



Total Locals Club

Recipes for Pairing with Total Locals

Club July 2007 Selections

To be paired with *Zinfandel* wines

www.tastelocalwines.com

707. 857.4900

Zinfully Delicious BBQ Rib Recipe

aka: John Durrant's North Pacific Island Ribs

(Presented by Don Blackburn, Locals Wine Club Member, Neighbor and all around good-guy especially when he helps out in the tasting room!)

I got this recipe from the great John Durrant of Vancouver, B.C. This may make him a great man, but it definitely makes him a greater eater!

Bone Dust Rib Rub:

*From Sticks and Stones Cookbook

½ cup	Paprika
½ cup	Chili Powder
3 tbsp	Salt
2 tbsp	ground coriander
2 tbsp	garlic powder
2 tbsp	sugar
2 tbsp	curry powder
2 tbsp	hot mustard powder
1 tbsp	black pepper
1 tbsp	dried basil
1 tbsp	dried thyme
1 tbsp	ground cumin
1 tbsp	cayenne pepper

I would at least double this – at least. You can keep it around in a ziplock for round 2 or 3. I've re-used my rub on many nights when cooking on the grill.

Bourbon BBQ Sauce:

2 cups	Hickory smoke flavored bbq sauce
	*Any store bought brand.
½ cup	bourbon
¼ cup	molasses
2 tbsp	vegetable oil
1 tbsp	Worcestershire sauce
1 tsp	black pepper
1 tsp	mustard powder
1	small onion, diced
4 cloves	garlic, minced
Dash	Hot Sauce *or 4 dashes...

John just gave me the ingredients...this is what I do with them, which seems to work just fine:

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Marinated Pork Kebabs

Oranges, honey and rosemary, along with bay leaves have delicious results in this pork dish, reminiscent of the cuisine of the Mediterranean.

- 2 tablespoons fresh rosemary leaves
- 4 2-inch-long strips orange peel
- 1/2 cup olive oil
- 6 tablespoons honey
- 6 tablespoons orange juice
- 3 tablespoons fresh lemon juice
- 2 garlic cloves, crushed
- 2 pounds boneless country-style pork ribs, trimmed, cut into 1-inch cubes or try Pork Tenderloin, sliced 1" thick and then cut into cubes
- 24 (about) bay leaves

Combine rosemary and orange peel in large bowl. Using wooden spoon, press down on mixture to release oils. Add olive oil, ½ of the honey, orange juice, lemon juice, and garlic. Season with salt and pepper. Add remainder of honey to consistency you desire. Add pork, stirring to coat with marinade. Cover; chill at least 2 hours and up to 8 hours.

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Zinfully Delicious BBQ Rib Recipe continued...

Oil in pan, add onions, garlic and sauté.

- Add bourbon, other liquids, powders...saute for a few more minutes.
- Add Hickory bbq sauce and simmer for 10 more?
- You can make it earlier, or right before.
- *Again, make more. Double it if you want a lot of extra sauce.

The Best Ribs I've Ever Cooked!

1. Get good pork ribs, about 4 racks. Remove the membrane from the back and cut racks in half.
2. Rub the ribs with the Bone Dust. I use a lot. You can use a little. Maybe add some additional Garlic Powder to taste.
3. Put them in ziplocks and leave in the fridge overnight if possible.
4. Get a large oval crockpot. You'll want to cook a lot of ribs, right? Pour about 1/2 to 3/4 of beer, 4 Oz. Bourbon, 6 cloves chopped garlic, 1 small onion (chopped) into the bottom of the crock pot.
5. Stack the ribs into the cooker. Layer them – bone side down.
6. Put the slow cooker on LOW and cook for 6 – 9 hours. I have found that the ribs that end up in the liquid are the most tender. So, after about 3 hours I rotated all of the ribs - top ones on the bottom etc. I then poured the remaining beer over the ribs. This last time I, sort of accidentally went to the beach and the ribs went from 10 Am to 7Pm in the cooker...They were fantastic. The bones barely stayed in the meat! They were juicy inside, and I got them pretty crispy on the outside on the grill.
7. Remove from the cooker (carefully), using TONGS so you can hold the bones in the meat. Lay them out on a baking sheet and brush on a generous amount of your Bourbon BBQ sauce. Grill on a HOT bbq for just long enough to glaze the bbq sauce (3-4 minutes/side). You can torch them longer if you want a little crusting...which on some is quite good.
8. Remove from bbq.
9. Use your extra bbq sauce to brush on just a bit more sauce.
10. Eat!

*It took me a few rounds to get these babies right. I even conducted a test on a shoot in Vancouver with the Master himself. He was amazing to watch. The way he poured the bourbon into the 5 crock pots with such reckless enthusiasm and precision was really quite breathtaking. We cooked up 5 pots full for the crew that day and it came out amazing. Anyway, give it a shot. Add and subtract what you will to make them your own.

Marinated Pork Kabobs continued...

Prepare barbecue (medium heat). Thread pork onto 12 metal skewers, sliding 1 bay leaf between every two or three cubes. Sprinkle pork with salt and pepper. Transfer marinade to heavy small saucepan; bring to boil, stirring frequently. Grill pork until cooked through, turning frequently and brushing occasionally with marinade, about 12 minutes. Arrange skewers on platter, brush with marinade a final time and serve. Serve with couscous flavored with lemon, orange zest and toasted Pine Nuts.

**Marinade can be used for Salmon Fillets as well, a great idea for your next meal or non-meat eating guests.

Makes 6 servings

Coconut BBQ Ribs with Soy & Garlic

This recipe reminiscent of Hawaiian cuisine calls for marinating pork ribs in coconut milk, ginger and soy sauce overnight. It's a delicious dish.

- 4 pounds baby back pork ribs, cut into individual ribs.**
- 1 cup canned unsweetened coconut milk**
- 1/2 cup chopped fresh cilantro**
- 1/2 cup packed golden brown sugar**
- 1/3 cup packed chopped shallots**
- 1/4 cup soy sauce**
- 5 tablespoons chopped garlic**
- 3 tablespoons chopped peeled fresh ginger**
- Peel from 2 lemons**
- 1 teaspoon salt**

Rinse ribs. Pat dry. Place steamer rack in heavy large Dutch oven; add water to just below rack and bring to simmer. Place ribs on rack, cover and steam until tender, about 20 minutes. Remove ribs from over water and cool.

Grilled Rib Eye Steaks

This rib eye steak will melt in your mouth. The steaks need to marinate overnight, so be sure to plan ahead.

Ingredients

- 1/2 cup soy sauce**
- 1/2 cup Zinfandel**
- 1/2 cup sliced green onions**
- 1/4 cup packed brown sugar**
- 2 garlic cloves**
- 1/4 teaspoon ground ginger**
- 1/4 teaspoon pepper**
- 2-1/4 pounds beef rib eye steaks**