

Sticky Chinese Ribs

Yield: 4 min
Total Time: 90 min

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

Ingredients:

- 2 racks pork ribs
- 3 cups chicken stock
- 3 star anise
- 2 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 1 1/3 cups basmati rice
- 4 spring onions
- 1/4 cucumber
- 1 teaspoon sesame seeds
- 2 tablespoons soy sauce
- 3 tablespoons Shaoxing wine
- 2 tablespoons brown sugar
- 4 tablespoons hoisin sauce
- 1/4 teaspoon Szechwan peppercorns
- 1/2 teaspoon five-spice

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 74 grams
3. Cholesterol: 5 milligrams
4. Fat: 3.5 grams
5. Fiber: 3 grams
6. Protein: 12 grams
7. Sodium: 1420 milligrams
8. Sugar: 13 grams

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