



Tender Pork Ribs Recipe

Author: Vadim Rachok

Category: Dinner, Chef's Advice

The recipe for delicious, tender ribs that will just fall off the bone.

oven baked tender ribs

Prep Time:

20 mins

Cook Time:

4 hrs

Total Time:

4 hrs 20 mins

Servings:

4

The ingredients you need:

42 ounces (1,200 kg) pork ribs

2 pcs onion

several branches thyme

several branches rosemary

7 ounces (200 g) red wine

0,5 ounces (15 g) worcestershire sauce

0,7 ounces (20 g) brown sugar

0,3 ounces (3 g) smoked paprika

1 pc whole cinnamon

14 ounces (400 g) beef broth

1,8 ounces (50 g) butter

0,3 ounces (3 g) coriander

3 cloves fresh garlic

0,04 ounces (1 g) fennel seed

salt

pepper

Let's start !

1

Cut onion into strips.

2

Peel the pork rib from the film and make cross-cuts on top of the meat.

3

Brown ribs in the sunflower oil.

4

Sauté the onion until golden brown, add the rosemary, fresh garlic, and red wine, and reduce by half. Add the broth and reduce by 3,5 ounces (100 g).

5

Cover the pan with 5-6 layers of aluminum foil. Make a boat out of the foil. Add the onion and broth mixture and place the rib on top.

6

Season well with salt and pepper, and sprinkle with sugar, paprika, coriander, and cinnamon.

7

Leave to marinate for 30-60 minutes.

8

Wrap the rib in foil and cook in the oven at 266 degrees F (130 degrees C) for 3 hours.

9

Remove the ribs, open the foil, and return to the oven at 392 degrees F (200 degrees C) for another 5 minutes to bake the crust.

10

Remove the ribs, pour the sauce from the pan into a large bowl, mix with a blender, add the butter, and mix again.

11

Place the ribs in the bowl and serve with the sauce.