

# COUNTRY-STYLE SPARE RIBS

## «with» PICKLED GREENS SLAW

Nyesha goes back and forth between classic French cooking, Korean influences, and African American cuisine; that’s why her food is so special. Ham hocks, pork jowls, and smoked turkey are often cooked with greens, and Nyesha grew up in Los Angeles loving kimchi, so what better way to celebrate both her African American and Korean heritage than with ribs and pickled greens? Nyesha, a runner-up for the America Bocuse d’Or cooking competition in France, is so devoted and focused on her food. She has all the French style, she grew up with Asian and African American cuisine, and she’s also an LA girl. When you step back and look at what Nyesha’s doing, you can’t help but ask: Isn’t she the definition of American cuisine?

**ACTIVE TIME:** 45 minutes  
**START TO FINISH:** 2 to 3 hours, plus 4 to 12 hours to cure  
**SERVES** 4

DRY BRINE AND RIBS	PICKLED GREENS SLAW
¼ cup packed dark brown sugar	2 cups shredded carrots
4 cloves garlic, grated	1 cup diced pineapple
1 tablespoon kosher salt	½ small green papaya, shredded
2 teaspoons coriander seeds	¼ cup Pickled Greens (Kimchi Style), chopped (recipe follows)
1 teaspoon cayenne pepper	1 tablespoon toasted sesame seeds
¼ teaspoon smoked paprika	1 cup fresh cilantro leaves and tender stems
3 pounds country-style pork spare ribs	

**Brine and cook the ribs:** Combine the brown sugar, garlic, salt, coriander, cayenne, and paprika in a small bowl. Pat the ribs dry with a paper towel and rub the dry brine into the meat and the crevices. Place on a baking sheet, cover with plastic wrap, and allow to cure in the refrigerator for 4 to 12 hours.

Preheat the oven to 375°F. Wrap each rack in a double layer of foil, crimping edges to seal tightly. Place each foil packet on a rimmed baking sheet and bake until the meat is fork-tender at the thickest part but not falling off the bone, 2 to 3 hours.

**Just before the ribs are finished cooking, make the slaw:** In a large bowl, toss all the slaw ingredients together.

Turn the oven to the high broil setting. Unwrap the ribs from the foil package and reserve the juices by pouring into a measuring cup. Let cool slightly, then skim any fat off the top, and transfer the juices to a small saucepan. Reduce the juices over medium heat until the sauce thickens to coat the back of a spoon.

Place the ribs on a baking sheet and brush with the reduced sauce. Broil, turning occasionally, until caramelized and charred in spots, about 8 to 10 minutes. When cool enough to handle, cut the ribs and serve alongside the slaw.

# PICKLED GREENS

## (KIMCHI STYLE)

**ACTIVE TIME:** 15 minutes  
**START TO FINISH:** 1 hour plus 2 to 7 days to ferment  
**MAKES** 1 (16-OUNCE) MASON JAR  
**(ABOUT 4 CUPS PACKED)**

1 pound turnip greens (or other greens such as sweet potato, dandelion, mustard, or amaranth)	2-inch piece fresh ginger, peeled
2 tablespoons kosher salt	4 cloves garlic, peeled
1 small red onion, chopped	1 tablespoon dried shrimp powder (or fish sauce)
5 red Fresno chiles, stemmed	2 teaspoons locust bean powder
	1 tablespoon red pepper flakes

Lay half of the greens in an even layer on a baking sheet and sprinkle with 1 tablespoon of the salt, carefully rubbing the salt into the leaves. Place the next layer of greens over the top and sprinkle and rub with another tablespoon salt. Cover the baking sheet with plastic wrap and allow the greens to sit for at least 1 hour. The greens will release liquid and reduce in volume. Rinse the greens in cold water several times to remove the salt and drain completely.

In a food processor, pulse the onion, chiles, ginger, and garlic into a coarse puree. Stir in the dried shrimp, locust bean powder, and pepper flakes. Pour this mixture over the greens and combine, making sure the greens are evenly coated with the aromatic mixture.

Pack the greens into a clean 16-ounce mason jar with a lid and cover. Allow to sit at room temperature to ferment for at least 2 days. After 2 days, you should see bubbles rising to the surface. Once this happens, carefully release any pressure by unscrewing the lid and resealing the jar. Refrigerate and allow to sit for another 2 to 3 days to deepen the flavor.

