

Chinese Fried Pork Chops

Yield: 4 min
Total Time: 150 min

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

Ingredients:

- 1 pound pork chops in total boneless thin, *Footnote 1
- 3/4 cup sweet potato starch thick, or potato starch, or cornstarch, *Footnote 2
- 3 cups vegetable oil for deep frying
- 1/4 cup Shaoxing wine or dry sherry
- 1/4 cup soy sauce
- 1 tablespoon sugar
- 1/2 teaspoon Sichuan peppercorn freshly ground
- 1/4 teaspoon five spice powder
- 1 ginger big slice, smashed
- 1 clove garlic smashed
- chili pepper and garlic sauce or your favorite hot sauce
- mayonnaise

Nutrition:

1. Calories: 1670 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 55 milligrams
4. Fat: 170 grams
5. Fiber: 1 grams
6. Protein: 26 grams
7. SaturatedFat: 13 grams
8. Sodium: 1230 milligrams
9. Sugar: 5 grams
10. TransFat: 5 grams

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