



River Recipes

All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.



Kate's All Star BBQ Menu

In matters of cookery there are not a number of principles, there is only one, and that is to satisfy the person you are serving.

-Marie-Antoine Carême (French Chef 1783-1833)

Always start with dessert first!

My personal motto and just a suggestion for the rest of the world...

and it might just make your life a little sweeter...

The Sweet Spot...

Chocolate Chunk Pecan Pie –luscious and divine, serve with the best vanilla ice cream you can buy

A Little on the side...

Baked Beans with Brown Sugar and Bacon–Sweet and salty and right on the money

Roasted Potato Salad with Bacon–Everything is better with bacon

Black Bean and Corn Salad–Crispy and Tangy

Roasted Corn on the cob with Garlic Butter and Parmesan Cheese

The All Stars

Pulled Beef or Pork–Slow cooked and succulent

Chocolate Chunk Pecan Pie

1/3 cup melted butter
2/3 cup white sugar
1 cup corn syrup
3 tablespoons of Jack Daniel's Whiskey
3 eggs
½ tsp salt
1 ¼ cup pecans, chopped
10 oz of semi-sweet or dark chocolate chunks or chips
Or just throw the whole bag in like I do...
1 refrigerated pie crust, about 9 inches...make sure it is deep-dish style....

Make sure your oven is preheated to 375F.....

With a hand blender in a mixing bowl, mix eggs, whiskey, butter, salt, sugar, and corn syrup until it is creamy and smooth. Stir in the pecans.

Next-pour the chocolate pieces in the bottom of the pie crust and then pour the pecan-egg mixture on top. Place in the oven...for about 55 minutes. If the crust starts to become too brown, use a pie crust shield (yep-they sell them) or foil to protect the edges...

It will be done when you place a knife in the middle and comes out with a bit of filling attached...let cool and then refrigerate for two hours or so... Serve with Vanilla ice cream or crème anglaise....life will be instantly better after one bite....I promise!

Black Bean and Corn salad

2 cans of black beans, rinsed and drained
2 stalks of celery
2 green onions, sliced
1 corn cob, grilled or roasted. Remove kernels with a knife
1 green pepper, chopped
1 can pimentos, chopped
½ cup cilantro, chopped
¼ cup canola oil
1 lime, juiced

Dressing:

½ cup of water
¼ cup sugar
2 Tbsp white vinegar
Salt and pepper-to taste

In a sauce pan, mix water, sugar, vinegar and salt and pepper. Bring to a boil, let cool. Mix remaining ingredients in a bowl. Pour dressing over the top and let it marinate overnight. Serve when well chilled.

Baked Beans with Brown Sugar and Bacon

1 pound navy beans
1 large onion, chopped
32 tablespoons Dijon mustard
1/4 cup dark brown sugar
1/4 cup light brown sugar
1/2 cup barbeque sauce-whatever flavor you like
1/3 cup molasses
6 strips of bacon, cooked until crispy-reserve bacon grease
1 teaspoon salt, or to taste

After cleaning the beans (remove discolored beans, rocks, etc) in a large pot or bowl, soak them in water overnight 8 hour or so.

The next day, drain them and put them in a large pot with water covering them about an 1 inch over the top. Bring to a boil and simmer for 45-55 mins until tender. When they are done, drain, set aside to cool and make sure to reserve the liquid.

Preheat oven to 350F. In a large baking dish, mix the beans, bacon, onions, mustard, BBQ sauce, molasses, and 1/4 cup of bacon grease. Mix together. Next cover the beans with the reserved bean liquid to just cover them. Mix together.

Cover the baking dish and cook for about 2 hours. Check on the beans to make sure there is enough liquid inside so they don't dry out. When they are tender, remove the cover and let bake for another 20 minutes or until the top is crispy.

You may also make this dish using a slow cooker.

Roasted Corn on the cob with Garlic Butter and Parmesan Cheese

6 Ears of corn-with husks still on
1 stick of butter
2 cloves of garlic
1/2 cup parmesan cheese
Cracked black Pepper
Sea Salt

With the husks still on each ear of corn, soak them in water for 10-15 minutes. After they have soaked, place them on the grill for 15-20 minutes. While they are cooking, in a small sauce pan mix butter and garlic together until it melts either on the grill or stove top. When the corn is done, baste the corn with garlic-butter mixture, sprinkle cheese and season with salt and pepper. Enjoy!

Roasted Potato Salad with Bacon

5 pounds baby bliss potatoes-sliced in half
1/2 cup olive oil
1/2 cup garlic, chopped
8 ounces bacon-cooked until crispy-save the bacon grease
1/3 cup balsamic vinegar
¼ cup chopped garlic
1/2 cup olive oil
1 medium red onion, sliced in half moons
½ red bell pepper, seeded and diced
1 bunch parsley, rinsed and chopped
2 stalks of celery-diced
Sea salt and Fresh ground pepper to taste

Preheat oven to 350F degrees

Toss potatoes with 1/2 cup olive oil, 1/2 cup garlic and bake in the oven on a cookie sheet until tender. After they are cooked, cool them until easy to handle. Next in a mason jar, place olive oil, balsamic, garlic, and ¼ cup of bacon grease. Shake until it is all mixed together.

In a bowl mix the potatoes, onions, red peppers, parsley, and celery. Toss with dressing and season to taste. Let this chill for 30 minutes in the refrigerator before serving

Pulled Beef or Pork

2 cans (4 ounces each) chopped green chilies
1 can (8 ounces) tomato sauce
1 cup barbecue sauce
1 large sweet onion, thinly sliced
1/4 cup chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano
1 boneless pork loin roast or beef pot roast or chuck cut (2-1/2 to 3 pounds) or
1 can (15 ounces) black beans, rinsed and drained

Flour tortillas

Toppings: sour cream, shredded lettuce and chopped tomatoes, optional

In a 3-qt. slow cooker, combine the chilies, tomato sauce, barbecue sauce, onion, chili powder, cumin and oregano. Add pork or beef. Cover and cook on low for 8-9 hours or until meat is tender.

Remove pork or beef. When cool enough to handle, shred meat using two forks. Return to slow cooker. Stir in black beans; heat through. Serve on tortillas; top with sour cream, lettuce and tomatoes if desired.