

## The Chef's Table

### Mo' Ribs

Ingredients:

3-6 Lean boneless country style pork ribs  
Olive oil  
Kosher salt  
Freshly ground black pepper  
White wine  
Chicken stock or broth  
1-2 Cloves of garlic finely chopped  
Pig Skin pork seasoning  
Meat Paint Barbeque Sauce

In an oven proof glass baking dish place just enough olive oil to coat the bottom with a smooth coating. Be sure the baking dish is large enough that all the ribs fit into it with a little room between their neighbors.

Place ribs into the olive oil in the baking dish and liberally coat them with the oil. Next, liberally spice every side and edge with Pig Skin pork seasoning, Kosher salt and freshly ground pepper. Pour about 1/8" depth of white wine into the dish and an equal amount of the chicken stock. Add the chopped garlic to the ribs and stock mixture. Cover the dish with tin foil, or lid if it has one. Place dish into a cold oven with the rack in the middle position of the oven. Close the door and turn the oven on to 200 degrees. Slow cook these ribs for four to six hours, depending upon your oven and the amount of ribs you are cooking until they are just tender. About twenty to thirty minutes before they are finished remove the tin foil or lid and raise the oven temperature to 225 degrees. This will give the ribs a browner outside. (**NOTE:** Be careful not to over cook the ribs since this will dry them out!)

When done remove baking dish from oven and drain all but a small amount of the juices from the dish. Remember to leave some of the juice in the dish! Carefully paint on as much or little Meat Paint Barbeque Sauce as you like and then glaze them under the broiler to quickly finish them. OR, you could paint them with Meat Paint Barbeque Sauce and finish them on the grill!