

Smoked Pork Ribs, Brisket and Burnt Ends

with a Roasted Medley of Autumn Vegetable



INGREDIENTS

For the Ribs:

- 1 rack of Baby Back ribs
- 1/4 lbs. Butter
- 1 C. Honey
- 2 C. Three Little Pigs Championship Sauce
- 1/2 C. Three Little Pigs Touch of Cherry Rub

For the Brisket:

- 1 Seven to eight pound Brisket (1/8 inch trimmed)
- 1 C. Yellow Mustard
- 1 C. "Three Little Pigs" Memphis Rub

For the Burnt Ends:

- 1/3 C. Olive Oil
- 1/2 Pound Large Cubes from ends of Brisket.
- Sprinkle of "Three little Pigs" Memphis Rub

For the Vegetable Medley:

- 1 C. Cubed Acorn Squash
- 1 C. Cubed Sweet Potato
- 1 C. Cubed Parsnip
- 1 C. Cubed Red Onion
- 1 C. Cubed Zucchini
- 1 C. Cubed Yellow Squash
- 2 C. Frozen Raspberries
- 1 C. Orange Juice
- Salt, Pepper and Garlic to taste.

DIRECTIONS

For the Ribs:

Skin the back side of the ribs. Poke Ribs with a fork between the bones and season with "Three Little Pigs" Touch of Cherry rub. Place in 225 degree smoker for approx. 3 to 4 four hours until the meat starts to pull back from the bone. Mix Honey, Melted Butter and "Three Little Pigs" Championship sauce. Brush on liberally after cutting ribs into desired sections. Place in 200 degree over for 5 to 10 minutes. Enjoy.

For the Burnt Ends:

Get a saute pan roasted hot so that oil begins to smoke. Carefully place meat in pan and sprinkle with rub. Let meat caramelize on all sides add two ounces of "Three little Pigs" Championship sauce. Toss and enjoy.

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For the Vegetable Medley:

Toss acorn squash, sweet potato and parsnip in olive oil and roast in 300 degree oven for 25-30 minutes until edges turn slightly brown. Cool Roasted vegetable in refrigerator. Place raspberries and orange juice in sauce pan with 2 Cups of water and let simmer until it reduces by half. Run raspberry mixture through a fine strainer to remove all seeds.

Prepare saute pan with 2 oz, coconut nut oil when pan is hot add all vegetables, cook on hi heat for 3 to 5 minutes until all vegetable are tender. add 1/2 c raspberry mixture and cook for one more minute. enjoy.

specialty of:
Executive Chef Thomas Belisle
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