



# Pork Ribs with Vegetables

## Ingredients:

kosher salt & black pepper  
2 lb. country-style boneless pork ribs

Mix and set aside:

2 cups water with  
1 tsp beef bouillon granules

Wash and prep these vegetables and herbs:

3 carrots, peel & cut into chunks size  
4 green onions, chopped  
4-5 red potatoes, quartered  
2 stalks of celery, chunk size  
1 tsp fresh rosemary (or 2 tsp dried rosemary)  
1 tsp Fresh thyme (or 2 tsp dried thyme)  
1 tsp fresh basil (or 2 tsp dried basil)  
4 cloves of garlic (or 3 tsp garlic powder) press or smash cloves to release flavor

Note: For more flavor, crush dried herbs in a spice mill or heat them briefly before adding them to the pot.

## Instructions:

Salt & Pepper Ribs. Brown all sides of the ribs in a Braiser or large skillet with a lid. After all sides have a brown sear, add 1/2 cup of bouillon water. Add herbs, onion, and garlic, and simmer for 10 minutes. Add carrots, celery, and potatoes. Cover with a lid and cook on low heat for 30 minutes. Remove the lid and cook for 15 minutes or until the liquid is reduced.