

Trio of Barbequed Pork
Created by Chef Thomas Henry

4-5 pounds baby back ribs

For the rub combine:

2 tablespoons kosher salt
2 tablespoons black pepper
2 tablespoons chili powder
2 tablespoons garlic powder
2 tablespoons onion powder
3 tablespoons brown sugar
1 tablespoon cayenne pepper

Coat the ribs in the rub and let marinate for 4-5 hours. Spray with apple cider vinegar and place on a baking sheet. Cover with plastic wrap and foil and bake at 250 degrees for 2-3 hours until tender.

For the glaze combine:

3 cups apple cider
1 cup apple cider vinegar
1 cup apple sauce
1 cup sugar
½ cup light brown sugar
¼ cup thinly sliced ginger
½ stick cinnamon
1 ½ teaspoons red pepper flakes
½ teaspoon dry mustard
2 teaspoons chopped garlic
¼ teaspoon salt
1 cup cognac

Combine all ingredients in a sauce pan and cook over medium high heat. Bring to a boil stirring often to dissolve the sugar. Once the mixture has come to a boil, reduce the heat to medium and allow the mixture to reduce to a glaze consistency. Remove from the stove, strain and reserve until ribs come out of the oven.

To finish the ribs place on a grill, baste the ribs with the glaze until well coated and tender.

Barbequed Pork Shoulder Steak

4 bone-in pork shoulder steaks
Soy sauce to coat
Sweet Baby Rays BBQ sauce

For dry rub combine:

1 tablespoon kosher salt
1 tablespoon black pepper
1 tablespoon garlic powder
1 tablespoon dried onion flakes
½ tablespoon thyme
½ tablespoon savory
½ tablespoon red pepper flakes
½ tablespoon oregano
½ tablespoon orange peel
½ tablespoon lemon peel
½ tablespoon cayenne pepper

Coat the steaks in soy sauce, then sprinkle dry rub, evenly coating both sides. Marinade for 12-24 hours. Grill the steaks until done, about 3-4 minutes per side. Once cooked lightly drizzle one side with Sweet Baby Rays BBQ sauce.

Corn Fritter Mini Funnel Cake

1 ¼ cups cornmeal
1 ¼ cups all-purpose flour
¼ cup sugar
1 teaspoon salt
½ teaspoon white pepper
1 ½ teaspoons baking powder
½ teaspoon garlic powder
1 cup milk
2 large eggs, slightly beaten
¼ cup butter, melted
1 ½ cups corn kernels

In a medium bowl combine cornmeal, flour, sugar, salt, white pepper, baking powder and garlic powder. In a small bowl combine milk and eggs. Add milk mixture to cornmeal mixture stirring well. Stir in butter and corn. In a pot of 325 degree oil pipe mixture, using a piping bag, in a circular motion to create funnel cake shape. Cook until golden brown. Serve.

Hoisin Country Style Pork Ribs

4 country style ribs
1 cup soy sauce
1 cup water
½ cup sugar
¼ cup chopped garlic
1 ½ tablespoons Hoisin sauce

In a mixing bowl, whisk together soy sauce, water, sugar, garlic and Hoisin sauce. Add the ribs and marinate for 24 hours. Grill the ribs, basting them with the remaining marinade until tender.

Sautéed Red & Green Cabbage

1 head green cabbage chopped
½ head red cabbage julienned
4 slices maple smoked bacon, diced and rendered (fat reserved)
2 tablespoons butter
Salt to taste
Pepper to taste

In a sauté pan over medium high heat, melt the butter and reserved bacon fat. Add the green and red cabbage, salt and pepper. Cook for 4-5 minutes, reduce the heat to medium low and cook until cabbage is tender, about 6-8 minutes. Add the bacon and serve.

Skin on Cheddar & Garlic Smashed Potatoes

3 pounds fingerling potatoes
½ cup garlic cloves (roasted)
1 cup sharp cheddar cheese (shredded)
½ cup heavy cream
¼ cup butter
Salt to taste
Pepper to taste

In boiling salted water, cook the potatoes until tender, about 10-15 minutes depending on size. Remove from the water and let drain. Once drained place in a mixing bowl, smash using a heavy whisk until potatoes are broken up into almond size pieces. Add the garlic, butter, cheddar cheese, heavy cream, salt and pepper. Mix well and serve.

4 quarts water
16 orange pekoe tea bags
2 cups sugar
3/8 cup lemon juice

Bring 1 quart of water to 180 degrees. Add tea bags and steep for 4-5 minutes. In another pot, combine the sugar with 2 cups water and cook over low heat until the sugar is dissolved. Remove the tea bags from the pot and discard. In a 1 gallon pitcher combine the tea, sugar water, lemon juice and enough water to equal 1 gallon. Chill and serve over ice.

Southern Style Sweet Tea

4 quarts water
16 orange pekoe tea bags
2 cups sugar
3/8 cup lemon juice

Bring 1 quart of water to 180 degrees. Add tea bags and steep for 4-5 minutes. In another pot, combine the sugar with 2 cups water and cook over low heat until the sugar is dissolved. Remove the tea bags from the pot and discard. In a 1 gallon pitcher combine the tea, sugar water, lemon juice and enough water to equal 1 gallon. Chill and serve over ice.