



Braised Pork Ribs with Green Tomatoes

lightly adapted from Melissa Clark

serves 4

- 4 country style pork ribs (about 2 pounds)
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons minced garlic, divided
- grated zest of 1 pink grapefruit
- 4 sprigs rosemary
- 1 leek, white & light green parts thinly sliced
- 2 carrots, peeled and diced
- 1/4 cup white vermouth
- juice of 1 pink grapefruit
- 4 cups diced green tomato
- 2 tablespoons honey
- 1 cup vegetable, pork or chicken stock, or water

Smear the ribs all over with the olive oil, 1 tablespoon garlic, grapefruit zest, and lots of salt and pepper. Top with rosemary sprigs, cover and marinate in fridge for 4 hours, or as long as overnight.

Preheat oven to 300 degrees. Scrape marinade off ribs and reserve. In a heavy pot or dutch oven, heat a little olive oil until very hot and sear pork ribs until nicely browned on both sides. (You may need to do this in batches as you don't want to crowd them.) Remove ribs to a plate and pour off all but a tablespoon or so of the fat. Return pot to stove and, over medium-high heat, sautee the remaining tablespoon garlic, leek and carrot until soft. Add vermouth, grapefruit juice and honey and bring to a boil. Stir in

tomatoes, then position ribs on top, sprinkling over reserved garlic and zest from marinade. Tuck in rosemary sprigs and top off with the cup of stock. Return to the boil, then cover pot tightly with foil or a lid and place in oven.

Bake, turning the ribs over halfway through, until the meat is falling-off-the-bone tender, about 3 hours. Remove from oven, cool slightly and move ribs to a plate; cover with foil to keep warm. Skim fat from the sauce and season with salt and pepper to taste. Serve ribs smothered in sauce and accompanied by cornbread, polenta or mashed potatoes.