

Garlicky Pork Ribs with Greens

Ingredients

8 clv Garlic (peeled)
1/2 c Orange Juice
1/2 t Dried Oregano
2 T Olive Oil
8 County-Style Pork Ribs (3 pounds)
2 lb Collard Greens (about 1 1/2 bunches)
1 t Hot Sauce
1 T Vinegar
1 1/2 t Salt
3/4 t Ground Black Pepper

Instructions

- 1.Preheat oven to 475 degrees. In a blender, combine garlic, juice, oregano, oil, 1 teaspoon salt, and 1/4 teaspoon pepper; puree until smooth. Transfer puree to a bowl; add ribs, and toss to coat. Set aside.
- 2.Chop collards crosswise into 2-inch pieces (including stems). Wash collards, and transfer them to a roasting pan, leaving water clinging to the leaves. Add 1/2 teaspoon salt, 1/2 teaspoon pepper, and hot sauce; toss to combine, and spread in an even layer.
- 3.Arrange ribs on top of collards, and cover ribs with any remaining puree. Roast, stirring collards occasionally, until ribs are well browned and tender (a knife should easily pierce ribs), 50 to 60 minutes. Transfer ribs to a platter. Stir

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vinegar into collards. Serve.