

# ibérico de bellota

# recipes

## Arroz de Costilla Iberico

Serves 4–6

- 1 lb Iberico Pork Ribs - cut into 2 inch pieces
- 1/4 cup Oloroso (variety of Spanish Sherry)
- 1 cup Short Grained Rice (Bomba or Calasparra)
- 5 cup Chicken Stock
- 1 cup Extra Virgin Olive Oil

### Sofrito

- 4 ea Onions Small - medium dice
- 2 ea Red Pepper - medium dice
- 2 ea Green Pepper - medium dice
- 1 fist Garlic - peeled and thinly sliced
- 4–5 ea Roma Tomatoes

In a deep pan heat olive oil until just smoking—sear Iberico Ribs until brown on all sides—about 3 minutes. Season with salt and set aside

Make sofrito or buy in jar. If you are buying the sofrito, heat in the same pan as you seared the pork.

Add the Iberico (including all the meat juices) to the sofrito and cook for an additional hour

*continued on opposite side*



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Preheat oven to 375

Bring chicken stock to a simmer in a pot

Transfer the sofrito to a paella pan or oven-proof skillet and heat over medium high heat.

When hot, add the sherry and stir—allowing the alcohol to evaporate.

Add the rice and chicken stock make sure that the stock immediately begins to boil.

Stir until well combined and season to taste with salt.

Cook for 10 minutes then transfer pan to the oven and allow to cook for 5 more minutes.

Let the paella rest for 2 minutes before serving.

### Making Sofrito

In pan, on medium heat add some olive oil

Add the onion, green and red pepper and garlic and sauté until onions are translucent (about 15 min).

Reduce heat to low and continue to cook slowly for about 2 hours—stir occasionally

While this is cooking, take a box grater and cut tomatoes in half and grate tomatoes into a bowl—discard skins. You should yield about 1 cup of fresh grated tomato.

After the vegetables have simmered for 2 hours, add the fresh tomatoes, taste and adjust seasoning and cook for additional 1 hour over low heat.



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