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## Pork alla Abbacchio

(Chef's notes: *The flavors of the sage anchovy and charred bits on the St. Louis ribs are a great pairing with Cabernet Sauvignon.*)

Makes 4 Servings

½ cup salt  
1/3 cup brown sugar  
1 ½ tsp cracker pepper  
½ tsp red pepper flake  
¼ cup fresh chopped parsley  
3 Tb fresh thyme leaves  
2.5-3# St Louis Pork ribs  
½ cup olive oil  
1 head of garlic  
5 anchovy fillets  
2 lemons  
¼ cup red wine vinegar  
4 shallots roughly chopped  
3 oz. chopped pancetta  
¼ cup red wine  
1 qt. of chicken or pork stock  
2 lemons  
12 sage leaves

**Directions:** Mix together the salt, sugar, black pepper, red pepper flake, ½ the parsley and thyme. Cut pork ribs into 8 rib racks. Rub pork ribs with ¼ cup of olive oil. Rub the salt and herb mixture all over the ribs. Place in casserole dish in refrigerator for 1-2 hours. While pork is resting in refrigerator, take 2 cloves of garlic with anchovies cover with olive oil, juice of two lemons and 1/8 cup red wine vinegar. Bring to a simmer for 10-12 minutes, make sure you stir the bottom as the anchovies and garlic can stick and scorch. Allow to cool to room temperature and then blend. Remove ribs from refrigerator. Preheat oven to 350 F°. Heat sauté pan over high heat and sear pork ribs on both sides. Transfer to casserole dish. Once all ribs are seared off, drain excess fat and lower heat to medium-high. Add pancetta and render fat, then throw in shallots and remainder of garlic, cook for 3-5 minutes. Add red wine and reduce by ½. Add rest of vinegar, sage, and stock & cover ribs. Braise ribs for 1.5 to 2 hours until tender. Allow ribs to cool, reduce braising liquid by 2/3. Once ribs are cool, cut them into individual ribs toss with some of braising liquid and roast at 400 F° for 15-18 minutes or until ribs start to caramelize. To serve, toss ribs with a little of the anchovy dressing and rest of parsley. Serve with a salad of grilled radicchio and potatoes.

**Serve with 2013 Januik Columbia Valley Cabernet Sauvignon**  
**Recipes Compliments of Executive Chef Seth Fernald**

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