

# Vietnamese Caramelized Pork Spare Ribs

Yield: 4 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-style-ribs-recipe>

## Ingredients:

- 2 pounds pork spare ribs have your butcher cut them against the bone into long strips so that you can cut them into bite-size pieces a...
- 1 teaspoon salt for cleaning pork
- 1 shallot medium size, peel and mince
- 3 cloves garlic peel and mince
- 1 tablespoon chicken stock powder
- 2 tablespoons fish sauce
- 1/2 teaspoon ground black pepper
- 1 tablespoon granulated sugar
- 2 tablespoons caramel sauce
- 3/4 cup soda coconut, or water
- 1 green onion optional; thinly slice

## Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 180 milligrams
4. Fat: 52 grams
5. Protein: 36 grams
6. SaturatedFat: 18 grams
7. Sodium: 1520 milligrams
8. Sugar: 8 grams

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