

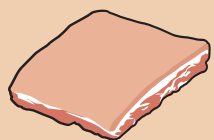
OPPSKRIFT

RIBBE (4 porsjoner)

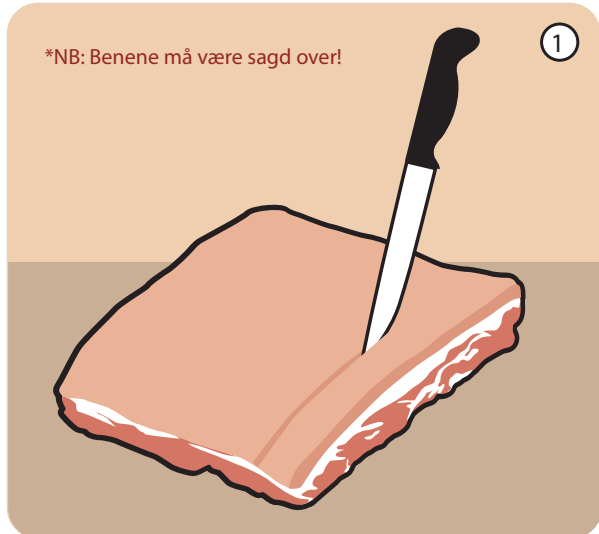
Det er ikke mange norske hjem uten ribbe i løpet av jula, og det store samtaleemnet er om svoren bli like sprø som i fjor. Under finner du noen lure knep for å få den beste ribba. Opplysningskontoret for kjøtt

TAR LANG TID ENKEL Å LAGE

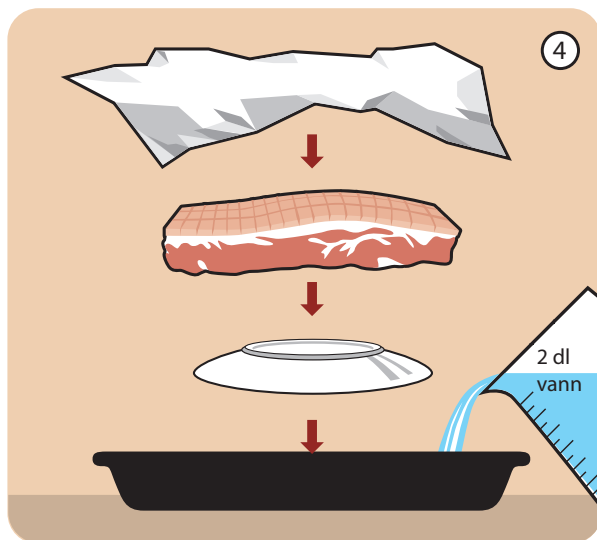
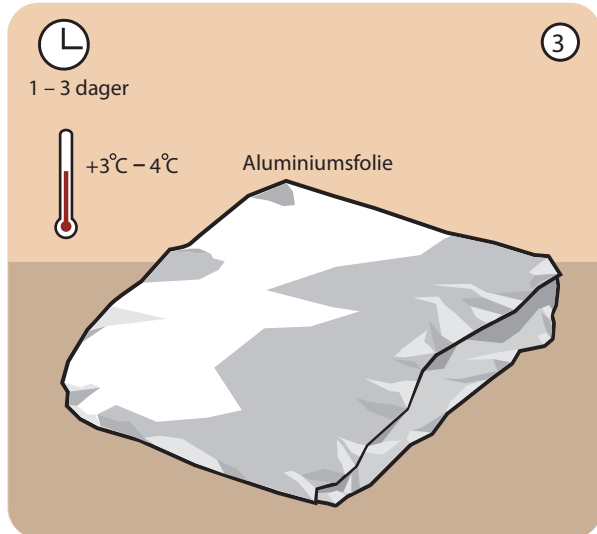
DETTE TRENGER DU:

	Ca. 2 kg tynnribbe eller familieribbe
	2 ts malt pepper
	3 ts salt
	Ca. 2 dl vann

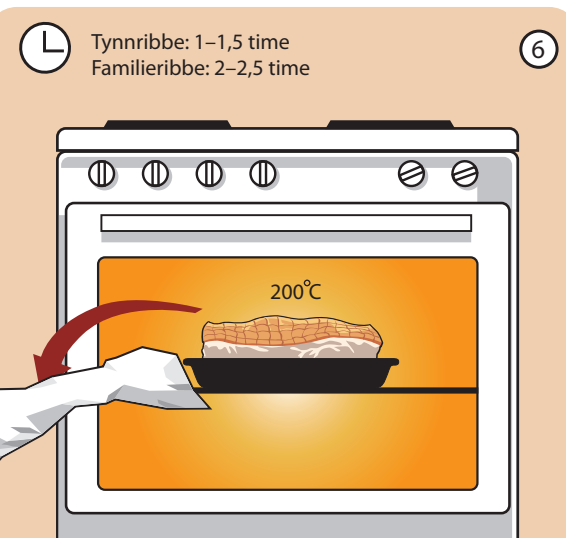
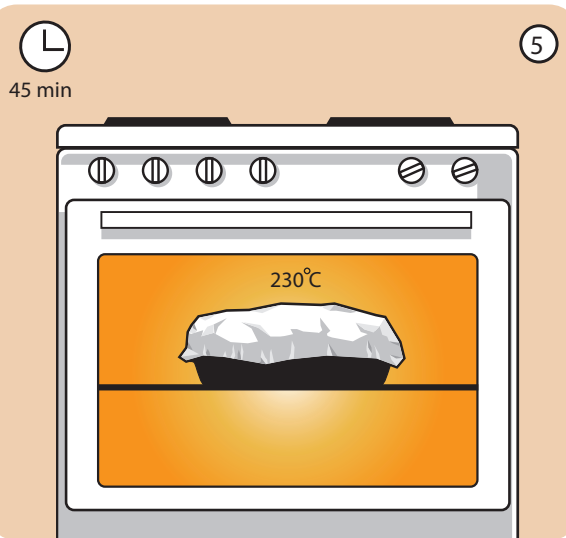
FREMANGSMÅTE



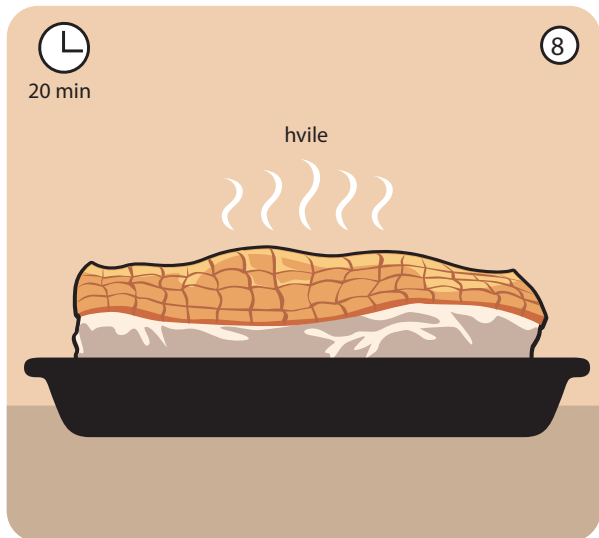
FREMANGSMÅTE



FREMANGSMÅTE



FREMANGSMÅTE



RESULTAT

