



Braised Country Style Pork Ribs with Collards, Potatoes, and Apple

Recipe By JASMIN QUEEN

SERVES: 4

INGREDIENTS:

- 4 whole country style pork ribs
- 2 tbsp. Kosher salt
- 2 tbsp butter, *divided*
- ½ Vidalia/sweet onion, *sliced*
- 2 sprigs fresh thyme
- 1½ tbsp. apple cider vinegar
- 1½ cup chicken stock
- 1½ tsp. honey
- 12 new potatoes, *cut into halves*
- 1 medium apple, *cubed*
- 1 bunch of collard greens, *cut into ribbons*
- 1 tsp. smoked paprika
- ½ tsp. red pepper flakes
- ½ cup of croutons

DIRECTIONS:

- 1. Preheat the grill or smoker to 450°F for direct and indirect cooking.
- 2. Clean and trim pork ribs and season with kosher salt. Let sit at room temp for 15-30 minutes.
- 3. Place pork ribs directly on the grill grate and cook for 15-20 minutes, flipping halfway through, until thoroughly browned.
- 4. While ribs are browning, heat 1 tbsp. of butter over medium-high heat. Add onion until translucent, then add thyme sprigs.
- 5. Remove ribs from grill and place in pan with onions and thyme. Reduce grill/smoker temp to 325°F. Add apple cider vinegar and chicken stock to the pan; bring to a simmer. Drizzle honey over top of the ribs.
- 6. Transfer the pan to the grill/smoker and braise for 2.5 hours uncovered. Ribs should be fork tender and liquid reduced by ½. Add a little more stock if the pan begins to look dry.
- 7. When ribs have about 20 minutes to go, heat 1 tbsp. of butter in a sauté pan over medium-high heat. When butter is lightly browned, add apples and new potatoes and cook for 12-15 minutes. Add collard greens and season with salt.
- 8. Remove ribs from the grill and set aside to rest. Transfer liquid from rib pan to the pan with apples, potatoes, and greens; bring to a simmer. Season with smoked paprika and red pepper flakes. Cook until liquid is reduced and apples and potatoes are tender.
- 9. Sprinkle the croutons over the pan and then transfer pork ribs the the top of the mixture and serve.

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