Ultimate Barbecue

MENU

PASSED BITES & COCKTAILS

**Pickled Shrimp Ceviche with Sea Salt & Grilled Lemon
Pimento Cheese Croquettes with Tejano Red Sauce**
BARBECUE MENU

**Coffee Cured BBQ Beef Short Ribs with Fresh Herb Chimichuri
Whole Grilled Snapper with Sweet-Sour Carrots & Tomatillo
Smoked Duck Tamales with Pasilla Chile Mole**

**Pickled Beet Carpaccio with Watercress, Fresh Ricotta &
Horseradish Vinaigrette
Mustard Seed Potato Salad
Spicy Charro Beans
Corn Hominy & Cheddar Casserole**

DESSERT
**Mescal & Key Lime Meringue Pie**

RECIPES

**Chili-Coffee Spice Rub**

Makes 2½ cups rub

1/3 c. chili powder PURE CHILI? WHAT KIND? OR THE SUPERMARKET BLEND?

1/3 c. smoked paprika

2 tbsp. garlic, granulated THIS IS GARLIC POWDER??

1 tbsp. ground cumin

1 tsp. ground cayenne

½ c. kosher salt

2/3 c. dark brown sugar

3 tbsp. sugar

/3 c. finely ground dark roast coffee

In a small bowl, combine all of the pre‐ground spices—chili powder, paprika, garlic powderYES???, cumin and cayenne. Set aside.

In the work bowl of a food processor, add both sugars and salt, and pulse to incorporate. Add the spice mixture a quarter at a time, pulsing after each

addition. WHEN AND HOW DO YOU ADD THE COFFEE? Store in an airtight, 1-qt. mason jar for up to HOW LONG?.

To use, rub the mixture generously on meat—about 2 tablespoons per pound--and marinate overnight before grilling or smoking.

**Coffee-Cured Beef Short Ribs with Fresh Herb Chimichuri**

NEED AN ACTUAL RECIPE HERE..INCLUDING FOR THE HERB CHIMICHURRI

Smoking Beef Short Ribs:

The Beef Short Ribs are seasoned and cooked the until the bone pulls easily from the meat about

12 hrs at 225 degrees

**Corn Hominy & Cheddar Casserole**

Serves 12

1 c. yellow corn grits (coarsely stone-ground)

½ c. yellow corn meal (medium ground)

½ c. yellow corn polenta flour IS THIS DIFFERENT FROM “POLENTA”?

1 c. chopped bacon TIM: DO YOU START WITH 1 CUP RAW BACON OR END WITH 1 CUP COOKED? IF COOKED, HOW MUCH DO YOU START WITH?

1 tsp. black peppercorns, crushed

1 qt. chicken stock

½ c. heavy cream

¼ c. chopped pickled jalapenos (AVAILABLE WHERE?)

1 c. white corn hominy

2 tbsp. pickled jalapeno vinegar IS THIS THE BRINE FROM THE PICKLED JALAPENOS ABOVE? WHEN DO YOU ADD IT?

½ c. sour cream

2½ c. shredded sharp cheddar

2 tsp. kosher salt

1 tablespoon Louisiana hot sauce

In a medium bowl, combine the grits, corn meal and polenta FLOUR. Set aside.

In a heavy bottom pot over medium–high heat, cook the bacon and black pepper until the bacon is crispy but not burned. Slowly add the stock and heavy cream and bring to a simmer. Whisk in the corn meal mix in three parts until completely incorporated.

Reduce heat to low and cook, stirring, until thick and smooth, and the coarsest grind is soft, about 15 minutes. Fold in the pickled jalapeno and hominy, and slowly cook until the grits are set.

Remove the pot from the stove and fold in the sour cream, 2 c. cheddar, salt, and Louisiana hot sauce. Pour grits into 12 small casserole dishes and sprinkle the remaining ½ c. cheddar on top. Place under the broiler until golden brown, and serve.

**Hardwood Grilling & Smoking Tips**

**How to Work with Dry Chiles**

“I aspire to cook from Scratch whenever possible for many reasons. Not only

is there an unmatched fresh flavor difference but also it forces me as a cook

to understand how complex flavors build.” There are many dried chiles to choose from and here in Texas they can be readily found in your local grocery or Mexican Mercado. I recommend the following varieties as a great way to introduce distinct dry chile flavors like a musty tobacco, nutty chocolate and coffee as well as spice to your barbecue.

**Ancho** – the dried Poblano

**Pasila** – Chili Negro

**Guajillo** – Sweet & Red

**Chipotle** – Smoked Jalapeno, Spicy

To prepare your chile, pre heat a your oven to 450 degrees and lay them out

in one layer on a baking sheet then roast for just about one minute. The Chile

will begin to puff and the toasted aroma will be distinct. Remove from the

oven and off the tray to cool, remove the stem and seeds.

*To Make Your Own fresh Chile Puree* by rehydrating, add the cleaned

and roasted chiles to a blender and puree with just enough water to

completely puree smooth. I add this to sauces and use in marinades.

*Make Your Own Chili Powders* by adding the cleaned and roasted chiles

to a coffee grinder and pulse until it is in a powdered form.

**How to Balance Sugar and Acidity in Barbecue Sauces and Marinades**

So we talked about complex chili flavor, now we move to with the sweet and sour.

*Sweet:* I like to stay natural with unrefined brown sugars as well as

adding a malted flavor with molasses.

*Sour:* The Tomatillo, a husked sour green tomato, can be stewed or

pureed raw into a sauce instead of vinegar bringing a local

southwestern flavor.

**How to Use Dry Rubs and Curing** i

These are important with large or Bone–in meat cuts, such as ribs

or Beef Brisket. A dry rub is a mixture of seasoning: Your own Chili Powder,

ground spices, sugar and salt. The Rub will cure (Salts & Sugars) the outer

portion of the meat with a heavy flavor with the interior unseasoned. In the

case of a long time Smoking of a Beef Brisket; a Dry Curing Rub obtains the

charred outer “bark”. Under the bark is the sought after pink smoke ring

achieved by low, slow and totally dry cooking. The standard Brisket Cook

Time is about an hour per pound, fat side up, under dry indirect smoke at a

steady temperature of 190 degrees.