



dragoon IPA glazed pork ribs serves 2-3 people

Pork Ribs

1 3-4 Lb. Rack of pork spare ribs
E&R Pork – Heirloom Farmers Markets
2 T Dijon mustard
2 T bbq rub of choice
Salt and freshly cracked black pepper
1/3 - 16oz Can Dragoon IPA
Dragoon Brewing Company

Dragoon BBQ

2 T Olive oil
1 C Pork spare rib trimmings, reserved
2/3 – 16oz Can Dragoon IPA
1/4 C Onions, diced
1 T Garlic, minced
1/2 C Crushed tomatoes
¼ C Ketchup
2 T Apple cider vinegar
1 T Whole grain mustard
2 T local honey
Terry's Apiaries – Heirloom Farmers Markets
2 T Brown sugar
1 T Chili powder
1 T Molasses
1/2 Orange, fresh
Salt and freshly cracked black pepper

Kale Salad

2 Cups Kale or other greens
1 T Dijon mustard
1 T Local honey
Terry's Apiaries – Heirloom Farmers Markets
2 T Apple cider vinegar
4 T Extra virgin olive oil
Salt and freshly cracked black pepper

pork ribs: Start with a clean work area and cutting board. Trim the spare ribs to remove the rib tips, sternum and cartilage to make a St. Louis style cut. Reserve the trimmings. Alternatively you can buy your ribs already cleaned in this style.

Rub the ribs with the mustard and bbq spice. Season with salt and pepper. Make a vessel using double lined aluminum foil and add the beer inside. Wrap the ribs tightly. Cook on the grill rack at 250 degrees for 2.5-3 hours or until tender.

Remove the ribs from the foil and glaze lightly with the dragoon bbq. Add the ribs to a hot grill to get some char and caramelize the bbq sauce, about 3 minutes per side over medium-high heat. Serve hot.

dragoon IPA bbq: Heat a medium sauce pot over high heat. Add the olive oil and pork trimmings. Sauté 3-5 minutes to lightly caramelize. Add the onion and garlic and season with salt and pepper.

Once the vegetables are lightly caramelized add all remaining ingredients. Bring to a boil and simmer for 15-20 minutes until reduced by half. Strain if desired.

kale salad and dressing: In a medium bowl whisk together the dijon, honey and vinegar until smooth. While whisking, slowly drizzle the olive oil to create an emulsion.

Add the greens to toss just before serving. Season with salt and pepper.