



BBQ Side Dishes



TAKE LIFE WITH A SLICE OF BACON, A SLAB OF HAM, AND A RACK OF RIBS

...Potato Salad with Celery and Herbs...

- 3 lb. red new potatoes
- Kosher salt
- pepper
- 1 lemon
- ¼ c. olive oil
- 2 tbsp. Dijon mustard
- 4 stalk celery
- ¼ c. chopped fresh flat-leaf parsley
- ¼ c. chopped fresh dill
- 2 hard-boiled eggs



- Place potatoes in a large pot, cover with cold water and bring to a boil. Add 2 tsp. salt, reduce heat, and simmer until potatoes are just tender, 10 to 15 min. Drain and run under cold water to cool. Cut potatoes in half or quarter if large.
- Meanwhile, grate 2 tsp. lemon zest into a large bowl, then squeeze in the juice (you should have about 3 tbsp. juice total). Whisk in the oil, mustard, and 1/4 tsp. each salt and pepper.
- Add potatoes and celery to bowl and gently toss to coat. Fold in the parsley and dill and top with the eggs, if desired.

Make Ahead: Prepare the potato salad without the parsley and dill and refrigerate for up to 2 days. Fold in the herbs and top with the eggs, if using, just before serving.

<http://www.countryliving.com/food-drinks/recipes/a33881/potato-salad-celery-herbs-recipe-wdy0713/>



Mozzarella, Red Pepper &



Bacon Skewers

- 6 whole roasted red peppers (from 2 24-oz jars), cut into 32 (3/4"-x-5" strips)
- 32 fresh basil leaves
- 11 slices cooked bacon, cut into thirds
- 32 (about 12 oz.) Ciliegine (cherry-size fresh mozzarella balls)
- 2 tbsp. extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper

Directions

- Top pepper strips with basil, bacon, and mozzarella, dividing evenly. Roll pepper around filling and secure with a wooden pick.
- Arrange on a platter and drizzle with oil. Season with salt and pepper. Makes 32. <http://www.countryliving.com/food-drinks/recipes/a38084/mozzarella-red-pepper-bacon-skewers-recipe/>



BBQ Ranch Pasta Salad



- 1 pound pasta, recipe used cavatappi, cooked al dente
- 1 cup Hidden Valley® Honey BBQ Dressing
- 1/3 cup sour cream
- 1 can black beans, rinsed and drained
- 1 cup canned corn, drained
- 1/2 red bell pepper, diced
- 1/2 small red onion, finely diced
- 1 1/2 cups diced cooked chicken
- 1 cup shredded cheddar cheese
- 2 tablespoons chopped fresh cilantro
- 1 cup corn chips

Instructions

- Place cooked pasta in a large bowl.
- Stir together Hidden Valley® Honey BBQ Dressing and sour cream and pour over pasta. Toss to mix.
- Add all remaining ingredients, except corn chips, and stir to combine.
- Refrigerate until ready to serve and sprinkle corn chips on top just before serving. <https://spicysouthernkitchen.com/bbq-ranch-pasta-salad/>

4 Different types of Pork Ribs

Spare ribs are the most common, and come from the underbelly of the pig; **St. Louis-style** are similar to spare ribs, but the breastbone is removed; **country-style** have the highest meat-to-bone ratio; and **baby-back** have the least fat.



GRILLED PORTOBELLA MUSHROOMS WITH SPINACH AND CHEESE

- 3 Portabello mushroom caps
- 1 tablespoon canola oil
- 4-oz. reduced-fat cream cheese, softened
- 1 cup grated extra sharp cheddar cheese (about 4 oz.)
- 1 clove garlic, grated or finely minced
- 2 cups firmly packed fresh spinach, finely chopped
- salt and pepper to taste

DIRECTIONS:

1. Preheat the grill to medium heat.
2. Wipe the mushrooms with a damp paper towel to clean off any dirt. Dry well. Do not rinse under water. Using a spoon, take out the black gills of the mushrooms. Also remove the stems. Using your hands, rub oil onto the outside of the mushrooms.
3. In a mixing bowl, mix together softened cream cheese, sharp cheddar, garlic and spinach. Taste and add salt and pepper to taste. Mix until combined. Divide cheese mixture between three prepared mushroom caps (use your hands!).
4. Put on the grill, cover and cook until cheese is melted and mushroom is cooked, about 10 min. Transfer to a serving dish and serve immediately.

Note: These can also be made in the oven, 425° for 10 min. You want to see the cheese bubbling!

<http://www.rachelcooks.com/2015/09/04/grilled-portobella-mushrooms-with-spinach-and-cheese/>

Fresh Black-Eyed Peas Salad

- 4 c. fresh or frozen black-eyed peas
- 2 1/2 c. chicken stock
- 1 red bell pepper, chopped
- 1 jalapeno pepper, seeded and chopped
- 1 pint yellow cherry tomatoes, halved
- 3 scallions, sliced
- 1/4 c. olive oil
- 1/4 c. apple cider vinegar
- Kosher salt and freshly ground black pepper
- 2 c. coarsely chopped baby spinach



Directions

1. Bring peas and chicken stock to a boil in a medium saucepan over medium-high heat. Cover, reduce heat to low, and cook until tender, 5 to 7 min. Drain and cool 30 min.
2. Stir together peas, peppers, tomatoes, scallions, oil, and vinegar in a bowl. Season with salt and pepper. Chill until ready to serve, at least 4 hours and up to 24 hours. Fold in spinach.

<http://www.countryliving.com/food-drinks/recipes/a42429/fresh-black-eyed-peas-salad-recipe/>



Grilled Lemon Garlic Zucchini

- 1/4 cup unsalted butter, melted
- 3 cloves garlic, minced
- 1 tsp. Italian seasoning
- Juice of 1 lemon
- Kosher salt and freshly ground black pepper, to taste
- 2 medium zucchini, cut diagonally into 1/2-inch-thick slices
- 2 tbsp. chopped fresh parsley leaves

DIRECTIONS:

- In a small bowl, whisk together butter, garlic, Italian seasoning and lemon juice; season with salt and pepper, to taste. Brush zucchini slices with butter mixture.
- Heat a grill pan over medium high heat. Add zucchini in a single layer and grill until charred on both sides and just beginning to soften, about 2 min. per side.
- Serve immediately, garnished with parsley, if desired.

<http://damndelicious.net/2015/05/15/grilled-lemon-garlic-zucchini/>

Dream. Plan. Do.

~Tricia
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