

CRISPY ITALIAN RIBS

WINE PAIRING: 2019 FAGNANI BRUNELLO DI MONTALCINO DOCG

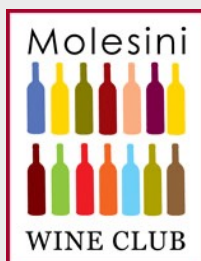
INGREDIENTS

- 3 pounds (1.4 kg) baby back pork ribs, cut into 2 slabs, preferably with some fat, not too lean
- 8 garlic cloves, peeled, each sliced into 4 slivers
- 4 to 6 hefty fresh oregano, rosemary and/or sage stems (pick whichever one you like best)
- salt and pepper to taste
- 2 tablespoons (30 ml) flour
- 1 teaspoon (5 ml) dried oregano, rosemary, or sage (use the same as the fresh herb you picked)

TIME

- Prep Time: 15 minutes
- Cook Time: 2.5 hours
- Difficulty: Easy

SERVING SIZE: 4



Pork ribs are a mainstay in Italian grocery stores but, unlike in America, barbecue sauce is not the norm. Here is a delicious, simple recipe for herb and garlic-infused crunchy ribs.

Cannellini beans, sautéed spinach, and roasted potatoes make perfect accompaniments.

1. Preheat oven to 325°F (162°C). Crisscross 2 pieces of heavy-duty foil, each about 20-inches long, over a baking sheet. Salt and pepper the ribs.
2. Place the ribs bone side down on the foil, overlapping or stacking so they fit. Evenly scatter the garlic and herb sprigs over the top and bottom of the ribs. Create a pouch with the top layer of foil, then repeat with bottom layer so the ribs are well-sealed by foil. Place in middle of oven, bake for 2 hours.
3. Using foil or parchment, line a sheet pan large enough for the ribs to fit in a single layer. Remove ribs from oven and increase oven to 425°F (218°C). Carefully open the foil packets. Use tongs to transfer ribs, bony side up, to clean baking sheet, discarding garlic and herbs.
4. Place flour in a small strainer and shake half of the flour over the ribs. Turn ribs meaty side up, lightly sprinkle with dried herb, and then with remaining flour. You want a nice flour dusting on both sides of the ribs.
5. Roast ribs for 15 minutes in center of the oven. Flip over, roast another 10 minutes, flip again, and finish roasting for 5 minutes. You want the ribs well browned and crunchy. Adjust heat if your oven is too hot or not hot enough for browning.
6. Remove from oven and let rest. I use kitchen shears to cut the slabs into individual ribs, but it is fine to serve as a slab.