

# Vietnamese Pork Ribs

Yield: 4 min  
Total Time: 50 min

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

## Ingredients:

- 500 grams pork ribs – cut approx into 2-inch pieces
- 2 shallots – minced finely
- 3 cloves garlic – minced finely
- 1 tablespoon fish sauce
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 1 dash white pepper
- water Splash of
- caramel sauce
- 5 tablespoons sugar
- 1 tablespoon fish sauce
- 1/2 cup water

## Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 100 milligrams
4. Fat: 29 grams
5. Protein: 21 grams
6. SaturatedFat: 10 grams
7. Sodium: 1020 milligrams
8. Sugar: 17 grams

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