



## *Due Vigne Wine Club Recipes*

### **STEWED SPARE RIBS IN TOMATO SAUCE**

Panini Girl

*One day while researching my Mother's relatives online, I came across a blog called "Panini Girl - My obsessions-Italy and Cooking". I began reading about a trip she took to a small town near Naples, Italy called Calitri - the same town where my great grandparents were born. As it turned out her grandparents also came from Calitri and had the same last name as mine. I quickly got in touch with her and we have been corresponding and sharing stories about our families ever since. I asked Panini Girl to pair some of her favorite family recipes with our wines and these spare ribs are a perfect match with the Nebbiolo. You can find Panini Girl at: [www.paninigirl.wordpress.com](http://www.paninigirl.wordpress.com)*

**Recommended Wine:** Nebbiolo

#### **INGREDIENTS:**

1/4 cup extra-virgin olive oil  
8 pork spareribs, cut into single ribs  
2 cloves garlic, finely minced  
1 small onion, minced  
12 fresh sage leaves, finely minced  
1 tablespoon minced fresh rosemary  
1/4 pound pancetta, finely chopped  
1 cup medium-bodied red Italian wine  
4 cups Italian canned tomatoes, crushed in your hands, along with their juice  
Salt and freshly ground pepper

#### **PREPARATION:**

Heat the oil in a large skillet over medium-high heat. Season the ribs with salt and pepper. Add ribs to the skillet and brown on both sides. Do in batches if necessary-you don't want the ribs to touch each other. Remove the ribs to a plate. Lower the heat to medium. Discard half of the fat in the pan and add the onion, garlic, sage, rosemary and pancetta. Cook, stirring until onions are translucent, about 2 minutes.

Add the wine and cook, stirring, until reduced by half, about 2 to 3 minutes. Add the crushed tomatoes and their juices. Return the ribs to the skillet and reduce the heat to medium-low and cook until the meat is tender and fall off the bone, about 1 hour. Stir and turn the ribs a few times during cooking. If the sauce is too thick, thin with a little water or broth. This is the perfect one dish dinner served over polenta, mashed potatoes or pasta.  
Serves: 4.