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575-535-2664

## Gila River Ranch Pastured Pork Spareribs Recipe

- Rub the spareribs with salt and garlic to taste
- Brown on each side light to medium color
- Use a cast iron Dutch oven or pot to slow cook
- Chop onion, celery, and roasted green chili into the bottom of the pot
- Splash into the pot organic apple cider vinegar
- Add some water
- Slow cook 2 hours or more to achieve your desired taste & tenderness

Be creative with browning, amounts of salt & herbs, vegetables, and slow cooking time. Variation is great as each time you cook this dish the outcome will vary somewhat.

Take notes each time on your variations of the recipe and decide what you like best.



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## Gila River Ranch Grassfed Cabrito (young goat) Shank Recipe

- Rub the shank with salt and garlic to taste
- Brown on each side light to medium color
- Use a cast iron Dutch oven or pot to slow cook
- Chop onion, celery, and roasted green chili into the bottom of the pot
- Splash into the pot organic apple cider vinegar
- Add some water
- Slow cook 2 hours or more to achieve your desired taste & tenderness

Be creative with browning, amounts of salt & herbs, vegetables, and slow cooking time. Variation is great as each time you cook this dish the outcome will vary somewhat.

Take notes each time on your variations of the recipe and decide what you like best.