

Ribs with potatoes and corn on the cob

This is a relatively new addition to our culinary tradition, but its popularity amongst the local people has been extraordinary. This recipe has crossed the borders of the Island of Tenerife and, when it has, it has had little luck, due its aesthetic simplicity that conceals no secret.

Preparation:

Boil the ribs in a pot with plenty of water (desalt from the night before in fresh water) together with the corn cobs cut into medium-sized pieces.

Roughly half an hour later, add the peeled potatoes and boil until they are cooked.

Remove everything from the water and serve on trays accompanied by a bowl of light coriander *mojo* and oil and vinegar, so that each guest can dress to their own taste.

Note...

Before they are fully cooked, you can check the potatoes to see if extra salt is needed, which is rarely the case. There are variations of this dish, which is so easy to prepare, but the results vary too- depending on the cook. One of these, involves desalting the ribs in milk instead of water. They are creamier and more tender. The other, involves crushing some cloves of garlic, boiling them in water and removing them before serving.



Ingredients:

2 kilos of salty ribs.

*4 or 5 corn cobs,
depending on size.*

*2 kilos or a little more
of potatoes.*

Green mojo sauce.

Oil.

Vinegar.