



McDonald's McRib

**Ingredients:**

$\frac{3}{4}$ cup ketchup
2 TBLs molasses
1 TBL Worcestershire
1 TBL brown sugar
1 tsp apple cider vinegar
2 tsps kosher salt
1 tsp onion powder
1 tsp garlic powder
 $\frac{1}{2}$ tsp ground cumin
 $\frac{1}{2}$ tsp chili powder
 $\frac{1}{4}$ tsp ground coriander
1 pound ground pork
4 6-inch hoagie rolls
4 TBLs butter, softened
8 sliced pickles
 $\frac{1}{2}$ cup sliced white onion

Method:

1. Make the barbecue sauce by combining ketchup, molasses, Worcestershire, brown sugar, apple cider vinegar, onion powder, garlic powder, cumin, chili powder, ground coriander, and 1 tsp salt in a small saucepan. Bring the mixture to a boil over high heat before reducing the heat to medium-low. Simmer the sauce for 15 minutes, until the flavors meld together. Let the mixture cool before storing it in an airtight container in the refrigerator. If you don't want to make your own barbecue sauce, use one cup of store bought barbecue sauce such as KC Masterpiece Original.
2. Divide the pork into four 4-ounce portions. Form each portion into rectangles roughly 6-1/2 by 3-inches. Using your fingers, create indentations to make the patties look like "ribs."
3. Place the patties on a piece of parchment paper. Cover the patties with another piece of parchment. Freeze the patties until they're frozen solid, about 2 hours.
4. Remove the patties from the freezer. Preheat a griddle or cast-iron skillet over high heat. When the griddle is hot, add the pork and cook for 3 to 4 minutes a side, until browned on each side and cooked through. Let the pork cool for a minute or two.
5. While the pork is cooling, spread $\frac{1}{2}$ TBL of the butter onto the cut side of each bun. Place the buns on the hot griddle, cut-side down, until they're lightly browned, about 1 minute.
6. Meanwhile, place one cup of barbecue sauce in a large bowl. Dip the pork patties into the barbecue sauce, letting any excess drip off.



7. Place the pork patties onto the prepared buns. Top the pork with a few pickle slices and 2 TBLs of the sliced onions.