



HOME CHEF

PREMIUM

Sous-Vide Southern Baby Back Ribs

With Hush Puppies and Collard Greens



We take the guesswork out of ribs for you and get these babies (baby backs, that is) on your table in minutes, instead of hours. Hush puppies and collards are classic accompaniments to the BBQ feast. New to frying hush puppies? Trust your eyes and ears: listen for sizzling hot oil, look for a golden brown crust.

OVERVIEW



TIME TO PREPARE



EXPERT RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 1436
Carbohydrates: 101g
Fat: 91g
Protein: 52g
Sodium: 1606mg
per serving

DIETARY



NUT-FREE

DRINK PAIRING

You're going to want a hearty porter beer to stand up to this rich rack of BBQ. If you like strong, smoky flavors, go for the gold here—we like Stone Brewing Co.'s Smoked Porter.

INGREDIENTS

1 Yellow Onion
12 oz. Collard Greens
1 Sous Vide Baby Back Ribs
1 oz. Apple Cider Vinegar
1 oz. Tabasco Sauce
1 Corn Bread Mix
¼ Cup Flour
2 ½ oz. Milk, Whole
2 oz. Liquid Egg
8 oz. Canola Oil
2 oz. Honey Mustard

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Grater
Baking Sheet
2 Mixing Bowls
Medium Pan
Medium Pot

DID YOU KNOW?

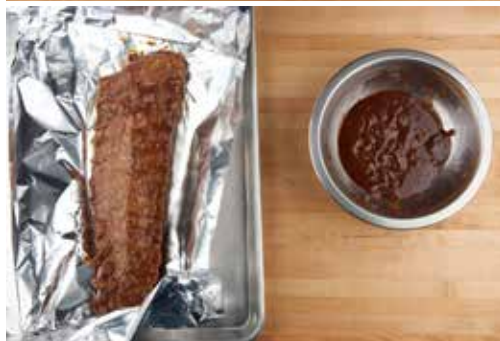
Sous-vide is a cooking method where food is sealed in a plastic bag and gently cooked, sometimes for many hours, in a low temperature water bath. The result is incredible tender meat cooked in its own natural juices and flavor. And when it comes to frying, here's a chef's tip: a kernel of popcorn will pop in oil between 350 and 360 degrees.

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Prepare the Ingredients

Preheat oven to 375 degrees. Thoroughly rinse produce and pat dry. Peel and halve **onion**. Slice half the onion into thin strips (julienne) and grate the other half on the large holes of a grater. Stem **greens** and coarsely chop.



Prepare and Cook the Ribs

Line a baking sheet with enough foil to cover the **ribs** on the pan. Scrape **sauce** off ribs with a spoon and set aside in a small bowl. Place ribs on baking sheet and pour 3 Tbsp. **water** over them. Fold each side of the foil over ribs to make a closed package. Place ribs in oven for 30-35 minutes or until they have reached a minimum internal temperature of 165 degrees. *Keeping ribs wrapped in foil traps the moisture, juice, and flavor inside.*



Cook Onions and Collard Greens

While ribs are in oven, place a medium pan over medium heat. Add 1 Tbsp. **olive oil** into hot pan, then add sliced **onions** and a pinch of **salt and pepper**. Cook for 3-5 minutes until onions begin to get tender. Add ¼ cup **water**, 1 Tbsp. **apple cider vinegar**, turn the heat to high, and bring to a boil. Add **collard greens**, reduce heat to medium, cover, and allow to simmer for about 15 minutes. Season with **salt, pepper**, and **Tabasco sauce** to taste (reserve some for garnish, if desired.) Set aside.



Prepare Batter and BBQ Sauce

In a medium bowl, combine **corn bread mix, flour, milk, eggs**, and **grated onion**. Stir batter together and set aside. Adjust the seasoning of the BBQ sauce to taste by adding remaining **apple cider vinegar, tabasco** (to taste), and **salt and pepper**. Take **ribs** out of the oven and gently open the foil. Spoon some of the **BBQ sauce** on the ribs and spread evenly. Return ribs to oven and cook for another 10-15 minutes, until the sauce begins to brown.



Cook the Hush Puppies

Place a medium pot over medium heat, add **oil** so it reaches ½" up the side of the pan, and heat to 350 degrees. Test oil by dropping in a little piece of batter—it should sizzle and turn golden. Use two spoons to scoop ping-pong sized balls of hush puppy **dough** up and into oil, 4 at a time. Work in batches, letting oil reheat in between each batch. Let brown for 3 minutes (lift to check), then flip and brown other side for about 3 minutes. Remove puppies to a paper towel-lined plate. *To keep warm, remove to the sheet pan containing the rib foil packet.*



Plate the Dish

Place 2-3 **hush puppies** and **collard greens** on each plate. *Save those extra hush puppies for leftovers!* Cut the **ribs** in half and place half on each plate. Serve **honey mustard** as a dipping sauce for the **hush puppies** and serve any extra **BBQ sauce** on the side. *If you have any Tabasco sauce left, it can be sprinkled on the hush puppies to give them a little kick.*