

MATT'S RIBS

Please note that the amounts given are approximate amounts and will depend largely on personal preference.

You will need a pan that is long, wide, and deep enough to hold two racks of ribs.

This recipe makes 4 – 6 very generous servings.

- 1 ½ - 2 gallons water
- ½ cup cider vinegar
- ½ cup balsamic vinegar
- ½ - 1 cup Worcestershire sauce
- ½ cup whiskey
- 1 cup soy sauce
- 1 ½ cups brown sugar
- 2 cups molasses
- 1 cup apple juice
- 1 – 2 oz Frank's hot sauce (to taste)
- *2 oz blackening rub (from store or buy from Matt)
- 3 oz pureed garlic (at least)
- 1 whole onion, quartered
- *Fresh rosemary – 3 skewers cut into 2" lengths or can use 1 oz dry
- 1 Tbs red pepper flakes
- 1 oz fresh parsley, chopped
- 3 Tbs Old Bay Seasoning
- 1 Tbs dry mustard
- 1 Tbs onion powder
- 1 oz cumin
- 2 racks baby back ribs
- *1 pint – 1 quart of your favorite bbq sauce

*these items can be purchased directly from Matt

MATT'S PASTA SALAD

1 lb Penne Rigate or Fusilli, preferably Italian

1 lb fresh mozzarella

Extra Virgin Olive Oil

Balsamic vinegar

Garlic puree

Capers

Sun dried tomatoes