Wine Braised Spareribs

1/2 cup fresh rosemary, chopped

1/3 cup olive oil

10 garlic cloves, smashed

1 Tablespoon salt

1 Tablespoon fennel

1 teaspoon red pepper flakes

1 teaspoon pepper

2 racks St. Louis style ribs

1 cup dry white wine

Combine rosemary, oil, garlic, salt, fennel, red pepper flakes and pepper in food processor.

Pulse until chopped.

Rub ribs evenly with paste.

Place, meat side down, on baking sheet.

Cover with plastic wrap and refrigerate 1-24 hours.

Add wine to baking sheet and cover pan with foil.

Roast 45 minutes at 350.

Remove foil. Roast 1 3/4 hours longer.

Let ribs rest 20 minutes before slicing.