



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: SMOKED PORK RIBS WITH KOREAN BBQ SAUCE

Date: OCT 2023

Main Ingredients:

Directions:

1 rack pork ribs (can be baby back or spare ribs)	1. Prepare ribs by removing the membrane (usually attached to the underside of the rib cage). Rub both sides of ribs with salt.
½ cup apple cider vinegar	Wrap tightly and store in the fridge 6 hours to overnight. If you're
1 cup Korean BBQ sauce	in a hurry, skip the fridge and start the cooking process.
	<i>If cooking on a smoker:</i>
	2. Set smoker to smoke with the lid open for 5 minutes. Unwrap ribs and place on grill. Close lid. Smoke ribs for 3 hours.
	Open lid. Increase temperature from smoke to 225°F.
	3. Line a baking sheet with heavy-duty aluminum foil twice the length of the ribs and transfer the ribs to the foil using tongs.



MIESEND'S
1941

Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: SMOKED PORK RIBS WITH KOREAN BBQ SAUCE

Date: OCT 2023

Directions continued:

4. Wrap the ribs with the foil to make a bowl. Pour the apple cider vinegar over the ribs. Wrap the ribs in the foil, taking care not to let the vinegar spill out. Cook for 2 hours.

If cooking ribs in the oven:

2. Remove plastic wrap and transfer to a large piece of heavy-duty aluminum foil (twice the length of the ribs) in such a way that the package can hold liquid. Before sealing up, pour vinegar over ribs. Wrap tightly and bake in preheated 250°F oven for 3 hours.

3. Remove the ribs from the oven and place on a foil lined baking sheet. Cover with barbecue sauce.

4. Set the oven to broil and place ribs back in oven until sauce is slightly browned and firm but not burned.



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: KOREAN BBQ SAUCE

Date: OCT 2023

Sauce Ingredients:

Directions:

1 cup ketchup	1. Heat Sesame Oil in a large saucepan on medium heat. Add the
¼ cup Gochujang Paste	Ginger and Garlic, stirring till fragrant.
2 tbsp Rice Wine Vinegar	2. Add Ketchup, Gochujang, Rice Wine Vinegar, Brown Sugar, Maple
1 tbsp Brown Sugar	Syrup, and Soy Sauce to the saucepan. Stir until well combined.
1 tbsp Soy Sauce	3. Reduce to low heat and simmer the BBQ sauce for a couple
2 Cloves Garlic, Minced	minutes. Add water to the sauce 1 Tbsp at a time till desired
1 tsp Ginger, Grated	consistency.
2 tsp Sesame Oil	4. Allow the sauce to simmer 2 more minutes before taking it off the
3 tbsp Water	heat, stirring occasionally.
1 tbsp Maple Syrup	5. Use immediately or store in an airtight container.