



THE WORLD'S PREMIER  
CULINARY COLLEGE

THE CULINARY INSTITUTE OF AMERICA

# BBQ Recipe Booklet

Recipes developed by The Culinary Institute of America as an industry service to the Clemens Food Group.

Copyright © 2020  
The Culinary Institute of America  
All Rights Reserved

This course guide was developed using the resources of The Culinary Institute of America.  
This manual is published and copyrighted by The Culinary Institute of America.  
Copying, duplicating, selling or otherwise distributing this product is hereby expressly  
forbidden except by prior written consent of The Culinary Institute of America.

# ST. LOUIS STYLE SPARERIBS WITH SWEET AND SPICY BBQ RUB AND ROOT BEER SAUCE

*Yield: 6 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Root Beer Spritz</i>	
Root beer	1 cup
Lemon juice	¼ cup
<i>Sweet and Spicy BBQ Rub</i>	
Salt	¼ cup
Ground black pepper	¼ cup
Sweet paprika	¼ cup
Dark brown sugar	½ cup
Onion powder	1 Tbsp.
Granulated garlic	1 Tbsp.
Powdered Ancho Chili	2 tsp.
Chipotle chili, ground	2 tsp.
Cumin, ground	2 tsp.
Dry mustard	1 Tbsp.
St. Louis-cut pork ribs, 2-3 lb. slab	4 ea.
Root Beer BBQ Sauce (recipe follows)	

## **Method**

1. *For the Root Beer Spritz:* Combine the root beer and lemon juice in a spray bottle. Set aside.
2. *For the Sweet and Spicy BBQ Rub:* Make rub by mixing all ingredients in a small bowl until well combined. Reserve 1-2 tablespoons for the BBQ sauce
3. Cut the Spareribs for St. Louis style.
4. Massage the Sweet and Spicy BBQ Rub onto both sides of the ribs 1 hour before you are ready to cook.
5. Heat the grill to 250°F using the 2-zone set up with a gas or charcoal grill. This method calls for an indirect cooking side.
6. *For a Gas Grill:* To set up 2-zone cooking for gas grill, the grill must have more than one burner. You must turn one burner on low to medium heat to create the hot side, and turn the other burner off completely to create the cooler side. You can sear or brown the meat using the hot side, then move the meat over to the cooler side and let the meat continue to cook until done.
7. *For a Charcoal Grill:* The same 2-zone setup can be done with a charcoal grill by placing the hot coals on only one half of the bottom. On the other half of the grill bottom, prepare a drip pan with heavy duty aluminum foil

8. Place the ribs, meat side up on the cool side of the grill. Add a few chunks of hickory or fruit wood to the fire. Close the lid with the vents over the cool/meat side to drive the smoke over the ribs. Cook for 1 hour, monitoring the fire carefully to maintain 250°F.
9. Spray the ribs with root beer spritz at the hour mark. Spray again after 30 minutes. Close the lid and cook for a final 30 minutes (2 hours total)
10. Tear off two sheets of heavy duty aluminum foil --double them up and wrap the ribs tightly, giving another spritz of the root beer before sealing the packet.
11. Place the packets, meat side down on the grill and cook for another 30 minutes more (the ribs should be very tender)
12. Unwrap the ribs and brush both sides with the root beer BBQ sauce. Place on the cool side of the grill and watch carefully for the next 15 minutes to set the sauce.

# ROOT BEER BARBECUE SAUCE

*Yield: 2 Cups*

<b>Ingredients</b>	<b>Amounts</b>
Vegetable oil	4 Tbsp.
Onion, finely chopped	1 ea.
Garlic cloves, finely minced	4 ea.
Ginger, finely grated	1 Tbsp.
Ketchup	1 ½ cup
Root beer	12 oz.
Cider vinegar	¼ cup
Lemon juice, fresh	¼ cup
Water	¼ cup
Brown sugar, firmly packed	½ cup
Rub (reserved from recipe above)	2 Tbsp.
Ground black pepper	1 tsp.
Cloves, ground	1 pinch
Salt	1 tsp.

## **Method**

1. Heat the oil in a heavy saucepan. Sauté onion and garlic until translucent, about 10 minutes.
2. Add the remaining ingredients and simmer for about 15 minutes until the flavors have blended. Continue cooking until the sauce begins to thicken, about 20 to 30 minutes.
3. Taste and adjust seasonings with salt and freshly ground black pepper. Remember, the ribs will have plenty of spice rub on them, so don't over-season the sauce.
4. Let the sauce cool for about 10 minutes or until it is warm but no longer "boiling" hot.
5. Serve the sauce as is, or optionally purée with an immersion or traditional blender until smooth. Let cool.

**Note:** The sauce can be made in advance and kept for 2 weeks in the refrigerator.

# CHICORY & COCOA RUBBED PORK BUTT WITH BOURBON BBQ SAUCE

*Yield: 8 to 10 Large Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Chicory Rubbed Pork Shoulder</i>	
Café du Monde Chicory Coffee	¼ cup
Salt	2 Tbsp.
Brown sugar	2 Tbsp.
Cracked black pepper	2 tsp.
Ancho chili powder	1 Tbsp.
Smoked paprika	2 tsp.
Cocoa powder	2 Tbsp.
Bone-in pork butt (8-12 lb.)	1 ea.
 <i>Hard Apple Cider Spritz</i>	
Hard apple cider (or apple juice)	1 ½ cups
Water	¼ cup
Brown sugar	3 Tbsp.
Salt	1 ½ Tbsp.
Worcestershire sauce	to taste
Maggi seasoning	to taste
 <i>Butter Wrapping Mixture</i>	
Butter, melted	2 Tbsp.
Honey	¼ cup
Brown sugar	¼ cup
Mustard, yellow	3 Tbsp.
Any remaining hard cider spritz or water	¼ cup
 Bourbon BBQ Sauce (recipe follows)	

## **Method**

1. *For the Chicory Rubbed Pork Shoulder:* Combine all ingredients for the rub in a bowl. Rub pork shoulder with mixture and allow it to cure, uncovered, overnight in the fridge.
2. *For the Hard Apple Cider Spritz:* Combine ingredients and put in a spray bottle.
3. When you are ready to cook, heat the grill to 250°F using the 2-zone set-up and adding a few chunks of pecan, apple or other fruit/nut wood.
4. Place the pork shoulder in the smoker, with a drip pan underneath or on the cool side of the 2-zone grill, close the grill lid, and cook for one hour, spritzing with the cider spritz every 30 minutes or so. Cook for 2 ½ -3 hours or until the internal temperature registers approximately 165°F.

5. *For the Butter Wrapping Mixture:* Combine the ingredients.
6. Tear off two sheets of heavy duty aluminum foil. Place the meat on the foil and pour the butter wrapping mixture over the meat.
7. Wrap the shoulder very tightly and return to the smoker or cool side of the grill. Cook at 250°F for 2 ½ to 3 ½ hours more, checking the temperature after 2 ½ hours with a meat thermometer. The meat will be done when the thickest part of the shoulder reaches 195°F.
8. Unwrap the shoulder, discarding foil and juices.
9. Glaze with Bourbon BBQ sauce and very carefully roll the shoulder back onto the cool part of the grill--cooking for another 30 minutes to set the glaze. Allow to rest, tented with foil for a minimum of 30 minutes before serving.
10. Serve the pork sliced, chopped, or pulled.

# BOURBON BBQ SAUCE

*Yield: 1 Quart*

<b>Ingredients</b>	<b>Amounts</b>
Canola oil	1 Tbsp.
Red onion, finely diced	1 ea.
Garlic cloves, crushed	2 ea.
Bourbon	8 oz.
Ketchup	2 cups
Coffee rub, from above	3 Tbsp.
Apple cider vinegar	2 Tbsp.
Brown sugar	3 Tbsp.
Grainy Dijon mustard	2 Tbsp.

## **Method**

1. In a small saucepan, heat the oil and sauté the red onion until it is beginning to caramelize. Add the garlic and continue to cook until aromatic.
2. Flambé with half the bourbon. Allow to flame for about a minute, then carefully add the ketchup, coffee rub, cider vinegar, and brown sugar. Add the remaining half of bourbon.
3. Heat slowly until brown sugar is dissolved and the sauce comes to a boil. Adjust with more sugar and salt if necessary.
4. Turn off heat and add the grainy mustard. Mix until combined.
5. Remove from heat and allow to cool.

**Note:** The sauce can be made in advance and kept for 2 weeks in the refrigerator.



# CHAR SUI PORK BELLY WITH SESAME-CELERY SALAD AND BAO BUNS

*Yield: 8 to 10 Large Portions*

<b>Ingredients</b>	<b>Amounts</b>
Pork belly, skin on	3 lb.
<i>Char Sui Marinade</i>	
Salt	1 Tbsp.
Honey	4 Tbsp.
Hoisin	4 Tbsp.
Soy	4 Tbsp.
Sesame oil	2 Tbsp.
Vegetable oil	4 Tbsp.
Garlic finely minced	3 Tbsp.
Ginger, fresh finely minced	3 Tbsp.
Chinese cooking wine or dry sherry	6 Tbsp.
Chinese five spice powder	1 ½ Tbsp.
Ginger powder	1 Tbsp.
Korean chili flakes	1 Tbsp.
Red food coloring (optional)	1 Tbsp.
Ginger beer or apple juice for spritzing	½ cup
Celery ribs, julienned	2 ea.
Sesame oil	1 Tbsp.
Sesame seeds, toasted	1 Tbsp.
Chinese steamed buns	12 ea.
Green onions, sliced on an extreme bias, soaked in ice water to create curls, drained at the last minute and reserved	4 ea.
Hoisin sauce	as needed
Peanuts, chopped	as needed

## **Method**

1. Score through the top of the pork belly in ½ inch diagonal cuts-being careful not to cut into the meat.
2. *For the Char Sui Marinade:* Mix all ingredients. Split the marinade in half, storing half in a bowl covered with plastic in the fridge. Rub the remaining half of the Char Sui marinade well into the pork belly and place in a large zip lock bag, pressing all the air out. Leave in the fridge overnight
3. When ready to cook, prepare a drip tray under the cool side of the grill to prevent flare-ups.
4. Heat the grill to 250°F, using the 2-Zone setup.

5. Place the pork belly fat/skin side up on the cool zone of the grill. Close the lid and cook for 1 hour.
6. Add a few chunks of fruit wood for smoke, placing the lid vents over the meat side to drive the smoke over the bellies
7. Spritz the pork with ginger beer or apple juice every 30 minutes or so for the next 1 ½ hours. (total of 2 ½ hours of cooking)
8. Tear off two sheets of heavy-duty aluminum foil.
9. Remove the pork belly from the smoker or grill and place it fat-side up on the length of foil. Spritz one more time and wrap tightly in foil.
10. Place the foil package back in the cool zone, close the lid, and cook for 2 hours, or until the meat is tender and a meat thermometer placed in the thickest part of the pork reads an internal temperature of 195°F-205°F.
11. Warm the remaining marinade--adding a little water if it is too thick.
12. Unwrap the foil packet discarding the juices and foil and moving the pork belly *carefully* to the cool side of the grill. Brush with marinade and cook with the lid on for about 30 minutes or until the glaze is nicely set and the belly is a deep mahogany color.
13. When you are ready to serve, transfer to cutting board At this point, you may choose to pull, slice, or cube the meat. *Optionally*, you can remove the pork belly from the grill and chill overnight, cut into thick slabs and re-therming again in the cool zone of grill, stir frying or in a non-stick pan when ready to eat.
14. Blanch the celery for 20 seconds and shock in an ice bath. Dry the celery julienne; pat dry. Toss with sesame oil and toasted sesame seeds, and set aside.
15. Steam the Chinese buns – fill with the Char Sui and Celery Salad.
16. Garnish with green onion curls, hoisin and chopped peanuts.

# GINGER MAPLE PORK BELLY WITH SWEET POTATO WAFFLES AND MAPLE CREAM

*Yield: 8 to 10 Large Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Ginger Brine</i>	
Ginger beer (not ginger ale)	1 qt.
Salt	¼ cup
Maple syrup	⅛ cup
Chili flakes	1 tsp.
Garlic cloves, crushed	2 ea.
Pork belly, skin on or off	3 lb.
<i>Belly Rub</i>	
Kosher salt	½ cup
Cracked black pepper	2 Tbsp.
Coriander seeds, ground	1 Tbsp.
Garlic, powder	1 Tbsp.
Ginger, ground	1 Tbsp.
Fennel, ground	1 Tbsp.
Turbinado sugar	4 Tbsp.
Ginger beer for spritzing	½ cup
<i>Ginger Maple Glaze</i>	
Ginger beer	1 cup
Ginger, grated	1 Tbsp.
Garlic clove, finely minced	1 ea.
Maple syrup	½ cup
Butter	2 Tbsp.
Salt	1 tsp.
Vinegar	1 Tbsp.
<i>Sweet Potato Waffles</i>	
Sweet potatoes, steamed (8 oz. raw)	2 cups
All-purpose flour	2 cups
Cornstarch	¼ cup
Baking powder	1 Tbsp.
Salt	1 tsp.
Egg whites, at room temperature	6 ea.
Buttermilk	2 cup
Maple syrup	¼ cup
Butter, melted	¼ cup
Finely sliced green onions	½ cup

### Maple Cream

Sour cream	1 cup
Maple syrup	to taste
Green onions, thinly sliced	to garnish

### Method

1. *For the Ginger Brine:* Combine all ingredients.
2. Score the skin of the pork belly and place in a large non-reactive pan. Pour the brine over the belly and cover the pan with a lid or plastic wrap and refrigerate overnight.
3. The next day, transfer the pork belly to a clean work surface and pat completely dry with paper towels. Discard the brine.
4. *For the Belly Rub:* Combine all ingredients.
5. Rub the Belly Rub on both sides of the pork belly. Return the pork belly to the roasting pan and refrigerate overnight uncovered. Remove the pork belly from the refrigerator 1 hour before cooking and let it sit at room temperature.
6. When ready to cook, prepare a drip tray under the cool side of the grill to prevent flare-ups.
7. Heat the grill to 250°F, using the 2-zone setup.
8. Place the pork belly fat/skin side up on the cool zone of the grill. Close the lid and cook for 1 hour.
9. Add a few chunks of fruit wood for smoke, placing the lid vents over the meat side to drive the smoke over the bellies.
10. Spritz the pork with ginger beer every 30 minutes or so for the next 1 ½ hours (total of 2 ½ hours of cooking).
11. Tear off two sheets of heavy-duty aluminum foil.
12. Remove the pork belly from the smoker or grill and place it fat-side up on the length of foil. Spritz one more time and wrap tightly in foil.
13. Place the foil package back in the cool zone, close the lid, and cook for 2 hours, or until the meat is tender and a meat thermometer placed in the thickest part of the pork reads an internal temperature of 195°F-205°F.
14. *For the Ginger Maple Glaze:* Mix all ingredients in a heavy small saucepan and bring to a boil; boiling hard for 7 minutes then turning off the heat. Keep warm.
15. Unwrap the foil packet discarding the juices and foil and moving the pork belly *carefully* to the cool side of the grill. Brush with the glaze and cook with the lid on for about 30 minutes or until the glaze is nicely set and the belly is a deep mahogany color.
16. When you are ready to serve, transfer to cutting board. At this point, you may choose to pull, slice, or cube the meat. *Optionally*, you can remove the pork belly from the grill and chill overnight, cut into thick slabs, retherming again in the cool zone of grill, stir frying or in a non-stick pan when ready to eat.
17. Serve on top of Sweet Potato Waffles with Maple Cream a drizzle of remaining ginger glaze and Maple Cream.

# VINEGAR-DIPPED PORK STEAKS WITH BEER-CHEESE, CHARRED RED ONIONS, AND BISCUITS

*Yield: 6 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Vinegar Dip</i>	
Butter	8 Tbsp.
Garlic, cloves, crushed	4 ea.
White vinegar	2 cups
Black pepper, freshly ground	2 Tbsp.
Brown sugar	6 Tbsp.
Smoked paprika	1 Tbsp.
Kosher salt	1 Tbsp.
Hot sauce	2 Tbsp.
<i>Pork Steaks</i>	
Pork shoulder steaks, or thin-cut pork chops	2 lb.
Kosher salt	as needed
Black pepper, freshly ground	as needed
Red onions, cut into ½" thick slices	2 ea.
Beer Cheese Sauce (recipe follows)	
Biscuits (recipe follows)	

## **Method**

1. *For the Vinegar Dip:* Melt the butter in a heavy saucepan over medium-high heat. Add the garlic and sauté until aromatic. Add the vinegar, pepper, sugar, smoked paprika, salt, and hot sauce. Reduce the heat and gently simmer for 3 minutes, whisking to dissolve the sugar and salt. Remove the dip from the heat and let cool slightly.
2. *For the Pork Steaks:* Prepare a hot grill with lump charcoal.
3. Generously season the pork steaks on both sides with salt and pepper.
4. Keep the Vinegar Dip warm in a saucepan on the cool side of the grill.
5. Place the pork steaks on the grill and start basting or mopping with the vinegar dip when you turn the steaks.
6. When the pork steaks are almost cooked, hold them one-at-a-time with tongs and plunge them into the Vinegar Dip, turning to coat both sides. Place back on the cooler side of the grill to set the sauce. Repeat this 1-2 times per side letting the dip set on the meat.
7. While the steaks are cooking, char the red onion slices on the hot side of the grill and set aside for serving with beer cheese and biscuits.
8. Serve the pork steaks sliced inside the biscuits with the charred onions, with the beer cheese sauce poured over the top.

# BUTTERMILK HERB BISCUITS

*Yield: 6 Portions*

<b>Ingredients</b>	<b>Amounts</b>
All-purpose flour	2 cups
Baking powder	1 Tbsp.
Salt	1 tsp.
Sugar	2 tsp.
Chives, chopped	1 Tbsp.
Thyme leaves, chopped	1 Tbsp.
Cold butter, cut into small cubes	4 Tbsp.
Shortening (or butter)	2 Tbsp.
Buttermilk	1 cup
Heavy cream to glaze the biscuits	as needed
Coarse salt for sprinkling	to taste

## **Method**

1. Sift all the dry ingredients into a medium bowl.
2. Add the chopped herbs.
3. Using your fingers, rub the butter into the flour until you have pieces of butter the size of peas.
4. Using a fork, stir the buttermilk in lightly; stirring only until the dough comes together.
5. Lightly flour a clean work surface.
6. Pat the dough into a 1/2-inch thick rectangle.
7. Fold the dough into thirds like a business letter.
8. Pat or roll the dough out again until it is 3/4 inch thick.
9. Using a 2-inch cutter, cut straight down quickly.
10. Place the biscuits on a parchment or sil-pat lined cookie sheet, with the sides just touching.
11. Gather any leftover dough and pat into a 3/4-inch thick disk and cut again.
12. Brush the tops with cream and sprinkle with a little coarse salt if you like.
13. Bake until a rich golden brown color---about 15 minutes.
14. Cool on a rack for at least 10 minutes before serving.

# BEER-CHEESE SAUCE

*Yield: 6 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Unsalted butter	3 Tbsp.
All-purpose flour	3 Tbsp.
Whole milk	½ cup
IPA or other microbrew beer	1 cup
Sharp white cheddar cheese, small cubes	1 cup
Worcestershire sauce	a splash
Kosher salt	½ tsp.
Ground pepper	½ tsp.
Grainy Dijon mustard	2 Tbsp.

## **Method**

1. In a medium saucepan melt the butter. Add the flour and begin to whisk creating a roux cook for 1-2 minutes.
2. While whisking, pour in the milk and beer. Keep stirring until thickened about five minutes.
3. Remove from the heat and stir in cheese, Worcestershire, salt, pepper and mustard.

# K-TOWN STICKY SPARE RIBS WITH CRISPY GARLIC, PEANUTS AND SCALLIONS

*Yield: 2 Quarts*

<b>Ingredients</b>	<b>Amounts</b>
Spare ribs	2 racks
Garlic, very finely minced	2 Tbsp.
Ginger, very finely minced	2 Tbsp.
Soy sauce	½ cup
Sesame oil	2 Tbsp.
Honey	2 Tbsp.
Apple juice, for spritzing	½ cup
K-Town Sticky Glaze (recipe follows)	
Sesame seeds	to garnish
Crispy garlic	to garnish
Roasted peanuts, chopped	to garnish
Scallion, thinly sliced	to garnish

## **Method**

1. Remove the membrane from the back of the ribs. In a small bowl mix the garlic, ginger, soy sauce, and sesame oil. Rub the ribs with this mixture 1 hour before you are ready to cook.
2. Heat the grill to 275°F using the 2-zone set up.
3. Place the ribs, meat side up on the cool side of the grill. Close the lid and cook for 1 hour.
4. Spritz the ribs with apple juice after they have cooked for the 1 hour and then spray again after 30 minutes and a final time at the 2 hour mark.
5. Wrap the ribs tightly in double thick foil, giving another spritz of the apple juice before sealing the packet.
6. Place the packets, meat side down on the grill and cook for 1 ½ hours more (the ribs should be very tender).
7. Unwrap the ribs and brush both sides with the K-Town Sticky Glaze. Place on the cool side of the grill and watch carefully for the next 15 minutes to set the sauce.
8. Remove from the grill and sprinkle with the crispy garlic, peanuts, and scallions.
9. Serve with remaining sauce on the side and a bowl of white steamed rice.



## K-TOWN STICKY GLAZE

*Yield: 2 ¾ cups*

<b>Ingredients</b>	<b>Amounts</b>
Sesame oil	2 Tbsp.
Gochujang (Korean red chili paste)	½ cup
Apricot jam or red currant jelly	1 cup
Apple juice	½ cup
Soy sauce	3 Tbsp.
Fish sauce	2 Tbsp.
Rice vinegar	3 Tbsp.
Garlic cloves, minced	8 ea.
Ginger, peeled and minced, 3" piece	1 ea.

### **Method:**

1. In a medium saucepan combine all ingredients and bring to a simmer. Cook for 4-5 minutes thinning with a little extra apple juice if too thick. Reserve for basting. Rewarm before using.

**Note:** The sauce can be made in advance and kept for 2 weeks in the refrigerator.

## KOREAN SLAW MIX

*Yield: 2 Quarts*

<b>Ingredients</b>	<b>Amounts</b>
Napa cabbage, washed, halved lengthwise, sliced 1/8" strips	1 ½ lb.
Green onions, washed, sliced on bias	1 cup
Cilantro leaves, loosely packed	2 cups
Bean sprouts	2 cups
Korean red chili peppers, thinly sliced, or red mini sweet peppers	2 cups
Sesame seeds, toasted	2 Tbsp.
Black sesame seeds, toasted	2 Tbsp.

### **Method**

1. Wash, drain, and prep all of the vegetables and place in a large mixing bowl.
2. Add the sesame seeds and lightly toss to combine. Store in the refrigerator for up to 2 days.

# POMEGRANATE GLAZED FARM PROMISE® BABY BACK RIBS WITH CABBAGE AND APPLE SLAW

*Yield: 8 Standard Portions*

Ingredients	Amounts
<i>Ribs</i>	
Farm Promise® Baby Back Ribs, full rack	1 ea.
Salt	as needed
Ground black pepper	as needed
Rosemary sprigs	as needed
 <i>Glaze</i>	
Pomegranate molasses	1 cup
Balsamic vinegar	2 cups
Honey	½ cup
Red wine	½ cup
Garlic cloves, minced	2 ea.
Onion, minced	1 ea.
Rosemary, sprigs	2 ea.
Red pepper flakes	1 Tbsp.
 <i>Cabbage and Apple Slaw</i>	
Purple cabbage head, shaved	1 ea.
Napa cabbage head, shaved	1 ea.
Apples, thinly sliced	2 ea.
Garlic clove, crushed	1 ea.
Extra virgin olive oil	1 cup
White balsamic vinegar	½ cup
Italian parsley, coarsely chopped	½ cup
Basil, coarsely chopped	½ cup
Sea Salt	to taste
Pepper	to taste

## Method

1. *For the Ribs:* Heat the grill to 250°F using the 2-zone set up. Generously season both sides of the ribs with salt and pepper.
2. Place the ribs, meat side down on the cool side of the grill. Close the lid and cook for approximately 2 hours or until the appropriate color is achieved.
3. Tear off two sheets of heavy duty aluminum foil -double them up. Place one sprig of rosemary on bone side of ribs. Carefully wrap up ribs so you maintain the juice that has collected on bone side of rib. Smoke for additional 1 ½ - 2 hours, until tender.
4. *For the Glaze:* Combine all ingredients in a large pot and reduce over medium heat by ½ to a syrupy consistency. Set aside.

5. Remove ribs from the smoker, brush meat side thoroughly with the glaze and place on hot grill or back in smoker to set the glaze.
6. *For the Cabbage & Apple Slaw:* Combine all ingredients.
7. Remove the ribs and cut individually. Serve over the slaw.

Source: Seamus Mullen on behalf of Clemens Food Group, as presented at the 2019 Worlds of Flavor® conference.  
Published with permission of the author. All rights reserved.