

Dutch Oven Braised Pork Ribs •

Ingredients

Pork rib rack	4 lbs.	Dried thyme	1 tsp.
Pork or chicken stock	3 cups	Dried oregano	½ tsp.
Apple cider	8-12oz	Kosher salt	2 tsp.
Soy sauce	¼ cup	Black pepper	1 tsp.
Worcestershire sauce	2 Tbsp.	Garlic powder	1 tsp.
Brown sugar	2 Tbsp.	Onion powder	1 tsp.
Tomato paste	4 Tbsp.	Smoked paprika	½ tsp.
Onion, medium	1	Chipotle powder	¼ tsp.
Garlic cloves	1 bulb	Hot paprika	¼ tsp.
Bay leaves	2	MSG	½ tsp.
Black peppercorns	1 tsp.		

Directions

Preheat oven to $275^{\circ}F$ — Pat dry **pork ribs** — Quarter **onion** — Smash **garlic cloves**

1. Cut **pork rib rack** into quarters for easier handling.
2. In a small bowl, combine 2 tsp. **kosher salt**, 1 tsp. **black pepper**, 1 tsp. **garlic powder**, 1 tsp. **onion powder**, ½ tsp. **smoked paprika**, , ¼ tsp. **hot paprika**, ¼ tsp. **chipotle powder**, and ½ tsp. **MSG**. Rub mixture evenly over all surfaces of **rib quarters**.
3. Arrange seasoned **ribs** in Dutch oven (they can overlap slightly), tucking quartered **onion**, smashed **garlic**, **bay leaves**, **peppercorns**, **dried thyme**, and **dried oregano** around and under **ribs**.
4. In a medium bowl, whisk together **stock**, **apple cider**, **soy sauce**, **Worcestershire sauce**, **brown sugar**, and **tomato paste** until well combined. Pour over **ribs**.
5. Cover Dutch oven tightly with lid and place in oven. Braise for *4-4½ hours* until **ribs** are fork-tender and meat pulls easily from bone.
6. Remove from oven. Carefully transfer **ribs** from braising liquid as needed for intended use (BBQ finishing or soup preparation). Reserve braising liquid with rendered fat for soup base.

Equipment Required

- Dutch oven (6-7 quart capacity minimum)
- Small bowl (for dry rub)
- Medium bowl (for braising liquid)
- Whisk
- Measuring cups and spoons
- Tongs or slotted spoon
- Sharp knife and cutting board
- Large plate or platter (for finished ribs)

Mise en Place

- Pat **ribs** completely dry with paper towels before seasoning
- Have all liquid ingredients measured and ready to whisk together
- Prepare aromatics (quarter **onion**, smash **garlic**) before starting
- Ensure Dutch oven lid fits tightly to prevent moisture loss

Ingredient Tips

- Use homemade or low-sodium **stock** for better control of final seasoning
- **Apple cider** should be unfiltered for more flavor; apple juice works as substitute
- **MSG** is optional but adds significant umami depth without altering flavor profile
- **Tomato paste** should be whisked thoroughly into liquid to prevent clumping
- Baby back ribs can substitute for spare ribs; reduce cooking time by *30 minutes*

Preparation Tips

- Cut **rack** into quarters through bone for easier handling and better liquid exposure
- Apply dry rub generously but don't let it sit more than *15 minutes* before braising (salt will draw moisture)

- **Ribs** can overlap in Dutch oven but ensure liquid reaches all pieces
- Don't lift lid during first *2½ hours* of cooking to maintain consistent temperature
- Test doneness by inserting fork between bones - meat should offer minimal resistance
- For BBQ finishing: remove **ribs** gently to preserve meat integrity for air frying
- For soup: pull meat directly from bones while warm, return to braising liquid

Make Ahead & Storage

- Entire braise can be completed up to *2 days* ahead and refrigerated in Dutch oven
- Fat will solidify on surface when cold; leave intact to protect meat, or remove if desired before reheating
- Reheat covered at *300°F* for *30-40 minutes* until warmed through
- Braising liquid without **ribs** can be frozen for up to *3 months*
- If freezing liquid, cool completely and skim excess fat before freezing

Usage Notes

- This recipe yields **ribs** suitable for both BBQ finishing and soup preparation
- For BBQ: transfer **ribs** to plate, pat dry, brush with sauce, finish in air fryer at *400°F* for *3-5 minutes*
- For soup: leave **ribs** in liquid, pull meat from bones, proceed with bean soup recipe
- Braising liquid contains rendered fat and collagen - ideal soup base requiring no additional stock
- Taste braising liquid before seasoning soup; it's already well-salted from the braise
- **Bay leaves** and **peppercorns** can be strained out before using liquid for soup