

TAKEOUT-STYLE CHINESE ROASTED RIBS

Yield: 6 min
Total Time: 110 min

Recipe from: <https://www.recipeschoose.com/recipes/salt-baked-ribs-recipe-chinese>

Ingredients:

- 5 cloves minced garlic freshly
- 1 tablespoon pineapple minced sweet
- 1 star anise – ground in a mortar and pestle
- 1 tablespoon salt
- 5 tablespoons sugar
- 2 tablespoons honey
- 2 tablespoons peanut oil
- 2 tablespoons hoisin sauce
- 1 teaspoon bean sauce ground
- 2 tablespoons tomato puree
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- 1 tablespoon tomato paste
- 5 tablespoons ketchup
- 1/2 tablespoon 5-spice powder
- 2 tablespoons juice fresh squeezed, from a tangerine or orange
- 1 teaspoon ground pepper fresh
- 1/2 tablespoon paprika
- 1 ribs large racks, or 2 racks baby back ribs

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 35 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 13 grams
7. SaturatedFat: 3.5 grams

8. Sodium: 1510 milligrams
 9. Sugar: 22 grams
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