

Sticky Chinese Pork Spare Ribs

Yield: 4 min
Total Time: 105 min

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

Ingredients:

- 4 3/8 pounds pork ribs meaty, cut into single rib pieces
- 1 teaspoon sesame oil
- 2 tablespoons lemon juice
- 2 tablespoons Shao xing wine
- 4 tablespoons soy sauce
- 4 tablespoons brown sugar or honey
- 4 tablespoons tomato sauce or ketchup
- 2 tablespoons hoisin sauce
- 2 tablespoons oyster sauce
- 2 tablespoons sambal oelek
- 6 cloves garlic finely chopped
- 2 tablespoons ginger grated
- 1 teaspoon Chinese five-spice powder
- 1 teaspoon salt
- sesame seeds optional
- coriander optional
- shallots optional
- red chilli optional

Nutrition:

1. Calories: 1510 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 400 milligrams
4. Fat: 118 grams
5. Fiber: 2 grams
6. Protein: 77 grams
7. SaturatedFat: 41 grams
8. Sodium: 2340 milligrams
9. Sugar: 13 grams

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