

Country-style Pork Ribs



Serves 4 **Prep 5 mins**

Cooking 1h 25 mins

Easy

Ingredients

3 tbsp plain flour
1.3kg pork spare ribs, cut into 2-rib sections (for 2, halve the ribs)
6 tbsp olive oil
1 onion, peeled & finely chopped
2 tbsp chopped fresh rosemary
15 fresh sage leaves, shredded
3 bay leaves
200ml dry white wine
300ml hot vegetable stock
1x 400g tin chopped tomatoes
1/4 tsp freshly grated nutmeg
salt & freshly ground black pepper

1. Put the flour on a large plate and season with salt & pepper. Dust the ribs with the seasoned flour. Heat half the oil in a large saucepan over a medium to high heat. When very hot, fry the ribs in batches for about 3 minutes each side or until browned all over. Remove with a slotted spoon and transfer to a large bowl or plate. Set aside.
2. Pour in the remaining oil and reduce the heat to medium. Add the onion and herbs and fry for 6 minutes, stirring occasionally.
3. Increase the heat and pour in the wine. Bring to the boil and let it bubble for 1-2 minutes. Add the stock and tomatoes and bring to the boil, stirring.
4. Return the ribs to the pan with any juices. Reduce the heat, cover and simmer for 1 hour or until the meat is tender and the sauce slightly thickened. Season with salt and pepper and stir in the nutmeg. Serve immediately with crusty bread or Yorkshire puddings to mop up the gravy.