

# Chinese Barbecued Sticky Pork Ribs

Yield: 4 min  
Total Time: 40 min

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

## Ingredients:

- 1 9/16 pounds pork ribs free-range, American-style, ribs separated
- 2 tablespoons vegetable oil for brushing
- 1 cucumber small, cut into wedges
- 2 limes halved
- 3 tablespoons light soy sauce
- 3 tablespoons red wine
- 2 tablespoons malt vinegar
- 2 tablespoons chilli sauce Kylie Kwong's, see recipe
- 2 tablespoons dark brown sugar
- 1 tablespoon vegetable oil
- 1 teaspoon sesame oil
- 2 inches ginger x 3cm knob, 25g, finely diced
- 3 garlic cloves finely diced
- 1/2 teaspoon Sichuan pepper and salt
- 1 tablespoon light soy sauce
- 1 tablespoon dark brown sugar
- 1 teaspoon malt vinegar

## Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 140 milligrams
4. Fat: 52 grams
5. Fiber: 3 grams
6. Protein: 29 grams
7. SaturatedFat: 15 grams
8. Sodium: 1160 milligrams

9. Sugar: 15 grams

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