

Chili Trio with Confit of Spare Ribs

Rose Product used: Smoked Butt, Bratwurst, Pork Spare Ribs



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Ingredients:

2 cups olive oil
1 lb. Rose Smoked Pork Butt cut into 1/4 inch dice
1 lb. Rose Bratwurst cut into 1/4 inch thick slices
1 lb. Confit of Pork Spare Ribs (recipe follows)
1 small diced yellow onion
4 cups canned crushed tomatoes
2 small diced poblano peppers
2 small diced green bell peppers
1 minced jalapeno pepper
2 cups quartered tomatillos
2 soaked and chopped ancho chilis
1-12 oz can pinto beans with can juices
1-12 oz can black beans with can juices
1-12 oz can garbanzo beans with can juices
5 bay leaves
2 tbs chili powder
3 tbs ground cumin
1/4 cup chopped garlic
1/4 cup light brown sugar
1 tbs dried oregano
1 tbs dried parsley

Rib Confit Ingredients:

1 slab Rose Pork Spare Ribs cut into pieces,
2 bones each
3 quarts water
1/4 cup salt
1/4 cup light brown sugar
1 tbs whole cloves
1 tbs allspice berries
5 bay leaves
1 small bunch fresh thyme sprigs
1 head garlic - separate and lightly crush,
leaving skins on
1 tbs orange zest
1 small yellow onion peeled and coarsely chopped
2 quarts vegetable oil

To make the Spare Rib Confit:

Combine all ingredients into a bowl except oil and ribs. Mix well. Pour over ribs and marinate, covered, for a minimum of 3 hours or overnight in refrigerator. Remove ribs and pat dry with towel. Place ribs into pot and cover with oil. Bring up to 122° then reduce to 170° and cook very slow until

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fat and chill over night. Remove the next day and shred meat.

To make the chili:

Heat large pot on medium-high heat. Add olive oil. Add pork butt and bratwurst and cook until browned. Add vegetables and cook for about 5 minutes. Add spices and cook a few minutes more. Add the shredded spare rib meat and the rest of ingredients and bring to a boil, then reduce to a simmer. Simmer for at least an hour and a half to let flavors blend.

Garnishes: sour cream, sliced green onion, grated jalapeno jack cheese, grated aged cheddar cheese, tortilla chips or corn bread.

Chef Note:

Confit can be frozen in ziplock bags and reserved for several weeks. This technique can be used for pork butt, duck legs, oxtails, pork shanks, or any cut of meat that is generally tough.



Recipe by Chef Kenny J. Gilbert