

Pulled Pork Quesadillas, Dave Peterson

Uncooked Flour Tortillas
Grated 3-cheese blend
Jack Daniels pulled pork

Lay one tortilla on a flat pan
Add cheese
Add pulled pork
Add more cheese (helps the top tortilla stick)
Add second tortilla on top

Ballistic BBQ Mango Pineapple GingerGlazed Pork Spare Ribs

Paolo Benedetti

Course: Dinner / Cuisine: Barbeque / Difficulty: moderate

Ingredients

2 racks pork spare ribs, St Louis trimmed

Glaze

9.5 ounces mango pineapple preserves (substitute any tropical preserve)

1 tbsp. apple cider vinegar

1 tbsp. fish sauce (enhances flavors)

2 tsps. kosher salt

1 tsp. fresh grated ginger

1 tsp. paprika

1 tsp. chopped and seeded Fresno (or Thai) chili

1/2 tsp. ground black pepper

1/2 cup ginger beer

Directions:

1 Mix ingredients for glaze in a medium saucepan and bring to a boil over high heat. Reduce to low heat and simmer 20-30 minutes, until glaze reaches the consistency of warm honey.



2 Remove membrane from the back of the ribs and trim off loose ends and excess fat. Then, season both sides of ribs with kosher salt and ground black pepper.

3 If using a Pit Barrel Cooker (PBC), hang ribs in the pre-heated pit and add a small handful of hickory chips. If using a conventional cooker, place ribs in pit pre-heated to 250°F.

4 using a PBC, remove ribs from the pit after about 3 hours and glaze both sides. Place ribs back in the cooker and allow the glaze to set for 20-30 minutes in the pit.

5 In a conventional cooker, remove ribs once they are "probe tender" and meat is pulling back from the bones. Glaze and place back on the pit for about 30 minutes.

6 After ribs are done, allow them to "rest" 10-15 minutes before slicing.

Kristin's (Jen's Mom's) 4th of July Baked Beans, Dave Peterson

Sauce:

3/4 lb. bacon

2-3 onions sliced

Butter-lima bean

1 cup brown sugar

1/2 cup apple cider vinegar

3/4 cup ketchup

5 T yellow mustard

Beans:

(1) 16 oz can of lima beans or (2) 7 oz cans

(2) 14 1/4 cans of "seaside" California

(1) 16 oz can red kidney beans

(1) 28 oz can B&M original baked beans

Fry bacon. Set aside. Sauté onions in bacon grease. Remove grease if there is any. Add brown sugar, vinegar, ketchup, and mustard to pan. Stir and simmer for 10 minutes.

"Pam" spray casserole dish. Add beans, bacon (broken into 1 inch pieces), and sauce. Mix ingredients gently.

Cover with foil. Bake at 350 for approximately 1.5 hours. Remove foil after 1 hour. Continue baking.

Dish should be bubbling and browned.

ENJOY!

Seven-Layer Dip, Lauren Stack

Ingredients:

- 1 can refried beans
- 2 ripe avocados, skinned and mashed
- Envelope of taco mix, 1 c mayo, 1 c sour cream (mix, then spread)
- 2 medium onions, diced
- 4 medium tomatoes, diced
- 1 can sliced black olives
- 8 oz. shredded cheddar cheese

Prepare each of the ingredients for the seven layers as noted above and spread into a 9" x 12" glass dish in order. Can be prepared and refrigerated. Serve cold with chips, lightly salted.

Potato Casserole, Lauren Stack

Ingredients:

- 2 lb. Frozen shredded hash browns
- ½ c butter, melted
- 1 tsp. salt
- 1 tsp. pepper
- ½ c onion, finely chopped
- 1 can cream of chicken soup
- 1 pt. sour cream
- 2 c shredded cheddar cheese
- Topping: 2 c corn flakes, ¼ c butter, melted

In a large bowl, slightly thaw hash browns with the ½ c. melted butter, mixing well. Separately, mix the other ingredients, except the topping. Add this mixture to the potatoes and placed in a greased 9 in x 13 in baking dish. Crush corn flakes (rolling pin), then moisten with ¼ c melted butter and sprinkle on top of the casserole. Bake for 45 minutes at 350 F.

Hint: Unbaked casserole can be prepared ahead of time and refrigerated. Do not add topping until baking starts. Refrigeration will lengthen the baking time by 15 to 20 min

Eric Herman's Favorite Cedar Plank Sensation



I've been passionate about "planking" salmon for years. It's easy, and always turns out great regardless of the recipe. Infusing the salmon with the smoky cedar brings out the delicate flavor of the fish with a most indulgent aroma. The planking process sears the edges and surface, opening the door to a spectrum of coating medleys. It's music to the taste buds!

I like to lavishly coat the salmon with a combination of garlic powder, onion powder, paprika, cayenne pepper, cinnamon, thyme, basil, oregano, brown sugar, salt, and pepper.

That will do beautifully, but sometimes I take it to the next level by slicing up [lemons](#) and placing them down the center to add some aroma to the fish. This also prevents the surface of the salmon from getting too dry. You can also use a thin layer of lemon zest for the same flavorful effect, which also creates a delicate aromatic crust. Add fresh sprigs of thyme or basil on top to add an herbaceous crescendo.

Tip: to make serving easier and cooking a little quicker, pre-cut four portions of the fillet by gently scoring the sections but not cutting through the skin. However, this step is not necessary. If you don't slice the salmon fillet, just keep an eye on the doneness of the fish.

How To Cedar Plank Salmon

Planking is easy, but you do have to follow a small set of rules. Failing to soak the plank, for example, will start a fire and sacrifice the fish to vagaries of sudden combustion. Planking is a soil groove where fire, water and wood slowly work their magic.

1. Soak the plank

Submerge the cedar plank under water for at least an hour before charring on the grill. A heavy beer or wine bottle helps to keep the wood from floating to the top. The water that's absorbed helps the plank smolder and not catch fire.

2. Char the plank separately

Preheat the grill to medium-high, about 400 to 450°F (204 to 232°C). Place the water-soaked plank on the grill grates close the lid. When the plank begins to smoke and lightly char, about 7 to 10 minutes, flip over and remove from the grill to begin salmon preparation. This charring step allows the wood to transfer more smokey flavor before the salmon starts to cook.

3. Planking the Salmon

Season the fillet first, then place it salmon skin side down on the charred side of the wood plank. Grill on medium-high heat with the lid closed until the salmon is just opaque in the center and begins to

brown slightly around the edges, about 15 minutes per pound of fish. This salmon does not need to be flipped!

4. Check for doneness

Place an [instant-read thermometer](#) in the thickest part of the fish. Salmon will reach an internal temperature of about 140°F (60°C) for medium doneness. Be careful as the grill can be much hotter than your oven, so keep checking every few minutes, so the fish does not dry out. You can also use a fork to separate the center of the flesh to see if it can easily flake apart.

Inspired by Jessica Gavin, culinary scientist.

Picanha by JC Escudero

Hello hope this will fit everyone's meat cravings.

The Picanha cut was originated in southern Portugal and Spain. In the 60's was brought to Argentina and was made popular by Brazilian ranchers commonly called it cuadril (cows top sirloin cap) and made popular in the top Churrasquerias of Rio.

Ingredients:

- 1 - 4-5lbs. Top sirloin cap Cut (20 days fridge aged preferably)
- 2 - Sea salt coarse 1/4-1/2 pound.
- 3- 3,4 rosemary springs
- 4- 1 dark beer (Stout preferably)

Recipe:

- 1- Rub With the salt abundantly the meat on both sides and let it rest for 10 minutes.
- 2- Wrap the meat fat side down on one pre soaked towel with the beer that you will never see again.
- 3 - Put the rosemary spring on top and tie firmly (some use two beer soaked kitchen rags one on top of meat and one under it)
- 2- Preheat your BBQ with coals and place the wrapped cut on top of the hot coals.
- 3- Cook for 20 min in the fat side first.
- 4- Flip the cut for another 20 min.

5- Let the meat rest for 10 minutes then unwrap in front of your guest as it's quite a show unveiling the meat under the burnt towels and cut 1/2" slices, service with a baked potato on the side with sour cream and a sprinkle of parsley.

Enjoy. Sincerely,



JC Escudero, IWI

Founder / CEO

Phone. 866.636.3059 Mobile. 323.473.8397

Web. <https://www.idesignspoolandspa.com>

