

Northern *New*
England
Home, Garden,
Flower Show

DennyMike's Cue Stuff

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PIXIE DUST DUSTED CORNBREAD:

- 2 Cups Flour
- 1 1/2 Cups Cornmeal
- 1 Tbsp. Baking Powder
- 1/2 tsp. Salt
- 3/4 Cup Turbinado Sugar
- 1 Egg Beaten
- 1 Cup Milk
- 2 Tbsp. Corn Oil
- 1 Can (14 oz.) Creamed Style Corn
- 1 Jalepeno Seeded and Chopped
- 1 Tbsp. DennyMike's Pixie Dust Rub, Reserved

Preheat oven to 350° F. Grease a loaf pan. In separate bowls combine the wet ingredients and the dry ingredients. Add the wet to the dry and stir until just combined. Immediately pour into the greased loaf pan and sprinkle the top with the Pixie Dust. Bake at 350° F for 35-45 minutes or until cake tester comes out clean. Allow to let cool and slice. Serve as a side or under your 'cue.

DENNYMIKE'S SIGNATURE RIBS

MUSTARD PREP FOR RIBS:

Use any commercial prepared yellow mustard, like French's but a store brand will do. This tip works for chicken, pork ribs, butts and brisket. If meat is bloody or wet, use paper towels and pat dry. Spread mustard all over meat using a basting brush or with gloved hands. Remove any excess, but don't be too picky as the mustard will cook off. Prep meat liberally with DennyMike's rub of choice (Sublime Swine is our Favorite for Ribs) and place in food safe plastic bags or container and let sit overnight if possible, but

at least 2-3 hours before cooking. If using a smoker let meat sit out at room temperature for an hour to allow it to warm up prior to cooking.

COOKING PROCESS:

Peel membrane from bone-side of ribs (I use a paper towel to get a good grip). Do mustard prep and sprinkle Sublime Swine generously all over ribs including the bone ends. Start at 400 degrees for 15 minutes and lower temperature to 280 degrees for 45 minutes, flip and smoke at 180 degrees for 45 minutes then flip back and finish at 280 – 300 degrees for an additional 30 – 45 minutes or until done at 175 – 180 degrees. I spritz the ribs occasionally with unsweetened apple juice just enough to keep the burnt ends moist. This recipe works for all types of pork ribs.