

Costa di Maiale Calabrese



INGREDIENTS

2 Cups Canned Chopped Tomatoes
3 Tablespoons Chopped Fresh Basil
1/2 Cup Mushrooms Preserved In Oil
1/2 Cup Artichokes Preserved In Oil
1/2 Cup Mixed Vegetable Antipasto
2 Slabs Lean Pork ribs
Salt & Pepper

Wine pairing suggestions



Primitivo di Manduria, Tenuta Giustini

Preparation

Preheat the oven to 300 degrees F. Season the ribs both sides with salt and pepper. Place the ribs in a baking pan and bake for one hour. Mix together the chopped vegetables with the tomatoes and basil and pour the sauce over top of the ribs. Reduce the heat to 250 degrees F. and cook another hour, turning the ribs over once during this time, and basting them with the sauce. Reduce the heat and cook an additional hour, once again turning the ribs over halfway and basting them. If the sauce gets too thick while cooking, add 1/2 cup of water and mix this into the sauce. Serve the ribs in pieces, with the sauce spooned on top.