



BBQ Crown Rib with Jalapeño Stuffed Cornbread

INGREDIENTS

6 cups hickory wood chips
1 box white wine (3-litre)
1 ¼ cups yellow cornmeal
¾ cup Hy-Vee all-purpose flour
2 tbsp Hy-Vee granulated sugar
2 tsp Hy-Vee baking powder
1 tsp kosher salt
½ tsp Hy-Vee ground cinnamon
2 Hy-Vee large eggs
1 cup buttermilk
4 oz can Hy-Vee mild diced green chiles, undrained
¼ cup melted Hy-Vee unsalted butter
¾ cup softened unsalted butter, divided
1 St. Louis full slab pork spare ribs (3-¾-lb.)
Hy-Vee vegetable oil
2 bottles Moe Cason I-20 BBQ Sauce (16-oz.)
¾ cup Hy-Vee honey
1 medium jalapeño pepper, thinly sliced and seeded; for garnish

PREPARATION

- 1** Soak wood chips overnight in enough wine to cover; drain. Place soaked chips on one-half of a large double sheet of heavy foil. Fold other half of foil up and over to cover wood chips; seal edges of foil with a double fold. Poke holes on top of packet to allow smoke to come out. Set packet aside.
- 2** Preheat a charcoal or gas grill with two grilling zones: direct grilling over medium heat (350°F) and indirect grilling over low heat (250°F).
- 3** Preheat a 10-inch cast-iron skillet on grill rack over direct heat until hot. Meanwhile, whisk together cornmeal, flour, sugar, baking powder, salt and cinnamon in a large bowl; set aside. Whisk together eggs, buttermilk, green chiles and ¼ cup melted butter in a medium bowl. Pour egg mixture over cornmeal mixture; gently stir until combined (do not overmix); set aside.
- 4** Melt ¼ cup softened butter in the hot skillet; swirl to coat bottom and side of skillet. Pour cornmeal batter into hot skillet. Close grill and bake over indirect heat for 20 to 30 minutes or until a toothpick inserted near center comes out clean. Remove from grill and cool.
- 5** Place wood-chip packet on grill rack over direct heat. Cover grill. Meanwhile, remove silver skin from ribs. Form rib rack into a circular crown shape with meat side out; use kitchen twine or metal skewers to hold crown together. Generously brush both sides with barbecue sauce.
- 6** When chips begin to smoke, oil grill rack for indirect grilling. Place rib crown, standing up, on grill rack. Close grill and smoke for 2 hours, brushing with barbecue sauce every 30 minutes. Continue smoking for 30 to 50 minutes more or until ribs reach 180°F. Remove rib crown from grill; tent with foil and let stand for 20 minutes.
- 7** While the meat is grilling, also prepare smoked honey. Pour honey in an 8×8-in. oven-safe baking dish. Place baking dish over indirect heat, next to rib crown. Smoke for 1 hour. Remove honey from grill and cool to room temperature. Transfer honey to a mixing bowl. Add remaining ½ cup softened butter. Beat with an electric mixer on low until light and fluffy. Set aside.
- 8** To serve, cut cornbread into 1-in. cubes and place in center of rib roast; dollop with smoked honey. Garnish with sliced jalapeños.

NUTRITION FACTS

Calories: 1070
Total Fat: 53g
Saturated Fat: 24g
Trans Fat: 1g
Cholesterol: 205mg

Sodium: 2060mg
Carbohydrates: 128g
Fiber: 2g
Sugar: 102g
Protein: 24g