



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2011 Selections

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707. 857.4900

Pork Spareribs Tuscany

Pair with Peterson's 2009 Barbera la Stupenda

Ingredients:

- 3 tablespoons garlic, minced, plus two cloves, sliced
- 3 tablespoons finely chopped sage
- 2 tablespoons finely chopped rosemary
- 1 1/2 tablespoons coarse salt, more to taste
- 1 tablespoon black pepper, more to taste
- 1 tablespoon plus two teaspoons crushed red pepper
- 7 pounds pork spareribs
- 3 tablespoons extra virgin olive oil
- 2 28-ounce cans peeled tomatoes, with juice
- 1 1/2 tablespoons Worcestershire sauce
- 1 1/2 tablespoons Tabasco
- 1 cup white wine.

Directions:

1. In a small bowl, combine minced garlic, sage, rosemary, salt, black pepper and 1 tablespoon crushed red pepper. Rub spareribs well with mixture, and marinate in refrigerator at least 24 hours.
2. Heat oven to 375 degrees. Arrange ribs in a 12-by-16-inch roasting pan, and roast uncovered for 1 hour or until ribs brown. Turn ribs over, and roast another hour. If bottom of

pan begins to burn during roasting, add a small amount of water or extra virgin olive oil.

3. Meanwhile, pour olive oil into a large saucepan, and add sliced garlic and remaining crushed red pepper. Sauté over medium heat. When garlic begins to color, add tomatoes, Worcestershire sauce, Tabasco and 1 1/2 cups water. Bring sauce to a boil, then reduce to a simmer. As tomatoes soften, break them with a whisk, and stir. Simmer sauce, uncovered, 30 minutes. Adjust seasoning, and reserve.
4. When ribs have browned on both sides, pour wine, 1 cup water and tomato sauce over ribs. Cover pan with foil, and roast 40 minutes. Remove foil, skim excess fat, and roast uncovered 20 minutes more.

Yield: 6 servings..

