



Complexity level: Medium
Calories level: Middle-calories level
Price estimation: 5 - 10 \$

Ingredients

3 T
olive oil
2 lb
pork spare ribs (marinated)
1
onion
1
green bell pepper
3 clv
garlic
4
potatoes (medium)
1/2 t
salt
1/2 t
saffron (10-12 threads)
1 c
white wine
1 t
spanish sweet paprika (optional)

Instructions

1. Peel and chop onion.
2. Wash, deseed and chop green bell pepper.
4. Peel and chop cloves of garlic.
5. Peel & wash and chunk potatoes.

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6. Heat 3 tablespoons of olive oil in a large pot. When warm add marinated pork ribs and fry over medium heat for 3 - 4 minutes each side.
 7. Transfer spare ribs to a plate.
 8. Add chopped onion and garlic to the pot (you can also add some more olive oil if necessary) and cook over low heat for 3 - 4 minutes.
 9. Add chopped pepper and cook over low heat for 4 - 5 minutes.
 10. Place 1/2 teaspoon and 10 - 12 saffron threads in a mortar. Use a pestle to grind.
 11. Add 1 cup of white wine to the mortar to dissolve the mixture (you can also do it with 1/2 cup water and 1/2 cup white wine).
 12. Add the dissolution and the pork ribs & potatoes with 1 teaspoon of Spanish sweet paprika to the pot and bring it to a boil.
 13. Cover the pot and simmer for 16 - 18 minutes or until the potatoes are tender.
- Serve warm and enjoy your braised pork ribs recipe! See more [Spanish pork recipes](#) [1].

Source URL: <https://thespanishcuisine.com/recipes/braised-pork-spare-ribs>

Links

[1] <https://thespanishcuisine.com/recipes/pork>