

## Slow Cooked Nebbiolo Ribs

Serves six

3 lbs. babyback pork ribs  
ground pepper  
2 tablespoons extra virgin olive oil  
1 Medium yellow onion- chopped  
4 stalks celery – chopped  
4 carrots- chopped  
2 tablespoons Sorghum Molasses  
2 cup Nebbiolo (divided)  
Juice of 1 orange  
2 cups dried porcinis (rehydrated, reserve 1/3  
cup of liquid)  
6 cloves  
2 Bay leaves  
1 tablespoon Balsamic vinegar  
2 tablespoons fresh thyme  
2 sweet potatoes, 1" cubes



1. Cut the ribs into sections so they can fit into a large skillet and then a slow cooker. Cover on all sides lightly with ground pepper.
2. Heat the oil in a large skillet until it is hot, but not smoking. Add the ribs and sear on all sides until brown. Remove the ribs and place aside.
3. Add the onion and sauté until translucent. Then add celery and carrots and continue to cook for another 5 minutes.
4. Add the molasses, coating and glazing the vegetables, then add 1 cup of Nebbiolo and cook until liquid is reduced by half.
5. Put the sautéed vegetables into the bottom of a slow cooker and place the ribs on top. Pour the remaining Nebbiolo, orange juice, porcinis & porcini liquor over the ribs. Add the cloves and bay leaves and cook on low for 4 hours.  
In the last hour, add the Balsamic vinegar, thyme and sweet potatoes