



X-mas Rib

This recipe is probably the most eaten around norwegian christmas tables. Their 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 and christmas sausage. Only possible to buy in Norway around Christmas. Im sure your local butcher can hook you up with this peace of meat if you ask.

Servings: 6 servings

Preparation time: 5 minutes

Baking time: 150 minutes

Total time: 3 hours

Baking Temperature:

190-225o Celcius

375-435o Fahrenheit

Measurements

Whole Pork Rib

Salt and pepper

1 onion

3 dl. water

The Sauce

2 tbsp. butter

1 onion (from rib) roughly chopped

Brown stock (pork or beef)

Seasoning

A little red wine

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 with tin foil.
- ☞ Bake at 190oC 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 the oven, turn the oven fan mode on, and turn up the heat to 200oC. It should be in for 60 more minutes.
- ☞ After 1 hour you should turn up the heat to 225oC 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.

The Sauce

You can easily make the sauce browning some butter in the fat left from the pan, and maybe the onion that cooked with the rib. Add a brown stock some seasoning and let it boil down to a 4th of its starting content. Add water or cream as liquid to it. Taste the sauce and if you'd like more seasoning, you add to preferred flavor. Some like a little bit of red wine in it.

