



Grilling Indoors & Out Chef Mat

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CHEF MAT'S ALL PURPOSE BBQ RUB

Ingredients

1 cup	Salt
¼ cup	Black Pepper Corns, freshly cracked
2 Tbsp	Garlic Powder
2 Tbsp	Onion Power
1 Tbsp	Cayenne Pepper
1 Tbsp	Sugar
1 Tbsp	Ancho Chili
1 Tbsp	Coriander, ground

Equipment

- Bowl
- Whisk



GUAVA HABANERO PORK RIBS

Serves 6-8

Ingredients

1 cup	Guava Juice
2 each	Habanero, seeded
2 cloves	Garlic
1/4 cup	Salt
1 each	Pork Ribs
1 Tbsp	Sugar
3 Tbsp	Black Pepper
1.5 Tbsp	Salt
2 tsp	Coriander
2 tsp	Mustard Powder
2 tsp	Ginger Powder

Equipment

- Chef's knife
- Foil
- Blender
- Parchment paper
- Sheet Tray

Directions

1. Blend Guava juice, habanero, garlic and ¼ cup salt. Marinate ribs overnight in mixture, keep chilled.
2. Preheat oven to 300°F
3. Remove ribs from mixture. Bring mixture to one boil and reserve.
4. Rub ribs evenly with the dry spice mix, it should coat entirely and form a wet paste.
5. Wrap ribs in parchments paper and then foil. Bake for 90 mins. Open foil carefully, and pour ½ reserved liquid over the ribs and return to oven.
6. Turn off oven and let ribs sit for additional 30-60 mins in oven. Ribs should be very tender but NOT falling off bone.
7. Cut ribs between each bone evenly, and serve with your favorite BBQ sauce or hot sauce on the side



CHARRED TOMATILLO SALSA

Makes 4 Cups

Ingredients

1 lb	Tomatillos, husked, rinsed, patted dry
1 large	White Onion, cut into 8 wedges
2	Jalapeño or Serrano Chiles, halved, seeded
¼ cup	Fresh Lime Juice
1 bunch	Fresh Cilantro

Equipment

- Broiler or Grill
- Tongs
- Blender or food processor

Directions

1. Preheat broiler. Place tomatillos, onion, and jalapeño on a foil-lined rimmed baking sheet. Broil, turning halfway through, until blistered, 12-15 minutes. Let cool.
2. Transfer tomatillo mixture to a blender, add 2 tablespoons lime juice, and pulse until a chunky purée forms. Season with salt and more lime juice. Cover; chill. Fold in chopped fresh cilantro before serving.



CARNE ASADA TACOS WITH CHARRED TOMATILLO SALSA

Meat

3-4 medium	Lime, juiced
4-5 cloves	Garlic, peeled, finely minced or pasted
2 tsp	Oregano, dried
2 tsp	Cumin, ground
1/4 cup	Olive Oil
2 lb	Hanger, Flap, Skirt, or Flank Steak, rubbed
To Taste	Salt & Pepper

Equipment

- Chef's knife
- Grill/grill pan
- Tongs
- Mixing bowls
- Marinating container
- Whisk

Additional Ingredients

16 small	Corn Tortillas
1 cup	Sour Cream or Crema, whipped
¼ bunch	Cilantro, minced
2 medium	Lime, wedges
	Salsa – recipe included in packet
	Avocado slices

Directions

1. **Meat:** Combine first five ingredients together. Pour mixture over steak. Let marinate for 2 hours maximum.
2. Remove meat from marinade (wipe away excess). Season with salt.
3. Heat a well-oiled grill/grill pan over high heat. Sear steaks for 2-3 minutes on each side until grill-marked and cooked to desired doneness. Remove meat from grill/grill pan, let rest for 5 minutes. Slice thinly across the grain. Then roughly chop. Season to taste with salt and pepper.
4. **Tortillas:** Wrap in tin foil and warm in oven until service. **OR** Char each side directly on stove burner for about 1 minute, wrap in foil to keep warm and moist.
5. Place a portion of steak onto each tortilla. Top with salsa and sliced avocado. Serve with sour cream, cilantro, and lime wedges.



GRILLED MEXICAN STREET CORN

Serves 8

Ingredients

For brushing	Vegetable Oil
1 Tsp	Chile Powder
½ Tsp	Cayenne Powder
8 ears	Corn, husked
¼ cup	Mayonnaise or Unsalted Butter
½ cup	Cotija, crumbled cheese, or Parmesan, or Ricotta Salata
1	Lime, cut into 8 wedges

Equipment

- Grill
- Tongs
- Pastry Brush

Directions

1. Build a medium-hot fire in a charcoal grill or heat a gas grill to high. Brush grill grate with oil.
2. Combine chile powder and cayenne in a small bowl.
3. Season mayo with lime zest and salt
4. Grill corn, turning occasionally with tongs, until cooked through and lightly charred, about 10 minutes.
5. Remove from grill and immediately brush each ear with 1½ tsp. mayonnaise.
6. Sprinkle each with 1 Tbsp. cheese and a pinch of chile powder mixture.



BEEF SLIDERS

Serves 4 - 8

Ingredients

3 lbs	Ground Beef, Chicken, or Turkey
8	Burger Buns
8 slices	Cheese (optional)
To taste	Condiment(s) of Choice
To taste	Salt and Pepper

Equipment

- Chef's knife
- Sauté pan
- Spatula
- Grill/grill pan
- Sheet tray
- Mixing bowl

Directions

1. With wet hands, shape the mixture into patties. Place a thumbprint dent in the top of each burger (this will help them to stay flat while cooking). Season with salt and pepper.
2. Heat grill/grill pan to med-high heat. Cook patties for a few minutes on each side, flipping often, until nicely browned and to desired doneness.
3. Top burgers with a slice of cheese and condiment(s) of choice.