# Country Style Pork Ribs Braised in Wine and Garlic

NIBBLEDISH CONTRIBUTOR

## Ingredients

4 to 6 - Country Style Pork Ribs, trimmed of excess fat
1 Cup - Dry White Wine (such as Pinot Grigio)
2 Lg Cloves - Garlic, minced
1 Lg or 2 Med - Springs Fresh Rosemary
Kosher Salt
Fresh Ground Black Pepper
2 Tbsp - Olive Oil

## Instructions

Preheat the oven to 325 degrees (fahrenheit).

On the stovetop heat a heavy bottomed Dutch Oven (or an oven proof Saute Pan with a tight fitting lid) over medium high heat. Meanwhile coat the ribs generously with Salt and Pepper.

Add the oil to the Dutch Oven and heat until the oil is just beginning to smoke then carefully add the ribs browning them well on all sides (about 3 - 4 minutes per side). Remove them to a plate when well browned.

Add the garlic to the pan and stir briskly for about 1 minute then add the wine. Allow the wine to come to a boil while scraping any browned bits loose from the pan. Cook about one minute more.

Return the ribs to the Dutch Oven, add the rosemary sprigs and cover tightly. Carefully

place the Dutch Oven in the oven and bake for one hour. Check the ribs for tenderness, cover and bake 20 minutes more if necessary.

Remove the Dutch Oven from the oven, uncover, and allow the ribs to rest 10 minutes before serving, basting occasionally with the pan sauce.

Serve and enjoy!

Randy