

## **Arroz con costillas de cerdo Ibérico**

*Rice with Ibérico de Bellota pork ribs*

*Note: this recipe takes several hours to prepare as you need to slow-cook the flavorful base sauce, a sofrito. The sofrito can be made up to 3 days ahead if needed.*

*Serves 4 to 6*

1 pound Ibérico de Bellota pork ribs, cut into 2-inch pieces (ask your butcher)

4 small onions, peeled and chopped

2 green bell peppers, seeded and diced

2 red bell peppers, seeded and diced

1 head garlic, peeled and thinly sliced

4-5 large roma tomatoes

¼ cup Oloroso sherry

1 cup short-grain rice, preferably bomba or calasparra

5 cups chicken stock

1 cup extra virgin olive oil

Salt to taste

Heat ½ cup of the olive oil in a wide sauté pan over medium-high heat. Once the oil is hot and just smoking, add the ribs and brown on all sides, about 3 minutes. Season with salt and transfer to plate.

Add the remaining olive oil to the pan. Once the oil is hot, add the onions, green and red peppers, and garlic and sauté until onions are translucent, about 15 minutes. Reduce the heat to low and continue to cook the vegetables slowly, stirring occasionally, for 2 hours until the vegetables are very soft.

While the vegetables are cooking, grate the tomatoes: Place a box grater in a medium bowl. Slice the tomatoes in half and grate them, cut side down, on the large holes of the box grater until all you have left are the skins. Discard the skins and repeat with remaining tomatoes. You will have about 1 cup of fresh grated tomatoes.

After the vegetables have simmered for 2 hours, stir in the grated tomato, season to taste with salt and cook for another hour over low heat. You are creating a sofrito, a basic Spanish sauce that should be reddish-brown in color and rich in flavor. After an hour, add the browned pork ribs and any juices to the sofrito and mix well. Let the mixture cook for another hour over low heat. *Note: the sofrito will need to cook for about 4 hours in total*

Preheat oven to 375 degrees.

In a pot, heat the chicken stock until it begins to simmer. Transfer the sofrito from the sauté pan to a paella pan or oven-proof large skillet and heat over medium-high heat. Once hot, add the sherry and stir, allowing the alcohol to evaporate.

Add the rice and hot chicken stock, making sure that the stock immediately begins to boil. Stir until well combined and season to taste with salt. Cook for 10 minutes, then transfer pan to the oven and allow to cook for 5 more minutes.

Let the paella rest for 2 minutes before serving.