

Country-Style Pork Ribs with Vegetables

KOSHER SALT & BLACK PEPPER
1-2 LB COUNTRY STYLE RIBS

Mix together and set aside:

2 CUPS WATER WITH 1 TSP. BEEF BOUILLION GRANULES

Wash and prep these vegetables and herbs:

3 CARROTS, PEEL & CUT IN CHUNK SIZE
4 GREEN ONIONS, CHOP
4-5 RED POTATOES, QUARTER
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 (NO SALT)

Press or smash cloves to release flavors

Note: If using dried herbs, crush them in a spice mill or heat them on low heat to enhance the flavor before adding them to the pot.

Salt & Pepper Ribs. Sear 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.