



SAVOUR THE SIZZLE

BBQ

SUMMER EDITION

**BBQ RIBS WITH SMOKEY,
CARAMELIZED GLAZE**

“SAVOURY” BITE POTATO SALAD

**SUN-KISSED CORN SALAD
WITH SUMMER’S BOUNTY &
LIME VINAIGRETTE**

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BBQ RIBS WITH SMOKEY, CARAMELIZED GLAZE - PAR-BOIL METHOD (SERVES 8)

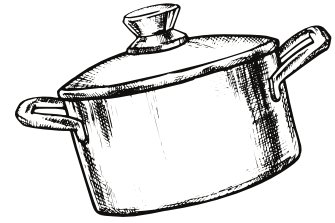
GLAZE

- **22 OUNCES OF POMEGRANATE MOLASSES**
- **1 ½ CUPS, PLUS 2 TABLESPOONS PREPARED
HORSERADISH**
- **½ CUP WHOLE GRAIN MUSTARD**
- **1 ½ TABLESPOONS GROUND YELLOW MUSTARD
(SUCH AS COLMAN'S)**
- **1 ½ CUPS DARK BROWN SUGAR**
- **1 TABLESPOON CAYENNE (ADJUST TO SPICE
PREFERENCE)**

FOR THE RIBS

- **3 BABY BACK RIB RACKS (1 ½-2 ½ POUNDS EACH),
MEMBRANE REMOVED.**
- **(COSTCO REMOVES THE MEMBRANE FOR YOU!)**
- **2 TABLESPOONS KOSHER SALT**
- **1 TABLESPOON PEPPERCORNS**
- **¾ CUP KIMBERLEY'S KRAZY GOOD RUB (KGR)**
- **SPRAY OLIVE OIL**

BBQ RIBS, PAR-BOIL METHOD **COOKING INSTRUCTIONS**



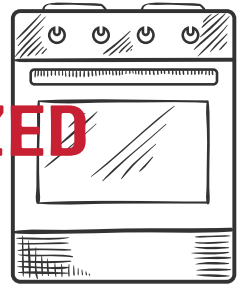
IN A SMALL SAUCEPAN, ON MEDIUM-LOW HEAT, WHISK INGREDIENTS FOR THE GLAZE. KEEP AT A VERY LOW SIMMER AND REDUCE SLIGHTLY. 4-5 MINUTES. SHUT OFF THE HEAT AND LET IT COOL. RESERVE $\frac{3}{4}$ CUP TO DRIZZLE OVER COOKED RIBS. (GLAZE CAN BE MADE SEVERAL DAYS AHEAD. REFRIGERATE IN AN AIRTIGHT CONTAINER.)

PLACE THE BABY BACK RIBS IN A LARGE POT. FILL THE POT WITH WATER TO COVER THE RIBS BY ONE INCH. ADD THE SALT AND PEPPERCORNS. BRING TO A GENTLE BOIL OVER MEDIUM-HIGH HEAT, THEN REDUCE TO A SIMMER. COOK COVERED, 1 HOUR. CAREFULLY REMOVE THE RIBS AND PAT DRY.

ONCE RACKS ARE COOL ENOUGH TO HANDLE, LIBERALLY APPLY THE KGR TO BOTH SIDES OF THE RACK (ABOUT $\frac{1}{4}$ CUP FOR EACH RACK). LIGHTLY SPRAY WITH A NON-PROPELLANT OIL. WRAP RACKS TIGHTLY IN PLASTIC WRAP OR ALUMINUM FOIL AND LET SIT FOR 30 MINUTES. IF YOU ARE MAKING THEM AHEAD OF TIME, THE COOKED RIBS CAN BE COOLED, RUBBED DOWN WITH THE KGR AND REFRIGERATED WRAPPED IN PLASTIC WRAP FOR 2-24 HOURS BEFORE THE FINAL GRILL. BRING THE RIBS TO ROOM TEMP PRIOR TO GRILLING.

DIRECT HEAT: USE A PAPER TOWEL DIPPED IN OIL TO GREASE THE GRILL. OR SPRAY IT WITH OIL. HEAT GRILL TO HIGH. PLACE RACKS ON THE GRILL, MEATIER SIDE DOWN FIRST, FOR ABOUT 3 MINUTES PER SIDE. BASTE WITH EXTRA GLAZE. CUT INTO SERVING PORTIONS AND SERVE WITH ADDITIONAL SAUCE.

BBQ RIBS WITH SMOKEY, CARAMELIZED GLAZE – OVEN METHOD (SERVES 8)



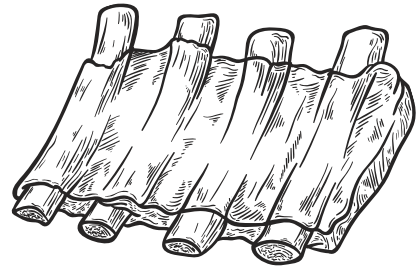
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(SUCH AS COLMAN'S)**
- **1 ½ CUPS DARK BROWN SUGAR**
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PREFERENCE)**

FOR THE RIBS

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MEMBRANE REMOVED.**
- **(COSTCO REMOVES THE MEMBRANE FOR YOU!)**
- **2 TABLESPOONS KOSHER SALT**
- **1 TABLESPOON PEPPERCORNS**
- **¾ CUP KIMBERLEY'S KRAZY GOOD RUB (KGR)**
- **SPRAY OLIVE OIL**

BBQ RIBS, OVEN METHOD **COOKING INSTRUCTIONS**



PREHEAT OVEN TO 250 DEGREES. OVEN RACKS SHOULD BE IN THE MIDDLE 2 SLOTS (YOU WILL NEED TWO OVEN RACKS).

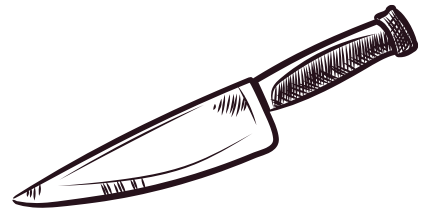
IN A SMALL SAUCEPAN, ON MEDIUM-LOW HEAT, WHISK INGREDIENTS FOR THE GLAZE. KEEP AT A VERY LOW SIMMER AND REDUCE SLIGHTLY. 4-5 MINUTES. SHUT OFF THE HEAT AND LET IT COOL. RESERVE $\frac{3}{4}$ CUP TO DRIZZLE OVER COOKED RIBS. (GLAZE CAN BE MADE SEVERAL DAYS AHEAD. REFRIGERATE IN AN AIRTIGHT CONTAINER).

PLACE A RACK OF RIBS ON A VERY LARGE PIECE OF HEAVY-DUTY ALUMINUM FOIL. LIBERALLY APPLY THE KGR TO BOTH SIDES OF THE RACK (ABOUT $\frac{1}{4}$ CUP FOR EACH RACK). LIGHTLY SPRAY WITH A NON-PROPELLANT OIL. SEAL THE RACK BY FOLDING IN ALL THE SIDES. REPEAT WITH ANOTHER PIECE OF FOIL, MAKING SURE THE PACKAGE IS SEALED TIGHTLY. REPEAT THE PROCESS FOR THE REMAINING 2 RACKS. PLACE 2 RACKS ON ONE BAKING SHEET AND THE REMAINING RACK ON ANOTHER BAKING SHEET. PLACE BAKING SHEETS ON THE 2 MIDDLE OVEN RACKS. BAKE FOR 2 HOURS AND 45 MINUTES.

CAREFULLY UNCOVER TO COOL. IF YOU ARE MAKING THEM AHEAD OF TIME, THE COOKED RIBS CAN BE COOLED AND REFRIGERATED WRAPPED IN PLASTIC WRAP FOR 2-24 HOURS BEFORE THE FINAL GRILL. BRING THE RIBS TO ROOM TEMP PRIOR TO GRILLING.

DIRECT HEAT: USE A PAPER TOWEL DIPPED IN OIL TO GREASE THE GRILL. OR SPRAY IT WITH OIL. HEAT GRILL TO HIGH. PLACE RACKS ON THE GRILL, MEATIER SIDE DOWN FIRST, FOR ABOUT 3 MINUTES PER SIDE. BASTE WITH EXTRA GLAZE. CUT INTO SERVING PORTIONS AND SERVE WITH ADDITIONAL SAUCE.

CHEF TIPS



- 1.REMOVE THE THIN MEMBRANE – THE SILVER, CONNECTIVE PIECE OF TISSUE – ON THE BACK OF THE RIBS. THIS WILL ALLOW THE SEASONING TO PENETRATE THE RIBS AND MAKE THE RIBS LESS RUBBERY. COSTCO BABY BACK RIBS ALREADY HAVE THE MEMBRANE REMOVED.**
- 2.ADD SAUCE AT THE VERY END WHEN BROILING OR GRILLING, NOT AT THE BEGINNING.**
- 3.DON'T OVER SEASON YOUR RIBS WHEN COOKING. YOU WANT TO LET THE PORK FLAVOR SHINE THROUGH AND THERE'S PLENTY OF FLAVOR IN THE GLAZE BRUSHED ON AT THE END AND FROM THE KGR. FOR THE BEST FLAVOR, LET THE RUB SIT ON THE MEAT FOR AT LEAST 30 MINUTES BEFORE COOKING IF YOU HAVE THE TIME.**
- 4.DON'T OVERCOOK THE RIBS: DON'T MAKE THE MISTAKE THINKING YOU CAN COOK RIBS INDEFINITELY TO MAKE THEM MORE TENDER. YES, THEY WILL FALL OFF THE BONE WITH LONG COOKING, BUT THEY CAN ALSO BECOME DRY AND STRINGY.**

“SAVOURY” BITE POTATO SALAD

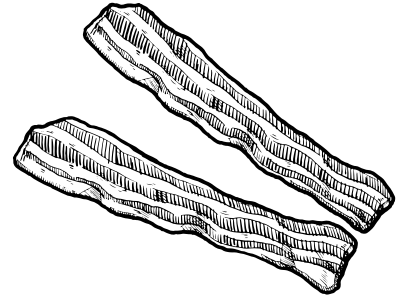
(SERVES 6-8)

- **6 SLICES, EXTRA-THICK-CUT BACON, CUT INTO 1-INCH PIECES**
- **2 ½ POUNDS SMALL NEW POTATOES**
- **2 CUPS MAYONNAISE**
- **¼ CUP DIJON MUSTARD**
- **2 TABLESPOONS PUREED CANNED/JARRED CHIPOTLES**
- **2 TABLESPOONS FRESH LIME JUICE**
- **4 GREEN ONIONS, FINELY CHOPPED**
- **1 JALAPENO, FINELY DICED**
- **4 CLOVES GARLIC, FINELY CHOPPED**
- **¼ CUP COARSELY CHOPPED CILANTRO**
- **½ TEASPOON CAYENNE**
- **KOSHER SALT AND FRESHLY GROUND PEPPER**



POTATO SALAD

COOKING INSTRUCTIONS



1. CRISP THE BACON:

- IN A COLD SKILLET, ADD THE BACON PIECES IN A SINGLE LAYER. TURN THE HEAT TO MEDIUM AND COOK, STIRRING OCCASIONALLY, UNTIL THE FAT RENDERS AND THE BACON IS GOLDEN AND CRISP, ABOUT 8–10 MINUTES. USE A SLOTTED SPOON TO TRANSFER TO A PAPER TOWEL-LINED PLATE.

2. COOK THE POTATOES:

- PREHEAT OVEN TO 425 DEGREES. PLACE OVEN RACK ON SECOND SECOND-HIGHEST SHELF (THIS WILL ALLOW YOU TO BROIL IF DESIRED).
- IN A LARGE POT OF BOILING, SALTED WATER, COOK THE POTATOES OVER MEDIUM-HIGH HEAT FOR 12–15 MINUTES, OR UNTIL JUST TENDER. BE CAREFUL NOT TO OVERCOOK—THEY SHOULD HOLD THEIR SHAPE AND NOT FALL APART. STRAIN OFF WATER AND RETURN TO POT TO STEAM DRY FOR 5-10 MINUTES. THEY SHOULD STILL BE WARM.
- ADD DRY POTATOES TO A LARGE PARCHMENT-LINED BAKING SHEET AND SMASH UNTIL ABOUT ½-INCH THICK WITH THE BOTTOM OF A GLASS OR Mallet.
- GENEROUSLY DRIZZLE WITH OLIVE OIL AND SEASON WITH SALT. ROAST UNTIL CRISPY AND GOLDEN, ABOUT 45 MINUTES. YOU CAN ALSO BROIL THEM FOR A COUPLE MINUTES AT THE END TO GET CRISPIER.
- REMOVE FROM THE OVEN AND ALLOW TO COOL BEFORE ASSEMBLING THE SALAD.

3. MAKE THE DRESSING:

- IN A MEDIUM BOWL, WHISK TOGETHER THE MAYONNAISE, CHIPOTLE PUREE, LIME JUICE, GREEN AND RED ONIONS, JALAPEÑO, GARLIC, CILANTRO, CAYENNE, SALT, AND PEPPER UNTIL WELL COMBINED.

4. ASSEMBLE THE SALAD:

- WHILE THE POTATOES ARE STILL WARM, PLACE THEM IN A LARGE BOWL. POUR THE DRESSING OVER THE TOP AND GENTLY TOSS TO COAT. ADD THE CRISPED BACON AND TOSS LIGHTLY. TASTE AND ADJUST SEASONING WITH SALT AND PEPPER.

SUN-KISSED CORN SALAD & LIME VINAIGRETTE

(SERVES 6-8)



DRESSING:

- **1 LIME ZESTED**
- **½ CUP FRESHLY SQUEEZED LIME JUICE**
- **¼ CUP OLIVE OIL**
- **1 TEASPOON KOSHER SALT**
- **1 TEASPOON FRESHLY GROUND PEPPER**
- **1 TEASPOON MINCED GARLIC**
- **½ TEASPOON GROUND CAYENNE PEPPER**

SALAD:

- **4 CUPS FRESH CORN KERNELS (FROM ABOUT 4-5 EARS)**
- **1 RED BELL PEPPER CUT, DICED**
- **1 CUP, FINELY CHOPPED RED ONION**
- **¼ CUP JALAPENO'S, SEEDED AND FINELY DICED**
- **1 PINT GRAPE TOMATOES, SLICED IN HALF LENGTHWISE**
- **½ CUP CHOPPED CILANTRO**
- **¼ CUP FRESHLY SQUEEZED LIME JUICE**
- **4 "JUST-RIPE", COLD HASS AVOCADOS, SEEDED, PEELED, AND CUT IN TO 1-INCH CUBES**
- **½ CUP- ¾ CUP ROASTED, SALTED PEPITAS (PUMPKIN SEEDS)**

CORN SALAD

COOKING INSTRUCTIONS



1. MAKE THE DRESSING:

- **IN A SMALL BOWL OR MASON JAR, WHISK/SHAKE THE LIME ZEST, LIME JUICE, OLIVE OIL, KOSHER SALT, BLACK PEPPER, GARLIC, AND CAYENNE PEPPER. DRESSING CAN BE MADE UP TO 2 DAYS AHEAD OF TIME.**

2. ASSEMBLE THE SALAD MIXTURE:

- **IN A LARGE SALAD BOWL, COMBINE THE CORN KERNELS, RED PEPPERS, RED ONION, JALAPENOS, TOMATOES, AND CILANTRO. POUR THE DRESSING OVER THE CORN MIXTURE AND TOSS WELL. SALAD CAN BE MADE UP TO THIS POINT AND REFRIGERATED 3-4 HOURS.**

3. ADD THE AVOCADOS:

- **PLACE AVOCADOS ON TOP OF SALAD, DRIZZLE WITH LIME JUICE, THEN GENTLY FOLD INTO THE CORN MIXTURE. TOSS LIGHTLY.**

4. FINISH & SERVE:

- **SALT AND PEPPER TO TASTE. TOSS AGAIN. SPRINKLE PEPITAS OVER THE SALAD JUST BEFORE SERVING.**



SAVOUR THE SIZZLE

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