



Just Cook Foods Herbed Coffee Rub

The richness of coffee along with oregano, cumin and chipotle add a new dimension to the flavors of pork, beef and lamb.



Ingredients

serves 3 – 4

needs 2 days of marinating for best results

- ◆ 1.5 lbs. boneless country style Pork Spare Ribs
- ◆ 2 tsp. canola oil
- ◆ 2 Tbs. Just Cook Herbed Coffee Rub
- ◆ 1 Tbs. olive oil
- ◆ 1 Tbs. unsalted butter
- ◆ 1 Braeburn or Fuji apple, washed, cored and sliced into 16 slices
- ◆ ¼ cup dried cranberries
- ◆ ¼ cup dry white wine or dry vermouth
- ◆ Maldon salt, crushed

Instructions

1. Wash and pat dry your meat with paper toweling. Rub in the canola oil, 1 tsp. for each side of the meat. Then rub in the Herbed Coffee Rub, approximately 1 Tbs. for each side of the meat. Place in a glass pan, cover with plastic wrap and refrigerate for 2 days.
2. On the day you're cooking, ideally, allow the meat to be at room temperature for 1 hour.
3. In a large skillet, warm the olive oil. Raise heat to medium-high and add the butter. When the bubbling butter subsides, add the meat and cook for 5 minutes, lowering heat slightly. Rub Just Cook Herbed Coffee Rub on pork cooking in skillet. Flip the meat over, add the apples and cranberries and cook for 4 more minutes. Then add the white wine and cook for 2 more minutes or until an instant read thermometer registers 135 – 140 degrees.
4. Remove the meat to a warmed platter and let rest for 5 minutes. Leave the apples and cranberries in the skillet while the meat is resting. They may need a little more cooking so do that carefully as you don't want your apples to be too mushy, just tender and golden brown.
5. Pour apples, cranberries and sauce on top of the meat. Sprinkle crushed Maldon salt over all.
6. Cut into serving pieces and serve with LOVE.

Notes
