

ORIENTAL PORK RIB SLOW-COOKED WITH TAMARIND AND STAR ANISE

Ask your butcher for a joint of pork ribs in the piece. For four people you will need a piece which has 8 ribs in it. Long slow cooking releases the natural sweetness inherent in this cut which works beautifully with the star anise, whilst as a counterbalance, the tamarind and apple cook down into the sauce to thicken it and add a pleasing sourness. Marinating first is not a must, but it allows the flavours to penetrate right into the meat and is worth it if you have the time. This is essentially a fatty cut of meat, so cook it the day before you want it then chill it overnight. The solidified fat is then easily removed before re-heating and serving

1½ kg / about 3lb piece of pork ribs

4 cloves garlic – roughly crushed)	
2 teasp tamarind paste)	
5 pieces (stars) of star anise - broken)	
1 teasp black peppercorns – crushed)	Mix all these together and rub into the pork, leaving it to marinate in the frig for several hours
2 torn fresh bay leaves)	
3 tbsp red wine vinegar)	
handful fresh coriander leaves)	
a glug of olive oil)	

a knob of butter
2 tbsp seasoned flour
2 onions or 6 shallots – peeled and finely chopped
2 sticks celery - finely sliced
2 small apples – peeled, cored and roughly chopped
1x 75cl bottle light red wine such as a Beaujolais
150ml / ¼ pt Madeira
1.2lt / 2pt rich pork stock
Salt and freshly ground black pepper
Freshly chopped coriander leaf to garnish

Pre-heat oven to 150C gas mark 2

1. Take the pork out of the marinade and pat it dry. Toss in the seasoned flour and shake off any excess
2. Melt a knob of butter in a wide heavy based pan or frying pan. Add the pork and sear on all sides
3. Remove to a deep oven proof casserole dish
4. Brown the vegetables in the same pan and add to the casserole. Add the Madeira and ½ the wine and de-glaze the pan, scraping up any sediment into the liquor. Add the rest of the wine and boil hard to reduce a little before pouring over the pork in the casserole dish
5. Bring the stock to the boil with the marinade ingredients and pour into the casserole dish
6. Put on the lid and cook slowly in the oven for about 4 to 4 ½ hours. After about an hour turn the oven temperature down to 135C gas1. It is important that with this length of cooking time you check your casserole from time to time to make sure that the pork is still fairly well immersed in the liquor. Top up with water or stock if it is cooking away too much.
7. When the meat is really tender, remove the casserole from the oven and chill until the next day
8. Remove the fat which has risen to the surface, and re-heat the casserole very thoroughly over a high heat. Taste and adjust seasoning if necessary
9. Serve sliced into ribs, generously sauced, and with a good scattering of freshly chopped coriander

This is good served with fragrant Thai rice and finger bowls!