

# Shanghai Sweet and Sour Ribs

Yield: 4 min  
Total Time: 70 min

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

## Ingredients:

- 2 pounds pork ribs
- 1 tablespoon light soy sauce divided
- 2 tablespoons Shaoxing wine divided
- 3 tablespoons oil divided
- 8 slices ginger
- 4 scallions white parts only, chopped
- 2 tablespoons sugar
- 2 teaspoons dark soy sauce
- 1 tablespoon vinegar dark Chinese
- 2 cups water
- toasted sesame seeds optional

## Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 180 milligrams
4. Fat: 64 grams
5. Fiber: 1 grams
6. Protein: 35 grams
7. SaturatedFat: 19 grams
8. Sodium: 570 milligrams
9. Sugar: 7 grams

---

Thank you for visiting our website. Hope you enjoy Shanghai Sweet and Sour Ribs above. You can see more 17 chinese sweet and sour pork rib recipe Deliciousness awaits you! to get more great cooking ideas.