



Rustic Kitchen

BISTRO & BAR

“The Cooking Show”

“Braisin in the Sun”

BBQ Pork Ribs & Much, Much More

Executive Chef Tom Holloway’s Signature Braised BBQ Pork Ribs
with Jalapeno Pudding and Killer Cole Slaw

This recipe was created exclusively by Executive Chef Tom Holloway
and is frequently served at Rustic Kitchen.

Step 1: Procedure - Creating the Rib Rub

For the BBQ Pork Ribs Rub:

- 1 cup Kosher Salt
- ¼ cup Garlic Salt
- ¼ cup Onion Salt
- ½ cup Smoked Paprika
- 1 cup Sugar
- ¼ cup Fresh Ground Cumin
- ¼ cup Dry Oregano

Combine all ingredients and store in an airtight container.

Step 2: Procedure - Creating Braising Liquid & BBQ Sauce

For the BBQ Rib Braising Liquid/BBQ Sauce:

- 10 #s Pork Spare Ribs
- 1 each Spanish onion, rough chop
- ½ cup Garlic, minced
- 1 cup Worcestershire Sauce
- ½ cup Molasses
- 2 cups Ketchup
- 1 oz Tabasco
- ¼ cup Soy Sauce
- ½ cup Cider Vinegar
- 1.5 #10 cans Tomato Filets or 6 small cans chopped tomato
- 1 can of Water





“Braisin in the Sun”
BBQ Pork Ribs & Much, Much More
(PAGETWO)

Step 2: (cont.)

1. Rub ribs with the Ribs Rub very liberally and let sit for 2 to 8 hours.
2. Sear the ribs on the grill or in an oven set on 475° for 15 minutes.
3. Combine all BBQ Sauce ingredients except the ribs in a glass bowl.
4. Put the ribs into a large roasting pan and cover with the braising liquid.
5. Braise at 325° for 3 hours. Make sure the meat is tender and falling off the bone.
6. Cover with foil for half of the cooking.
7. Let the ribs cool in the liquid.
8. Once cooled remove the ribs from the liquid and set aside.
9. Skim the liquid to remove any impurities and reduce to the desired consistency.
10. When you are ready to enjoy the ribs warm them up on the grill and glaze them with the reduced BBQ sauce.



Step 3: Procedure - Making the Jalapeno Corn Pudding

For the Jalapeno Corn Pudding:

3 each Corn, fresh ears
3 each Eggs, whole
1¼ cup Milk
6 slices White Bread, crust removed and cubed (half of cubed bread) white, sour-dough brioche, Challah bread
2 cups Sharp Cheddar Cheese, shredded
2 tbsps Jalapeno Peppers, deseeded and chopped
2 Tbs chopped cilantro
¼ cup Scallions, chopped
¼ cup Onions, fine dice
2 tbsps Parsley, chopped
Salt & Pepper to taste

1. Lightly beat the eggs in a large mixing bowl. Stir in all ingredients add bread last and blend thoroughly.
2. Lightly brush ramekins with veggie oil.
3. Pour mixture into individual soufflé ramekins Place the soufflé cups into baking dish. Add water to the baking dish to create a “water bath” so that it goes half way up the side of the soufflé. Be sure to take out one ramekin to add the water.
4. Bake at 325° for about 1 hour and 10 minutes or until fully set. A knife or toothpick inserted into the center should come out clean.
5. Pop out of the soufflé cup and serve warm.





“Braisin in the Sun”
BBQ Pork Ribs & Much, Much More
(PAGE THREE)

Step 4: Procedure - For making the Killer Coleslaw

For the Coleslaw

For the dressing:

- 1/2 cup mayonnaise
- ¼ cup sour cream
- 1 tbsp Dijon mustard
- 2 t honey
- 2 tbsp champagne vinegar

Mix all above ingredients until well incorporated.

- 1/2 a head Napa cabbage shredded
- 1 carrot shredded
- 1/2 a head of fennel thinly sliced
- 1/2 a large red pepper julienne

Mix all vegetables together. Toss in the dressing, season with salt, pepper, 1/4 tsp ground fennel seed & 1/8 tsp celery salt.