



Honey-Beer Braised Wild Boar Baby Back Ribs w/ Summer Citrus-Mango Slaw

Preparation:

Wild Boar Baby Back Ribs

1. Combine the brown sugar, pepper and salt; rub over ribs. Place ribs bone side down on a rack in a large shallow roasting pan. Drizzle with honey. Combine beer and vinegar; pour around ribs. Spoon some of the beer mixture over ribs.
2. Cover tightly with foil and bake at 325° for 1 hour. Reduce heat to 250°; bake 2 hours longer or until tender. When done, you can reserve remaining braising liquid to baste ribs while grilling; make sure the favor of the liquid doesn't taste burnt.
3. With cooking oil, lightly coat grill or broiler rack. Drain ribs. Grill, covered, over medium heat for 10-15 minutes or until browned, turning and basting occasionally with the braising liquid or the barbecue sauce; you can use a retail barbecue sauce or make one in-house if you prefer. (a sweeter, tangier barbecue sauce tends to work better with this recipe)
4. Serve 2-3 ribs with remaining barbecue sauce drizzled on top or on the side. Garnish with sprig of watercrest if preferred.

Citrus-Mango Slaw

1. In a large bowl, whisk together sugar, vinegar, and oil. This can be heated and cooled to better dissolve the sugar. Working over bowl, squeeze out juice from the oranges.
2. Add mango, cabbage, and cilantro, season with salt and pepper, and gently toss. Serve.

Ingredients:

Serves 6

Wild Boar Ribs

- 4 pounds Wild Boar baby back ribs
- 1/2 cup light brown sugar
- 1 teaspoon pepper
- 3/4 teaspoon salt
- 1/4 cup honey
- 1 bottle (12 ounces) dark beer
- 1/4 cup apple cider vinegar
- 18 ounces simple barbecue sauce (can be store bought)
- Few sprigs of watercrest, for garnish (optional)

Citrus-Mango Slaw

- 2 teaspoons sugar
- 1/3 cup apple cider vinegar
- 1/3 cup vegetable oil
- 2 navel oranges
- 1 large mango, peeled, pitted, and cut into matchsticks
- 1 small red cabbage, shredded
- Salt and pepper, to taste
- 1/2 cup cilantro leaves, fine chopped



Why Choose Wild Boar?

- Wild pig meat is much leaner than commercially-raised pork, and far richer-tasting.
- A free-range animal gets more muscle-enhancing movement, which generates a deeper, more flavorful meat than an animal confined and raised on grain.
- The size of the hogs chosen for processing are within a mid-size class range to keep any gaminess at a minimum and the savory richness at a peak.
- There are no antibiotics or hormone supplements to worry about with wild boar.

Estimated Plate Cost: **\$3.75-\$4.25**
 Valued Selling Price: **\$12-\$22+**
 Estimated Food Cost Percentage:
33%-18% and under.

