

FOOD

Broiled Country Style Ribs with Barbecue Sauce

- Put a pot of water to boil, on the range top, with just enough water to cover the Ribs.
- 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
- Simmer for about 25 minutes
- Meanwhile, put in a small bowl:
 - 1/2 cup of Bullseye or Kraft's Original Barbecue Sauce
 - 1/2 cup of Ketchup
 - 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.
- This may sound like overpowering sweetness but it is not.
- Use a 9x 13 SS pan and lay some Sauce on the bottom.
- Then lay in the simmered Spare Ribs and spoon the Sauce on them.
- If there is some sauce left over, save it for basting when the ribs are almost done.
- Cook them in an electric range Broiler, set on Low,
- Placed on a shelf about 8 inches below the burner.
- They will cook in about 25 minutes. Test after 20 minutes



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



Chuckie's Smoked Salmon

- Ingredients**
- 4 cups brown sugar
 - 2 1/2 cups rock salt
 - 6 Tbsp pepper
 - 2 Tbsp cayenne
 - 4 Tbsp garlic powder

Preparation

- 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.
- 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 glaze forms and the fillet looks dry.
- If you choose to use your Weber grill remember that you are smoking not grilling it.
- For best results soak your wood over night choose your favorite taste Hickory, Alder or Cherry, etc.
- Depending on the wood you use will change the flavor of the smoked salmon.
- The temperature should reach 175 degrees for at least an 1/2 hour during the smoking process.
- 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

- 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.
- 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.
- 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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CLUB PRICE

6 for 1⁹⁸

Sweet White or Yellow Corn Club Price: 33¢ ea. SAVE up to \$3.00 ea

CLUB PRICE

2⁸⁸ b

Sweet Red Cherries SAVE up to \$5.11 b.

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2 for \$5

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CLUB PRICE

4⁹⁹

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