

Caramelized St. Louis Pork Ribs

Truffled Potato Salad, Crispy Vidalia® Onions, Mustard BBQ Sauce

(Serves 6, with plenty of potato salad)

Ribs:

3 racks St. Louis Style Pork Ribs (½ rack per person)
 ½ cup Texas Pete® Hot Sauce
 1 cup Brown Sugar, packed
 2 Tbs Salt
 Water to cover

Barbecue Sauce:

2 cups Cattlemen's® Southern Gold Barbecue Sauce
 ¼ cup Worcestershire Sauce
 2 Tbs Prepared Horseradish
 2 Tbs Texas Pete Hot Sauce

“Chef Shane White shared this family recipe for the barbeque sauce with us when he was a sous chef at Soby’s. We won a Silver Spoon award with this dish because the flavors are so amazing together. I know it may be a little difficult to get the truffle oil, but please do. It is what sets this potato salad apart from all the rest. We would normally make the barbeque sauce from scratch, but Shane’s family uses Cattlemen’s Southern Gold Barbecue sauce as a base. It is so good that we made the exception. You should too!”

For the Ribs: Place the whole rib racks in a roasting pan or saucepot (cut the racks in half if they don’t fit in your pan). Cover them with the rest of the ingredients and top with aluminum foil. Cook the ribs in a 350°F oven for about 2 hours or until they are tender enough to just about fall off the bone. Remove the pan from the oven and uncover it. Allow the ribs to sit until they are cool enough to handle, but not more than 30 minutes. Carefully remove the racks from the liquid and place flat on a platter or baking sheet. Refrigerate to cool completely, 1 hour to overnight. Meanwhile, make the barbeque sauce.

Heat the grill to medium. Cut the ribs into double-cut portions (two bones per piece). Baste the ribs with the barbeque sauce and place on the grill. Heat until the ribs are hot, basting every 5 minutes or so. Take care not to burn the sauce.

For the Barbecue Sauce: Whisk together all ingredients. Refrigerate until needed. →

Potato Salad:

- 4 lbs Idaho Potatoes
- ½ cup Celery, diced
- ½ cup Yellow Onion, diced
- 2 cups Mayonnaise
- 1 bunch Italian Parsley, chopped
- 1 Tbs White Truffle-Infused Olive Oil*
- Salt and Fresh Ground Black Pepper

*Available at www.culinaryneeds.com

Onions:

- Vegetable Oil
- 1 Vidalia® Onion, thinly sliced
- 4 cups Flour
- 2 Eggs
- 1 cup Buttermilk
- 2 Tbs Soby's Creole Seasoning, see page 204
- Salt and Fresh Ground Black Pepper

For the Potato Salad: Peel the potatoes and cut into medium dice (so you can fit two pieces on a teaspoon). Try to make the potatoes all the same size, so they cook in the same amount of time. Put the potatoes in a saucepan and cover with lightly salted cold water. Bring the water to a boil over high heat. Reduce the heat so the boiling continues, but the water does not boil over. Cook until tender, about 10 to 15 minutes. Drain the potatoes. Mix all ingredients in a bowl and toss them by hand so the potatoes do not break up too much. Season to taste with salt and pepper. Refrigerate until ready to serve.

For the Onions: Preheat the oil in a fryer or large pot to 350°F degrees. Separate the onion rings and put them in a container with 1 cup of the flour. Mix the eggs and the buttermilk. Shake off the excess flour and transfer the rings into the egg mixture. Once the rings are coated well, transfer them into a bowl with the rest of the flour. Gently shake off the excess flour once again and drop them into the hot oil. Stir gently to prevent clumping. When they are golden brown and crisp, about 2 to 3 minutes, remove the rings and drain on a paper towel-lined pan. Add salt and pepper to taste. Serve immediately.

Finish the Dish: Place a spoonful of the potato salad in the middle of a plate. Cross stack the ribs on top of the potato salad. Build a nest of onions on top of the ribs. Serve with plenty of paper towels!

Pairing Suggestion: Pinot Noir (Willamette Valley). The characteristics of a nice Oregon Pinot make this wine a great match to bring out the flavor of the truffles in the potato salad.

Chef's Notebook

St. Louis cut ribs are spare ribs that have had the excess cartilage removed. They are the length of baby back ribs but have more meat. If your butcher will not prepare them for you, use whole spare ribs or baby back ribs.

