

# Braised Chinese pork ribs (Wuxi style) ????

Yield: 4 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-stone-pot-ribs-rice-recipe>

## Ingredients:

- 2 1/4 pounds pork ribs cut crosswise into single-bone pieces
- 2 teaspoons salt
- 4 tablespoons vegetable oil
- broccoli Blanched, to garnish, optional
- 4 tablespoons scallions cut into 5cm length, white section preferred
- 6 2/3 tablespoons ginger sliced
- 2 inches cinnamon stick about 12g
- 10 star anise star-points of
- 10 pieces cloves
- 4 tablespoons Shaoxing wine or any rice wine
- 3 tablespoons rice vinegar
- 4 5/8 tablespoons rock sugar
- 3 tablespoons light soy sauce
- 1 tablespoon rice red yeast, see note
- water
- ribs
- 1/2 teaspoon cornflour mix with one TBSP water

## Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 200 milligrams
4. Fat: 72 grams
5. Fiber: 2 grams
6. Protein: 40 grams
7. SaturatedFat: 21 grams
8. Sodium: 2070 milligrams

9. Sugar: 1 grams

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