

School of Cooking

Martin's

Game Day Buffet

Hosted by Chef Alan Perry

January 30, 2007

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

BBQ Ribs

Ingredients

For Sauce:

1 bottle Open Pit regular BBQ sauce

½ medium onion diced

1/3 stick butter

1 tbsp minced garlic

1 cup + dark brown sugar

¼ to 1/3 cup apple cider vinegar

For All Purpose Rub:

1 lb brown sugar

1 ½ cup paprika

2 tbsp garlic powder

1 tbsp onion powder

2 tbsp pepper

¼ cup fresh parsley

¼ tsp salt

powdered ginger, to taste

Instructions

Rub ribs with all purpose rub and let sit in pan for 1-2 hours (overnight is good). Light grill. (gas or charcoal) When hot,

mark ribs 1st side down 3 or 4 minutes, turn, leave 4-5 minutes. When marked on both sides, move to indirect heat for between 30-60 minutes; turning occasionally. Put ribs into roasting pan, pour 1 can of pepsi or coke and one can of water into pan and onto ribs. Cover-bake at 325°-350°F for about 1 to 1 ½ hours until desired tenderness is achieved. Some people like the meat to fall off the bone, but I prefer a little pull to the meat. Spoon sauce over ribs just before serving.

Pulled Pork

Ingredients

All-Purpose Rub

1 lb pork butt or shoulder-bone is fine

For Sauce:

½ cup molasses

1 cup brown sugar

2 medium size bottles of ketchup

Taste and adjust to your own liking

Instructions

Rub roast and tent wrap in foil in pan. Bake at 275°-300°F until fork tender-approx 3 hours. Remove from foil to large pan or bowl. Pull apart (gloves may be necessary). Add sauce in increments. All of this should be done when pork is hot at least warm. Pork will absorb sauce, so check for dryness (may need more sauce) after about 1 hour. All of this is based upon your personal taste (flavor of sauce, how much to use, etc.). This can be for a main course or for sandwiches.

Enchilada Casserole

Ingredients

2 tsp olive oil

1 lb ground beef

1 medium onion-chopped

1 tbsp minced garlic

corn tortillas

1 ½ to 2 lbs canned diced tomatoes
1 or 2 cans enchilada sauce
5 or 6 green onions-washed, trimmed and chopped
1 or 2 cans diced green chilies
Sliced black olives
Sour cream
Shredded cheddar cheese
Shredded lettuce

Ingredients

Saute beef and onions. Just before done add garlic and drain. Mix enchilada sauce and diced tomatoes. Ladle a bit of sauce into bottom of baking dish. Arrange tortillas to cover. Spoon on ground beef, sauce, chilies, onion and cheddar cheese. Repeat process to fill pan. Top with remaining sauce and cheese. Bake at 350F for 20 minutes or until cheese bubbles. Top with sour cream, scallions and shredded lettuce.

Easy Meatball Mushroom Skillet

Ingredients

Martin's ready-made meat balls-thawed if frozen
Cream of mushroom soup
Milk
Beef stock
Sherry (optional)
Parsley-chopped

Instructions

In oven-ready pan (I like a cast iron skillet) on stove, warm beef stock and add meatballs to warm. Mix soup, milk (any leftover beef stock) and sherry. Add to meatballs, stir well, cover and cook on low heat 6-10 minutes. When hot, uncover, sprinkle with parsley and serve!

Roasted Chicken Wings

Ingredients

24 first and second wing sections
2 tbsp olive oil
2 tsp brown sugar
1 tsp salt
1 tsp garlic powder
¼ tsp black pepper
1/3 cup Dijon mustard
3 tbsp fresh lemon juice
1 tsp dried oregano
Chopped parsley

Instructions

Wash and pat dry chicken. Mix oil, brown sugar, salt, garlic and pepper in large bowl. Add chicken and toss. Arrange chicken on wire rack in foil covered baking dish. Bake at 350° for 30 minutes. Combine lemon juice, mustard and oregano in bowl. Add hot chicken to bowl-toss to coat. Put chicken back on rack. Bake at 450°F for 6-10 minutes until done. Arrange on platter and top with parsley