

BBQ RIBS AND SKEWERS



FROM CHEF DYLAN DEARING

The tomatoes make a great marinade practically on their own: they caramelize and darken the ribs almost like a barbecue sauce would, and the acid in the tomatoes helps tenderize the meat. This is a classic but classy barbecue offering, elevated with a super-rich and unctuous potato puree, if you like to be fancy.

SERVINGS: 2 - 4

PREPPING TIME: 2 HRS, 40 MIN

INGREDIENTS

Marinade

- 1 large tomato, small dice
- 2 tb extra virgin olive oil
- 1 tb red wine vinegar
- 1 tsp salt
- 1/4 tsp ground black pepper
- 1 lb pork ribs

Skewers

- 8 bamboo skewers, 6 inches in length
- Cold water to submerge the skewers
- 1 small onion, cut into large squares
- 1 summer squash, cut into rounds
- 24 cherry tomatoes
- 2 tbsp extra virgin olive oil
- 1 tsp salt
- 1 lemon, cut into 4 wedges

Potato Puree

- 2 1/2 cups potato, peeled and diced
- 2 1/2 cups water
- 1/4 cup 35% cream
- 1/4 cup butter
- 1 tsp salt

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In a large plastic freezer bag, combine the tomato, oil, vinegar, salt, and pepper. Seal the bag and crush the tomatoes. Mix with the other ingredients until there are no large chunks of tomato left. Place the ribs in the bag and massage the marinade into them. Let the ribs marinate in the fridge for 2 hours minimum.

After the time has elapsed, preheat your grill to 425° F. Pull the ribs from the fridge and remove them from the bag. Let them temper out of the fridge as you prepare the rest of the meal.

While the ribs are marinating, soak the skewers in the cold water for 10 minutes. This prevents them from burning and smoldering on the barbecue. Take the skewers out of the water, and then discard the water. Dress the skewers in the following order: 2 pieces onion, 1 cherry tomato, 1 piece squash. Repeat that order 2 more times. After the last piece of squash is skewered, cap the skewers with 2 more pieces of onion. Drizzle the oil over the skewers, followed with a sprinkling of the salt. Keep the skewers in the fridge until ready to grill.



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In a small pot, bring the water to a boil. Add the potatoes and cook for 12-15 minutes, or until quite soft. Strain the cooked potato and transfer them to a mixing bowl. On low heat, in the same pot the potatoes were cooking in, melt the butter and add the cream. Allow the mixture to heat until there is steam, but do not allow it to bubble or simmer. While the cream is heating, mash the potatoes with a fork or potato masher. Once mashed, pour in the cream and add the salt. Mix vigorously with a whisk, preferably (A wooden spoon or rubber scraper will work, too, but may result in a lumpy puree). Return the puree to the pot, cover, and keep warm until ready to serve.

Once the grill has reached 425° F, begin grilling the ribs. Grill the first side of the ribs for about 5 minutes, then flip them to the other side. Once flipped, add the skewers. After 5 minutes flip the ribs back over, and flip the skewers over. Keep flipping and rotating the ribs and skewers about every 5 minutes to cook evenly. After 15 minutes, the skewers off the grill. The cooking time of the ribs will vary depending on how thick the ribs are, so a thermometer is highly recommended here. Cook the ribs for an additional 10 - 15 minutes, or until an internal temperature of 155° F is reached. Serve the ribs, potato puree, and skewers with a lemon wedge.

DRINK PAIRING

SHELTER BREWING CO. SAISON

Alongside the ribs and skewers this week, bartender Josie Nuszdorfer has paired a local saison from Shelter Brewing Co. This Belgian farmhouse ale is dry, crisp and sessionable: in other words, perfect for a few rounds if that's your style. Bright tomatoes, savoury summer squash and creamy potatoes all benefit from the light hops and well-rounded malt. Traditionally prepared during Belgian winters in preparation for warm harvest days, this saison is perfect for a warm day on the patio with friends.

