

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING BABY BACK RIBS—OVEN-BRAISED, THEN GRILLED & GLAZED

SALAD

Citrus Herb Crunch Salad

Ingredients

- 4 cups romaine hearts, chopped
- 1 cup arugula
- 1 cup cherry tomatoes, halved
- 1/2 cup cucumber, thinly sliced
- 1/2 cup red onion, very thinly sliced
- 1/2 cup shaved Parmesan (or feta)
- 1/3 cup toasted pepitas (pumpkin seeds)
- Dressing: 3 tbsp olive oil, 2 tbsp fresh orange juice, 1 tbsp lemon juice, 1 tbsp honey, 1 tsp Dijon mustard, 1 small garlic clove (grated), salt + pepper, pinch of chili flakes

Preparation

1. Whisk dressing ingredients until smooth; season to taste.
2. Toss romaine, arugula, tomatoes, cucumber, and red onion with dressing.
3. Top with Parmesan and toasted pepitas.

Presentation

- Serve in a chilled bowl; finish with a light drizzle of extra orange juice and a few chili flakes.

Entree: Baby Back Ribs—Oven-Braised, Then Grilled & Glazed

Ingredients

- 2–2.5 racks baby back ribs (about 3–4 lb total)
- Salt + black pepper
- 1 tbsp smoked paprika
- 1 tbsp brown sugar
- 2 tsp garlic powder
- 1/2 tsp cayenne (optional)

- Braise liquid: 1 cup apple cider (or apple juice) + 1/2 cup chicken stock
- 1/2 cup BBQ sauce (your favorite)
- Glaze: 1/3 cup BBQ sauce + 2 tbsp apple cider vinegar + 1 tbsp honey + 1 tbsp butter

Preparation

1. **Prep ribs:** Remove the membrane if desired (for best tenderness). Pat ribs dry.
2. **Season:** Mix salt, pepper, smoked paprika, brown sugar, garlic powder, and cayenne. Rub all over ribs.
3. **Oven stage (tenderize):**
 - Preheat oven to **300°F (150°C)**.
 - Place ribs in a roasting pan/baking dish with braise liquid (liquid should come up a bit on the sides).
 - Cover tightly with foil and bake **2.5–3 hours**, until tender and the meat pulls back from the ends.
4. **Grill stage (color + caramelization):**
 - Preheat grill to **medium-high**.
 - Mix glaze ingredients; keep it warm.
 - Remove ribs, discard braising liquid.
 - Brush ribs with glaze and grill **2–4 minutes per side**, brushing again near the end.
 - Optional: for extra char, grill **30–60 seconds** longer per side.
5. **Rest & slice:** Rest **10 minutes**, then cut between the bones.

Presentation

- Arrange ribs on a platter, cut into portions, spoon a little extra warm glaze over the top, and garnish with sliced green onion if you like.

Side Dish #1: Grilled Corn with Lime-Chili Butter

Ingredients

- 4–6 ears corn (husk on or off)
- 4 tbsp butter, softened
- 1–2 tbsp lime juice + zest (optional)
- 1/2 tsp chili powder
- 1/2 tsp smoked paprika
- Salt + pepper
- Optional: chopped cilantro, crumbled cotija/Parmesan

Preparation

1. Grill corn **10–14 minutes** total, turning often, until kernels char in spots.
2. Mix butter, lime, chili powder, smoked paprika, salt, and pepper.
3. Brush corn generously with lime-chili butter right after grilling.
4. Finish with cilantro and cheese if using.

Presentation

- Serve on a platter with extra butter on the side so guests can add more.
-

Side Dish #2: Creamy Coleslaw (BBQ-Perfect)

Ingredients

- 4 cups shredded cabbage (green + purple mix if possible)
- 1/2 cup shredded carrots
- Dressing: 1/2 cup mayonnaise, 2 tbsp apple cider vinegar, 1 tbsp sugar, 1 tsp Dijon, salt + pepper
- Optional: 2 tbsp chopped dill pickles or pickle relish

Preparation

1. Whisk dressing ingredients until smooth.
2. Toss cabbage and carrots with dressing.
3. Chill **at least 30 minutes** (up to overnight).

Presentation

- Serve in a crisp bowl; garnish with a pinch of black pepper.
-

Dessert: Warm BBQ-End Peach Cobbler (Quick Skillet Style)

Ingredients

- 4 cups peaches (fresh or canned, drained)
- 1 tbsp lemon juice
- 1/2 cup sugar (adjust to sweetness)
- 1 tbsp cornstarch
- 1 tsp ground cinnamon + pinch of salt
- Batter topping: 1/2 cup flour, 1/2 cup cornmeal, 1/2 cup sugar, 2 tsp baking powder, 1/2 tsp salt, 1/2 cup milk, 1/4 cup melted butter, 1 tsp vanilla
- Optional: vanilla ice cream for serving

Preparation

1. Preheat oven to **375°F (190°C)**.
2. Toss peaches with lemon juice, sugar, cornstarch, cinnamon, and salt; place in a baking dish.
3. Mix topping dry ingredients; add milk, melted butter, and vanilla; stir just until combined.
4. Spoon batter over peaches (it will look rustic).
5. Bake **30–40 minutes** until golden and bubbling. Serve warm.

Presentation

- Scoop into bowls; add a small spoonful of vanilla ice cream on top.

Wine Pairing (from our list)

Juggernaut Hillside Cabernet Sauvignon

Why it's the best choice: Cabernet Sauvignon's **bold structure and tannins** stand up beautifully to BBQ's smoky, caramelized flavors and the richness of rib meat—helping keep each bite tasting fresh rather than heavy.