

# Singapore Coffee Pork Ribs

Yield: 4 min  
Total Time: 25 min

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

## Ingredients:

- 1 1/8 pounds pork ribs
- 1 large egg beaten
- 2 tablespoons oyster sauce
- 1 teaspoon sesame oil
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1/4 teaspoon baking soda
- 1 teaspoon rice vinegar
- 3 tablespoons water
- 3 tablespoons rice flour
- 3 tablespoons potato starch not potato flour. See notes
- 2 instant coffee packs 3-in-1
- 1 tablespoon sugar
- 1 tablespoon coconut sugar or use light brown sugar
- 2 tablespoons Worcestershire sauce
- 3 tablespoons water
- 1 tablespoon minced garlic
- cooking oil for deep frying
- sesame seeds optional
- 1 stalk green onion finely chopped

## Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 155 milligrams
4. Fat: 37 grams
5. Fiber: 1 grams
6. Protein: 22 grams
7. SaturatedFat: 11 grams

8. Sodium: 830 milligrams

9. Sugar: 7 grams

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