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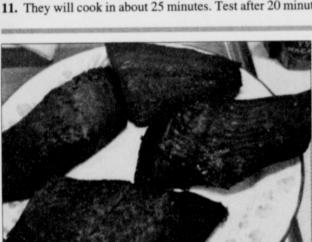
FOOD

Broiled Country Style Ribs with Barbecue Sauce

1. Put a pot of water to boil, on the range top, with just enough water to cover the Ribs.

2. Add:

- 1/3 teaspoon of Old Bay Seasoning , Garlic Powder and Onion Powder.
- An Italian pinch of Ground Cloves , Basil and Oregano
- 1/4 Teaspoon of Black Pepper
- · 2 Bay leaves
- 3. Simmer for about 25 minutes
- 4. Meanwhile, put in a small bowl:
- · 1/2 cup of Bullseye or Krafts Original Barbecue Sauce
- 1/2 cup of Ketcup
- 1/2 teaspoon of Mustard
- 1/4 teaspoon of Old Bay Seasoning
- 1/3 Teaspoon of Garlic Powder, Onion Powder
- · A pinch of Cloves, Basil and Oregano
- · Black Pepper to taste.
- · 2 tablespoons of Brown Sugar and Maple or Pancake Syrup
- 2 Heaping tablespoons of Grape Jelly and Strawberry Jam · Smooth out the Jelly and Jam with a fork and mix well.
- 5. This may sound like overpowering sweetness but it is not.
- 6. Use a 9x 13 SS pan and lay some Sauce on the bottom. 7. Then lay in the simmered Spare Ribs and spoon the Sauce on them.
- 8. If there is some sauce left over, save it for basting when the ribs are almost done.
- 9. Cook them in an electric range Broiler, set on Low,
- 10. Placed on a shelf about 8 inches below the burner.
- 11. They will cook in about 25 minutes. Test after 20 minutes



Chuckie's Smoked Salmon

Ingredients

Recipe calls for about 3 1/2 lb. of meat.

- · 4 cups brown suger
- 2 1/2 cups rock salt
- 6 Tbsp pepper
- · 2 Tbsp cayenne 4 Tbsp garlic powder

Preparation

- 1. Layer salmon fillets in large roasting pan fillet skin side down cover fillet with brine about 1/8 to 1/4 inch layer repeat until all filets have been cover with brine
- 2. Cover pan with foil refrigerate overnight. Remove fillets from roasting pans and rinse with fresh cold water. Place on baking rack to air dry until a glace forms and the fillet looks
- 3. If you choose to use your Weber grill remember that you are smoking not grilling it. 4. For best results soak your wood over night choose your favorite taste Hickory, Alder
- 5. Depending on the wood you use will change the flavor of the smoked salmon.
- 6. The temperature should reach 175 degrees for at least an ½ hour during the smoking
- 7. From this point depending on the dryness is a matter of your taste.

Black Cherries Barbecue Sauce

Bing cherries, cherry soda, lemon juice, cinnamon, and red wine make a fabulous barbecue sauce for chicken or pork. Goes great with Black Cherry Soda Chicken.



Ingredients

- 3/4 cup black cherry soda
- 1 can Bing cherries (17 ounces), drained
- 3 Tablespoons cherry preserves
- · 2 Tablespoons fresh lemon juice, or more to taste · 2 Tablespoons butter
- 1 Tablespoon sugar, or more to taste • 1/2 teaspoon ground cinnamon
- 1/4 cup dry red wine
- 1 Tablespoon cornstarch
- · Coarse salt (kosher or sea) and freshly ground black pepper

Preparation

- 1. Put the cherry soda, cherries, cherry preserves, lemon juice, butter, sugar, cinnamon, and 3 tablespoons of the wine in a heavy saucepan and bring to a boil over high heat. Reduce the heat to medium and let the sauce simmer gently for 5 minutes.
- 2. Put the remaining 1 tablespoon wine and the cornstarch in a small bowl and stir to form a slurry (thick paste). Whisk this paste into the cherry sauce. Bring the sauce to a boil over high heat to thicken, about 1 minute.
- 3. Taste for seasoning, adding more sugar or lemon juice to adjust the sweetness and salt and pepper to taste; the sauce should be highly seasoned. Serve warm or at room temperature. The sauce can be refrigerated, covered, for up to 1 week. Let return to room temperature or warm over medium heat before serving.

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