

Spicy Grilled Boneless Pork Spare Ribs

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-southern-style-spare-ribs-boneless>

Ingredients:

- 4 pounds spareribs boneless, pork, cut into two bite-size pieces
- 1/2 onion or 4 Spring Onions finely chopped
- 1 ginger 1 inch-1.27cm piece, minced
- 3 garlic cloves
- 1 Asian pear it acts as a tenderizer
- 2 tablespoons gochujang Red Hot Chili Paste, *reduce for less heat
- 1 teaspoon red chili flakes /powder,, gochugaru*optional
- 2 tablespoons sugar
- 2 tablespoons soy sauce lite/ or 1 Tbs. Original Soy sauce
- 1 tablespoon rice wine
- 2 tablespoons sesame oil
- toasted sesame seeds
- spring onions Green/

Nutrition:

1. Calories: 1410 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 365 milligrams
4. Fat: 113 grams
5. Fiber: 3 grams
6. Protein: 70 grams
7. SaturatedFat: 37 grams
8. Sodium: 820 milligrams
9. Sugar: 11 grams

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