

Recipes by Ernest “Porkchop” Phillips, Grilling and Barbeque Master

“PORKCHOP” PHILLIPS COUNTRY STYLE CORN

Ingredients:

*5 ears of fresh sweet corn
2 oz water
Margarine or butter
Black pepper, medium ground
Salt*

Rinse and shuck the corn. Slice the corn off the cob, then, using a knife, scrape the milk from the cob. Preheat a non-stick skillet or wok to 300 oF (medium to low). Add 2 tablespoons of margarine or one tablespoon of butter then add the 2 oz water. Add in the corn and stir in. Let the corn cook for about 8 minutes while keeping stirring so the corn does not stick. Finish with black pepper and salt to taste.

Serves 4.

KOREAN STYLE MARINADE FOR BEEF STIR FRY

Ingredients:

*Brown sugar
Soy sauce
Apple cider vinegar (optional)
Korean or New York style steak
Olive oil
Fresh vegetables: onions, garlic and summer squash.
Chili (optional)*

Combine equal parts brown sugar and soy sauce. Add (optional) 1 teaspoon apple cider vinegar to taste. Dice the beef and put in the marinade for about 20 minutes at room temperature.

Chop onions, garlic and squash. In a skillet or wok, add some olive oil and preheat to high (350 oF). Drain the beef, add to skillet and cook for 2 to 4 minutes, then add your veggies. Saute for another 3 minutes. Add 1 tablespoon of the marinade on top and serve. If you like it hot, sprinkle with chili.

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ROSEMARY STIR FRY CHICKEN

Ingredients:

Rosemary

Parsley

Onions

Garlic

Thyme

Basil

Olive oil

Skinless chicken thighs

Chopped veggies: onions, cauliflower, broccoli, bell peppers, etc.

Chop together the rosemary, thyme, parsley, a couple of leaves of basil, the garlic and the onion.

Dice the skinless chicken thighs and mix them up with the chopped herbs.

In a skillet or wok, add 2 tablespoons of olive oil and preheat to high (350 oF). Add the chicken and stir briskly for 6 minutes until cooked about 70%, then add your chopped veggies. Cook for 4 minutes. Season with salt and pepper.

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