



WILD. NATURAL. SUSTAINABLE.

Italian Wild Boar Ribs With Aged Balsamic Glaze

Prep Time: 4 hours 25 minutes • Yields: 8 -10 servings

Ingredients:

2 pkgs. Fossil Farms' Wild Boar St. Louis Ribs, 2 lbs.
2 tbsp. extra virgin olive oil
2 tbsp. kosher salt
2 tbsp. chopped rosemary leaves
1 ½ tbsp. fennel seed
½ tsp. fennel pollen
2 tbsp. black pepper, ground
2 tbsp. crushed red pepper
2 tbsp. chopped fresh sage
2 tbsp. chopped fresh thyme
4 tbsp. aged balsamic vinegar

Method:

1. In a small bowl, combine olive oil, chopped herbs, salt and spices to create a paste.
2. Rub paste all over meaty side of the racks of the Wild Boar ribs cover and refrigerate overnight.
3. The next day, preheat oven or grill to 325°F. Place racks of ribs on rimmed sheet tray.
4. Roast for about two hours. To test tenderness, poke with fork or sharp paring knife.
5. If there is still a lot of resistance, roast for another 30 min. Take ribs out. Preheat broiler to high.
6. Evenly distribute aged balsamic with brush on the ribs. Broil 2-3 minutes. Let rest 5 minutes.
7. Carve individual bones and enjoy!

Equipment:

Stove or Grill
Measuring spoons & cups
Small bowl
Meat thermometer
Sheet tray
Basting brush

