

CANDIED PORK SPARE RIBS WITH RED WINE AND CIPOLINE 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 Cipolline onions, removing the oil on top and keep the Balsamic that we will add to the red wine sauce: continue to cook until a syrupy consistency is obtained. Add Cipolline Onions and Ribs in the sauce and keep reduce the sauce for few minutes. Turn off the heat and serve.