

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING CHICKEN SHAWARMA WRAP

SALAD COURSE:

CRUNCHY ASIAN SLAW SALAD

INGREDIENTS

- 4 cups shredded cabbage (green or napa)
- 1 medium carrot, julienned
- 2 green onions, sliced
- 1/2 cup chopped cilantro (optional)
- 1/4 cup toasted sesame seeds (optional)

DRESSING

- 1/3 cup soy sauce
- 2 tbsp rice vinegar
- 2 tbsp honey or brown sugar
- 1 tbsp sesame oil
- 1–2 tsp grated fresh ginger
- 1–2 cloves garlic, grated
- 1 tsp sriracha or chili paste (optional, to match heat)

PREPARATION

1. In a bowl, mix dressing ingredients until sugar dissolves.
2. Toss cabbage, carrot, green onions, and cilantro with dressing.
3. Taste and adjust salt/heat (more vinegar for brightness, more honey for sweetness).

PRESENTATION

- Serve in a chilled bowl, then top with sesame seeds and extra green onion for color.

ENTREE: SWEET & SPICY SPARERIBS WITH KOREAN BARBECUE SAUCE

RIBS INGREDIENTS (SERVES 4–6)

- 2 racks spareribs (about 3–4 lb), membrane removed if possible
- 2 tbsp kosher salt
- 1 tbsp black pepper

KOREAN BARBECUE SAUCE INGREDIENTS

- 1/2 cup gochujang (Korean chili paste)
- 1/3 cup soy sauce
- 1/4 cup brown sugar (or honey)
- 2 tbsp mirin (or substitute: sweet cooking rice wine + 1 tsp sugar)
- 3 tbsp ketchup (optional, for deeper sweetness)
- 2 tbsp rice vinegar
- 1 tbsp sesame oil
- 3 cloves garlic, minced
- 1 tbsp grated ginger
- 1/2 cup pineapple juice or apple juice (adds fruitiness and helps caramelize)
- 2 tbsp water (to thin as needed)

PREPARATION

1. **Season ribs:** Pat ribs dry. Rub with salt and pepper. Let sit 20 minutes (or refrigerate up to overnight).
2. **Bake low & tender:**
 - Preheat oven to **300°F (150°C)**.
 - Place ribs on a rack over a sheet pan (or foil-lined baking pan).
 - Bake **2 to 2.5 hours**, until tender. (Cover loosely with foil if browning too fast.)
3. **Make sauce:** In a saucepan, combine all sauce ingredients. Simmer **8–12 minutes** until glossy. Turn off heat and cool slightly.
4. **Glaze and caramelize:**
 - Preheat oven to **400°F (205°C)** (or switch to broil briefly).
 - Brush ribs generously with sauce.
 - Bake **15–25 minutes**, brushing every 5–7 minutes, until sticky and lacquered.
 - Optional: broil 1–2 minutes at the end for a deeper char—watch closely.
5. **Rest and slice:** Rest ribs **5–10 minutes**, then cut between bones.

PRESENTATION

- Slice into rib portions, drizzle extra sauce over the top, and serve with a small bowl of remaining glaze on the side.

TWO SUGGESTED SIDE DISHES

GARLIC SESAME ROASTED POTATOES

INGREDIENTS

- 1.5 lb baby potatoes, halved
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1 tbsp soy sauce (or salt to taste)
- 1 tsp sesame oil
- 1/2 tsp smoked paprika (optional)
- 1–2 tbsp chopped parsley
- Optional topping: sesame seeds

PREPARATION

1. Heat oven to **425°F (220°C)**.
2. Toss potatoes with olive oil, garlic, soy sauce, sesame oil, and paprika.
3. Roast **25–35 minutes**, tossing once, until deeply golden.
4. Finish with parsley and a sprinkle of sesame seeds.

PRESENTATION

- Pile on a platter; drizzle any pan juices over the top.

KIMCHI-STYLE CUCUMBER SALAD (QUICK)

INGREDIENTS

- 3 medium cucumbers, thinly sliced
- 1 tsp salt
- 1 tbsp rice vinegar
- 1 tbsp sugar (or honey)
- 1–2 tbsp gochujang (to taste) or chili flakes
- 1 clove garlic, grated
- 1 tsp sesame oil
- 1/2 tsp grated ginger (optional)
- 2 green onions, chopped

PREPARATION

1. Toss cucumbers with salt and rest **10 minutes**; rinse briefly and squeeze dry.
2. Mix vinegar, sugar, gochujang/chili, garlic, sesame oil, ginger, and green onions.
3. Toss cucumbers with the mixture and refrigerate **20–30 minutes**.

PRESENTATION

- Serve cold in a small bowl alongside the ribs.

DESSERT: HONEY-GINGER PEACH CRUMBLE

INGREDIENTS

- 4 cups sliced peaches (fresh or frozen, thawed)
- 2 tbsp honey
- 1 tsp lemon juice
- 1/2 tsp ground ginger (or 1 tsp fresh grated ginger)
- 1 tbsp cornstarch
- 1/2 cup rolled oats
- 1/2 cup flour
- 1/3 cup brown sugar
- 1/4 cup melted butter
- Pinch of salt
- Optional topping: chopped toasted nuts (pecans/walnuts)

PREPARATION

1. Preheat oven to **375°F (190°C)**.
2. Mix peaches with honey, lemon juice, ginger, and cornstarch. Pour into a baking dish.
3. Stir crumble topping: oats, flour, brown sugar, salt, and melted butter (and nuts if using).
4. Sprinkle topping over peaches.
5. Bake **30–40 minutes**, until bubbly and golden.

PRESENTATION

- Serve warm in bowls, optionally with a scoop of vanilla ice cream.

WINE PAIRING

KAIKEN ULTRA MALBEC RED

Malbec's deep fruit and natural richness balance the sweet elements of the honey-brown sugar glaze, while its firm structure handles the spice and smoky-char notes from barbecue flavors—making it a strong match for tender, caramelized spareribs.