

Country Style Ribs and Cabbage

Ingredients:

3 ½ - 4 pounds Country Style Pork Ribs, *with or without bone*
3 large Carrots, *cut into chunks*
1 large Onion, *cut into chunks*
2 - 2 ½ pounds Potatoes, *small and uniform in size*
½ head Cabbage, *cut into wedges*
2 tsp Caraway Seeds
1 bottle Guinness Stout Ale
2 cups Chicken Broth
Kosher Salt And Fresh Ground Pepper To Taste

Directions:

Place ribs in crock pot or dutch oven bone side down and brush with mustard.

Add salt, pepper, and caraway seeds.

Add Guinness Stout and chicken broth.

Add carrots, onion, potatoes, and cabbage wedges, and 2nd tsp. caraway seed.

Cover and cook. If using a dutch oven bring to a boil, reduce heat to a simmer and cook 2 ½ - 3 hours. If using a crock pot cook 4 - 4 ½ hours on high.

Arrange on a large platter and serve.



★★★★★

Metrics: Difficulty: Easy

Yield: Serves 4

Attribution: Greg Strahm