

Collards and Pork Ribs

Ingredients

- 8 cloves garlic, peeled
- 1/2 cup fresh orange juice, from about 1 1/2 oranges
- 1/2 teaspoon dried oregano
- 2 tablespoons olive oil
- Coarse salt and freshly ground pepper
- 8 country-style pork ribs (about 3 pounds)
- 2 pounds collard greens (about 1 1/2 bunches)
- 1 teaspoon hot sauce
- 1 tablespoon distilled white vinegar

Directions

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 an 11-by-15-by-2 3/4-inch 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 garlicky 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 vinegar into collards. Serve.

Greens were the best part! The pan juice was amazing so best to eat pork and greens in same bite. Meat could be cooked a bit longer to become more tender. White wine vinegar is great sub.

Delicious !!!! So tasty and easy. I pan seared the pork first.

I ried it last night for dinner. I liked it and so did my family. It really was a lot of trouble though. I will probably fix it again for one of the holidays.

I This is one of the best dishes I have ever come across. It's simple to make and only one pan to clean up after. Everyone I have ever prepared it for has just loved it, most didn't know what "collards" were!! All I can say is try it and ENJOY.

These ribs are great but the greens are even better. If you never thought you liked collards before, definitely give these a try. They go perfectly with the ribs and everything cooks together--simple!

I worried while this was roasting that it would not turn out: some of the greens appeared to get burnt and the meat did not look very appetizing. However, the taste of this dish was great! The browned greens that I thought were getting burnt were quite flavorful (and more browned than burnt) and the meat was also tasty. Looks were apparently deceiving on this one. My husband loved it and I will make it again.