

ChefNorway's

Norwegian Christmas Ribs

Servings	Preparation Time	-	Cooking Time	Oven Temperature
4+ People	5 minutes	-	150 minutes	190-225/375-435 Celsius/Fahrenheit

This recipe is probably the most eaten around Norwegian Christmas tables. There rind can't be crispy enough. This classic Scandinavian dish is eaten on 24th of December. Well we also have it for every Christmas lunch, Christmas party and lots of other times with work and friends before Christmas Eve. But traditions must be kept sacred and within the family. It gets difficult when families meet and you need to serve both Pork Rib, and Lamb Ribs. This dish would normally be served with a special kind of meatballs (medister kaker) and Christmas Sausage. Only possible to buy in Norway around Christmas.



Ingredients

European Measurements	US Measurements
Whole pork rib	Whole pork rib
Salt & pepper as seasoning	Salt & pepper as seasoning
Tin foil or an onion	Tin foil or an onion
3 dl. water	1 ½ cups water

Directions

- Start by seasoning on both sides of the pork rib with salt and pepper.
- Place a large onion, or roll up some tin foil and place under the middle of the rib.
- Cover baking pan in tin foil.
- Bake at 375°F for 50 minutes
- Remove tin foil, so you can start cutting the rind into squares.
- When it's being served you want the rind to be tasty and crispy cracklings.
- Place back into over, turn the oven fan mode on, and turn up the heat to 390°F. It should be in for 60 more minutes.
- After 1 hour you should turn up the heat to 435°F for another 25 minutes. (To get that rind crispy.
- The last three minutes turn on the grill on the oven. Make sure to watch it so it doesn't get burned.
- Serve with tasty potatoes, mashed rutabaga and sauce made with some fat left from the pan.
- Most Norwegians would serve this dish with special meatballs and smoked Christmas Sausage.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

There's lots of delicious Christmas recipes at the website with a video showing how to make every recipe. (Click to view)

