

Apple Cider Marinated Pork Spare Ribs (All About Apples)



Ingredients

1 rack pork spare ribs

Salt

Creole seasoning

5 cups apple cider

1 cup light brown sugar

2 tablespoons butter

1 cup thinly sliced onions

2 cups cubed Granny Smith apples, unpeeled

2 cups veal stock

Instructions

Season both sides of the ribs with salt and creole seasoning. Place the ribs in a large glass rectangle-baking dish. Pour 3 cups of the cider over the ribs, cover with plastic wrap, and refrigerate for 24 hours.

Preheat the oven to 350 degrees. Remove ribs from the refrigerator and discard the marinade. Sprinkle the brown sugar over the flesh side of the ribs. Wrap tightly in plastic wrap and then wrap in alluminum foil. Place in the oven and cook for 1 1/2 hours. Remove from the oven and cool completely.

Preheat the grill. Place the ribs on the grill, flesh side down, and cook for 6 to 8 minutes, turning the ribs every 2 minutes, or until the ribs are nicely marked.

In a saucepan, over medium heat, melt the butter. Add the onions and apples. Season with salt and pepper. Saute for 2 minutes.

Add the remaining 2 cups of cider and the veal stock. Bring to a simmer and continue to cook until the mixture reduces by half, about 8 to 10 minutes.