

FRIED CHINESE SPARERIBS

Yield: 6 min
Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-authentic-chinese-spareribs>

Ingredients:

- 2 pounds pork ribs fresh country, don't select too lean a cut or the meat might turn out a bit tough
- 1 teaspoon sauce
- 1 piece red bean curd
- 1/2 teaspoon ground white pepper
- 1 teaspoon sesame oil
- 1 teaspoon five spice powder
- 2 tablespoons Shaoxing wine
- 1 tablespoon soy sauce
- 1 tablespoon maple syrup
- 1 tablespoon maple syrup
- 2 teaspoons sugar
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon baking soda
- 2 tablespoons cornstarch
- 2 tablespoons flour
- 2 cups peanut oil for frying

Nutrition:

1. Calories: 1120 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 120 milligrams
4. Fat: 108 grams
5. Protein: 23 grams
6. SaturatedFat: 24 grams
7. Sodium: 490 milligrams
8. Sugar: 6 grams

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