



COOKING CLASSES

AT SUR LA TABLE

SOUTHERN-STYLE BACKYARD BBQ

WITH CHEF RICKY

BOURBON-BROWN SUGAR GLAZED BABY BACK RIBS

Yield: 4 servings

Ribs can take a long time to prepare. Using a pressure cooker cuts down on the cooking time significantly.

Ribs:

*2 tablespoon sea salt
3 tablespoons light brown sugar
1 tablespoon dry mustard
1 tablespoon paprika
2 tablespoon chile powder
1 tablespoon garlic powder
1 teaspoon freshly ground black pepper
2 racks baby back pork ribs (4 pounds), cut in half
1/2 cup water
1/4 cup apple cider vinegar
1/4 cup canned crushed tomatoes
A few dashes of Tabasco sauce
1/2 yellow onion, thinly sliced*

Glaze:

*1 tablespoon vegetable oil
1/2 cup finely chopped yellow onion
1 tablespoon chopped garlic
3/4 cup apple cider vinegar
2 tablespoons molasses
1/2 cup bourbon
1/2 cup packed smoked brown sugar (or brown sugar plus liquid smoke to taste)
1/2 cup canned crushed tomatoes
Sea salt and freshly ground black pepper*

- 1. To prepare the ribs:** To a small bowl, add salt, brown sugar, mustard, paprika, chile powder, garlic powder, and black pepper, whisk to combine, breaking up any lumps.
2. Remove the silver skin from the underside of the ribs by sliding your fingers under the thin membrane and pulling it off. Repeat with the second rack. Rub the ribs with the seasoning on both sides. Cover and transfer to refrigerator for minimum 1 hour, or up to 10 hours.
3. Add water, vinegar, tomato, Tabasco and onion to the pressure cooker insert and set a rack over the liquid. Arrange ribs around the rack, standing them up on their sides. Secure the lid and select Manual Pressure on high for 18 minutes. When the timer goes off, allow for a 10-minute natural release; then manually release the remaining pressure and unlock the lid. Transfer the ribs to a parchment paper lined baking sheet with a wire rack and set aside.
- 4. To prepare the glaze:** While the ribs are cooking, prepare the glaze. To a medium saucepan set over medium-high heat, add oil. When oil is shimmering, add onions and sauté until translucent, about 5 minutes. Add garlic and sauté until fragrant, about 1 minute. Stir in remaining ingredients and simmer, stirring occasionally, until glaze is thickened and reduced to a syrupy consistency, about 15 minutes, using a stick blender, puree until smooth. Taste and adjust seasoning with salt and pepper.
- 5. To finish the ribs:** Preheat an oven to 450°. Using a silicone brush, paint the meat side of the ribs with sauce. Transfer to oven and roast for 5 minutes. Remove and paint ribs one more time with sauce, roast for 5 additional minutes.
6. Let the racks rest 5 minutes before slicing into individual ribs. Serve ribs with extra glaze on the side.

Oven baking directions:

Preheat the oven to 325°F. Place ribs in a single layer in a large roasting pan and cover tightly with heavy-duty foil. Place the roasting pan into the oven and bake until the ribs are tender, about 1 1/2 hours. Follow with grilling directions as written above.

SWEET CORN HUSH PUPPIES

Yield: about 30 hush puppies

Hush Puppies:

Vegetable oil, for deep frying

1 1/2 cups yellow cornmeal

1/2 cup unbleached all-purpose flour

3 tablespoon baking powder

1 tablespoon granulated sugar

1 1/2 teaspoons sea salt

1/2 teaspoon freshly ground black pepper

1/4 teaspoon cayenne pepper (optional)

1 cup fresh sweet corn kernels

1/4 cup thinly sliced green onions

1 cup buttermilk

1 large egg, beaten

1 jalapeno minced, optional

Honey Butter:

1/2 cup (1 stick) unsalted butter, at room temperature

1/4 cup honey

1/4 teaspoon sea salt

1. **To prepare frying oil:** Pour oil to 4 inches deep in a 6-quart heavy saucepan or a deep fryer with a deep-dry thermometer attached; heat to 325°F.
2. To a medium bowl, add cornmeal, flour, baking powder, sugar, salt, pepper, and cayenne pepper; whisk to combine. Add the remaining ingredients and stir with a wooden spoon until just combined. Working in batches, carefully drop heaping teaspoons of the batter in the oil and cook, flipping once, until puffed and golden, 3 to 4 minutes. Using a slotted spoon or a spider, transfer to a rimmed baking sheet lined with paper towels to drain. Season with salt.
3. **To prepare the honey butter:** To a small bowl, add butter, honey, and salt; stir to combine.
4. **To serve:** Add hush puppies to a serving platter and serve with honey butter.

DEVILED EGGS WITH BACON, PICKLE RELISH AND PAPRIKA

Yield: 4 servings

Cook 1 to 2 extra eggs for a fuller deviled egg.

5 large eggs

1 slice bacon, coarsely chopped

Melted butter

1 tablespoon mayonnaise

1 teaspoon Dijon mustard

1 tablespoon sweet pickle relish

Sea salt and freshly ground pepper

Paprika, for garnish

1. **To cook the eggs:** Add eggs in a single layer to a saucepan; add enough cold water to cover eggs by 1 inch. Set the pan over medium-high heat and bring to a boil. Remove from the heat, cover, and let stand for 2 minutes. Using a slotted spoon, transfer eggs to ice water bath.

2. **To cook the bacon bits:** To a medium skillet set over medium heat, add bacon and cook until crisp, 6 to 8 minutes. Transfer bacon to a paper towel-lined plate and set aside; reserve bacon drippings.

3. **To peel the eggs:** Tap each egg firmly on the counter and peel under cold running water.

4. **To make the filling:** Slice egg in half lengthwise; carefully remove yolks, leaving whites intact. To a medium bowl, add yolks, bacon dripping, and mayonnaise; mash with a fork to combine. Add relish and mustard and stir to combine. Taste and adjust seasoning with salt and pepper.

5. **To serve:** Transfer yolk filling to a pastry bag fitted with a star tip and pipe into whites, filling the whites to approximately 1/2 inch over the surface. Garnish with bacon and a sprinkle of paprika.

STRAWBERRY CAKE WITH CREAM CHEESE FROSTING

Yield: 12 servings

Cake mix:

Unsalted butter, at room temperature, for preparing pans
3 cups unbleached all-purpose flour, sifted, plus more for preparing pans
1 tablespoon baking powder
1/2 teaspoon sea salt
1 cup whole milk
1/2 cup seedless strawberry jam
2 cups granulated sugar
1 cup vegetable oil
1 teaspoon vanilla extract
3 large eggs

Frosting:

8 ounces unsalted butter, at room temperature
8 ounces cream cheese, at room temperature
1/4 cup seedless strawberry jam
1 pound confectioners' sugar, sifted

2 cups strawberries, hulled and sliced

Preheat oven to 350°F.

1. Grease and flour 2, 9-inch round cake pans; set aside. To a medium bowl, add sifted flour, baking powder, and salt; whisk to combine. To a small bowl, add milk and jam; whisk to combine.
2. To the bowl of a stand mixer fitted with a paddle attachment, add sugar, oil, vanilla, and eggs. Beat on medium-high speed until pale and smooth, 2 to 3 minutes. Turn mixer to a slow speed and add milk and jam mixture. Once all combined, add the dry ingredients in 3 increments, scraping down the sides of the bowl after each addition. Divide the batter between prepared pans and smooth out the tops with an offset spatula.
3. Transfer pans to the oven and bake until a toothpick can be inserted into the middle comes out clean, about 40 minutes. Transfer cakes to rack to cool for 15 minutes, then remove from pans and cool completely.
4. **To make the cream cheese frosting:** To the bowl of a stand mixer fitted with a paddle attachment, add butter, cream cheese, and jam; beat on medium speed until smooth and fluffy. Reduce the speed and gradually add confectioners' sugar, beating until smooth.
5. **To assemble:** Level off the cakes with a serrated knife. Place one cake on a cake stand or a serving plate. Spread 1/3 of the frosting over the cake and top with half of the strawberries. Place the second cake over the frosting and gently press to adhere. Use remaining frosting to cover the top and sides of the cake. Refrigerate the cake for about 1 hour before serving.
6. **To serve:** Garnish the cake with remaining strawberries, slice, and serve at room temperature.