

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING SWEET-AND-SPICY SPARERIBS WITH KOREAN BARBECUE SAUCE

SALAD COURSE:

SESAME CUCUMBER & CABBAGE SLAW

INGREDIENTS

- 1 large cucumber, thinly sliced
- 3 cups shredded cabbage (green or purple)
- 2 green onions, sliced
- 1/4 cup rice vinegar
- 2 tbsp soy sauce
- 1 tbsp honey or brown sugar
- 1 tbsp toasted sesame oil
- 1 tbsp toasted sesame seeds
- 1–2 tsp gochujang (optional, for extra heat)

Preparation

1. In a bowl, whisk rice vinegar, soy sauce, honey, sesame oil, and (if using) gochujang.
2. Toss cucumber, cabbage, and green onions with the dressing.
3. Finish with sesame seeds. Chill 10–15 minutes before serving.

Presentation

- Mound slaw in a chilled bowl and sprinkle an extra pinch of sesame seeds on top.

ENTREE: SWEET-AND-SPICY SPARERIBS WITH KOREAN BARBECUE SAUCE

INGREDIENTS

- 3–4 lb pork spareribs (bone-in), cut into serving portions
- 1 tbsp kosher salt
- 1 tsp black pepper

KOREAN BBQ SAUCE

- 1/2 cup soy sauce
- 1/3 cup brown sugar (or honey)

- 1/4 cup gochujang (Korean chili paste)
- 1/4 cup ketchup
- 3 tbsp rice vinegar
- 2 tbsp sesame oil
- 6 cloves garlic, minced
- 1 tbsp fresh ginger, grated
- 2 tbsp mirin or apple juice (optional for a slightly sweeter finish)
- 1 tbsp toasted sesame seeds (optional)

PREPARATION

1. **Prep the ribs:** Pat ribs dry. Season with salt and pepper.
2. **Bake to tenderize:** Arrange ribs bone-side down on a foil-lined sheet pan. Cover tightly with foil. Bake at **300°F (150°C)** for **2.5–3 hours**, until tender.
3. **Make the sauce:** In a saucepan, combine all BBQ sauce ingredients. Simmer **5–8 minutes** to slightly thicken.
4. **Glaze & caramelize:** Brush ribs generously with sauce. Raise oven to **425°F (220°C)** (or broil on high, watching closely). Roast **10–15 minutes**, brushing once or twice, until sticky and caramelized.
5. **Rest & finish:** Rest ribs 5 minutes, then brush lightly again with any remaining sauce.

PRESENTATION

- Serve ribs on a platter with extra sauce on the side.
- Garnish with sesame seeds and sliced green onion.

SIDE DISH #1: GARLIC GOCHUJANG ROASTED POTATOES

INGREDIENTS

- 1.5 lb baby potatoes, halved
- 3 tbsp olive oil
- 2 tbsp gochujang
- 3 cloves garlic, minced
- 1 tsp kosher salt + 1/2 tsp black pepper
- 1 tbsp rice vinegar (or lemon juice)
- 1 tbsp chopped parsley (optional)

PREPARATION

1. Toss potatoes with olive oil, gochujang, garlic, salt, and pepper.
2. Roast at **425°F (220°C)** for **25–35 minutes**, until crisp and golden.
3. Toss with rice vinegar right after roasting for brightness.

PRESENTATION

- Serve in a warm bowl; finish with chopped parsley if desired.

SIDE DISH #2: STEAMED BROCCOLINI WITH SOY-SESAME BUTTER

INGREDIENTS

- 1 bunch broccolini
- 2 tbsp unsalted butter
- 1 tbsp soy sauce
- 1 tsp sesame oil
- 1 tsp toasted sesame seeds
- Pinch of chili flakes (optional)

PREPARATION

1. Steam broccolini until tender-crisp (about **3–5 minutes**).
2. Melt butter with soy sauce and sesame oil. Drizzle over broccolini.
3. Sprinkle sesame seeds (and chili flakes if using).

PRESENTATION

- Arrange broccolini neatly on the plate; drizzle any remaining soy-sesame butter.

DESSERT: PINEAPPLE COCONUT UPSIDE-DOWN SKILLET CAKE

INGREDIENTS

- 1 can (20 oz) pineapple slices (drained, save a little juice)
- 1/2 cup brown sugar
- 4 tbsp butter
- 1 1/2 cups all-purpose flour
- 3/4 cup sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 2 eggs
- 1/2 cup milk
- 1/3 cup melted butter (or neutral oil)
- 1 tsp vanilla extract
- 1/2 cup shredded coconut (optional but recommended)
- Optional: a pinch of cinnamon

PREPARATION

1. **Caramelize base:** In a skillet (about 10–12"), melt 4 tbsp butter with brown sugar. Stir until bubbly.
2. Lay pineapple slices evenly over caramel.
3. **Make batter:** Whisk flour, sugar, baking powder, salt (and cinnamon). Whisk eggs, milk, melted butter, and vanilla. Combine with dry ingredients. Fold in coconut if using.
4. **Bake:** Pour batter over pineapple. Bake at **350°F (175°C)** for **30–40 minutes**, until a toothpick comes out clean.
5. Rest 5 minutes, then invert onto a serving plate.

PRESENTATION

- Slice into wedges and spoon extra pineapple-caramel sauce over each piece.

WINE PAIRING

JUGGERNAUT HILLSIDE CABERNET SAUVIGNON

Its bold structure and dark-fruit character stand up to the ribs' smoky, sweet glaze, while the tannins and acidity help cut through the sticky Korean BBQ sauce and balance the spicy-sweet notes without tasting heavy.