



READY TO COOK
BY HARRIS FARM

AMERICAN STYLE PORK RIBS WITH FENNEL, CELERY SALAD AND ROASTED POTATOES



PREP
15 min



COOK
3½ hrs



SERVES
4

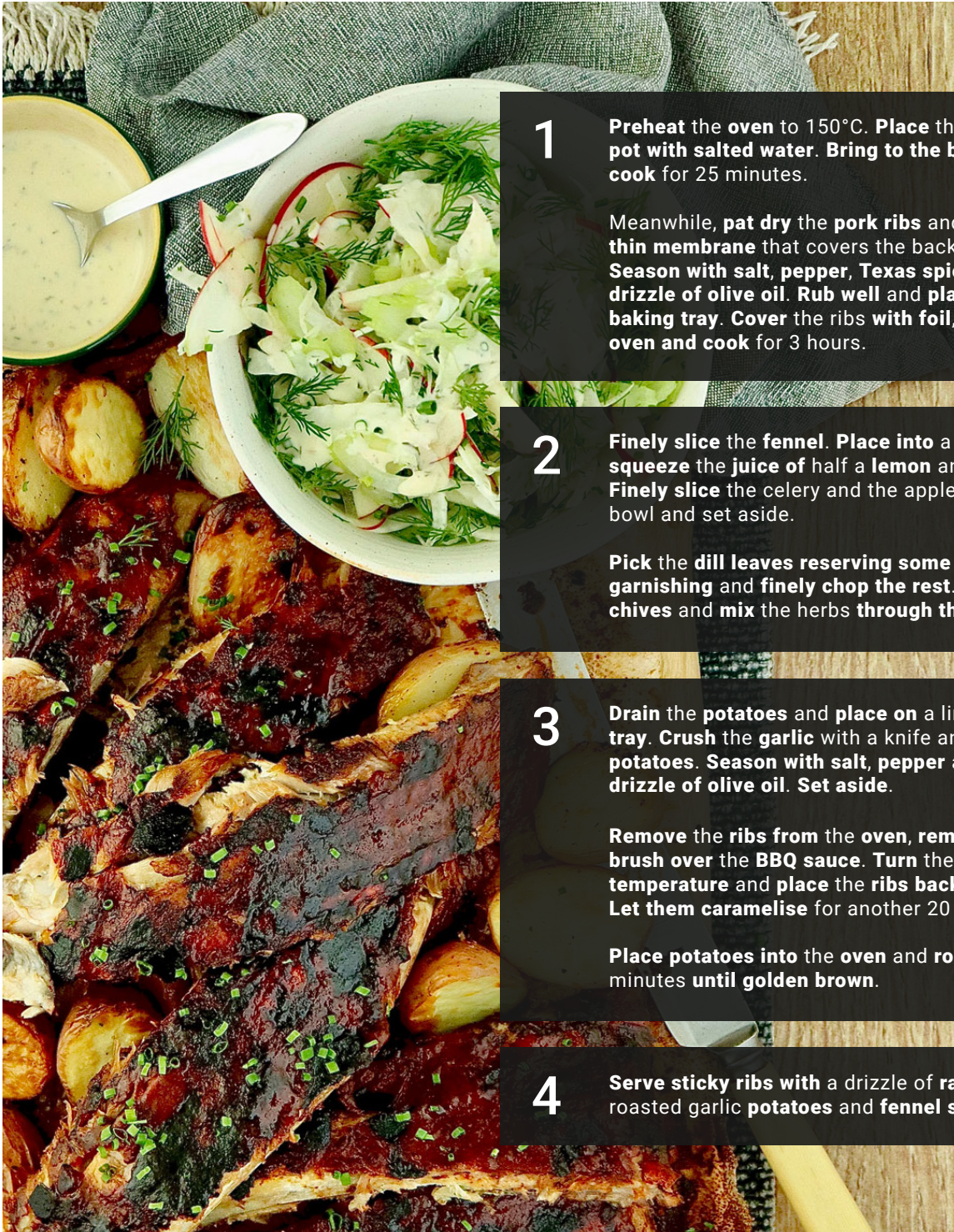
INGREDIENTS:

- > 1kg Red Cocktail Potatoes
- > 1 Rack American Style Pork Ribs
- > 2 Tbsp Texas Spice Mix
- > 1 Fennel
- > 2 Celery Sticks
- > ½ Chives Bunch
- > ½ Dill Bunch
- > 1 Cup BBQ Sauce
- > 3 Garlic Cloves
- > 5 Tbsp Ranch Dressing
- > 1 Apple

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil

METHOD – GET COOKING!



1

Preheat the oven to 150°C. Place the potatoes in a pot with salted water. Bring to the boil and let them cook for 25 minutes.

Meanwhile, **pat dry the pork ribs and remove the thin membrane** that covers the back of the ribs. **Season with salt, pepper, Texas spice mix and a drizzle of olive oil. Rub well and place on a lined baking tray. Cover the ribs with foil, place into the oven and cook for 3 hours.**

2

Finely slice the fennel. Place into a mixing bowl, squeeze the juice of half a lemon and toss well. Finely slice the celery and the apple. Add to the bowl and set aside.

Pick the dill leaves reserving some whole ones for garnishing and finely chop the rest. Finely chop the chives and mix the herbs through the salad.

3

Drain the potatoes and place on a lined baking tray. Crush the garlic with a knife and add to the potatoes. Season with salt, pepper and a generous drizzle of olive oil. Set aside.

Remove the ribs from the oven, remove the foil and brush over the BBQ sauce. Turn the oven to max temperature and place the ribs back into the oven. Let them caramelize for another 20 minutes.

Place potatoes into the oven and roast for 30 minutes until golden brown.

4

Serve sticky ribs with a drizzle of ranch dressing, roasted garlic potatoes and fennel salad.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- To remove the thin membrane from the ribs, this can be done by simply pinching with your fingers on one of the corners, lifting the membrane and pulling it off the ribs.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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