

## Oven Baked Portuguese Ribs with Garlic

26 cloves fresh garlic, peeled  
2 T salt  
6 whole garlic cloves, crushed  
2 bay leaves, crumbled  
2 t paprika  
2 t cayenne  
1 cup dry red wine  
1 cup water  
1 lemon, sliced  
4 lbs thick country-style spareribs cut into serving sized pieces.

This recipe is from "The Gilroy Garlic Festival Greatest Hits of 1992", and is a wonderful way to do country-style ribs.

This is a traditional family recipe. Often the meat is left to marinate for 2 to 3 days, imparting a wonderful flavor. Serve this dish with green salad and Portuguese sweet bread.

Crush 6 garlic cloves with the salt in a mortar, or with a flat of a knife on a board. Transfer paste to a bowl and work in the cloves, allspice, bay leaves, paprika, cayenne pepper, wine, and water. Add lemon slices.

Place ribs in a shallow dish and add marinade, turning ribs to make sure that all are coated. Marinate for at least 2 hours, and preferably longer, (think a couple days or more).

Preheat oven to 350 degrees.

Remove ribs from marinade and place in a shallow baking dish. Add the remaining 6 cloves of garlic and 1 cup of marinade to the pan.

Cover and bake for 1 1/2 hours or until tender, basting every 30 minutes. Bake uncovered for the final 30 minutes.

Makes 4 to 6 servings.