

instructions

Duroc Pork Ribs w/ Bacon Broccoli Salad & Jalapeño Cornbread

allow 35 minutes

Step 1

Preheat the broiler on high & prepare to cook on the middle rack. If you do not have a broiler, set your oven to its highest temperature. While the oven is preheating, unpack all your “mise en place” (ingredients) & heat a sauté pan over medium heat on the stovetop.

Step 2

Place the bacon & onion mixture in the sauté pan to cook until the bacon is cooked through. Remove from heat, add the raisin & apple mixture along with the pistachios to the bacon & onions. Stir until thoroughly mixed. In a large bowl, place the broccoli & pour the bacon mixture over the top. Toss evenly until thoroughly coated & set aside to marinate.

Step 3

Transfer the pork ribs onto a lined sheet tray & lay flat in a single layer. Place the tray in the oven on the middle rack. Broil or cook the ribs & continue to check until warm & crispy. Remove from the oven & turn off the broiler. Preheat the oven to 350° & place the uncovered pan of cornbread on a sheet tray in the oven on the middle rack. Cook for 10 minutes, or until warmed throughout. Remove the cornbread from the oven & immediately top with the salted honey butter.

Step 4

Retoss the broccoli salad before serving. Brush the crispy pork ribs with the berry bbq sauce, or serve on the side. Serve with bacon broccoli salad & warmed cornbread. Enjoy!

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