

Pork Spareribs Grilled with Corn Salad



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Ingredients

PORK SPARERIBS

- 2 tablespoons Kosher salt
- 1 teaspoon freshly ground black pepper
- $\frac{1}{2}$ teaspoon celery seed
- $\frac{1}{2}$ teaspoon garlic powder
- 1 tablespoon ground coriander
- 1 tablespoon paprika
- 2 racks pork spareribs (membrane removed, about 8 pounds)

PICKLE GLAZE

- $\frac{1}{2}$ cup pickle juice (dill or sweet hot pickles)
- 1 cup brown sugar

TOMATO CORN SALAD

- 1 vine ripened or heirloom tomato (grated)
- 2 limes (juice and zest)
- $\frac{1}{4}$ cup cilantro (finely chopped)
- 2 tablespoons olive oil
- 1 jalapeno (shaved thinly into rings)
- $\frac{1}{2}$ cup scallions (finely sliced)
- 2 cups sweet 100 tomatoes (halved)
- 4 ears corn (shucked)

Method

1. In a small mixing bowl add the salt, black pepper, celery seed, garlic powder, coriander and paprika and mix to combine. Season the pork racks on both sides.
2. In a small saucepan add the pickle juice and brown sugar. Bring to a gentle boil, whisking to dissolve the sugar. Remove from the heat and set aside.
3. Preheat the grill or grill pan over low heat. Place the ribs on the grill, meat side up, cover with lid and allow to cook slowly for about 2 hours, turning halfway through. After 2 hours, the ribs should be tender when you press the meat between the bones. If not, continue to cook, checking every 30 minutes (up to 3 to 4 hours of total cooking time).
4. When the ribs are tender, remove from the grill and heat the grill to medium-high heat, adding more charcoal if necessary. Return the ribs to the grill, meat side down and char on each side, about 2-3 minutes per side. Brush pickle syrup glaze during the last few minutes of cooking.
5. For the Tomato Corn Salad: Into a large bowl, grate the vine-ripened tomato. Add the lime juice, lime zest, cilantro and olive oil. Season with salt and pepper, add the jalapeno, scallion and tomatoes and fold to combine. Set aside while grilling the corn.
6. Add the corn to the grill and char for 2-3 minutes per side, until cooked through. Remove from the grill, cut the kernels off and fold into the tomato salad. Serve with spareribs.
7. Tip: To make the ribs in the oven – preheat the oven to 275°F. Season both sides with rub and place on baking sheet, meat side up. Bake in the oven, uncovered, until the meat between the bones is tender, about 2 hours. Remove from the oven and set aside. Preheat grill or grill pan to medium-high heat. Add the ribs and char on both sides, 3-5 minutes per side, basting with glaze.

Notes

We used Pork Back Ribs – very meaty.

Prep

- Total Time: 4 Hours

Source: The Chew – Michael Symon (8 servings)

Hot Dogs A La Rose

I found this one on the Food Network site for Aarti's show – it is definitely a different take on hot dogs! We only use smoked uncured dogs since Tom and I both get migraines!

Hot Dogs A La Rose

Ingredients

1 tablespoon canola oil
1 large onion, diced
4 cloves garlic, peeled and thinly sliced
1 $\frac{1}{2}$ tablespoons minced fresh ginger
 $\frac{1}{2}$ cup shredded carrot, up to 1 cup, optional
Salt and freshly ground black pepper
1 teaspoon turmeric
 $\frac{1}{4}$ teaspoon garam masala
 $\frac{1}{2}$ teaspoon smoked Spanish paprika
1 large tomato, diced
2 tablespoons ketchup
12 ounces smoked uncured angus beef hot dogs, sliced about $\frac{1}{8}$ – $\frac{1}{4}$ inch thick
 $\frac{1}{4}$ cup water, if necessary
 $\frac{1}{4}$ cup cilantro, chopped

Method

1. Heat the canola oil, in a large nonstick skillet over medium heat, until shimmering.
2. Add the onions, garlic, ginger and carrots, if using, and season with salt and pepper, to taste. Saute until onions are

softened and slightly brown around the edges, about 5 minutes.

3. Add the turmeric, garam masala and paprika, quickly stirring for about 20 seconds to keep the spices from burning. Stir in the tomatoes and ketchup, and taste for seasoning; add more salt and pepper, if needed.
4. Add hot dog rounds, stirring to cover them with the tomato mixture. Add 1/4 cup water if the mixture is too dry. Cover and simmer over medium-low heat 15 minutes.
5. Taste and season accordingly. Remove from heat, stir in cilantro and transfer the mixture to a serving bowl.
6. Spoon mixture into toasted pita bread halves.

Prep

- Prep: 15 Minutes
- Cook: 20 Minutes
- Total Time: 35 Minutes

Source: adapted from Aarti Party (4 servings)

Shredded Spicy Chicken Tostadas (Tinga)

Shredded Spicy Chicken Tostadas (Tinga)

Ingredients

1 pound boneless skinless chicken breasts
1 tablespoon whole peppercorns
1 tablespoon salt
2 cloves garlic
¼ medium white onion
1 bay leaf
4 ounces raw pork chorizo, *see note
½ large white onion, chopped

1 clove garlic, minced
1 pound tomatoes, boiled 30 seconds, peeled and seeded (I just peeled mine with a soft veggie peeler & seeded)
1 cup chopped tomatillos, husked and rinsed
2 tablespoons pureed chipotle
1 ½ teaspoons kosher salt, plus more for seasoning
1 teaspoon freshly ground black pepper, plus more for seasoning
½ teaspoon crumbled dried Mexican oregano
1 sprig fresh marjoram
1 sprig fresh thyme
288 grams Ole Corn Tostadas, or your favorite brand, 8 tostadas, **see note

Method

1. For the chicken: Place the chicken, peppercorns, salt, garlic, bay leaf and onion in a large heavy saucepan with 6 cups of water. Bring to a boil over high heat, and then reduce to a simmer over medium-low heat for 20 minutes. Turn the heat off and remove the chicken from the liquid. Reserve the broth for later use. Using 2 forks or clean hands, shred the chicken into a bowl and set aside.

2. For the tinga: In a large heavy sauté pan, cook the chorizo over medium heat until fully cooked, about 6 minutes. Add the onions and sauté until translucent and fragrant, about 3 minutes. Add the garlic and sauté for 1 minute. Add the tomatoes and cook for 1 minute. Add the tomatillos and cook for 1 minute. Add the chipotle, salt, pepper, Mexican oregano and the sprigs of marjoram and thyme. Add the shredded chicken. Continue cooking for another 3 minutes. Add between 1/2 cup and 1 cup of the chicken cooking liquid, depending on the thickness of the sauce. Cook for 5 more minutes. Remove the marjoram and thyme sprigs.

3. To assemble: Place equal amounts of tinga on each tostada. Serve immediately.

Notes

*Raw Chorizo Substitute

1/4 pound hot bulk pork sausage
1/4 tablespoon chopped fresh cilantro
1/2 tablespoon vinegar
1/2 teaspoon chili powder

Directions

Combine all ingredients and mix well.

** This filling would be good over rice, or in tacos or burritos!

Prep

- Prep: 15 Minutes
- Cook: 40 Minutes

Source: adapted from FoodNetwork.com (8 servings | 2 tostadas per serving)