



**CRISPY HAM RIBS  
WITH SORGHUM MUSTARD GLAZE AND HERBS**  
2015 PORK SUMMIT MARKET BASKET  
TEAM SHEPHERD



*Yield: 2 slabs of pork ribs*

**Ingredients**

Water  
Kosher Salt  
Brown Sugar  
Curing Salt #1  
Pork Ribs  
Fresh Herbs

**Amounts**

1 gal.  
1 ½ cups  
2 cups  
1 ½ oz.  
2 slabs  
as needed

**Method**

1. Make the brine - warm the water to dissolve the salt and sugar.
2. Let brine cool.
3. Vacuum seal ribs submerged in brine overnight in the fridge.
4. Remove ribs from brine, place in smoker at 225°F for five to six hours or until almost tender.
5. Place ribs in cooler and let rest. Once cooled, portion into single riblets.
6. To finish - Place ribs on a medium to high grill; cook until ribs are warmed through and have a nice char.
7. Toss ribs in glaze (sub-recipe) and take to plate.
8. Garnish with fresh herbs.

Recipe Credit: Team Shepherd  
2015 Pork Summit Market Basket  
National Pork Board

## SUB-RECIPE: SORGHUM MUSTARD GLAZE

<b>Ingredients</b>	<b>Amounts</b>
Sorghum	¾ cup
Dijon Mustard	½ cup
Yellow Mustard Seed	1 Tbs.
Black Pepper, freshly ground	½ tsp.
Fish Sauce	½ Tbs.

### **Method**

1. Combine all ingredients together in a small pot and simmer for 20 minutes.
2. Reserve warm for service.

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