

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING COLA-GLAZED PORK RIBS (SERVES 4)

SALAD COURSE: CRISP APPLE & FENNEL SALAD WITH CIDER VINAIGRETTE

INGREDIENTS (SERVES 4)

2 firm apples (Honeycrisp or Gala), thinly sliced
1 small fennel bulb, thinly sliced (reserve fronds)
4 cups mixed salad greens (arugula + baby spinach)
1/4 cup toasted walnuts, roughly chopped
2 tbsp shaved Parmesan or pecorino
3 tbsp extra-virgin olive oil
1½ tbsp apple cider vinegar
1 tsp Dijon mustard
1 tsp honey
Salt and freshly ground black pepper

PREPARATION

Whisk together olive oil, apple cider vinegar, Dijon, honey, salt and pepper to make the vinaigrette.

Toss apple slices and fennel with vinaigrette just before serving to avoid wilting. Place mixed greens on a serving platter, top with dressed apple & fennel, scatter walnuts and shave cheese over the top. Garnish with fennel fronds.

PRESENTATION

Serve chilled on a shallow platter. Arrange apples and fennel in a light layer over greens and finish with a drizzle of vinaigrette around the edge.

ENTREE — COLA-GLAZED PORK RIBS (SERVES 4)

INGREDIENTS

2–2.5 lbs pork baby back or St. Louis spare ribs
Salt and freshly ground black pepper
2 tsp smoked paprika
1 tsp garlic powder
1 tsp onion powder
1 tbsp brown sugar

1 cup cola (regular, not diet)
1/2 cup ketchup
2 tbsp soy sauce
2 tbsp apple cider vinegar
1 tbsp Worcestershire sauce
1–2 tbsp honey or maple syrup (adjust to taste)
1 tsp red pepper flakes (optional)
1 tbsp olive oil

PREPARATION

Preheat oven to 300°F (150°C). Remove membrane from back of ribs if present.

Pat ribs dry.

Mix salt, pepper, smoked paprika, garlic powder, onion powder and brown sugar. Rub spice mix evenly over both sides of ribs.

Place ribs meat-side up on a foil-lined baking sheet or in a roasting pan. Cover tightly with foil and roast for 2 to 2½ hours until very tender.

While ribs roast, make cola glaze: combine cola, ketchup, soy sauce, apple cider vinegar, Worcestershire, honey, red pepper flakes in a saucepan. Simmer over medium heat 12–15 minutes until reduced and syrupy. Taste and adjust seasoning; strain if desired.

After ribs are tender, remove foil and brush both sides generously with cola glaze. Increase oven to 425°F (220°C) or preheat broiler.

Return ribs to oven for 8–10 minutes (or broil 3–5 minutes), watching closely, until glaze is caramelized and slightly charred. Brush with more glaze and rest 5 minutes before slicing between bones.

PRESENTATION

Cut between bones into portions. Arrange on a wooden board or platter, brush with extra glaze, and sprinkle with chopped parsley or toasted sesame seeds. Serve with lemon or lime wedges for brightness.

SIDE DISH 1 — SMOKY CHARRED CORN WITH LIME & COTIJA

INGREDIENTS (SERVES 4)

4 ears corn, husks removed (or 3 cups frozen, thawed)
1 tbsp olive oil
2 tbsp butter
1/4 cup crumbled Cotija or feta
1 lime, zested and juiced
2 tbsp chopped cilantro
Salt and freshly ground pepper
Pinch smoked paprika or chili powder

PREPARATION

Heat a cast-iron skillet or grill over high heat. Toss corn with olive oil and char until blackened in spots, turning frequently (8–10 minutes).

Remove from heat, toss with butter, lime juice, zest, cilantro, salt, pepper and a pinch of smoked paprika.

Sprinkle Cotija over the top.

PRESENTATION

Serve in a shallow bowl or on a platter with extra lime wedges; finish with a light dusting of smoked paprika.

Side Dish 2 — Creamy Garlic Mashed Potatoes with Chives

INGREDIENTS (SERVES 4)

2 lbs Yukon Gold potatoes, peeled and quartered

4 cloves garlic, peeled

1/2 cup whole milk or cream (warmed)

3 tbsp butter

Salt and pepper to taste

2 tbsp chopped fresh chives

PREPARATION

Boil potatoes and garlic in salted water until tender, about 15–18 minutes. Drain well.

Mash with butter, then add warmed milk to reach desired creaminess. Season with salt and pepper.

Fold in chopped chives.

PRESENTATION

Spoon into a warmed serving bowl, make a shallow well on top and place a pat of butter; sprinkle extra chives and a grind of black pepper.

DESSERT — GRILLED BROWN SUGAR PEACHES WITH MASCARPONE & TOASTED ALMONDS

INGREDIENTS (SERVES 4)

4 ripe but firm peaches, halved and pitted

2 tbsp brown sugar

1 tbsp melted butter

1 cup mascarpone or vanilla ice cream

2 tbsp toasted sliced almonds

1 tsp vanilla extract

Honey for drizzling (optional)

PREPARATION

Preheat grill or grill pan to medium-high. Brush peach halves with melted butter and sprinkle brown sugar over cut sides.

Grill cut-side down until caramelized, 3–4 minutes, then flip 1 minute to warm through.

Whisk mascarpone with vanilla to soften slightly. Spoon a dollop onto each peach half, sprinkle with toasted almonds and drizzle honey if desired.

PRESENTATION

Arrange two peach halves per plate, mask with mascarpone and almonds, finish with a light honey drizzle and a mint leaf.

WINE PAIRING

RECOMMENDED WINE: KAIKEN ULTRA MALBEC RED WINE

Kaiken Ultra Malbec brings ripe dark-fruit flavors, moderate acidity and soft, rounded tannins that complement the sweet-salty and smoky profile of cola-glazed ribs.

Its fruit-forward character stands up to the caramelized glaze without overwhelming the pork, while the wine's spice notes echo the smoked paprika and char from the ribs.

Overall, it balances richness and sweetness and refreshes the palate between bites, making it an excellent match for this barbecue-style entree.