

What to prepare before class:

3. Ribs 2025

BBQ - Honey Pork Ribs

4 servings

Ingredients:

For pre-cooked ribs:

2 racks (about 6 – 7 LB) of pork ribs*

2 TSP of salt

Marinade:

Juice from 1 large lemon

1 TBSP of Extra Virgin Olive Oil - adjust if needed

1 TBSP of frying oil - adjust if needed

1 cup of honey

¾ cup of ketchup

1 medium onion - peeled and finely chopped

6 cloves of garlic - peeled and grated

2 TSP of salt

1 TSP of ground pepper - ideally freshly ground

2 TSP of smoked paprika (or substitute for regular paprika)

Optional: **1 TSP** of chili powder (spicy)

Optional: **1 TSP** of ground cayenne pepper (spicy)

1 TSP of ground mustard

Best Served with:

Twice-baked herb bread or any regular bread

Lettuce, tomatoes, and other fresh vegetables

Dill pickles

Pickled pepperoncini

Dijon mustard

Whole grain mustard

Ketchup

Creamy Horseradish

Tools:

Measuring Spoons & Measuring Cups
Large Stock Pot or Sauce Pot (about 8 QT or more)
Grill Turner or Regular Turner
Tongs, Turner, or Grill Turner
Large Mixing Bowl (about 8 QT or more)
Whisk
Optional Lemon Squeezer
Small Hand Grater or Garlic Press (for garlic)
Immersion Blender or Food Processor or Blender
Plastic Wrap
Medium Size Baking Sheet or Grill
Silicone Brush

Additional Preparation Steps:

Aside from preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

About 2 hours before class:

1. Precook Ribs:

Note: Precooking ribs is essential - the final ribs will be nicely falling apart and will be really juicy.

- 1.1. First, ensure the meat is properly rinsed under cold water.
- 1.2. For easier manipulation, optionally cut each rack of ribs into 4 - 5 pieces.

Necessary: Do not remove the membrane in order to let ribs hold nicely together during cooking and serving. During precooking, the membrane will cook to the point of not impacting the flavor and texture while preventing the ribs from falling apart.

- 1.3. Place a large pot on a high heat burner, add **2 TSP** of salt, briefly stir, and add ribs.
- 1.4. Cover with a lid, bring to a boil, lower the heat to medium, and cook for 90 minutes.
- 1.5. Remove the ribs from the water and spread them on a cutting board or cooling rack to cool at room temperature before placing them into the marinade.

Herb Butter

12 individual servings (12 TBSP) or two sticks of butter

Ingredients:

½ cup of herbs of your choice - fresh and briefly chopped*

1 clove of garlic - peeled and grated

2 sticks (½ LB) of butter - soft (room temperature)

1 TSP of Extra Virgin Olive Oil

¼ TSP of salt

Pinch of ground pepper

* The combination is up to you and your imagination. I have even used a combination of basil, sage, oregano, chives, parsley, and rosemary. If you prefer a stronger herb flavor, double the amount of herbs. Remove the leaves from the stem (the stem is often hard and should not be eaten, with the exception of chives). Chop the herbs briefly, the final chopping will be done in a food processor.

Tools:

Measuring cups and spoons

Kitchen food processor

Grater or press - for garlic

Silicone spatula

Decorating tip set with pastry bag or small disher (about 0.75 - 1 oz) or a set of small spoons

Baking sheet with parchment paper or plate

Optionally: Plastic wrap (food film)

Additional preparation steps:

No additional preparation steps are needed.

Twice-baked Herb Bread

4 servings

Ingredients:

2 x ¼ loaf of bread *

8 TBSP of herb butter – adjust if needed

* Best is to use a rustic loaf or caraway bread, but it works great with any kind of white bread. Darker bread can be used, too, but it won't allow the herb butter to stand up as much. Cut ¼ loaf of the bread into even halves.

Tools:

Cutting board and bread knife (or chef's knife)

Butter knife (or any dull knife to spread the butter)

Tinfoil

Medium size baking sheet – only for oven preparation

Additional preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com