

Chinese Wuxi Pork Spare Ribs

Yield: 4 min
Total Time: 150 min

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

Ingredients:

- 2 1/4 pounds pork spare ribs
- 2 tablespoons light soy sauce
- 1 teaspoon white pepper
- 1 teaspoon salt
- 2 tablespoons cornstarch
- vegetable oil for shallow frying
- 2 inches ginger peeled & sliced
- 6 spring onion cut into 1-inch pieces
- 2 star anise
- 1/2 cinnamon stick
- 2 tablespoons light soy sauce
- 1/2 cup Shaoxing cooking wine
- 2 teaspoons sugar
- 2 tablespoons rice vinegar

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 200 milligrams
4. Fat: 63 grams
5. Fiber: 2 grams
6. Protein: 40 grams
7. SaturatedFat: 20 grams
8. Sodium: 1700 milligrams
9. Sugar: 3 grams

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