

10TH ANNUAL
CULINARY WEEK

Anderson University Center
April 2-6, 2018

Following the way
food evolves as
populations migrate.

BARBECUE NORTH VS SOUTH

Hosted by:
**Geoffrey Christman
& Adam McMakin**

Wicked Good Rub

from *Pitmaster* by Andy Husbands and Chris Hart

Ingredients:

- | | |
|------------------------------|-------------------------|
| 1/4 cup brown sugar - packed | 1 Tbsp black pepper |
| 1/4 cup granulated sugar | 1 Tbsp kosher salt |
| 2 Tbsp smoked paprika | 1 Tbsp garlic powder |
| 1 Tbsp chili powder | 1 tsp red pepper flakes |
| | 1 tsp dried thyme |
| | 1 tsp dried rosemary |

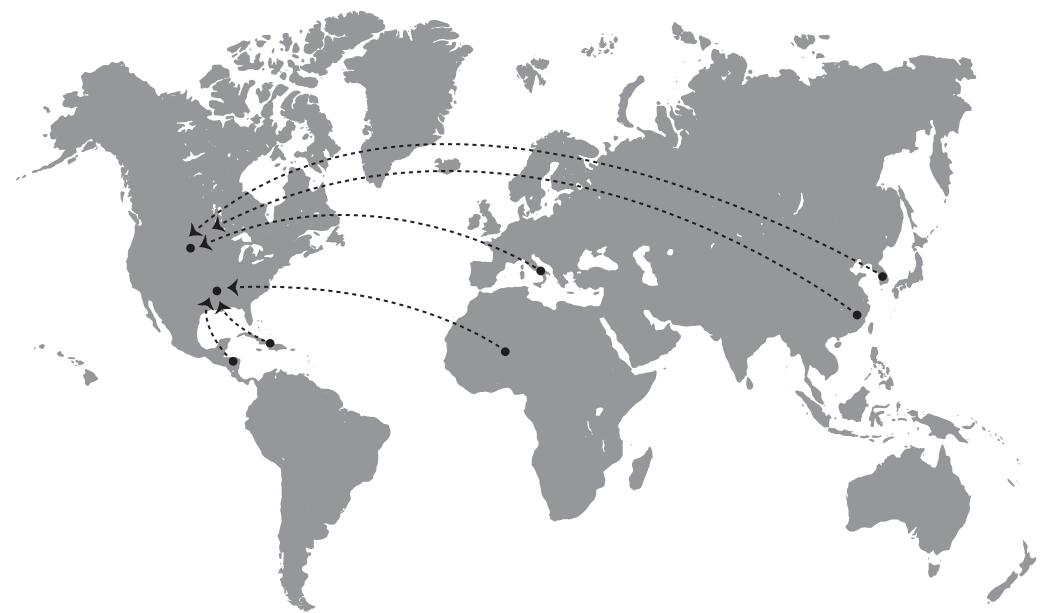
Method

Whisk the ingredients together in a mixing bowl. Working in batches if necessary, pulse the mixture in a spice grinder for 30 seconds to ensure even blending. Transfer to an airtight container.

Storage

Store in an airtight container out of the sunlight. Somewhere in the next 1 to 2 month range, the rub will start to lose its vibrant flavor.

Prep time: 20 minutes | Yield: A little more than a cup





Cherry Barbecue Sauce

www.tasteofhome.com/recipes/cherry-barbecue-sauce

Ingredients:

- 1 medium onion, chopped
- 2 tablespoons butter
- 2 garlic cloves, minced
- 2 cups fresh or frozen dark sweet cherries, pitted and coarsely chopped
- 1 cup ketchup
- 2/3 cup packed brown sugar
- 1/4 cup cider vinegar
- 1 tablespoon Worcestershire sauce
- 2 teaspoons ground mustard
- 1/2 teaspoon pepper
- 1/8 teaspoon Liquid Smoke, optional

Method

In a large saucepan, saute onion in butter until tender.
 Add garlic; cook 1 minute longer.
 Stir in the remaining ingredients.
 Cook, uncovered, over medium-low heat for 20 minutes or until cherries are tender and sauce is thickened, stirring occasionally.

Yield: about 3-1/2 cups.

The BBQ Glaze

from *Pitmaster* by Andy Husbands and Chris Hart

Ingredients:

- 1 c packed light brown sugar
- 1 c honey or maple syrup
- 1/2 c apple cider vinegar
- 1 tsp mustard seeds
- 1 tsp dried thyme
- 1 tsp minced garlic
- 1 tsp garlic powder
- 1 tsp ground black pepper
- 1 tsp crushed red pepper flakes
- 1 tsp kosher salt
- 2 c ketchup
- 2 tbs yellow mustard
- 2 tbs Worcestershire sauce
- 2 tsp fermented chili sauce or your favorite hot sauce

Method

Combine the brown sugar, honey or maple syrup, vinegar and spices in a small saucepan over medium high heat. Bring to a boil, stirring occasionally, and then lower the heat to medium and simmer for 4 minutes.
 Add ketchup, mustard, Worcestershire sauce, and fermented chili sauce and mix well. Simmer, stirring occasionally for 5 minutes more.

Cool to room temperature and pour off into 3 pint-sized mason jars.

Storage

Refrigerate, tightly covered, for up to 2 months.

Prep time: 5 minutes | Cook time: 20 minutes | Yield: 5 cups