/2 tablespoons sugar
- 1 pinch Chinese five spice powder optional
- 2 tablespoons water

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 125 milligrams
4. Fat: 11 grams
5. Protein: 26 grams
6. SaturatedFat: 2 grams
7. Sodium: 520 milligrams
8. Sugar: 7 grams

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