

MONSTROUS BBQ RECIPES

Cilantro Corn on the Claw

For the Grill

Yield: Serves 6-8 people

Time: 10-15 min. prep; 10-12 min. cook time

Ingredients:

6-8 medium/large ears of corn
6-8 tbsp butter, softened
6-8 tbsp fresh cilantro, coarsely chopped
3-4 tsp cayenne pepper
2 small limes, cut into quarters
6-8 pieces of quality aluminum foil, 12" x 12"
in size

Directions:

Preheat grill to medium temperature.
Remove husk and stems from ears of corn.

On a clean cutting board, coarsely chop the fresh cilantro and set aside.

Place one ear of corn on a piece of aluminum foil. Rub 1 tbsp of softened butter over the corn, to cover surface.

Sprinkle 1 tbsp chopped cilantro, to cover corn surface.

Top with ½ tsp cayenne pepper and the juice of ¼ of a lime**

Wrap the aluminum foil around the corn and place directly on the grill for 10-12 minutes. Turn corn halfway through, after approximately 6 minutes.

Remove corn from grill, unwrap foil and enjoy!

Mike's Melonade

Yield: Serves 1

Time: 5-10 mins. prep

Ingredients:

2 oz fresh honeydew melon juice, chilled
2 mint leaves, fresh
Dash fresh lime juice
1 tsp agave syrup
Tiny pinch salt (really tiny)

Directions:

Muddle the mint, agave syrup and lime juice together. Add honeydew melon juice. Pour over ice.



MONSTROUS BBQ RECIPES

Roaring Ribs

Oven Technique

Yield: Serves 4-6 people

Time: 30 min prep; 3 Hours cook time

Ingredients:

2 Racks Baby Back or St. Louis Pork Ribs
(about 7 lbs)

Rib Rub:

¼ cup Onion Powder
¼ cup Garlic Powder
½ cup Kosher Salt
3 Tbl Cracked Black Pepper
2 Tbl Cumin
2 tsp Cayenne
¼ cup Spanish Paprika
2 Tbs Coriander
½ cup Brown Sugar-packed
2 Tbl Smoked Salt
Quality aluminum foil
Quality plastic wrap



Directions:

Preheat oven to 300 degrees (non-convection) for a “Slow & Low” cooking time. Combine spices in a bowl. Reserve half of the dry rub in a sealed container for next time (do this **FIRST** to avoid contamination).

On a clean cutting board, peel the clear membrane off the surface of the bones. Rub the ribs generously coating both sides of the rib rack.

Wrap the rib racks individually first with plastic wrap and then with aluminum foil, creating a tightly sealed packet for the ribs to braise in their own flavorful juices.

Place the wrapped ribs directly on a baking sheet for 2.5 hours

Remove the ribs from the oven and unwrap the packets, carefully releasing the steam. The ribs are done cooking when a half inch section of bone is exposed. (re-wrap & continue cooking if not yet tender enough)

Allow the cooked ribs to rest in the packets of their juice for 30 minutes or overnight.

Portion the ribs and baste them with your favorite BBQ Sauce.

Bake in a 350F oven to reheat and caramelize the barbecue sauce. OR grill them over medium heat.

Tip: Cooking the ribs a day ahead and chilling allows for easier slicing

MONSTROUS BBQ RECIPES

Scare School Steak

Oven Technique

Yield: Serves 4-6 people

Time: 15 min prep; 30 min cooking

Ingredients:

2 lbs Tri-Tip (cleaned of surface fat and silver-skin)
to taste kosher salt and black pepper

1 cup Worcestershire Sauce
1/3 cup Crystal Hot Sauce
3 Sprigs Rosemary leaves, chopped
1Tbl Chopped Garlic
1Tsp Freshly Ground Black Pepper

Directions:

Remove all surface fat and any visible shiny sinew from the Tri-Tip.
Season entire Tri-Tip with kosher salt and pepper and set aside.

In a ziplock bag, combine remaining ingredients.

Add the Tri-Tip and allow the steak to marinate for at least 1 hour (ideally 12 hours)

Remove Tri-Tip from marinate and pat dry with a paper towel. Season once again with additional kosher salt and pepper before grilling (or pan searing)

Grill the steak over medium hot flame until internal temperature of 125 degrees registers at the thickest part.

Allow to rest on a cutting board for 15 min before slicing thinly, against the grain.

Tip: Slice thin and build Tri-Tip sandwiches with Remoulade Sauce.



MAKE A MELON MIKE

A Mike Wazowski Watermelon

Supplies Needed:

One Small or Medium-Sized Watermelon
One Cutting Board
Non-Toxic Tempera Paints (white, black, and red/pink)
Small Paintbrush

Newspapers
One Kitchen Knife
Four Cornhusks
Glue or Scotch Tape

- 1. Set up your work station.** You will need a kitchen knife, cutting board, paint, paint brushes, and newspapers to work on.
- 2. Prep your monster.** With the help of a parent or adult, use a kitchen knife to cut a round watermelon in half vertically on top of your cutting board. Take one half of the watermelon, and place it so that the green outside is facing you.
- 3. Make 'em scream or laugh.** With your paintbrush and paints, paint a mouth just below the center of the watermelon. Feel free to include a smile or even a set of scary teeth!
- 4. Don't forget Mike's signature eye.** With white tempera paint, make a circle above the mouth and then use the black paint to add a pupil in the center of the eye.
- 5. Add some hands and legs!** Add limbs and horns to your watermelon Mike with cornhusks. Cut a cornhusk into two long strips for legs, and four shorter strips for arms and feet. On the shorter strips, cut two triangles in one end of each piece for Mike's fingers and toes. Next, cut two small triangles out of the remaining cornhusk to add as horns. Attach Mike's arms, legs, and horns to the watermelon with scotch tape or glue.
- 6. Show off your Scarer.** With your watermelon Mike complete, share it with your fellow Scarers!

