

PALMINA



Slow-Cooked Pork Ribs with Sauerkraut and Beans

serves six

3 pounds pork spare or short ribs, cut into pieces with about 4 ribs in each, season with S&P
1 tablespoon Extra Virgin Olive Oil
1/3 cup white wine vinegar
1 pound dried lima or fava beans
32 ounce jar of sauerkraut
1 teaspoon dry mustard
17 pink peppercorns
3 cloves

1. Put the dried beans in a bowl and cover with hot water.
2. Heat the olive oil in a skillet, brown the ribs on all sides. Remove the ribs and deglaze the pan with white wine vinegar.
3. Drain the beans and put into a crockpot, stir in the sauerkraut, mustard, peppercorns, cloves and vinegar.
4. Add a pint of boiling water.
5. Layer the ribs on top.
6. Cover and cook on low for 6 to 8 hours.

