CANDIED PORK SPARE RIBS WITH RED WINE AND CIIPOLLINE ONIONS IN BALSAMIC VINEGAR



Menù Ingredients

1400 g. Costine di maiale - Pork ribs - 24F

24 Cipolline all'aceto balsamico di Modena I.G.P. - Baby onions in Balsamic vinegar of Modena PGI - VW1

Ingredients

1 Bay leaf

150 g. Sugar

400 g. Red whine

Chef: Giovanni Pace

Gluten Free

Method

Serve 6

Remove the ribs from the package and rinse them under a running hot water. In a pan, brown the sugar taking care not to move it to prevent it from crystallizing; add the red wine, bay leaf and reduce the mixture by about half. Open the tin of Cipolliine onions , removing the oil on top and keep the Balsamic that we will add to the the red wine sauce: continue to cook until a syrupy consistency is obtained. Add Cipollin Onions and Ribs in the sauce and keep reduce the sauce for few minutes. Turn of the heat and serve.

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