



SPOTLIGHT RECIPE

BOURBON PECAN GLAZED RIBS WITH SUMMER BARLEY SALAD WITH CHARRED CORN AND BLUEBERRIES

The Bourbon Pecan Ribs are a nod to Deep South traditions, pulling inspiration from classic Kentucky bourbon trails and the nutty textures of Georgia pecan groves. The dish balances charred elements from the grilled corn with the tartness of blueberries and creamy goat cheese.

SERVES 10



For ingredients and cooking directions, please scan the QR code.

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INGREDIENTS

- 2 teaspoons cinnamon
- 2 teaspoons nutmeg
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 5 pounds pork ribs
- 3/4 cup brown sugar
- 1/4 cup pecan pieces, chopped, optional
- 1/3 cup bourbon
- 1/3 cup apple cider vinegar
- 1/8 cup applesauce
- 5 tablespoons apple cider
- 3 tablespoons Dijon mustard
- 1 cup barley
- 4 each corn on the cob
- 1 cup blueberries
- 1/4 cup fresh red onions, sliced
- 3 ounces goat cheese crumbles
- 1/4 cup fresh parsley, chopped
- 1/4 cup white wine vinegar
- 1/4 cup extra-virgin olive oil
- 2 tablespoons honey
- 1/2 teaspoon Dijon mustard
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper

DIRECTIONS

In a medium bowl, mix all of the dry ingredients.

Using a small, sharp knife, loosen the membrane from the underside of each rib rack and pull off, or score the membrane). Rub 1 tablespoon of the dry seasoning, dry-rub mix into each side of each rib rack. Place the ribs in a hotel pan. Cover and marinate for at least 6 hours and up to 1 day.

In a bowl, make the basting sauce by mixing the sugar, nuts (optional), bourbon, vinegar, mustard and applesauce. Heat the grill, then grill the ribs until fully cooked and slightly charred, about 10 minutes per side. Brush generously on all sides with the basting sauce. Grill until the sauce becomes a sticky glaze; cook for about 3 minutes per side.

Transfer the rib racks to the cutting board. Cut the racks between the bones into individual ribs.

Cook the barley according to package directions. Allow it to cool completely.

Char the corn using your grill or oven. Allow to cool slightly, then cut the kernels from the corn.

In a large bowl, combine the barley, corn, blueberries, red onion, goat cheese and parsley in a large bowl.

In a mixing bowl, mix the vinegar, oil, honey, mustard, salt and pepper until well combined to make the vinaigrette, add to the salad and mix well. Serve when ready.

