

## BEER BRAISED PORK RIBS

4 LBS BONELESS COUNTRY STYLE PORK RIBS OR SHOULDER  
3 LEEKS  
1 LARGE FENNEL BULB  
4 CLOVES OF GARLIC  
3 STAR ANISE  
12 BRANCHES OF FRESH THYME  
BAY LEAF  
1 IPA OR LIGHT ALE  
12 LARGE CARROTS  
12 SMALL WHITE TURNIPS

PRE-HEAT OVEN TO 325°

HEAT 4 TBPS OF OLIVE OIL IN A LARGE DUTCH OVEN OR COVERED PAN.

DRY THE RIBS, SALT AND PEPPER AND BROWN.

MEANWHILE, TRIM THE LEEKS, REMOVING THE ROOT ENDS AND DARK GREEN LEAVES. SLICE LENGTHWISE IN HALF AND RINSE UNDER LUKEWARM WATER. CHOP INTO 1-INCH PIECES.

PEEL THE TOUGH OUTER LAYER FROM THE FENNEL BULB. SLICE LENGTHWISE IN HALF. CUT OUT THE WHITE WEDGE IN THE CENTER. CUT INTO 1-INCH PIECES.

TRIM AND PEEL GARLIC CLOVES. CUT INTO THIN SLICES.

TRIM AND SCRUB CARROTS AND TURNIPS UNDER RUNNING WATER.

REMOVE THE BROWNEED PORK. POUR OFF ALL BUT ABOUT 1/3 CUP OF FAT. REDUCE HEAT TO LOW. ADD THE LEEKS, FENNEL AND GARLIC. COVER AND SWEAT FOR A FEW MINUTES ON LOW HEAT.

ARRANGE THE PORK ON TOP OF THE VEGETABLES. POUR IN THE BEER AND RAISE THE HEAT SO IT BOILS BRIEFLY. REDUCE TO A SIMMER. ADD THE STAR ANISE. TIE THE THYME AND BAY LEAF TOGETHER AND ADD TO THE PAN. ARRANGE THE CARROTS AND TURNIPS AROUND THE PORK.

COVER AND PLACE IN THE OVEN. COOK FOR ABOUT 1 1/2 HOURS, CHECKING EVERY 30 MINUTES TO MAKE SURE THE LIQUID HAS NOT BOILED OFF. ADD WATER 1/2 CUP AT A TIME IF NECESSARY.

PORK IS DONE WHEN PIERCED EASILY WITH A SHARP FORK. ALLOW TO COOL IN THE OVEN.

TILT THE CASSEROLE AND SPOON OFF AS MUCH FAT AS POSSIBLE. REHEAT TILL IT BUBBLES. GARNISH WITH CHOPPED PARSLEY. SERVE WITH A CRUSTY BAGUETTE.

SERVES 6-8