

## Smothered Pork Ribs

Recipe by: Cook's Country October/November 2013

Servings: 4 to 6

Amount	Ingredient	Prep Notes
1 teaspoon	onion powder	
1/2 teaspoon	paprika	
1/2 teaspoon	salt	
1/2 teaspoon	pepper	
2 pounds	boneless pork ribs	trimmed
1/4 cup	vegetable oil	
1	onion	sliced thin
2 cloves	garlic	minced
1/2 teaspoon	fresh thyme	minced, can sub a pinch of dried thyme
1 cup	beef broth	
1 teaspoon	cider vinegar	

- combine onion powder, paprika, salt, and pepper in a bowl. Pat pork dry and coat with the spice mixture
- heat half of the oil in a skillet. Add pork and cook until browned and set aside
- heat remaining oil in skillet. Add onion and cook until soft and caramelized. Add garlic and thyme and cook until fragrant
- add broth and bring to boil, then add pork and reduce to simmer. Cover skillet and cook until tender, ~15 minutes
- add vinegar to sauce and stir in. Serve