

1st Place Kentucky Pork Producers Cooking Competition
Joey Clark

J C's Smokin Ribs

INGREDIENTS

2 racks of baby back ribs
¼ cup of yellow mustard
1 cup dry rub
½ cup brown sugar
¼ cup of butter
1 cup of barbecue sauce

COOKING INSTRUCTIONS

Remove membrane from ribs
Rub with mustard
Sprinkle with dry rub
Marinate at least two hours
Set smoker at 250 degrees
Add hickory wood and ribs
Smoke for 5 to 5 ½ hours
Remove from smoker
Add brown sugar to meat side of ribs
Top with softened butter
Wrap in aluminum foil
Return to heat for ½ hour

2nd Place Kentucky Pork Producers Cooking Competition

Kim Mattingly

Piggy Mac Crunch

INGREDIENTS

2 lbs pulled pork

1 cup BBQ sauce

3 cups macaroni and cheese

1 cup pretzel crumbs

COOKING INSTRUCTIONS

Smoke a Boston butt with your favorite rub (for your pulled pork). Cook it in the oven for 8 hours at 280 degrees.

Preheat oven to 425 degrees.

Make your macaroni and cheese in a saucepan and set aside.

In a baking dish, add the shredded pulled pork and drizzle with your favorite BBQ sauce. Add the macaroni and cheese on top. Sprinkle with pretzel crumbs.

Bake in oven at 425 degrees for 20 minutes.

Serve and enjoy.

3rd Place Kentucky Pork Producers Cooking Competition

Lynn Rupley Smith

Apricot Walnut Pork Loin

INGREDIENTS

1 boneless pork loin
1 tbsp. cracked pepper asiago spice
1 large onion chopped in small pieces
2 tbsp. soy sauce
10 oz. jar Apricot Preserves
½ c. coarsely chopped walnuts

COOKING INSTRUCTIONS

Rub pork loin with Cracked Pepper Asiago Spice. Mix together Soy sauce and Onion pieces. Put six and Loin in plastic bag and marinate for 4 hours turning every 30 minutes. Remove from bag and spread with Apricot Preserves and Walnuts and wrap in foil. Place on roasting pan and cook in slow oven 300 degrees for 90 minutes. Remove and let rest about 15 minutes. Slice into serving size slices.

Kentucky Pork Producers Cooking Competition
Honorable Mention
Ms. Debbie Peden

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Touchdown Shredded Pork Posole Soup

INGREDIENTS

2 lb Pork Shoulder (Boston Butt)
4 T chili seasoning (2 for the rub, 2 for the soup) (ingredient 1)
1 Red Onion (half of it sliced, half of it chopped) (ingredient 2)
Kosher Salt and Ground Pepper
1 T Canola Oil
5 Tomatoes (3 round pureed, 2 Roma chopped) (ingredient 3)
4 cups Chicken broth (ingredient 4)
Kosher Salt and Ground Pepper to taste
Chopped fresh cilantro (ingredient 5)

COOKING INSTRUCTIONS

Coat meat with 2 T of the chili seasoning.

Place in Dutch Oven or roasting pan with ½ cup water and topped with sliced onions (half of the onion).

Cover tightly with foil or lid then place in oven at 275 degrees for 5-6 hours, or until fork tender. Remove from oven and let rest till cool enough to handle, then remove any large chunks of fat and shred meat (reserve juices).

Heat oil in large pot and saute onions (the rest of the onion) till translucent (5 mins).

Add tomatoes (pureed and chopped) until softened (2 mins).

Add chicken broth.

Stir occasionally for 30 minutes.

Add shredded pork and pan juices to soup and simmer for 30 more minutes. Salt and pepper to taste.

Serve with chopped cilantro.