

Italian Ribs

Category: Italian

Servings: 6

Rating: 10

Source: Food & Wine (Diane Campbell)

Description:

Diane served this to us with Apulian style baked potatoes. What a feast.

Ingredients:

pepper
salt
canned tomatoes 20 oz.
olive oil 3 Tbsp.
celery 2.3 c. coarsely chopped
carrots 2/3 c. coarsely chopped
onion 2/3 cup, coarsely chopped
pork spareribs 3 lbs, cut up

Instructions:

Brown ribs in a roasting pan or Dutch oven in olive oil and remove from pan. Add onion and cook 3 minutes. Add carrot & celery and cook 3 minutes. Put ribs back in pan. Add chopped tomatoes and juice. Partially cover and cook 1 1/2 to 2 hours at 350 or till ribs are very tender.