

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING Red Wine–Braised Pork Baby Back Ribs

SALAD

Apple, Arugula, and Fennel Salad

Ingredients

- 5 cups arugula
- 1 crisp apple, thinly sliced
- 1 small fennel bulb, thinly sliced
- ¼ cup toasted walnuts
- ⅓ cup crumbled blue cheese
- 2 tablespoons olive oil
- 1 tablespoon apple cider vinegar
- 1 teaspoon honey
- Salt and black pepper

Preparation

1. Whisk together the olive oil, vinegar, honey, salt, and pepper.
2. Toss the arugula, apple, fennel, walnuts, and blue cheese with the dressing just before serving.

Presentation

Arrange the salad on a chilled platter, layering the apple and fennel slices over the greens.

Entrée: Red Wine–Braised Pork Baby Back Ribs

Ingredients

- 2½–3 pounds pork baby back ribs
- 2 tablespoons olive oil
- 1 large onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 4 garlic cloves, minced
- 2 tablespoons tomato paste

- 2 cups dry red wine
- 2 cups chicken or beef stock
- 2 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 2 bay leaves
- 1 teaspoon smoked paprika
- Salt and black pepper
- 1 tablespoon butter, optional

Preparation

1. Remove the membrane from the back of the ribs and cut the rack into manageable sections. Season generously with salt, pepper, and smoked paprika.
2. Heat the olive oil in a large Dutch oven. Brown the ribs on all sides, working in batches if necessary. Transfer them to a plate.
3. Add the onion, carrots, and celery. Cook for 5–7 minutes until softened.
4. Add the garlic and tomato paste; cook for 1 minute.
5. Pour in the red wine, scraping up the browned bits. Simmer for 5 minutes.
6. Return the ribs to the pot. Add the stock, thyme, rosemary, and bay leaves. The liquid should reach about halfway up the ribs.
7. Cover and braise in a **325°F oven for 2½–3 hours**, turning the ribs once, until very tender.
8. Transfer the ribs to a platter. Strain the braising liquid, skim off excess fat, and simmer it until slightly reduced. Whisk in the butter, if desired.
9. Spoon the sauce over the ribs and verify that the pork reaches at least **145°F**, followed by a brief rest.

Presentation

Serve the ribs whole or cut individually, arranged over the side dish with the red-wine sauce spooned over the top. Garnish with fresh rosemary or parsley.

Side Dish 1: Creamy Garlic Mashed Potatoes

Ingredients

- 2 pounds Yukon Gold potatoes, peeled and cubed
- 4 tablespoons butter
- ½ cup warm milk or cream
- 2 roasted or minced garlic cloves
- Salt and black pepper
- Chopped chives

Preparation

1. Boil the potatoes in salted water for 15–20 minutes, until tender.
2. Drain well and mash with the butter, warm milk, garlic, salt, and pepper.
3. Fold in the chives.

Presentation

Spoon the potatoes into a warm serving bowl and make a small well in the center for the rib sauce.

Side Dish 2: Honey-Roasted Root Vegetables

Ingredients

- 3 carrots, cut into sticks
- 2 parsnips, cut into sticks
- 1 sweet potato, cubed
- 2 tablespoons olive oil
- 1 tablespoon honey
- ½ teaspoon dried thyme
- Salt and black pepper

Preparation

1. Toss the vegetables with olive oil, honey, thyme, salt, and pepper.
2. Roast at **425°F for 30–35 minutes**, turning once, until caramelized and tender.

Presentation

Serve on a long platter, arranging the vegetables by color and garnishing with fresh thyme.

Dessert: Warm Apple and Berry Crisp

Ingredients

- 4 apples, peeled and sliced
- 1 cup mixed berries
- 2 tablespoons sugar
- 1 teaspoon lemon juice
- ¾ cup rolled oats
- ½ cup flour
- ½ cup brown sugar
- 5 tablespoons cold butter, cubed
- ½ teaspoon cinnamon

Preparation

1. Toss the apples and berries with sugar and lemon juice; place in a baking dish.
2. Combine the oats, flour, brown sugar, cinnamon, and butter until crumbly.
3. Sprinkle the topping over the fruit.
4. Bake at **375°F for 35–40 minutes**, until bubbling and golden.

Presentation

Serve warm in individual bowls with the fruit juices spooned over the crisp.

Wine Pairing

Kaiken Ultra Malbec Red Wine

Kaiken Ultra Malbec is the best choice for these ribs because its rich berry flavors, firm structure, and subtle spice complement the deep red-wine braising sauce and smoky pork. Its acidity also balances the richness of the ribs and creamy mashed potatoes.