



# Total Locals Club

Recipes for pairing with Total Locals

Club July 2008 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)

707. 857.4900

## 3 BBQ Recipes from the Grill Master Steven Raichlen

### Coffee-Crusted Pork Tenderloins With Redeye Barbecue Sauce

4 servings

Advance Preparation: 4 to 12 hours for marinating the tenderloins

#### Ingredients:

- 1-1/2 pounds pork tenderloin (2 to 3 tenderloins)
- 3 tablespoons ground coffee
- 1 tablespoon coarse salt (kosher or sea)
- 1 tablespoon dark brown sugar
- 2 teaspoons sweet paprika
- 1 teaspoon freshly ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon unsweetened cocoa powder
- 2 tablespoons canola oil
- Redeye Barbecue Sauce (recipe follows)

#### You'll also need:

Butcher's string; 2 cups wood chips or chunks (preferably oak or mesquite), soaked for 1 hour in water to cover, then drained

#### Redeye Barbecue Sauce

Yield: About 2 cups

- 1 slice bacon, finely chopped
- 1/2 medium onion, finely chopped
- 3/4 cup brewed strong coffee or espresso
- 3/4 cup ketchup
- 1/4 cup Worcestershire sauce
- 1/4 cup heavy cream
- 3 tablespoons brown sugar
- 2 tablespoons Dijon mustard
- Coarse salt (kosher or sea) and freshly ground pepper to taste

Place the bacon and onion in a heavy saucepan cook over medium heat until lightly browned, 3 minutes, stirring often. Stir in the remaining ingredients and gradually bring to a boil. Reduce the heat slightly and simmer the sauce until thick and richly flavored, 10 minutes, whisking from time to time. Correct the seasoning, adding salt and pepper to taste.

Place a tenderloin on your work surface. Remove the silver skin (the thin, translucent, sinew-like covering on the outside) by using a knife to trim it away from the meat. About 3 inches from the end of the "tail" (the skinny end), make a crosswise cut, slicing about halfway through the meat. This will enable you to fold the "tail" back over the rest of the roast, giving the tenderloin a roughly cylindrical shape which will help it cook more evenly. Tie the "tail" in place with butcher's string. Repeat with the remaining tenderloin(s). Place the tenderloins in a baking dish.

Place the coffee, salt, brown sugar, paprika, pepper, garlic and onion powders, cumin, coriander, and cocoa in a small bowl and stir to mix. Sprinkle this rub all over the tenderloins, patting it onto the meat with your fingertips. Drizzle the oil over the pork and rub it on well. Let the pork marinate in the refrigerator, covered, for at least 4 hours or as long as overnight.

Set up the grill for direct grilling and preheat to medium-high. If using a gas grill, place all of the wood chips or chunks in the smoker box or in a smoker pouch and run the grill on high until you see smoke, then reduce the heat to medium-high. If using a charcoal grill, preheat it to medium-high, then toss all of the wood chips or chunks on the coals.

When ready to cook, brush and oil the grill grate. Place the pork tenderloins on the hot grate and grill until cooked through, 3 to 4 minutes per side (12 to 16 minutes in all). To test for doneness, insert an instant-read meat thermometer into the meat: The internal temperature should be about 160 degrees F.

Transfer the grilled pork to a cutting board and let rest for about 3 minutes. Remove and discard the strings, then slice the tenderloins crosswise on a diagonal and serve at once with the Redeye Barbecue Sauce on the side..





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...continued recipes from the Grill Master Steven Raichlen

## Brazilian Coconut Rotisserie Ribs With Piri Piri Relish

*BBQ Recipes from the Grill Master Steven Raichlen*

4 servings

Advance Preparation: 4 to 12 hours for marinating the ribs

### For the Marinade:

- 1/2 green bell pepper, cored, seeded, and cut into 1-inch pieces (save the other half for the relish)
- 1/2 medium sweet onion, such as Vidalia, peeled and cut into 1-inch pieces (save the other half for the relish, recipe follows)
- 3 cloves garlic, peeled and cut in half
- Fresh ginger (1-inch piece), peeled and cut into 1/4-inch slices
- 2 teaspoons coarse salt (kosher or sea)
- 1 teaspoon freshly ground black pepper
- 3 tablespoons fresh lime juice
- 1/2 cup coconut milk or 3 tablespoons extra-virgin olive oil
- 1 bunch fresh cilantro (or parsley), washed, shaken dry, stemmed and finely chopped (reserve 3 tablespoons for the relish)
- 2 racks of baby back ribs (4 to 5 pounds)
- Piri Piri Relish (recipe follows)

### Piri Piri Relish

Yield: About 1 cups

- 1/2 medium onion, finely chopped
- 1/2 green bell pepper, finely chopped
- 2 ripe tomatoes, seeded and finely chopped
- 2 to 4 piri piri peppers (or other pickled hot peppers or fresh chiles), minced
- 2 tablespoons extra-virgin olive oil
- 3 tablespoons fresh lime juice
- 3 tablespoons fresh chopped cilantro
- Coarse salt (kosher or sea) or freshly ground black pepper

Place the onion, pepper, tomatoes, piri piri peppers, olive oil, lime juice, and cilantro in a bowl and stir to mix. Add salt and pepper and additional lime juice, if needed, to taste.

1. Make the Marinade: Place the bell pepper, onion, garlic, ginger, salt, and pepper in a food processor fitted with a metal chopping blade. Puree to a coarse paste by pulsing the machine. Pour the lime juice and the coconut milk in through the feed tube and pulse again to mix. Add half the cilantro and pulse the machine to mix.
2. Prepare the ribs. Remove the thin, papery membrane from the back of each rack of ribs: Turn a rack meat-side down. Insert a sharp implement, such as the tip of a meat thermometer, under the membrane (the best place to start is right next to the first rib bone). Using a dishcloth or pliers to gain a secure grip, pull off the membrane. Repeat with the other rack.
3. Place the ribs in a roasting pan. Pour the marinade over them, turning several times to coat both sides. Cover with plastic wrap and marinate in the refrigerator for at least 4 hours or as long as overnight—the longer, the richer the flavor.
4. Drain the ribs well and thread the ribs onto the rotisserie spit. Using a sharp, slender knife, and starting on the bone side, make starter holes in the meat between every two ribs. Twist the knife blade to widen the holes. This makes it easier to insert the spit.  
  
Use an over-and-under weaving motion to thread the ribs, through the holes, onto the spit.
5. Set up the grill for spit-roasting and preheat to high.
6. When ready to cook, attach the spit to the rotisserie mechanism and turn on the motor. Grill the ribs, covered, until golden brown and cooked through, 40 minutes to 1 hour, depending on their size. The ribs are done when the meat has shrunk back about 1/4-inch from the ends of the bones.
7. Transfer the spit with the ribs to a cutting board. Carefully pull out the skewer. Cut each rack of ribs into 2 bone segments. Spoon a little Piri Piri Relish over the ribs, serving the rest on the side. Sprinkle with cilantro and serve at once.



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## MINT JULEP RIBS

### With Bourbon Mint Barbecue Sauce

*BBQ Recipes from the Grill Master Steven Raichlen*

4 servings

#### For the Rub:

- 2 teaspoons iced tea mix (made with sugar, not artificial sweetener)
- 2 teaspoons granulated sugar
- 2 teaspoons dried mint (peppermint or spearmint)
- 2 teaspoons sweet paprika
- 2 teaspoons coarse salt (kosher or sea)

#### For the Mint Glaze:

- 3 tablespoons mint jelly
- 3 tablespoons fresh lemon juice
- 3 tablespoons butter
- 1/4 cup bourbon
- 2 tablespoons sugar
- 2 racks baby back ribs (4 to 5 pounds total)

#### You'll also need:

- 2 cups hickory chips, soaked in water to cover for 1 hour, then drained. (optional - only if using a charcoal grill)

#### Bourbon Mint Barbecue Sauce

Yield: About 1-1/2 cups

- 1/2 cup ketchup
- 1/2 cup chili sauce
- 1/3 cup mint jelly
- 1/4 cup bourbon
- 2 tablespoons cider vinegar
- 2 tablespoons brown sugar, or to taste
- 1 tablespoon Worcestershire sauce
- 1 teaspoon liquid smoke
- Salt and freshly ground black pepper to taste

Combine the ketchup, chili sauce, mint jelly, bourbon, vinegar, brown sugar, Worcestershire sauce, and liquid smoke in a heavy saucepan. Slowly bring to a boil over medium heat, whisking often. Reduce the heat to medium-low and gently simmer the sauce until thick and richly flavored, 8 to 10 minutes, whisking from time to time. Correct the seasoning, adding a little more vinegar for tartness, sugar for sweetness, and salt and pepper to taste.

**Make the Rub:** Place the iced tea mix, sugar, mint, paprika, salt, and pepper in a bowl.

**Make the Glaze:** Combine the mint jelly, lemon juice, butter, bourbon, and sugar in a small saucepan. Bring to a boil over medium heat, whisking often, and cook until the mint jelly is dissolved and the mixture is syrupy, 5 minutes. Set the glaze aside.

**Prepare the Ribs:** Remove the thin, papery membrane from the back of each rack of ribs: Turn a rack meat side down. Insert a sharp implement, such as the tip of a meat thermometer, under the membrane (the best place to start is right next to the first rib bone). Using a dishcloth or pliers to gain a secure grip, pull off the membrane. Repeat with the other rack.

Place the ribs on a baking sheet. Sprinkle the ribs on both sides with rub, rubbing it into the meat. Cover the ribs and store in the refrigerator while you set up your grill.

Set up the grill for indirect grilling and preheat to medium. Brush and oil the grill grate.

Arrange the ribs, bone side down, in the center of the grate over the drip pan away from the heat. If working on a charcoal grill and using wood chips, toss half on each mound of coals. Cover the grill and cook for 1 hour.

Brush the ribs on both sides with the mint glaze. Recover the grill and continue cooking until the ribs are well-browned and cooked through, yet tender enough to pull apart with your fingers, 15 to 30 minutes more, or 1-1/4 to 1-1/2 hours in all. Brush the ribs once or twice more with glaze, and if using a charcoal grill, replenish the coals as needed. When the ribs are cooked, the meat will have shrunk back from the ends of the bones by about 1/4 inch.

Transfer the ribs to a large platter or cutting board, and cut the racks in half, widthwise, or into individual ribs. Serve at once with the Bourbon Barbecue Sauce on the side.