

BEEF BACK RIBS WITH ROSEMARY CRUST

Ingredients:

2 beef back ribs per person
Salt and pepper
1 (5.7 oz) jar Dijon mustard
25 stems fresh rosemary with leaves finely chopped
1½ cup or more Panko crumbs
3 tbsp butter

Preparation:

Pre heat oven to 350.
Dry racks of ribs well and liberally salt and pepper.
Cut each rack into one rib pieces.
Place on baking sheet (or sheets) on middle rack in oven and cook for 30 minutes.
While ribs are cooking, brown Panko crumbs in butter till golden.
Stir constantly after they start to brown, don't let get too dark.

Finely chop rosemary and make a paste of chopped rosemary and mustard.
At end of 30 minutes of cooking turn oven up to 400 degrees and remove ribs and let cool slightly.
Coat top side of each rib with mustard/rosemary mixture and coat with toasted Panko.

May be prepared ahead to this point.

Put ribs back in oven and cook for 15-20 minutes to set crust.