

Touchdown Party Foods

A SHEEPISH CONFESSION: I'M NOT WHAT you'd call a die-hard sports fan. But I do love an excuse to get together with friends—around a table or television—and make a meal out of a mix of spicy, fun-to-eat appetizers and cold libations.

When it comes to big, game-winning flavors, Chris Shepherd is in a league of his own. His menus feature ingredients from around the globe. He serves Crispy Ham Ribs With Sorghum Mustard Glaze at his four Hay Merchant restaurants on the club level of NRG Stadium during Houston Texans games.

"This dish puts two of the greatest things on the face of the planet together: ham and ribs," he says.

PAULA DISBROWE, FOOD EDITOR

Crispy Ham Ribs With Sorghum Mustard Glaze

BRINE

- 1 gallon water
- 2 cups light brown sugar
- 1½ cups kosher salt
- 1½ ounces curing salt No. 1

RIBS

- 2 slabs pork ribs

GLAZE

- ¾ cup sorghum
- ½ cup Dijon mustard
- 1 tablespoon yellow mustard seeds
- ½ teaspoon freshly ground black pepper
- ½ tablespoon fish sauce
- Sliced scallions for garnish

1. Combine the brine ingredients in a large pot over medium heat and stir until the salts and sugar melt. Let the brine cool and submerge the ribs. Weigh the ribs down to keep them completely submerged in the liquid, and then refrigerate 4–5 days.

2. When you're ready to cook the ribs, remove them from the brine and pat dry. Heat a smoker to 225 degrees, and smoke the ribs 5–6 hours or until almost

HARRY PAT WELDRON

