

## Dan's Father's Day Meal - 6/16/2013

The following is the meal Dan made for Father's Day.

### Dan's Ribs

#### Ingredients:

- 1 slab beef or pork spare ribs (6-8 lbs) - Cut into 3 segments.
- 1 small or ½ large head cabbage sliced into large chunks
- 1 med - large onion chopped
- 1 -2 green bell pepper chopped
- 2 cups cored and sliced green apples
- 1 large aluminum throw away pan

#### Rub:

- 4 tsp seasoned salt
- 4 tsp smoked paprika
- 2 tsp garlic powder
- 2 tsp dry mustard
- 2 tsp thyme leaves
- 2 tsp turmeric
- 2 tsp black pepper
- 2 tsp white pepper
- 2 tsp ground cumin
- 2 tsp crushed red pepper
- 2 tsp oregano

#### Sauce:

- 1 to 1.5 cup stock (beef, chicken or turkey)
- 1 15 oz can tomato sauce
- ½ cup honey
- ½ cup white vinegar (can come from olive jar)
- 1 cup chili paste
- 6 garlic cloves sliced
- ¼ cup sliced fresh or pickled jalapenos (to avoid too much heat remove seeds as needed)
- Hot sauce to taste
- Add 1 Tbs +/- rub to the sauce (to taste)
- Good shot or two mustard (any kind)

#### Directions:

1. Preheat oven to 310 degrees F.
2. Rub the ribs with part of the seasoning and baked 1 hour covered (if cold extend baking time by 20 - 40 min; try to leave a ¼ inch gap between the ribs.)
3. Cook uncovered for 1 hour (ribs should look nicely browned, you can increase the temp to 375 for this step until the proper browning is achieved)
4. Simmer sauce on stove for 1 hour.
5. Remove ribs from pan and drain off fat
6. Mix cabbage, onion, bell pepper, apples and layer in bottom of pan. (Sprinkle with seasoning rub)
7. Dip or pour sauce on ribs then put them on top of the cabbage.
8. Cover and back 1 to 2 more hours periodically basing the ribs with sauce.
9. Ribs are done when a fork placed between the ribs can separate them easily.

Enjoy!

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### Dan's Baked Mashed Potatoes

#### Ingredients:

- 1.5 sticks butter, softened
- 4-5 pounds russet or Yukon gold potatoes
- 4 to 8-ounce package cream cheese, softened
- 2 cups (16 oz) shredded white cheese (mixed Provolone, Romano, Monterey)
- 1 to 2 cups heavy cream, half and half or whole milk
- 1/2 to 1 teaspoon seasoned salt
- 1/2 teaspoon kosher salt
- 6 cloves garlic crushed or sliced
- 1 teaspoon black pepper

#### Directions:

1. Set oven to 350 deg.
2. Peel and cut the potatoes into med sized chunks.
3. Boil in salt water until fork tender 20 to 25 minutes. Then drain.
4. Mash the potatoes over low heat, allowing the steam to escape before adding in all the other ingredients.
5. Mash in 1 ¼ stick of butter, the cream cheese, shredded cheese, seasoned salt, kosher salt and pepper
6. Add heavy cream to get the consistency of the potatoes that you like
7. Top with rest of the butter and chunks of shredded Romano or Provolone cheese
8. Bake uncovered until top is browned 20 to 30.

NOTE: If prepared ahead of time and stored in the refrigerator let mixture sit on counter 1 hour prior to cooking, then cook 30 to 45 min.

### Dan's Corn on the Cob (the easy way)

#### Ingredients:

- 6-12 ears of sweet corn
- Salt

#### Directions:

1. Soak corn with husks on in salt water for 45 minutes.
2. **On the grill:** Roast the Corn in its husk at the highest possible temperature (20 min) until outer husk is scorched brown.

**In the oven:** Bake on the rack at 400 degrees (35 min) or 500 degrees (20 min) until outer husk is scorched brown.

3. Shuck and serve with salt and butter.