



Menu du Jour

Smoked Corn & Andouille Chowder

Carolina-style Pulled Pork

Vinegar Slaw

Barbecued Beans

Smoked Corn Chowder with Andouille & Leeks

12 ears fresh corn
6 tablespoons unsalted butter
6 cups diced leeks, white part only
3 pounds Yukon Gold potatoes, diced
4 ribs celery, diced
1 pound hickory-smoked Andouille sausage, diced
10 cups chicken stock
4 sprigs fresh thyme
4 bay leaves
4 sprigs fresh parsley
Kosher salt
Cracked black pepper
2 cups heavy cream

Carefully peel back the cornhusks and remove silk. Soak corn ears in cold water for at least one hour. Drain and fold husks back over ears, securing with kitchen twine. Smoke corn at 225 degrees F. over hickory or mesquite for 1 to 1 1/2 hours. Remove corn from smoker and remove kernels from ears, reserving kernels and any liquid.

Using a camp stove or the top of a smoker box, melt butter in a large Dutch oven over medium heat. Add leeks, potatoes, celery, and Andouille; cover and cook until leeks and celery soften, about 10 minutes. Add stock and herbs; season to taste with salt and pepper. Bring to a simmer; cover and cook for 10 to 15 minutes or until potatoes are barely tender. Add corn and cook 5 minutes. Add cream and return to a simmer. Remove herb sprigs and bay leaves before serving.

Yields about 128 ounces (32 (4-ounce) servings)



Carolina-style Pulled Pork

Boston Butt is taken from the upper shoulder of a pig and usually weighs between 3 1/2 to 8 pounds. Slow smoked with apple and hickory wood, the shoulder turns into a flavorful, tender, and moist piece of meat. Once cooked, the shoulder may be sliced or pulled and served Carolina-style with vinegary coleslaw atop white bread. It's often best to smoke two smaller shoulders than one large piece. A 3 1/2 pound pork butt will take about 6 to 8 hours to smoke while a 7-pound butt could take 12 to 14 hours. (A general rule of thumb is 2 hours per pound for a bone-in butt and 1 1/2 hours per pound for a boneless butt.)

3 (3 1/2-pound) boneless pork butts
2 cups prepared yellow mustard

For the "Carolina Rub"

4 tablespoons sweet paprika
2 tablespoons kosher salt
2 tablespoons granulated sugar
2 tablespoons dark brown sugar
1 tablespoon ground cumin
2 tablespoons chili powder
2 tablespoons cracked black pepper
1 tablespoon ground cayenne pepper

For the mop:

2 cups cider vinegar
1 tablespoon Cackalacky® Spice Sauce™ (or other hot sauce)
2 tablespoons sweet paprika
3 tablespoons kosher salt
1 tablespoon Worcestershire Sauce
1 tablespoon chili powder
3 tablespoons cracked black pepper
1 cup water

Prepare the rub by combining all the ingredients in a mixing bowl. Prepare the mop by combining all the ingredients in a mixing bowl.

Brush the pork with yellow mustard and sprinkle liberally with rub.

Prepare smoker for indirect cooking. Once the temperature stabilizes around 225 degrees F. place the pork in the smoker and cook for 4 hours. After 4 hours, mop the shoulder every 30 minutes and cook for another 2 to 4 hours or until the meat is very tender and has an internal temperature of 165 to 180 degrees F. if you're slicing the butt or 195 to 205 degrees F. if you're pulling it.

Remove the meat from the smoker and allow it to cool slightly. Pull the meat into shreds or slice.



Vinegar Slaw

Coleslaw is a traditional side dish for barbecue pork. It's best made the day before to allow the flavors to blend. One medium cabbage (about 2 1/2 pounds) will yield 9 cups of shredded cabbage.

2 medium cabbages, cored and shredded
2 cups shredded carrot
2 large red onion, pared and diced
1 1/2 cups granulated sugar

For the dressing:

1 1/2 cups vegetable oil
2 cups cider vinegar
2 tablespoons dry mustard (Colman's preferred)
2 tablespoons celery seed
2 tablespoons kosher salt
1 tablespoon freshly ground black pepper

In a large mixing bowl, combine the cabbage, carrot, onion, and sugar.

In a medium saucepan over medium heat, combine the dressing ingredients and bring to a boil. Pour over the cabbage mixture, stir well, cool, cover and refrigerate overnight. Mix well before serving.

Yields about 20 cups (about 40 (3-ounce) servings)



Barbecued Beans

Kansas City does barbecued beans a bit differently than the traditional Baked Beans served in the Northeast.

- 1 (104-ounce) can pork & beans
- 1 cup dark brown sugar, firmly packed
- 1 large yellow onion, pared and diced
- 1/2 cup good-quality ketchup
- 2 cups barbecue sauce
- 1 tablespoon "Carolina Rub"
- 1/4 cup Dijon mustard
- 2 cups pulled pork or chopped beef brisket
- Kosher salt and cracked black pepper, to taste

Combine all the ingredients in a disposable aluminum chafing dish. Smoke in a 225 degrees F. smoker for about 3 hours, stirring occasionally. (These may also be prepared indoors in a preheated 350 degrees F. oven. Cook, uncovered, for about 1 1/2 hours.)

Serves 12 to 16

Memphis-style Barbecue Sauce

This sauce works well with ribs, pulled pork, pork loin, or chicken. It's a combination of a Memphis-style ketchup-based sauce and a Carolina-style vinegar-based sauce.

- 3 cups good-quality ketchup
- 1/2 cup light brown sugar, firmly packed
- 1/2 cup molasses
- 1/4 cup prepared yellow mustard
- 2 tablespoons lemon juice
- 2 tablespoons Worcestershire Sauce
- 2 teaspoons granulated onion
- 1 teaspoon granulated garlic
- 1 teaspoon coarse kosher salt
- 1 teaspoon cracked black pepper
- 1/2 teaspoon ground cayenne pepper

Combine all of the ingredients in a medium saucepan and bring to a simmer over medium heat. Cook, stirring often, for 20 minutes.

Yields about 4 1/2 cups



South Carolina-style Barbecue Sauce

- 2 tablespoons Cackalacky[®] Spice Sauce[™] (or other hot sauce)
- 3 cups prepared yellow mustard
- 2/3 cup light brown sugar, firmly packed
- 1/2 cup tomato paste
- 6 tablespoons cider vinegar
- 2 tablespoons Worcestershire sauce
- 1 teaspoon ground cayenne pepper
- 1 teaspoon freshly ground black pepper
- 1 teaspoon granulated garlic

Combine all the ingredients in a medium saucepan. Simmer over medium heat, stirring occasionally, for 15 minutes.

Yields about 4 cups