

FOOD & WINE

INSPIRATION SERVED DAILY

MAKE THIS NOW

13 Extra-Meaty Father's Day Recipes

BY F&W EDITORS | POSTED JUNE 16, 2015 AT 3:04PM EDT



Throwback Porterhouse Steaks
© Marcus Nilsson

Don't just make Dad dinner, treat him to a meat-stravaganza this Father's Day. Here, F&W's best recipes for grilled pork, lamb and beef. Because there's no better way to say "I love you" than with smoky, juicy, charred meat.

1. **Throwback Porterhouse Steaks**

Butcher Tom Mylan loves making big porterhouse steaks like his father did in the 1980s—brushing them with a simple and delicious combination of bottled barbecue sauce spiked with cheap beer.

2. **Sausage Mixed Grill**

Any and all sausages are welcome in this delicious feast. We like to use breakfast sausage,

weisswurst and either hot or sweet Italian sausage.

3. **Grilled Maple-Brined Pork Chops**

The sweet and tangy maple-syrup and cider-vinegar brine enhances the natural juiciness of the meat.

4. **Sticky Barbecued Beef Ribs**

These luscious ribs are crusty, sizzling and outrageously good.

5. **Grilled Lamb Chops with Roasted Garlic**

A little bit of cumin in the garlicky marinade highlights the lamb's slightly gamey flavor.

6. **Barbecued Brisket and Burnt Ends**

Ten hours on the grill with a slather, a rub and a mop give this brisket an extraordinarily robust flavor.

7. **Grilled Steaks with Ancho Mole Sauce**

Hearty grilled strip steaks are perfect with smoky mole.

8. **Citrus and Garlic Pork Shoulder**

This marinated bone-in pork shoulder is a spectacular centerpiece for any cookout party.

9. **Cumin-and-Coriander Grilled Lamb Ribs**

Ribs are the most inexpensive and unsung part of the lamb. Here, they're rubbed with a flavorful spice mix and basted with an apple cider vinegar and pomegranate molasses sauce.

10. **Grilled Short Ribs with Smoky Blackberry Barbecue Sauce**

These sticky ribs are brushed with an incredible sauce made with grilled blackberries.

11. **Grilled Leg of Lamb with Garlic and Rosemary**

Simply flavored with garlic and rosemary, this leg of lamb develops tons of flavor thanks to slow-cooking.

12. **Molasses-Smoked Baby Back Ribs**

Tim Byres's no-fail ribs are rubbed with a seasoned beer-based mop.

13. **Grilled Lamb Skewers with Mustard Onions**

This Senegalese dish is typically made with all parts of the lamb, but it's also great if you just use the leg.



© Marcus Nilsson

Molasses-Smoked Baby Back Ribs

CONTRIBUTED BY TIM BYRES

ACTIVE: 45 MIN
TOTAL TIME: 2 HR 30 MIN
SERVINGS: 4

• MAKE-AHEAD



Tim Byres has a no-fail method for ribs: He rubs them with a seasoned beer-based mop and cooks them in a foil packet for almost an hour to keep them moist before smoking them over wood.

MOP

One 12-ounce bottle lager

1 cup packed dark brown sugar

1 cup unsulfured molasses

1 stick unsalted butter, melted

1/3 cup white wine vinegar

1/4 cup Creole or brown Mustard

1/4 cup chile powder

1/4 cup smoked paprika

1 tablespoon tomato paste

1/2 tablespoon garlic powder

1/2 tablespoon onion powder

1 teaspoon cayenne pepper

Pinch of ground allspice

RIBS

Two 3-pound racks baby back ribs—membranes removed, racks halved

Kosher salt

Freshly ground pepper

3 cups hardwood chips, such as hickory or applewood, soaked in water for 1 hour and drained

1. MAKE THE MOP Light a grill. In a large bowl, combine all of the mop ingredients and whisk until smooth.

2. PREPARE THE RIBS Season the ribs all over with salt and pepper. Layer two 18-inch sheets of foil on a work surface and set a half rack of ribs in the center; pull the edges of foil up around the ribs. Spoon 3/4 cup of the mop over the rack and seal tightly in the foil. Repeat with the remaining 3 racks. Grill the rib packets over moderate heat, covered, for 45 minutes. Using tongs, transfer the rib packets to a baking sheet and let cool slightly.

3. Meanwhile, transfer the remaining mop to a medium saucepan and bring to a boil. Simmer over moderately low heat, stirring constantly, until reduced to 1 cup, 12 to 15 minutes; let cool completely.

4. Wrap the wood chips in a double layer of foil and poke holes in the top of the packet. Remove the grill grate. Turn the heat off on half of the grill or rake the coals to one side. Set the wood chip packet directly on the flames or on the coals and replace the grill grate. When the chips are smoking, carefully open the rib packets and arrange the racks on the grill over indirect heat. Discard the foil and juices. Cover the grill and smoke the ribs until the meat is very tender, 1 hour. Brush the ribs with the reduced mop, transfer to a platter and serve.

MAKE AHEAD

The finished ribs can be refrigerated for up to 2 days.

SUGGESTED PAIRING

Little goes better with sweet, sticky, smoky ribs than a refreshing beer. Try these with a crisp Lone Star lager (from one of Texas's largest breweries) or Le Petit Prince, a farmhouse-style ale from craft brewer Jester King in Austin.

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