Mecklenburger roast rib

The „Mecklenburger roast rib“ is a specialty from rural areas in the old Mecklenburg, which was eaten mainly in winter months.

Ingredients for 4-6 people

Roast Filling:

- *4 - 6 apples*
- *400-500g prunes*
- *1 teaspoon cinnamon*
- *0,5 cup of rum*

Roast ribs:

- *2-3kg pork rib (depending on taste, the meat can be lightly cured)*
- *6 teaspoons salt*
- *1 teaspoon pepper*
- *2 onions*
- *60g of butter*
- *Water as required*

Preparation:

Peel the apples and cut them into very small pieces. Stir all the ingredients for the filling together and let them sit for at least half an hour.

Wash and dry the meat. Cut a pocket into the meat just above the ribs with a long and pointed knife. Rub the meat from the inside and outside with salt and pepper. Place the filling into the meat pocket and close it with metal skewers. Heat the butter in an ovenproof pan and add the onions. Sear the meat now from all sides. Add some water and cook the roast with the onions for approx. 2 hours with the lid closed in a preheated oven (stove: 200° C/ circulating air: 175°C/ gas: stage 3).

The roast must be repeatedly poured over with liquid. Ensure that there is always enough liquid in the roasting pan. After 2 hours you can remove the lid and let the meat cook for another 30 minutes.

Remove the meat and the onions. Mix the liquid together and season. Serve the roast with the gravy.

As a side dish we recommend red cabbage and dumplings. Savoy cabbage is also served in some kitchens for the Mecklenburger roast rib.

We hope you enjoy the recipe and wish you a merry Christmas.