

# Pork Rib Stew with Foo Jook and Chee Hou Sauce

Yield: 4 min

Total Time: 135 min

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

## Ingredients:

- 6 ounces bean thread dried foo jook, 170g
- 1 tablespoon vegetable oil
- 3 slices ginger
- 2 pounds pork rib tips pork ribs, or boneless country-style ribs, cut into 2-inch pieces
- 1 yellow onion medium, chopped
- 3 cloves garlic chopped
- 1/4 cup Shaoxing wine 60 ml
- 1/4 cup chee hou sauce 60-80 ml
- 1 tablespoon soy sauce 15 ml
- 1 1/2 tablespoons oyster sauce 22 ml
- 1/2 teaspoon sesame oil
- 1/8 teaspoon white pepper
- 4 cups water
- 5 scallions cut into 1 1/2 inch pieces, white and green portions separated

## Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 50 grams
3. Fat: 4.5 grams
4. Fiber: 2 grams
5. Protein: 2 grams
6. Sodium: 690 milligrams
7. Sugar: 6 grams

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