

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 package Prairie Street Co. Veal Spare Ribs

1 bottle dry red kosher wine, such as Cabernet Sauvignon

32 oz unsalted beef or veal stock

1 pound campari tomatoes, chopped

1 carrot, diced

1 rib celery, diced

½ yellow onion, diced

1 sprig fresh rosemary

3 cloves roasted garlic

1 tablespoon tomato paste

1 tablespoon extra virgin olive oil

Kosher salt

Freshly ground black pepper

Preparation

- 1 Remove any excess moisture from your Veal Spare Ribs using a dry paper towel and then cut your Spare Ribs half so they'll easily fit in your sauce pot. Lightly season both sides of your Veal Spare Ribs with coarse kosher salt and ground black pepper.

Cook

- 2 Heat a large heavy bottom sauce pot over a medium to high heat. Once hot, drizzle about a tablespoon of olive oil and then sear your Veal Spare Ribs starting with meat side down. Set the seared spare ribs to the side and begin to build the rest of your sauce.

- 3 Reduce your heat to medium and add in your mirepoix (carrots, celery, and onion). Using a wooden spoon, mix the aromatics in the residual fat and carefully lift the fond from the bottom of the pot. Let the aromatics cook for about 5 minutes until soft, fragrant and lightly caramelized. Move the mirepoix to the sides of the pan and add your tomato paste. Continue to stir with your wooden spoon. Add your roasted garlic, incorporate all ingredients with your wooden spoon. Next, add your chopped campari tomatoes and rosemary. As you stir with the wooden spoon, use the releasing juice from the tomatoes to lift the fond from the bottom of the pot. After about 5 minutes, deglaze with 1 cup of stock and keep stirring, and then 2 cups of dry red Kosher wine. As the liquid level slowly reduces, use the back of your wooden spoon to carefully "squish" your tomatoes.

- 4 Now that your sauce is built, nestle the Veal Spare Ribs, meat side down, into the sauce. Here you can scoop some of the vegetables on top of the bones and then add 1 more cup of red wine. Cover with a tightly fitted lid, reduce heat to low, and cook for 3 to 4 hours. Be sure to check the liquid level every 45 minutes or so. If the sauce looks too dry, add about a ½ cup of either red wine or stock.

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After about 3 to 4 hours, turn off the heat and move the sauce to a cool burner. Remove the rosemary stem and all of the Veal Spare Ribs, separating the bones from the meat and discarding the bones. For the sauce, use the back of your spoon and gently "squish" the vegetables to make the sauce a little thicker. Shred the meat and add back into your sauce.

Plating

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Serve your Veal Spare Rib "Sunday" Sauce over spiralized vegetables or angel hair pasta with a great glass of Dry Kosher Red Wine.

Bete'avon!