

Mom39s Stovetop Pork Ribs

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This pork ribs recipe is how my Brazilian mom prepares them Boiling the ribs with the seasonings ensures that the meat remains moist and juicy and that the flavors fully penetrate the meat I hope you like these as much as I always have Serve with lime wedges rice and a fresh green salad

Ingredients

- - 10 pork spareribs - ½ cup soy sauce - 10 sprigs fresh parsley
- divided - 10 cloves garlic
- crushed - 1 lime
- juiced - 1 tablespoon dried rosemary - 1 tablespoon dried oregano - 2 bay leaves - ground black pepper to taste - 2 limes
- cut into wedges

Instructions

1. Place spareribs into a large pot and fill with just enough water to cover. Add soy sauce
2. 3/4 of the parsley
3. garlic
4. lime juice
5. rosemary
6. oregano
7. and bay leaves. Bring to a boil
8. then reduce heat and simmer uncovered until water has completely evaporated
9. about 25 minutes. Remove bay leaves and continue cooking until spareribs are browned
10. turning occasionally. Use a spatula to scrape up browned bits and softened garlic from the bottom of the pot and toss them with spareribs; the garlic will dissolve onto meat. Remove spareribs to a paper towel-lined plate to drain. Season spareribs with black pepper. Garnish with lime wedges and remaining parsley to serve. Recipe Tips If you use fresh herbs instead of dry
11. double the amounts. You can use cilantro instead of parsley.