



## **Citrus Paprika BBQ Wild Boar Ribs + Scallion-Fingerling Potato Salad**

*by Chef Ryan DePersio*

**Serves: 6-8**

### **Spice Mix**

#### **Ingredients**

- 3 tb. ground fennel
- 3 tb. ground cumin
- 2 tb. paprika
- 1 tb. mustard seed
- 1 tb. cayenne pepper
- 3 tb. ground coriander
- Salt and ground black pepper

#### **Preparation**

1. Combine all ingredients in small bowl.
2. Mix well.
3. Set aside.

## **BBQ Sauce**

### **Ingredients**

- 2 tb. canola oil
- 2 tb. unsalted butter
- 1 cup shallots, sliced
- 2 ancho peppers
- 1 jalapeño, sliced
- 1 serrano chile, sliced
- 1 orange, sliced (skin off)
- 1 cup tomato paste
- 2 cups orange juice
- 2 tb. paprika
- 1 cup red wine vinegar
- 1 cup brown sugar
- ¼ cup picked thyme

### **Preparation**

1. Place oil and unsalted butter in a 10 quart pot.

2. When butter begins to foam, add shallots, peppers, and orange slices.
3. Sauté on medium heat for 5 minutes, stirring every minute.
4. Add tomato paste and stir for 30 seconds.
5. Deglaze with orange juice.
6. Add paprika, vinegar, brown sugar, and thyme.
7. Reduce slowly for 20 minutes.
8. Put all ingredients in blender until smooth.
9. Then pass through a chinois and cool.

## **Ribs**

### **Ingredients**

4 racks of wild boar ribs (or babyback ribs)

Spice Mix

BBQ Sauce

### **Preparation**

1. Preheat oven to 325° F.
2. Rub ribs with Spice Mix and wrap in aluminum foil.
3. Place on sheet tray in oven for 3 ½ to 4 hours.
4. Check--meat should be falling off bone.
5. Cool down and cut into 1 or 2 bone pieces.

6. Heat back up in oven and brush with citrus BBQ Sauce.
7. Finish on grill or broiler to get a little char.

## **Scallion-Fingerling Potato Salad**

### **Ingredients**

- 2 lbs. fingerling potatoes
- 2 tb. canola oil
- 2 tb. unsalted butter
- ½ qt. sliced scallions
- ½ cup crème fraiche
- 1 tsp. chopped garlic
- 2 tb. chopped Peppadews (sweet piquanté peppers)
- ¼ cup Peppadew pickling liquid
- ¼ cup of chopper basil
- 2 tb. of diced mint
- salt and ground black pepper

### **Preparation**

1. Place fingerlings in a pot with cold water; add a handful of salt.
2. Bring to a boil and lower to a simmer for 5 minutes.
3. Drain and cool.
4. While cooling, heat up a sauté pan on medium heat.

5. Add canola oil and unsalted butter to pan.
6. When butter foams, add scallions and season with salt and pepper.
7. Lower heat and sweat for 2 minutes.
8. Remove scallions from pan and cool.
9. Place potatoes in a bowl and smash with hands or potato masher.
10. Mix all ingredients in potatoes and season with salt.
11. Serve with ribs.