

Fresh Summer Rolls with Thai Style Rose Pork Spare Ribs

Rose Product used: Rose Pork Back Ribs

Ingredients:

3 lbs raw Rose Pork Spare Ribs
1 tbs ground coriander
2 tbs brown sugar
1/2 cup tamarind concentrate*
1 piece lemongrass* about 3 inches long, softened
in water and sliced
2 oz. galangal*, very thinly sliced
2 oz. ginger, very thinly sliced
6 Kaiffer lime leaves*, julienne
1 qt. chicken stock
1 cup brown sugar
2 tbs garlic, chopped
1 cup onion, sliced
1/2 cup fish sauce
1/4 cup zucchini, julienne
1/4 cup shiitake mushrooms,
skins removed and julienne
1/4 cup green onion, julienne
1/4 cup cucumber, julienne
1/4 cup romaine lettuce, rib removed and julienne
1/4 cup carrots, julienne
1/4 cup mint leaves, rough chopped
1/4 cup thai basil leaves, rough chopped
12 thai style rice springroll wrapper, 9 inch square
2 cups thai thin rice stick noodles, cooked
according to package directions
non-stick pan spray



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hot water in a bowl or pan large enough to submerge
the wrappers
*available at Asian markets or on internet

Sweet Chili Lime Sauce Ingredients:

1/2 cup Vietnamese Sweet Chili Sauce
1 tbs mint, chopped
juice of 1 1/2 fresh limes
1/2 tbs fresh ginger, minced
1 tbs fresh chopped cilantro
1/2 tbs minced Kaiffer lime leaves
1 tbs fish sauce (optional)

Combine all ingredients into bowl and mix well.
Allow mixture to sit and allow flavors to marry
for 20 minutes, prior to serving.

To make the Spring Rolls:

Place oven rack in center and pre-heat to 425° F.
In a small bowl combine the coriander and brown
sugar. Season pork spare ribs on all sides with
mixture. Place pork in a roasting pan and bake ribs
for 20-30 minutes or until golden brown.

While ribs are in the oven; in a 2 quart saucepan, mix
the tamarind concentrate, lemongrass, galangal,
ginger, kaiffer lime leaves, chicken stock, brown
sugar, garlic, sliced onion and fish sauce. Stir well

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and bring to a boil. Reduce heat and simmer until
ribs come out of oven. Pour mixture over ribs and
cover. Reduce oven to 250° F and bake for 2 hours.
Remove Ribs from oven and allow to cool to room
temperature. Remove bones and shred meat,
removing any excess fat. Set shredded meat aside.

Combine julienne zucchini, shiitake mushrooms,
green onions, cucumbers, romaine lettuce, carrots,
mint, and basil in a bowl and mix together.

Fill a pan wide enough to submerge the springroll
sheets with hot water. Apply a light coating of
non-stick spray on work surface. Line a baking
sheet with damp paper towels and set aside.
Submerge a rice springroll wrapper in the hot water
for 10 seconds. Remove and blot lightly on a dry
towel. Carefully lay wrapper on the prepared work
surface and place 2 tbs of the shredded pork, 2 tbs
of vegetable blend and 2 tbs of cooked rice noodles
into the center of the wrapper in a long row.
Proceed to roll up in a tight spring roll fashion by first
folding the ends over and then roll. Place finished
summer roll on the damp paper towel lined baking
sheet and continue to make the remaining rolls.



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Lightly cover and allow to rest for an hour prior to
serving. While rolls are resting make the Sweet Chili
Lime Sauce. Cut in half and serve with your favorite
dipping sauce.



Recipe by Chef Kenny J. Gilbert