

Pressure Cooker Sweet Black Vinegar Pork Ribs

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- 2 pounds pork ribs
- 1 tablespoon cooking oil
- 1 tablespoon minced garlic
- 2 tablespoons corn starch if using deep-fry method
- oil for deep-fry the pork ribs if using deep-fry method
- 1 1/2 tablespoons soy sauce
- 1/2 tablespoon Shaoxing wine / dry sherry
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda if using deep-fry method
- 1/2 teaspoon sesame oil
- 6 tablespoons chinese black vinegar available in Asian grocery store
- 5 tablespoons sugar

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 180 milligrams
4. Fat: 61 grams
5. Protein: 35 grams
6. SaturatedFat: 19 grams
7. Sodium: 830 milligrams
8. Sugar: 16 grams

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