



Live Stream Cooking Class

- Menu -

Peach and Mozzarella Caprese Salad

Oven BBQ Pork Ribs

Sweet Baked Corn Cake

www.cookingthymewithstacie.com

To access the class video copy and paste the link below into your browser:

www.cookingthymewithstacie.com/video-class-purchase/pydrib63021

Shopping

Dairy

- 8 ounces, fresh mozzarella
- 8 ounces sour cream
- 2 eggs, beaten
- 8 TB butter

Pantry

- 3 TB honey
- 2 TB white wine vinegar
- ¼ cup olive oil
- 1 bottle of your favorite BBQ sauce (for ease of preparation we will not be making the sauce from scratch)
- 1 box Jiffy Corn Muffin Mix
- 1 can creamed corn
- 1 can whole kernel corn
- Cooking spray

Produce

- 5 yellow peaches
- 4 green onions, white and green parts, chopped
- ½ cup fresh cilantro, plus extra for garnish
- 3 limes
- 6 ounces baby arugula

Protein

- 2 – 2.5 lbs. pork ribs (one rack – which feeds 2 – 3 people) Buy an additional rack if necessary

Spices

- Kosher salt
- Black pepper
- 1 TSP cumin
- 1 TSP chili powder

Equipment

Baking

- 1 – 2 large rimmed baking sheets
- Aluminum foil
- 11” x 7” pan or a 9” x 13” pan

Electric

- Food processor (you could use a blender)

Tools/Utensils

- Chef’s knife
- Cutting board
- Measuring cups and spoons
- Mixing bowls
- Paring knife
- Pastry brush

Mise en Place

The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

- **I recommend you read through the recipes before class.**
- **Collect all the ingredients and organize them by recipe**
- **I encourage you to prep your ingredients so that you will have more time to watch the instruction.**

We will be starting to bake the ribs during the class, the rest of the items we will be prepping only!

Peach Caprese Salad

Serves 4

For the dressing:

1 yellow peach, peeled and chopped
4 green onions, white and green parts, chopped
½ cup fresh cilantro, leaves and tender stems
1 TSP Kosher salt
3 TB honey
1 TSP cumin
1 TSP chili powder
Zest from 1 lime
Juice from 3 limes
2 TB white wine vinegar
¼ cup olive oil

For the salad:

4 yellow peaches
8 ounces, fresh mozzarella, sliced
6 ounces baby arugula

Peel and chop 1 peach. Cut the remaining 4 peaches into slices.

To make the dressing: Process the chopped peach, green onions and next 8 ingredients in a food

processor 10 to 15 seconds or until smooth. While the motor is running, add olive oil and process until thoroughly combined.

(at this point you can pause preparation until ready to serve.)

Toss the arugula with some of the dressing and arrange evenly on 4 plates. Alternately layer peach rounds and cheese slices over salad greens. Drizzle with remaining peach dressing. Garnish, if desired with additional cilantro sprigs.

Oven Baked Pork Ribs

Serves 2 – 3 (eating 4 – 5 ribs per person)

2 – 2.5 lbs pork ribs (one rack)

Kosher salt

Black pepper

Your favorite BBQ sauce

Preheat the oven to 275° F. Line a large rimmed baking sheet with aluminum foil.

To prepare the ribs you need to remove the membrane from the underside of the rack. Get it started by cutting through with a paring knife and then start pulling it away from the ribs. It should come off in a fairly large pieces, if not fully intact in 1 sheet.

Once the membrane is removed, season both sides with salt and pepper.

Place the rack of ribs on the prepared pan. (if the rack is too long to fit, but the rack in half) Cover it tightly with aluminum foil.

Place in the preheated oven 4 hours.

Remove from the oven. Turn the oven to broil.

Brush the ribs with your favorite BBQ sauce, and place them on the oven rack almost to the top of the oven. Broil to caramelize the sauce about 3 minutes. Watch them closely or they will burn.

Remove and cut!

*You can easily double this recipe and make 2 racks!

Sweet Baked Corn Cake

1 box Jiffy Corn Muffin Mix
1 can creamed corn
1 can whole kernel corn, drained
8 ounces sour cream
2 eggs, beaten
8 TB butter, melted
Cooking spray

Preheat the oven to 350 ° F.

Combine all the ingredients in a large mixing bowl. Spray a baking dish with cooking spray.

Pour into a greased casserole dish. I use an 11"x7" glass dish.

At this point you may cover it and place in refrigerator until ready to bake.

*I suggest you bring up to room temperature again before baking. This should take 20 – 30 minutes on the kitchen counter, otherwise you will need additional cooking time if baking directly from the refrigerator.

Bake for 45 – 50 minutes.

(You may use a 9"x13" pan but adjust the cooking time, start checking it at 40 minutes.)

It is done when a toothpick inserted comes out clean.