

# Spicy Chinese Barbeque Ribs

Yield: 4 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/salt-pepper-riblet-chinese-recipe>

## Ingredients:

- 1 cup hoisin sauce
- 1/3 cup white wine
- 1/2 cup soy sauce
- 1 cup white sugar
- 1/2 cup tomato paste
- 1/4 cup chopped garlic
- 2 tablespoons hot pepper sauce such as Tabasco®, or to taste
- 1 inch ribs
- 2 pounds baby back ribs

## Nutrition:

1. Calories: 840 calories
2. Carbohydrate: 91 grams
3. Cholesterol: 170 milligrams
4. Fat: 29 grams
5. Fiber: 4 grams
6. Protein: 49 grams
7. SaturatedFat: 5 grams
8. Sodium: 3420 milligrams
9. Sugar: 73 grams

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