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A BARBECUER'S DOZEN OF RIB TICKLIN' RECIPES

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GRILLER CONTEST

Sauce Tasting

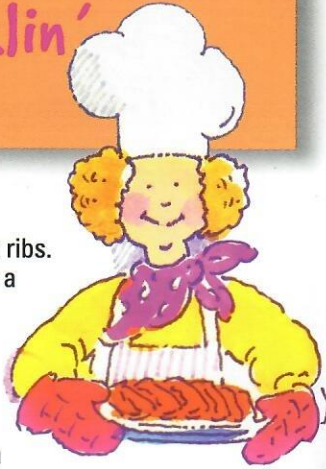
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RIB
TICKLIN'



A Barbecuer's Dozen of Rib-Ticklin' Recipes

Ever since Adam and Eve, people have had a thing about ribs. Maybe it's because they sport a built-in handle or maybe it's because the sweetest meat really is closest to the bone, but ribs have been a favorite chow-down food for as long as men and women have been cooking meat over a fire.



Ancient civilizations from China to Rome prepared pork ribs. In the Middle Ages and the Renaissance, the rib fell out of favor with the aristocracy. With the development of eating utensils and formal table manners, the rib's former advantage became a social hindrance: the bone made it hard to eat. Happily for all of us, the common folk continued to embrace the delicious rib, despite the mess.

In today's informal age, everyone loves ribs. This booklet contains a barbecuer's dozen (13) different delicious rib recipes and dishes to serve along-side. In addition to recipes, we've included a complete primer on rib cookery, and some handy and helpful tips on barbecue.

For those questions that this booklet doesn't answer, the answer is only a toll-free phone call away 1-800-GRILL-OUT (1-800-474-5568) at the Weber Grill-Line. The Weber Grill-Line is staffed by specially trained home economists, who can answer any and all barbecue-related questions. So call 1-800-GRILL-OUT and start cooking those ribs!

Betty

Betty Hughes
Consumer Affairs Director
Weber-Stephen Products Co.

Ribs - The Long & Short of It

Ask a dozen different people what they think of when you say "ribs" and you'll get a dozen different answers. That's because while everyone agrees that they love ribs, almost no one agrees on what are the "best". The most obvious difference between ribs is the type of meat.

Pork

The noble pig is blessed with an ample mid-section, and fourteen pairs of ribs. Pork ribs are widely available in three basic cuts:



Back Ribs

Cut from high up on the rib near the spinal column, back ribs are meaty and flavorful. Typically sold in either full (13-rib) or half (7-rib) "slabs," back ribs are the most costly pork rib. When they are from a hog less than a year old, they are referred to as "baby" back ribs.

Spareribs

Cut from the belly or side, spareribs are longer and fattier than back ribs. While they have less meat than back ribs, many aficionados prefer the taste of spareribs, claiming that it is sweeter. A variation on the traditional spare rib is the "St. Louis-Style," a spare rib trimmed to remove the flap of meat on the underside of the breast bone, and squared off to more easily fit on the grill.

Country Ribs

Country-style ribs are less-well-known but growing in popularity. Made by splitting the blade end of the loin, country ribs do not usually come in "slabs" but are sold in individual pieces. They are meatier than either spare or back ribs, and vary greatly in size from one rib to another.

Beef

Beef ribs are the second-most popular type of rib. Given that many of the best cuts of beef come from near the rib (e.g., ribeye steaks and prime rib) it is no surprise that beef ribs are flavorful. The basic types of beef ribs are:



Back Ribs

Hard to find in some markets but worth the search, the long rib is the bone section of a standing rib roast. Beef back ribs contain rib bones and the meat between the bones. They are marketed in 7-rib slabs or as individual ribs. Grilled long beef ribs have a particularly meaty flavor.



Short Ribs

The most familiar cut of beef rib, beef short ribs are cut from the rib, chuck or short plate sections. They are rectangular in shape with alternating layers of lean and fat. Although short ribs are frequently braised, they are a delicious cut for barbecuing, and take well to the grill.

Lamb, Veal & Game

Lamb ribs are the easiest to find of the remaining types of ribs, and some of the tastiest of all ribs. Smaller than pork ribs, they make an excellent cut for appetizers. Veal ribs can be found in some specialty butcher shops, and can be ordered in others. Game ribs, such as venison, are not typically available, but can be special ordered.

Choosing Your Barbecue

OK — you've chosen the type of rib you're going to cook, but what about the grill? It's actually easier to decide than most people think — if you are going to cook ribs; you need to be able to cook over Indirect Heat, with a closed lid. So, either a charcoal or gas grill will work very well.

Gas or Charcoal

This is the first choice that any backyard cook must make. Both types have their benefits. While blind taste tests have shown that most people can't tell the difference between food cooked on a charcoal or a gas grill, some people do have preferences.

The basic advantages of each type of grill are:

Charcoal Grills

- Many people enjoy the hands-on activity of building and starting a fire
- Traditional method of barbecuing
- Portable, easy to move

Gas Grills

- Preheats and is ready to cook in 10-15 minutes
- Easy to light and to control cooking temperature
- Inexpensive to operate, easy to clean up

Other Differences

Durability.

People who grill only three or four times a year might look for a less-expensive grill. For those who plan to grill once a week or more, they may want to consider a grill made of stainless-steel or porcelain-enameled steel. Warranty length is also a factor. A well-made grill should last many years, or even decades, before it needs to be replaced.

Safety.

Grills should be sturdy and stand up well in the wind, or on uneven surfaces. It should be difficult to tip the grill over, and if it is a gas grill, the propane tank should not be located underneath the cooking box.

Size.

A family of four that doesn't grill often may find that a small to medium-sized grill is fine. If you have a large family, or host frequent gatherings, a larger cooking surface will make it easier to prepare main dishes and side dishes simultaneously.

Accessories.

The right accessories can make the difference. For barbecuing ribs, many cooks find smoking attachments and/or hinged cooking grates and rib racks to be indispensable. (For information on where to purchase these accessories, call 1-800-99-WEBER.)

The Basics of Barbecued Ribs

A Rib Hall of Shame

As much loved as barbecued ribs are, it is amazing just how poorly understood they are by most cooks. Possibly no other food has been as mistreated by well-meaning but ill-informed individuals. Some of the most common mistakes are:

Pre-Cooking.

There is no polite way to say it: barbecued ribs should be barbecued, not baked, boiled, steamed or french-fried. Pre-cooking ribs by par-boiling or baking robs ribs of flavor, and make a big mess to boot. You don't boil a hamburger before you grill it, do you? The secret to barbecued ribs that are tender and perfectly cooked lies in knowing how to barbecue the right way.

Premature Saucing.

No one would put the icing on a cake before it went into the oven. The frosting would be a burned, blackened mess long before the cake itself was done. It's the same with barbecued ribs. Sugar burns easily, and most barbecue sauces have lots of sugar. The sauce should only be brushed on ribs during the last 10 to 20 minutes of cooking time.

The Incinerator.

You don't turn an oven on as high as it would go and expect a pot roast to come out perfectly. Yet thousands of people are unpleasantly surprised when the ribs they put over a blazing fire and left to cook for an hour or so are horribly burnt. To prevent burning, and to maximize flavor, barbecued ribs should be slowly cooked over low, indirect heat.

Barbecue the Weber Way

For fool-proof ribs (and other foods) every time, just follow the simple steps outlined below.

Lighting the Fire

The first step in any barbecue can be the most important.

Charcoal Grills.

- Remove the lid and open all air vents before building the fire.
- Mound the charcoal into a pyramid-shaped pile OR pile the charcoal into a Weber® Chimney Starter.
 - Place either Weber® FireStarters™ cubes (they are non-toxic, odorless and tasteless) or a crumpled sheet of newspaper under the chimney starter or pile of charcoal and light.
- When the coals are covered with a light



gray coating of ash (usually 25 to 30 minutes), arrange the coals according to the cooking method you are going to use (for ribs, the Indirect Method).

Gas Grills.

- Open the lid. Check to see that all burner control knobs are turned to off and that your fuel tank is full
- Turn the gas valve on (counter clockwise)
- Light the grill using the manufacturer's directions, using either the igniter switch or a match.
- Close the lid and preheat the grill until the thermometer reaches 500-550°F. This will take 10 to 15 minutes. To cook, adjust the burner controls for the method you are going to use (for ribs use the Indirect Method).

Safe Grilling

By following a few simple precautions, you can ensure that your barbecues are as fun and safe as they are delicious.

- Never place the grill close to a combustible material. The outside of a grill radiates a lot of heat and accidental ignition could result.
- Make sure that your grill is of sturdy construction and doesn't wobble or lean to one side.
- Always use heat-resistant barbecue mitts or gloves and long-handled tools. When done, cover the charcoal grill and close all vents.
- Turn a gas grill off at the burners and the gas source.
- Know where your fire extinguisher is and have it handy in case of a mishap.

Fire Management

The secret to great grilling is a simple one: know what kind of fire to use. For barbecuing ribs, there is only one way to cook: use the **Indirect** method.

The Indirect Method

This method is used for large cuts of meat and all foods that require long cooking times and low temperatures, like ribs! Foods are cooked by reflected heat, similar to a convection oven. This allows faster cooking and juicier meats without having to turn the food and without

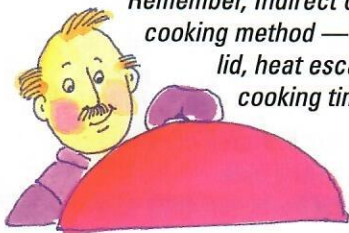
danger of burning. This method can ONLY be used in a covered grill.

For a gas grill: turn off any burners that are directly below the food. The burners on both sides of the food should be adjusted to equal amounts of heat (medium or low) as indicated in each recipe. The heat circulates inside the grill, so turning the food is not necessary.

For a charcoal grill*: when the coals are covered with a light gray ash (25 to 30 minutes), use long-handled tongs to carefully pile the burning charcoal into two equal piles and place a disposable drip pan in the center. Replace the cooking grate so the opening by the handles is directly above the hot coals. Charcoal should be added to the fire every hour to maintain an even cooking temperature.

The following chart indicates the amount of charcoal needed for each grill size.

Remember, Indirect cooking is a no-peek cooking method — every time you lift the lid, heat escapes and can increase cooking time.



Charcoal Briquet Guide

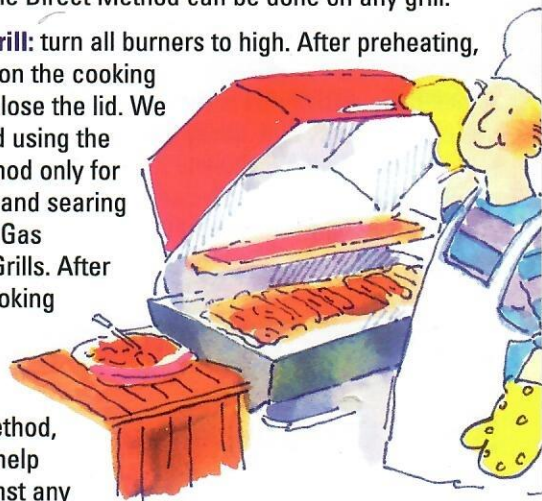
Kettle Grill Series	Diameter of grill in inches	Briquets needed on each side for 1st hour	Briquets to add to each side every hour
The Ranch™	37 1/2	75	22
One-Touch®	26 3/4	30	9
Performer®	22 1/2	25	8
Master Touch™	22 1/2	25	8
One-Touch®	22 1/2	25	8
Bar-B-Kettle™	22 1/2	25	8
One-Touch®	18 1/2	16	5
Bar-B-Kettle™	18 1/2	16	5
Jumbo Joe™	18 1/2	16	5



The Direct Method

The Direct Method is used primarily for searing and for cooking foods that take less than 25 minutes to cook, such as steaks, hamburgers and chops. Food is placed directly above the heat source and must be turned once halfway through the cooking time to expose both sides to the heat. The Direct Method can be done on any grill.

For a gas grill: turn all burners to high. After preheating, place food on the cooking grate and close the lid. We recommend using the Direct Method only for preheating and searing on Weber® Gas Barbecue Grills. After searing, cooking should be completed using the Indirect Method, which will help guard against any charring or burning.



For a charcoal grill: simply spread one layer of gray-ash-covered charcoal across the bottom grate. Replace the cooking grate, place the food directly above the coals and place the lid on the grill.

Combo Cooking

Combo cooking is a combination of the Direct and Indirect Methods. It is used to sear foods before cooking them slowly by the Indirect method. Simply place food directly over the heat source for a few minutes and then move to the center of the cooking grate to complete cooking. This method is delicious for foods such as chops and chicken pieces which will be browned on the outside and thoroughly cooked with a juicy, tender center.

Are They Done?

Checking rib doneness can be a tricky matter. And while an instant-read meat thermometer will give you your most accurate gauge of doneness, it can be difficult to

insert a meat thermometer into the meat without touching the rib bone. There are some other tricks you can use to make sure that the ribs are done:

- The ends of the rib bones should be fully exposed and free of meat.
- The meat should pull away from the bones easily.
- And, of course, you can always cut the slab apart to check on cooking progress.

Pleasing the Palate

A well-done slab of ribs is truly a work of art, combining sweet, sour, spicy and smoky flavors.. But it's not enough to just open a bottle and wield a basting brush. To produce a masterpiece, the barbecue artist must combine the right selection of flavors into a harmonious and delicious whole. Among the flavoring choices are:



Spice (or BBQ) Rubs

A spice or BBQ rub is a mixture of spices that is sprinkled or rubbed onto the ribs prior to cooking. Think of it as a dry marinade. Rubs add flavor and can help form a crispy crust on the ribs. The best way to use a rub is to put it on the meat about 20 minutes before you plan to grill it. This helps the rub to penetrate the meat.

Many varieties of pre-mixed rubs are available commercially, but they are also easy to make at home. Common ingredients include salt (sea or kosher salt is best), sugar (either white or brown), black, red and white peppers, paprika, garlic and onion powders, dry mustard, cumin, fennel, parsley, thyme and even oregano. This list is by no means exhaustive. Feel free to mix and match from your favorite spices at home!



Marinades

Most of us are familiar with marinades, and they are a great way to add flavor and moisture and to tenderize ribs. BBQ marinades should include at least one acidic ingredient. This acid can be cider vinegar, lemon juice or even wine. Many cooks also like to add flavoring elements including minced garlic and onion, Worcestershire sauce, red pepper sauce, soy sauce and various herbs and spices and a little oil. Be careful when including sugars in a marinade. They can burn quickly on the grill, and lead to flare-ups.



When marinating ribs, we recommend a relatively short soak. Much more than an hour or two in the marinade can over-tenderize the ribs and result in a mushy texture.

Mops

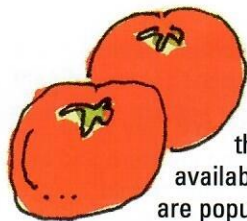
A mop is a basting sauce that is “mopped” onto the ribs during cooking. It can be left-over marinade, although some barbecuers like to mix a special mop for the cooking process. Typical mops include water, beer, apple cider or some other neutral-flavored liquid as a base. To this base, add whatever flavoring you wish, but be careful with salt.

To use a mop, check on the ribs periodically as they cook, about every 20 minutes or so. Baste the ribs with the mopping sauce quickly and then close lid. It's hard for a rib to cook properly with the lid off — all the heat and smoke is getting away!



Sauces

For many people, Barbecue Sauce is the heart of the barbecue flavor. There are probably hundreds, if not thousands, of commercially available bottled sauces, and many of them are quite good. Many cooks like to “doctor-up” a bottled sauce for their own barbecues, others make their sauces from scratch.



By far, the most popular types of barbecue sauces are sweet, red tomato-based sauces, although there are some other varieties available (yellow-mustard-based sauces are popular in South Carolina and Georgia).

Typical sauces start with a base of either ketchup or tomato sauce (or mustard), heavily flavored with onions, garlic and other aromatic vegetables like sweet peppers or celery. Be sure to include Worcestershire sauce, as the tangy tamarind flavor in that sauce is what most of us associate with BBQ sauce. Other common ingredients include hot pepper sauce, cider vinegar, honey or molasses or brown sugar, soy sauce and dried herbs and spices.

Remember, don't apply your barbecue sauce until the final minutes of cooking time! That way your ribs will be done inside and the sauce will coat them with a nice warm glaze.



Wood Chips & Chunks

The real secret of a barbecue is the slow, smoky cooking of the meat, and the best way to get that flavor is to add wood chips or chunks to your fire. Luckily for those of us without an apple or hickory tree in our backyards, these products are available almost everywhere.

There are a tremendous variety of wood types available for adding smoke to your barbecue. Some of the most popular include hickory, mesquite, oak, apple, cherry, alder and grape vines. To use, just soak the chips or chunks in water for 30 minutes before you put them on the fire.



RIB RECIPES

Basic Back Ribs

Despite what you may have heard, the secret to good barbecue isn't in the sauce or some secret recipe -- it's in how you cook the meat. This recipe is a starting point for rib cookery.

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 4 slabs pork back ribs, well-trimmed of fat and silver skin removed from back side

Barbecue sauce, either store-bought or home-made

Wood chips or chunks (optional)

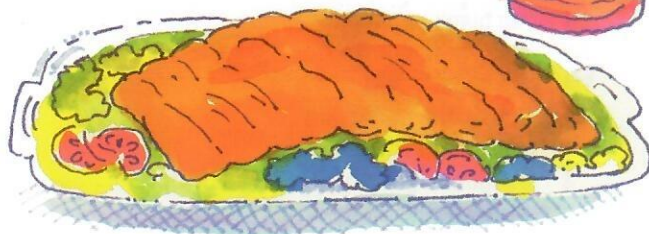
Season ribs with salt and pepper. Soak wood chips or chunks in water (if using) and place directly on charcoal or in a smoker box.



Place ribs in center of the cooking grate. Cover the grill and cook until done and the meat pulls away from the bone, about 1 hour. Fifteen minutes before serving, baste ribs with barbecue sauce.



Serve remaining barbecue sauce at the table.



Competition Ribs

For most people, back ribs with a tangy tomato-based sauce are the classic. And while there certainly are other styles to choose from, why argue with success?

Charcoal: Indirect

Gas: Indirect/Medium Heat

Back Ribs

- 4 slabs pork back ribs, well-trimmed of fat and silver skin removed from back side
- 1 recipe spice rub
- 1 recipe basting sauce
- 1 recipe finishing sauce
- Hickory chips or chunks



Rub ribs liberally with spice rub and let sit, covered, for 20 minutes or so. Soak hickory chips or chunks in water to cover. Build charcoal fire or preheat gas grill. If using wood, place directly on hot coals or in a smoker box of a gas grill.

Arrange ribs on grill so that they are not over a direct flame. Cover grill and cook very slowly for 1-1/2 to 2 hours.

Every 30 minutes check the grill, adding more wood as needed and mopping ribs with the basting sauce. If the ribs start to burn on the edges, stack them on top of one another in the very center of the cooking grate. Fifteen to 20 minutes before serving, baste ribs with a finishing sauce. Warm remaining sauce in a saucepan and serve at table.

Spice Rub

- 1/4 cup salt
- 1/4 cup black pepper
- 1/4 cup sweet paprika
- 1/4 cup sugar
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 4 teaspoons good-quality chili powder or powdered ancho chiles

- 1 tablespoon dry mustard
- 1 teaspoon cayenne pepper (or more to taste)
- 1-1/2 teaspoons ground thyme
- 1-1/2 teaspoons ground oregano
- 1 teaspoon ground cumin

Mix all ingredients in a small bowl.

Note: If you don't like a spice, just omit it or substitute one of your favorites.

Basting Sauce

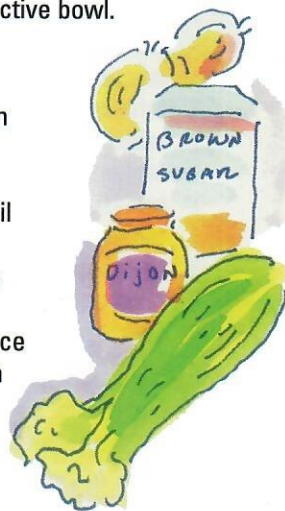
- 12 ounces beer, apple cider or water
- 3 tablespoons Worcestershire sauce
- 2 tablespoons cider vinegar
- 1 tablespoon soy sauce
- 1 tablespoon red pepper sauce, or to taste
- 2-3 tablespoons spice rub

Combine ingredients in a non-reactive bowl.

Finishing Sauce

- 1/2 cup finely chopped onion
- 2 cloves garlic, chopped
- 1/4 finely chopped celery
- 2 tablespoons vegetable oil
- 1 cup ketchup
- 3/4 cup Heinz 57 Chili Sauce
- 1 cup cider vinegar
- 1/3 cup Worcestershire Sauce
- 1/2 cup firmly packed brown sugar
- 3 tablespoons Dijon mustard
- 1 tablespoon Spice Rub
- Hot pepper sauce, to taste

In a sauce pan on your side burner or stove, heat the oil. Sauté onion, celery and garlic until translucent. Add remaining ingredients and simmer for 15 minutes, until flavors have blended and sauce has thickened. Taste and add more pepper sauce if desired. Remember, the ribs will have plenty of spice rub on them, so don't over-season the sauce.



Memphis-Style "Dry" Ribs

There's no question that Memphis, Tennessee is one of the best places in America to eat ribs. One of the distinguishing features of Memphis ribs is the style known as "dry" ribs. Dry ribs are not served with a sweet tomato-based bbq sauce. Instead, the ribs are flavored with smoke from the fire, a delicious spice rub and the "drippings," or the reserved juice from the barbecued ribs.

Charcoal: Indirect

Gas: Indirect/Medium Heat

Memphis-Style Dry Rub

The combination of this rub and the basting sauce make a delicious crust for the ribs.

- 1/3 cup coarse salt
- 1/3 cup coarse-ground or cracked black pepper
- 1/4 cup sugar
- 3 bay leaves
- 3 tablespoons whole mustard seeds
- 1 tablespoon whole cumin seeds
- 1 tablespoon whole fennel seeds
- 1 tablespoon celery seeds
- 1 tablespoon crushed red pepper
- 3 tablespoons sweet paprika
- 2 teaspoons ground thyme
- 4 teaspoons ground oregano



Combine spices, using a mortar and pestle to crush the whole seeds roughly. Or, place ingredients in the blender and pulse for a few seconds until the seeds are roughly chopped. The rub should have some texture.

Dry-Style Ribs

- 4 slabs of pork back ribs
- 1 recipe dry rub
- 3 cups homemade pork or veal broth (Canned broths are just too salty and will impart an off-flavor to the ribs. In a pinch, substitute a 50/50 mix of apple cider and water for the broth.)
Hickory chips or chunks

Cover ribs heavily with dry rub and let sit, covered, for 20 minutes or so. Soak hickory chips or chunks in water to

cover. Build charcoal fire or preheat gas grill.

Place soaked hickory chips directly on hot charcoal, or in smoking box of gas grill. Place aluminum drip pans on top of the cooking grate.



Using Weber Rib Racks, or some other type of rack, arrange ribs inside the drip pans. Cover and cook very slowly for approximately 1-1/2 to 2 hours.

Every 30 minutes check the grill, adding more hickory chips or chunks as needed. Using broth to start, mop ribs. As juices accumulate in drip pans, mop ribs with drippings. Five to 10 minutes before serving, remove ribs from drip pans and place directly on cooking grate to finish browning. Remove ribs from fire and cover with foil.

Strain dripping into a sauce pan and boil. Taste and adjust seasonings. Serve ribs with drippings on the side.

Southern-Style Ribs

These ribs hail from Dixie, with a spicy-sweet marinade and a tangy mustard sauce.

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 4 slabs pork back or spareribs
- 1 cup bourbon
- 1 cup water
- 1/2 cup molasses
- 1/2 cup cider vinegar
- 1 1/2 teaspoons cayenne pepper
- 1 teaspoon salt

Sauce

- 1/2 cup mustard
- 1 1/2 cups your favorite bbq sauce



Combine bourbon, water, molasses, vinegar, cayenne pepper and salt in a non-reactive dish. Marinate ribs in mixture for four hours.

Place ribs in center of the cooking grate. Cover the grill and cook until done and the meat pulls away from the bone, about 1-1/2 hours. Fifteen minutes before serving, baste ribs with barbecue sauce. Serve remaining barbecue sauce at the table.

Bubba's Bunch Championship Ribs

Each year, Weber sponsors the Patio Porkers division of the Memphis In May World Championship Barbecue Cooking Contest, one of our favorite teams, Bubba's Bunch, took top honors in 1996 with the following recipe. The secret is a mixture of lemon juice and vinegar that tenderizes the ribs and helps brighten their flavor.

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 4 slabs St. Louis-style pork spareribs
- 1/3 cup fresh-squeezed lemon juice
- 1/3 cup cider vinegar
- 2/3 cup water
- 3 tablespoons lemon pepper blend
- 1/4 cup Willingham's WHAM (without salt) Dry Rub* or your own favorite spice blend

**Note: Willingham's WHAM Dry Rub is available by calling 1-800-737-WHAM.*

Insert a sharp knife between membrane and bone on the back side of ribs, pull membrane loose using your hands. In a non-reactive pan, marinate ribs with lemon juice, vinegar and water. Cover ribs with lemon pepper. Refrigerate covered for 4-6 hours. Rub with WHAM rub or your favorite rub. Place ribs in center of the cooking grate and cook over a slow fire (250°F) for two to three hours, or until the meat pulls back from the bone.



Country Spareribs

This sweet & spicy marinade has an unexpected richness due to the mace and ground cardamom. Use the marinade as a mop while the ribs cook.

Charcoal: Indirect

Gas: Indirect/Medium Heat

6 pounds pork spareribs

Marinade

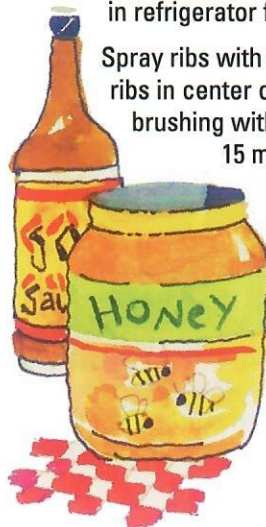
- 1-1/2 cups red wine vinegar
- 1/2 cup honey
- 1/2 cup light soy sauce
- 1/2 cup ketchup
- 2 cloves garlic, minced
- 1/4 teaspoon ground black pepper, or to taste
- 1/4 teaspoon chili powder, or to taste
- 1/4 teaspoon ground mace, or to taste
- 1/4 teaspoon cardamom, or to taste
- 2 tablespoons arrowroot

In a saucepan, combine all marinade ingredients except arrowroot and bring to a simmer over medium heat. Continue to simmer for 15 minutes, stirring occasionally. Dissolve arrowroot in a small amount of chicken broth or water, and whisk into marinade. Chill.

Brush marinade onto ribs, cover and place in refrigerator for 1 hour.

Spray ribs with oil and place the ribs in center of the cooking grate. Cook, brushing with remaining marinade, for 1 hour, 15 minutes, or until tender.

Note: Leftover marinade that has not been in contact with raw pork can be frozen for later use.



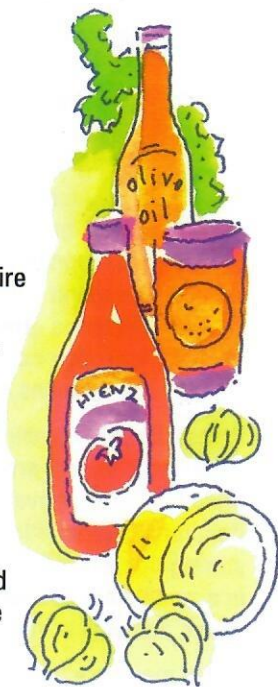
My Favorite Barbecue Sauce

This barbecue sauce comes from Fritz Sonnenschmidt, an instructor at the Culinary Institute of America. He shared this recipe on the PBS series, "Grilling Secrets of the CIA." The "secret" ingredient in this recipe is espresso coffee.

- 2 ounces olive oil
- 1 red onion, diced
- 2 cloves garlic, minced
- 1 cup chicken broth
- 3/4 cup ketchup
- 1/2 cup orange juice concentrate
- 1/2 cup chile sauce
- 2 tablespoons Worcestershire sauce
- 2 tablespoons fresh chervil, finely chopped
- 1 tablespoon instant espresso coffee
- 1/2 to 1 teaspoon celery seeds, toasted and crushed
- 1/2 teaspoon black pepper

In a medium saucepan, heat oil and add onion and garlic. Sauté for one minute. Add remaining ingredients and simmer, stirring occasionally, for 30 minutes. Purée sauce in a blender or food processor, and chill.

Makes about 3 cups.



Barbecued Beef Short Ribs

Beef Short Ribs are usually braised, and with good reason; short ribs are a tough piece of meat that require a long slow cooking in liquid to break down the connective tissue. Contrary to popular belief, the outdoor barbecue grill is perfect for cooking these ribs; it functions like an outdoor oven, adding a delicious and authentic smoky taste.

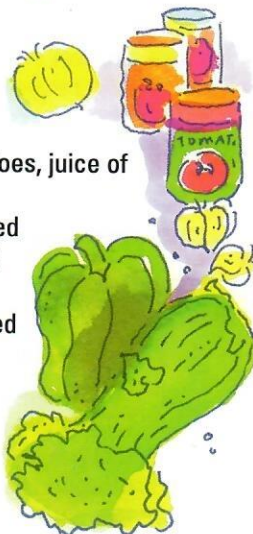
Charcoal: Indirect

Gas: Indirect/Medium Heat

- 6 to 8 pounds beef short ribs
- 2 14-ounce cans diced tomatoes, juice of one can reserved
- 1 large onion, roughly chopped
- 1 rib celery, roughly chopped
- 2 cloves garlic, crushed
- 1 bell pepper, roughly chopped
- 8 ounces beef broth
- 1 bay leaf
- 1 teaspoon ground allspice
- 1 teaspoon black pepper
- 1 teaspoon salt
- 1/4 cup Dijon mustard
- 1/3 cup Worcestershire sauce
- 1/4 cup brown sugar, packed
- 4 dashes red pepper sauce
- Hickory chips or chunks

Soak hickory chips or chunks in water for 30 minutes. Put hickory chips on the hot coals or in the gas grill smoking box. Put short ribs in a large aluminum drip pan and add tomatoes, reserved juice, onion, celery, garlic, bell pepper, beef broth, bay leaf, allspice, black pepper and salt. Place the pan in center of the cooking grate, cover the grill and cook for 2 to 2-1/2 hours, checking occasionally and basting ribs with the liquid in the pan.

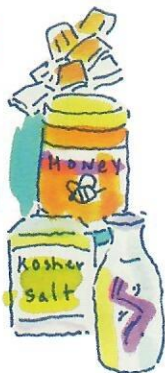
Remove ribs from liquid and hold, covered in foil. Purée liquid and vegetables in a food processor or blender, and add mustard, Worcestershire sauce, brown sugar and red pepper sauce. Bring to a boil. Baste ribs with sauce and return to grill to crisp, about ten minutes. Serve with additional sauce on the side.



Beef Ribs with Chinese Spices

The following recipe was developed by Steven Raichlen for his new book, *THE BARBECUE BIBLE*, which will be published by Workman in May 1998.

Beef ribs play second fiddle to pork ribs in North America. A very different mind-set exists in Asia, where grilled short ribs (Boo kogi) are the national dish of Korea and braised beef ribs are popular in China. The following recipe merges East and West, featuring a rub based on traditional Chinese five spice powder and a sweet, sticky glaze made with hoisin sauce. The cooking method — long, slow and smoky — is 100% American.



Charcoal: Direct

Gas: Indirect/Medium Heat

- 2 racks of long beef ribs (2 1/2 to 3 pounds each)
- 1 tablespoon plus 1 teaspoon five spice powder
- 1 tablespoon kosher salt
- 1 tablespoon black pepper
- 2 teaspoons garlic powder
- 2/3 cup hoisin sauce
- 1/3 cup Chinese rice wine, sake or dry sherry
- 2 tablespoons honey
- 2 cloves garlic
- 2 teaspoons grated fresh ginger
- 2 cups wood chips, soaked in water for 1 hour, then drained

Mix together five spice powder, salt, pepper and garlic powder. Rub ribs with mixture and let stand for at least one hour. Combine hoisin sauce, rice wine, honey, garlic and ginger in a bowl and whisk to mix. Add rice wine as needed to thin the sauce to basting consistency.

Place ribs in center of the cooking grate. Place the wood chips on hot coals, or in the smoker box of your gas grill. Cook ribs until done, 1 1/2 to 2 hours. Ribs are done when the meat is very tender and it has shrunk back from the ends of the bones. Start basting ribs with hoisin mixture the last 20 minutes.

Beef Short Ribs East Meets West

This is another one of Fritz' secret recipes...bet you can't eat just one!

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 4 large beef short ribs, trimmed, with fat removed
- 1/2 cup tamarind soy sauce
- 1/4 cup sesame oil
- 1/4 cup balsamic vinegar
- 3 cloves garlic, minced
- 2 scallions, finely chopped
- 2 teaspoons palm sugar* or brown sugar
- 1 teaspoon sesame seeds, toasted
- 1/2 teaspoon dry mustard
- Black pepper to taste

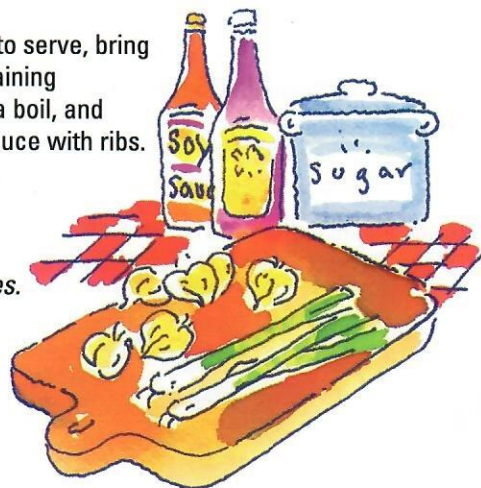
Score ribs to the bone in 1/2-inch intervals.

Combine all remaining ingredients and pour over ribs. Cover and place in refrigerator to marinate for a minimum of two hours, or overnight.

Sear both sides of ribs over hot coals, and then place in center of the cooking grate and close lid. Grill for 1 to 2 hours, or until fork-tender. Brush ribs with leftover marinade occasionally during cooking time.

When ready to serve, bring some of remaining marinade to a boil, and serve as a sauce with ribs.

*Palm sugar is available at Oriental grocery stores.



"OPA!" Greek-Spiced Lamb Riblets

Greek-spiced riblets are worth seeking out. These ribs feature savory, Mediterranean flavors that go particularly well with lamb.

Charcoal: Indirect

Gas: Indirect/Medium Heat

Middle-Eastern Riblets

- 4 slabs lamb spareribs
- 1 recipe marinade

Cover ribs with marinade ingredients and refrigerate covered, 2-3 hours, turning once.

Place ribs in center of the cooking grate, and cook, until crispy and brown, basting occasionally with reserved marinade, about 40 minutes, or to desired doneness.

Marinade

- 1 cup white wine (If you like pine-resin flavor, Greek Retsina is a good choice.)
- 1/4 cup olive oil
- 3 cloves garlic, minced
- 1 bay leaf, crumbled
- Juice of two lemons
- 1 teaspoon grated lemon zest
- 2 tablespoons chopped fresh mint
- 1 tablespoon chopped fresh parsley
- 1 teaspoon salt
- 1 teaspoon dried oregano
- 1/2 cup plain yogurt

Combine all ingredients. Remove 1/2 for basting and place the rest in a non-reactive bowl for marinating.



Sherry and Plum-Glazed Back Ribs

The affinity that pork has for fruit is well known. This recipe pairs pork ribs and a plum-based glaze with Spanish flavors to good effect.

Charcoal: Indirect

Gas: Indirect/Medium Heat

Sherry and Plum Ribs

- 4 slabs back ribs
- 1 recipe marinade (recipe to follow)
- 1 recipe sauce (recipe to follow)

Marinate ribs for one hour.

Place ribs in center of the cooking grate and cook, until done — about 1-1/2 hours or until done. Baste ribs with sauce the last 15-20 minutes of cooking, taking care that sauce does not burn.

Marinade

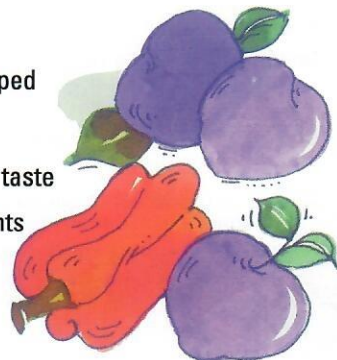
- 6 cloves garlic, chopped
- 1 onion, chopped
- 1/2 cup olive oil
- Salt and pepper, to taste

Combine marinade ingredients and place in a non-reactive bowl.

Sauce

- 6 ripe plums; pitted, peeled and chopped roughly (can use canned)
- 1 roasted, peeled and chopped red pepper
- 1/4 cup balsamic vinegar
- 3/4 cup dry sherry

In a small saucepan, combine plums, pepper and balsamic vinegar. Cook over medium-low heat until softened and thoroughly mixed, about 15 minutes. Add sherry and simmer five minutes longer.



Fred's "Dinosaur Bones"

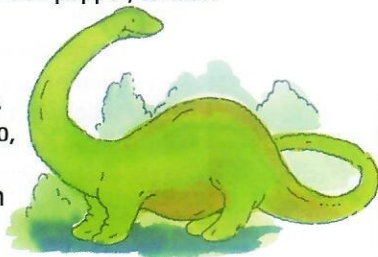
While we may not be able to purchase the Brontosaurus ribs Fred Flintstone was famous for loving, we can purchase beef back ribs - which are pretty large themselves. Beef ribs are the bone portion of the standing rib roast and are just as tasty as the prime rib they encircle. This recipe treats the ribs simply, not overwhelming the succulent beef flavor. But, feel free to sauce them more heavily, should you wish.

Charcoal: Direct

Gas: Indirect/Medium Heat

- 16 beef back ribs
- 5 cloves garlic, peeled
- 1/4 cup olive oil
- Coarse-ground black pepper, to taste
- Salt, to taste

Rub beef ribs with garlic, oil, black pepper and salt. Let sit for 20 minutes or so, in order to come to room temperature. Place ribs in center of cooking grate.



Cook ribs and turn until done as desired (about 10 minutes total for the average-sized rib) to serve rare. Cook 2 hours to serve smokey and well-done.

Chile-Glazed Country Ribs

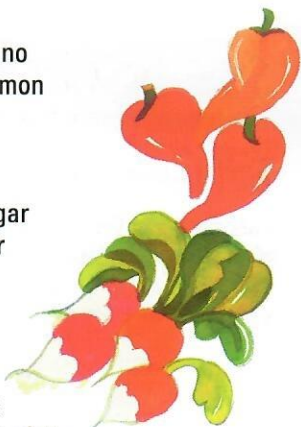
This recipe is adapted from Rick Bayless' latest cookbook, *RICK BAYLESS' MEXICAN KITCHEN*. The chef and owner of Chicago's Frontera Grill and Topolobampo, Bayless is one of the foremost authorities on Mexican cooking. In 1995 he earned Chef of the Year honors from both the James Beard Foundation and the International Association of Culinary Professionals. This recipe is an adaptation of the classic Mexican Puerco Adobado for the grill.

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 4 garlic cloves
- 3 dried ancho chiles, stemmed and seeded
- 6 guajillo chiles, stemmed and seeded

- 3/4 teaspoon ground oregano
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon black pepper
- pinch of ground cloves
- pinch of ground cumin
- 2 tablespoons cider vinegar
- 1/2 cup beef broth or water
- 1 1/2 teaspoons salt
- 1 teaspoon sugar
- 3 lbs pork country ribs
- 1 1/2 tablespoons honey
- Romaine lettuce leaves
for lining your serving platter
- Sliced radishes for garnish
- Sprigs of cilantro for garnish
- Slices of white onion for garnish



Set an ungreased griddle or heavy skillet over medium heat on your stove. Lay in the unpeeled garlic and roast, turning occasionally, until blackened in spots and soft, about 15 minutes; cool, then peel. Toast chiles a few at a time: open them flat on the hot surface, press flat for a few seconds, with a metal spatula (until they start to crackle, even send up a faint wisp of smoke), then flip and press down to toast the other side. In a small bowl, cover chiles with hot water and let rehydrate 30 minutes, stirring frequently to ensure even soaking. Drain and discard water.

Place chiles and garlic in a food processor or blender along with spices and vinegar. Add broth or water, then blend to a smooth purée, scraping and stirring every few seconds. Stir in salt and sugar.

Place ribs in a large bowl, smear half of chile marinade over them, cover and refrigerate for several hours. Combine remaining marinated with honey, cover and refrigerate.



Place ribs in center of the cooking grate (remember to use a drip pan, this recipe is messy). Baste occasionally with marinade, cooking approximately 1 hour. Brush ribs heavily with reserved honey-marinade mixture and cook another 15 minutes or so. Line a serving platter with lettuce and place ribs on top, followed by the vegetable garnishes.

Barbecued Whole Cabbage

This recipe is for people who love cabbage, but get tired of serving coleslaw with barbecue. It's an easy and delicious way to prepare cabbage, and can serve as the starting point for countless variations.

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 1 medium-sized whole cabbage
- 1/2 stick of butter, cut into pats
- 1 tablespoon barbecue spice rub (either home-made or prepared)
- 1/4 cup barbecue sauce (either home-made or prepared)

Remove core of cabbage with a sharp paring knife leaving a hole about three inches deep. Gently loosen cabbage leaves.



Sprinkle interior of cabbage with barbecue spice rub, and spread pats of butter in cavity and between leaves of cabbage. Wrap cabbage in heavy-duty aluminum foil so that all but top is covered.

Place cabbage in center of the cooking grate and cook cabbage about 1-1/2 to 2 hours or until very tender and the leaves pull off the core easily. Baste occasionally with barbecue sauce and butter in the cabbage core. Cut into wedges and serve.

Summer Tomato Gratin

Nothing says summer like barbecued ribs and some garden-fresh sliced tomatoes on the side. This recipe is a new way to serve the tomatoes that we're sure you will love.

Charcoal: Indirect

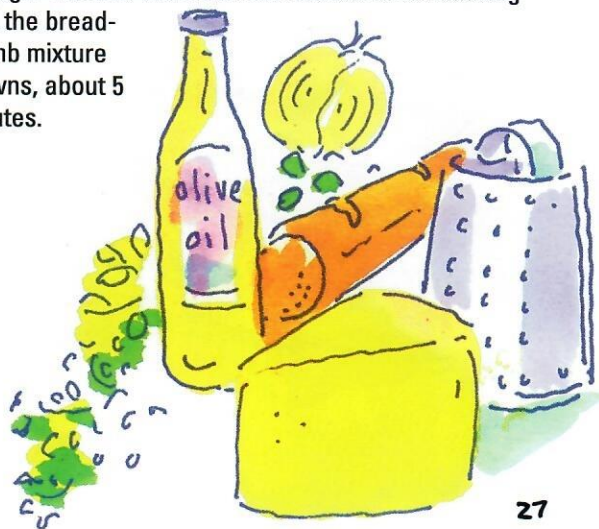
Gas: Indirect/Medium Heat

- 6 large home-grown tomatoes, sliced
- 1 medium sweet onion, thinly sliced
- 8 thin slices smoked provolone or gouda cheese
- 1/2 cup chopped fresh herbs, such as basil, tarragon and/or rosemary
- 1/2 cup extra-virgin olive oil
- 1/2 cup dry or fresh bread crumbs
- 1/2 cup grated Parmesan cheese
- Salt and pepper to taste



In a large aluminum drip pan, place a layer of onion slices. Brush lightly with olive oil and season with salt and pepper. Layer tomato slices on top of onion, taking care to fill drip pan completely. Brush lightly with more olive oil and sprinkle the chopped fresh herbs on top of the tomatoes. Cover tomatoes with provolone slices and any remaining olive oil. Mix together bread crumbs and parmesan cheese and sprinkle over top. Cover drip pan with aluminum foil and place in center of the cooking grate.

Cook for 20 minutes, or until vegetables have cooked through. Remove aluminum foil and continue cooking until the bread-crumbs mixture browns, about 5 minutes.



Arkansas Barbecued Rice

This is a delicious alternative to potato salad or baked beans, and a traditional side dish if you hail from Arkansas or Northern Louisiana.

Charcoal: Indirect

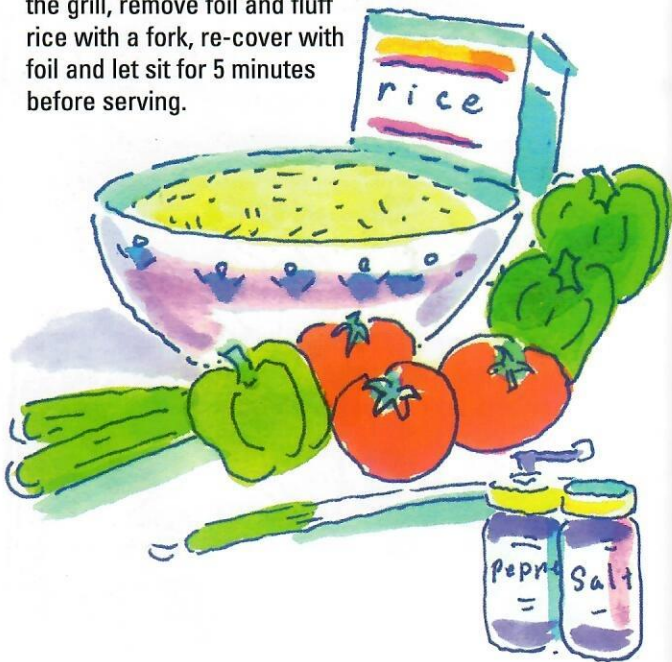
Gas: Indirect/Medium Heat

- 2 cups long-grain rice, uncooked
 - 4 cups chicken broth
 - 1 onion, finely chopped
 - 1 clove garlic, minced
 - 1 green bell pepper, diced
 - 1 rib celery, diced
 - 2 home-grown tomatoes, diced (or one can of diced tomatoes, drained)
 - 4 whole green onions, sliced thinly
 - 1 tablespoon barbecue spice rub (home-made or prepared)
- Salt and pepper to taste



Combine ingredients in an aluminum drip pan and seal tightly with aluminum foil.

Place in center of the cooking grate and cook until rice is done and liquid absorbed, about 40 minutes. Take pan off the grill, remove foil and fluff rice with a fork, re-cover with foil and let sit for 5 minutes before serving.



Confetti Cole Slaw

So cool and refreshing, Cole Slaw is certainly one of America's great culinary creations. This colorful version is filled with fresh, bright flavors that are unexpected and delicious.

- 1 fresh cabbage, about 1-1/2 pounds, shredded
- 2 ribs celery, cut in julienne strips
- 1 carrot, cut in julienne strips
- 1/2 onion, finely chopped
- 1 red bell pepper, cut in julienne strips
- 1 small apple, cut in julienne strips
- 1 medium cucumber, cut in julienne strips
- 4 tablespoons fresh parsley, chopped
- 1/2 tablespoon Dijon mustard
- 2 tablespoons wine or cider vinegar
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/4 teaspoon caraway seeds
- 1/4 teaspoon celery seeds
- Black pepper to taste
- 1/3 cup sour cream
- 1/2 cup mayonnaise

Toss vegetables in a large mixing bowl until well combined. Mix together mustard, vinegar, salt and sugar. Toss vegetables with mustard mixture and caraway and celery seeds. Let stand for 20 to 30 minutes to let liquids exude. Toss again and drain. Taste to correct seasonings and then toss with sour cream and mayonnaise. Serve chilled.



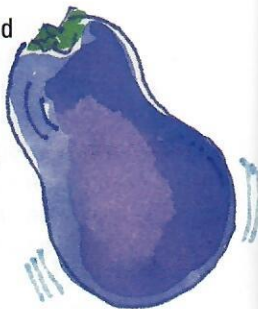
Ratatouille

This casserole of eggplants, zucchini, tomatoes and bell peppers is the signature dish of Provence, the southern region of France. It is best in the late summer, when the vegetables are fresh-picked and at the height of their flavor.

Charcoal: Direct

Gas: Indirect/Medium Heat

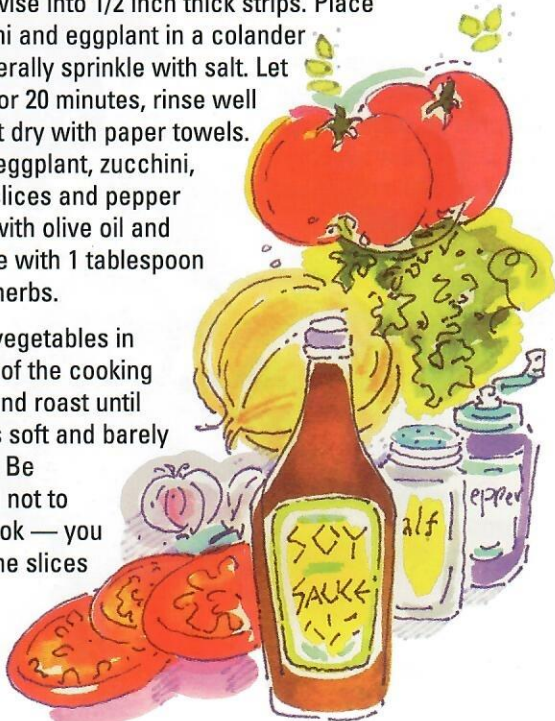
- 1 1-pound eggplant
 - 1 pound zucchini
 - 1 pound onions, sliced (3-1/2 cups)
 - 3 large green peppers, sliced
 - 3 large cloves of garlic, minced
 - 3 cups fresh diced tomatoes
 - 2 tablespoons *herbes de Provence* or a mixture of dried herbs such as basil, thyme, oregano and lavender
- Salt and pepper to taste
Olive oil



Slice eggplant into 1/2 inch slices. Cut zucchini lengthwise into 1/2 inch thick strips. Place zucchini and eggplant in a colander and liberally sprinkle with salt. Let stand for 20 minutes, rinse well and pat dry with paper towels.

Brush eggplant, zucchini, onion slices and pepper strips with olive oil and sprinkle with 1 tablespoon of the herbs.

Place vegetables in center of the cooking grate and roast until each is soft and barely tender. Be careful not to overcook — you want the slices



to maintain their shape. When vegetables are done, remove from the grill and coarsely chop.

Film bottom of an aluminum drip pan with olive oil. Layer drip pan with vegetables: first a layer of eggplant, then zucchini, then onion, then peppers and then a layer of tomatoes and garlic. Repeat until all vegetables have been used, seasoning with dried herbs and salt and pepper to taste. Place drip pan on the grill and cook, basting with juices that come to the surface, until juices have almost completely evaporated — about 25 minutes. Serve hot, room temperature or cold.

Grilled Chile Rellenos

Chile Rellenos means “stuffed chile” in Spanish. The traditional recipe is deep-fried. This version is a little lighter, and prepared (of course) on the barbecue grill.



Charcoal: Direct

Gas: Indirect/Medium Heat

- 6 whole poblano chiles (poblanos look like a dark-green, long and somewhat skinny cousin of the green bell pepper)
- 1 lb. fresh cheese, such as farmers, queso fresco or jack, cut into six strips
- 6 sprigs cilantro

Cut a slit in the side of each chile and remove seeds. Insert one strip of cheese and one sprig of cilantro into each chile, and (using a toothpick) close the slit.

Place chiles in center of the cooking grate; grill until the cheese is melted and the skin has turned black in places.

Remove from grill and serve with your favorite salsa, or with a simple tomato sauce.



Grilled Bread Salad with Bacon & Tomato

If you are a stranger to bread salads, you will be delighted by your discovery. They are easy to prepare and lend themselves easily to whatever variation strikes your fancy. This one evokes memories of the BLT.

Charcoal: Direct

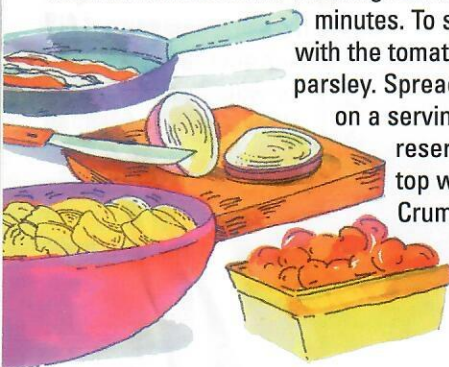
Gas: Indirect/Medium Heat

- 2 tablespoons red wine vinegar
- Juice of one lemon
- 1 teaspoon Dijon mustard
- 2 cloves garlic, minced
- scant 2/3 cup olive oil
- Salt and pepper to taste
- 1 half-loaf of day-old French bread, cut into two slices
- 2 cups cherry tomatoes, diced
- 1 small red onion, diced
- 3 tablespoons minced parsley
- 4 cups mixed salad greens
- 4 strips bacon

Fry bacon strips until they are crispy, transfer to paper towels to drain. In a glass measuring cup, combine two tablespoons of bacon fat and enough of olive oil to make 2/3 a cup.

In a small mixing bowl, combine vinegar, lemon juice, mustard and garlic. Whisk in olive oil/bacon fat mixture. Taste the dressing and season it with salt and pepper.

Place bread in center of the cooking grate to toast. Be careful! The bread will blacken quickly. Cut the toasted bread into 1-inch cubes. In a large mixing bowl, combine bread and most of the dressing. Let bread sit for 30 minutes. To serve, toss the bread with the tomatoes, red onion and parsley. Spread the salad greens on a serving platter, cover with reserved dressing and top with the bread salad. Crumble reserved bacon on top of bread and serve immediately.



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