

# Ginger marinated BBQ pork rib

Cuisine: **South-East Asian**

Food category: **Pork**



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## Program steps

Preheating: 200 °C

1 Combination 30 % Termination by time 00:15 hh:mm 200 °C 100 %

## Ingredients - number of portions - 10

Name	Value	Unit
Pork ribs	1.5	kg
Ginger puree	70	ml
Garlic puree	50	ml
Sesame oil	20	ml
Salt	10	g
Black pepper crose	10	g
Light soy sauce	30	ml
Black rice vinegar	30	ml
Brown sugar	20	g

## Directions

Wash carefully the pork rib and marinated all the ingredients together and keep overnight. Pre heat the oven and place the pork ribs on vision express grill and cook for 15 minutes.

## Nutrition and allergens

Allergens: SESAME, SOY

Minerals: Sodium, Sodium: 38758 mg

Vitamins:

Nutritional value of one portion	Value
Energy	490.1 kJ
Carbohydrate	2.6 g
Fat	37.5 g
Protein	30.1 g
Water	75.1 g



Vision Express Grill