

# Adobo Braised Pork Ribs



**FOODSERVICE**



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**SERVING SIZE: 12**

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## Ingredients

- 1/4 cup Flour
- 2 1/4 teaspoons Paprika
- 3/4 teaspoon Salt
- 1/6 teaspoon Black Pepper
- 1/2 teaspoon Chili Powder
- 1/2 teaspoon Garlic Powder
- 2 1/4 teaspoons Dry Oregano
- 3 pounds Boneless Country Style Pork Ribs
- 2 tablespoons Water
- 3 cups Chopped Onion
- 1 tablespoon Minced Garlic
- 3 fluid ounces Red Wine Vinegar
- 2 tablespoons Chipotle in Adobo
- 3 cups **Furmano's Chunky Crushed Tomatoes**
- 1 1/2 cups Beef Broth

## In This Recipe



## Preparation

1. In a large bowl, combine Flour, Paprika, Salt, Black Pepper, Chili Powder, Garlic Powder, and Oregano. Mix well
2. Toss Pork Ribs in the seasoning mixture to coat the ribs. Be sure to shake off any excess dry rub
3. In a large pan over medium heat, add Olive Oil
4. Sear Pork Ribs in pan until browned on all sides. Set aside
5. Preheat oven to 300\*
6. In the same pan Ribs were seared in, add Onions and saute for three minutes. Then, add Garlic. Saute an additional minute
7. Deglaze pan with Red Wine Vinegar. Next add Furmano's Chunky Crushed Tomatoes, Chipotles in Adobo Sauce, and Beef Broth. Heat to a simmer
8. Pour sauce in a roasted pan and place seared Pork Ribs on sauce. The sauce should cover no more than half of the ribs up the side.
9. Place in oven for 3 hours or until Ribs are tender. Remove ribs from pan, puree sauce, and serve over ribs

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