

Adobo Braised Pork Ribs



SERVING SIZE: 6

Ingredients

- 2 tablespoons Flour
- 1 1/8 teaspoon Paprika
- 3/8 teaspoon Salt
- 1/8 teaspoon Black Pepper
- 1/4 teaspoon Chili Powder
- 1/4 teaspoon Garlic Powder
- 1 1/8 teaspoon Dry Oregano
- 1 1/2 pound Boneless Country Style Pork Ribs
- 1 tablespoon Water
- 1 1/2 cups Onion, Chopped
- 1 1/2 teaspoons Garlic, Minced
- 3 tablespoons Red Wine Vinegar
- 1 tablespoon Chipotle in Adobo
- 1 1/2 cups **Furmano's Chunky Crushed Tomatoes**
- 3/4 cup Beef Broth

In This Recipe



Chunky Crushed Tomatoes
(28 oz)



Preparation

1. In a large bowl, combine flour, paprika, salt, black pepper, chili powder, garlic powder, and oregano. Mix well.
2. Toss pork ribs in the seasoning mixture to coat the ribs. Be sure to shake off any excess dry rub.
3. In a large pan over medium heat, add olive oil.
4. Sear pork ribs in pan until browned on all sides. Set aside.
5. Preheat oven to 300 degrees.
6. In the same pan ribs were seared in, add onions and saute for three minutes. Then, add garlic. Saute an additional minute.
7. Deglaze pan with red wine vinegar. Next add Furmano's Chunky Crushed Tomatoes, chipotles in adobo sauce, and beef broth. Heat to a simmer.
8. Pour sauce in a roasted pan and place seared pork ribs on sauce. The sauce should cover no more than half of the ribs up the side.
9. Place in oven for 3 hours or until ribs are tender. Remove ribs from pan, puree sauce, and serve over ribs.

