

FOOD

The mission of the 'Food Section' is to provide our readers with great tasting healthy recipes and useful household information. The Portland Observer respectfully requests all comments and/or family recipes you would like to share with us. Address emails to foods@portlandobserver.com

'Grill Master' Salute:

Once again, the summertime rituals of backyard barbecues and family gatherings are upon us. Let us raise our tongs in salute to the 'Masters of the Grill'; the long glorious days of summer and the succulent grilled foods awaiting us.

Down Home Style



Smoked Pork Spare Ribs

"This is a family favorite. Slightly sweet and spicy with a light non-tomato based baste, that doesn't overpower the delicious falling-off the bone meat."

Ingredients

- 6-pounds pork spareribs
- 2-cups wood chips, soaking in water
- Hickory or Mesquite wood chips
- DRY RUB INGREDIENTS**
- 1/2-cup packed brown sugar
- 2-Tbs. chili powder
- 1-Tbs. paprika
- 1-Tbs. freshly ground black pepper
- 2-Tbs. garlic powder
- 2-tsp. onion powder
- 2-tsp. kosher salt
- 2-tsp. ground cumin

- 1-tsp. ground cinnamon
- 1-tsp. jalapeno seasoning salt, optional
- 1-tsp. cayenne pepper
- MOP SAUCE INGREDIENTS**
- 1-cup apple cider
- 3/4-cup apple cider vinegar
- 1-Tbs. onion powder
- 1-Tbs. garlic powder
- 2-Tbs. lemon juice
- 1-jalapeno pepper, finely chopped
- 3-Tbs. hot pepper sauce
- Kosher salt and ground black pepper to taste

Directions

1. In a medium bowl, mix dry rub ingredients together. Rub generously onto the pork spareribs. Cover, and refrigerated for at least 4 hour, or overnight.
2. Prepare an outdoor grill for indirect heat, or preheat a smoker to 250F (120C). While the grill heats up, prepare the mop sauce. In a medium bowl, stir together mop sauce ingredients.
3. When the coals are gray and ashing over, place 2 handfuls of soaked woodchips directly on them. Place the ribs on the grill grate, bone side down. Cover, and cook for 3 1/2 to 4 hours. Add more coals as needed. Baste with the mop sauce, and throw handfuls of soaked woodchips onto the coals every hour. Keep the temperature of the grill or smoker from going below 225F (110C). Ribs are done when the rub has created a wonderful crispy blackened 'bark', and the meat has pulled away from the bone. Discard any leftover mop sauce.

Note: This taste so yummy, that you never need to use barbeque sauce.

Coffee Marinated Steak

"The coffee enhances the natural robust flavor of the meat, and keeps it juicy."



Ingredients

- 2-Tbs. Sesame seeds
- 6-Tbs. butter or margarine
- 1-medium onion, chopped
- 4-cloves garlic, finely chopped
- 1-cup strong brewed coffee
- 1-cup soy sauce
- 2-Tbs. white vinegar
- 2-Tbs. Worcestershire sauce
- 2 Pounds of your favorite cut of steak

Directions

1. In a skillet, toast sesame seeds in butter. Add onion and garlic, sauté until tender. In a bowl, combine the coffee, soy sauce, vinegar, Worcestershire sauce, and sesame seed mixture. Pour half into a gallon resealable bag; add steak. Seal bag and turn to coat; refrigerate for 8 hours or overnight, turning occasionally. Cover and refrigerate remaining marinade.
2. Drain and discard marinade from steak. Grill steak, covered over medium-hot heat until desired doneness. Warm the remaining marinade and serve with steak. Note: Pepper to taste. Avoid using salt for this recipe.

Grecian Pork Tenderloin

"This zesty marinade makes tenderloins tender and moist, even more than they already are."



Ingredients

- 1 1/2-cups fresh lime juice
- 3/4-cup olive oil
- 6-cloves garlic, sliced
- 2-tsp. salt
- 6-Tbs. dried oregano
- 2 (1-pd.) pork tenderloins

Directions

1. Place lime juice, olive oil, garlic, salt and oregano in a large resealable plastic bag. Shake sealed bag until ingredients are well mixed. Taste the marinade for tartness. If to tart, add a little more oil. Not enough zing, add more lime. The garlic and salt flavors should also up front, but not overpowering. Place tenderloins in the bag, seal and turn to coat. Refrigerate, allowing to marinate 2-5 hours.
2. Preheat grill for medium heat.
3. Lightly oil the grill racks. Discard marinade and place tenderloins on grill. Grill for 20-30 minutes, turning once, or to desired doneness. Note: Pork should always be cooked thoroughly throughout.

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Great grilling
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Boneless.
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2.99 lb
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Great grilling
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Weather permitting.
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