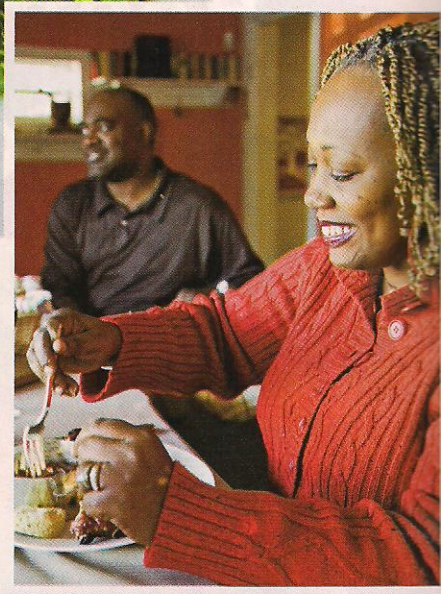




LEFT: Slide up to a plate of Baby Back Ribs, savory Butter Beans, Smoked Gouda Cheese Grits, and simple wilted savoy cabbage.

BELOW: The McCallas are fluent in the language of food and family.



A Smokin' Good Thanksgiving

Join this family in their deliciously untraditional tradition. **BY NORMAN KING**

Family and friends are what make Thanksgiving so special, not turkey and dressing. At least that's the philosophy of the McCalla family, who own Jackie M's Catering in Augusta, Georgia. They've transformed their traditional meal into a relaxed, lively cookout complete with ribs, cheese grits, and butter beans. Give their recipes a try—you'll enjoy all the warmth and spirit of the holiday as well as food so good you won't even miss the turkey and dressing.



Baby Back Ribs With Jackie's Dry Rub

MAKES 4 TO 6 SERVINGS HANDS-ON TIME: 20 MIN. TOTAL TIME: 3 HR., 55 MIN. (INCLUDING RUB)

- Mesquite wood chips
- 2 slabs baby back pork ribs (about 4 lb.)
- 2 Tbsp. mesquite liquid smoke
- 2 Tbsp. olive oil
- 3 Tbsp. Jackie's Dry Rub

- 1.** Soak wood chips in water 30 minutes. Prepare smoker according to manufacturer's directions, bringing internal temperature to 225° to 250°; maintain temperature for 15 to 20 minutes.
- 2.** Rinse and pat ribs dry. If desired, remove thin membrane from back of ribs by slicing into it with a knife and then pulling it off. (This will make ribs more tender.) Coat both sides of ribs with liquid smoke and olive oil. Sprinkle ribs with Jackie's Dry Rub, and rub into ribs.
- 3.** Drain mesquite wood chips, and place on coals. Place pork ribs on lower

cooking grate; cover with smoker lid.

4. Smoke ribs, maintaining temperature inside smoker between 225° and 250°, for 3 to 4 hours or until tender.

RECIPE FROM JACQUELINE MCCALLA
MARTINEZ, GEORGIA

READER RECIPE Jackie's Dry Rub

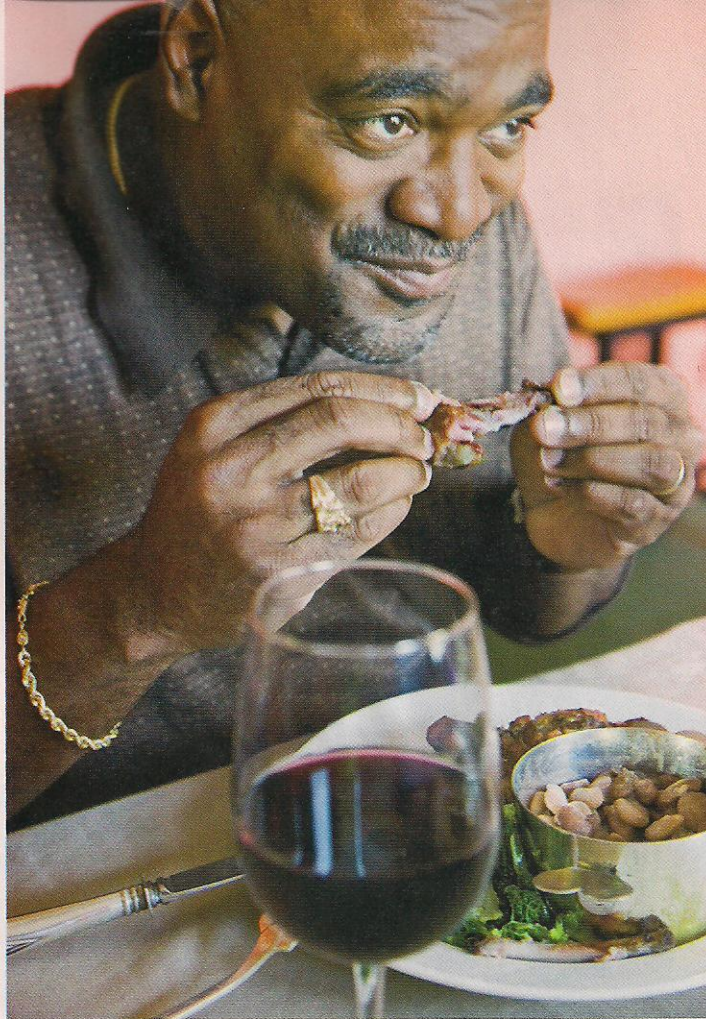
MAKES ABOUT ½ CUP

HANDS-ON TIME: 5 MIN. TOTAL TIME: 5 MIN.

When grinding the spices it is best to use a mortar and pestle or a small spice grinder. The rub produced by a food processor is too coarse.

Combine 2 Tbsp. dried rosemary, 2 Tbsp. dried thyme, 2 Tbsp. kosher salt, and 2 Tbsp. white peppercorns in a mortar bowl or spice grinder; grind using a pestle or grinder until herbs and pepper become a medium-fine powder. Store in an airtight container in a cool, dark place up to 6 months.

RECIPE FROM JACQUELINE MCCALLA
MARTINEZ, GEORGIA



Baby Back Ribs With Jackie's Dry Rub are cooked without any sauce.

READER RECIPE Smoked Gouda Cheese Grits

MAKES 4 TO 6 SERVINGS HANDS-ON TIME: 25 MIN. TOTAL TIME: 25 MIN.

Jackie recommends you try this dish for breakfast or with shrimp for true Southern-style shrimp and grits. Her secret to perfect shrimp is simple: a quick soak in dry vermouth.

- 2 cups chicken broth*
- 1 cup uncooked quick-cooking grits
- 1 cup freshly grated smoked Gouda cheese
- 1 Tbsp. butter
- ½ tsp. salt
- Pepper to taste

- 1.** Bring chicken broth and 2½ cups water to a boil in a medium saucepan over medium-high heat. Gradually whisk in grits; reduce heat to low. Cook, stirring occasionally, 10 minutes or until creamy.
- 2.** Gradually stir in cheese, and cook,

Jackie's Smoking Tips *

Pecan wood is the secret to Jackie's ribs. If pecan wood is not available, feel free to use whole pecans as smoking chips. You can also substitute with mesquite wood, which adds great flavor and is widely available at grocery stores.

stirring occasionally, 5 minutes or until cheese is melted and smooth. Stir in butter and salt; season with pepper to taste. *Vegetable broth may be substituted.

TRY THIS TWIST!

Shrimp and Grits: Soak 1 lb. large peeled raw shrimp (31/40 count) in ½ cup dry vermouth 10 minutes; drain. Sauté shrimp in 2 Tbsp. melted butter in a skillet 2 to 3 minutes or until done. Season with salt and ground white pepper to taste. Serve over Smoked Gouda Cheese Grits.

Makes 4 to 6 servings. Hands-on time: 10 min., Total time: 35 min. (including grits).

RECIPE FROM JACQUELINE MCCALLA
MARTINEZ, GEORGIA

READER RECIPE Butter Beans

MAKES 4 TO 6 SERVINGS

HANDS-ON TIME: 5 MIN. TOTAL TIME: 35 MIN.

- 2 (16-oz.) packages frozen speckled butter beans
- 2 Tbsp. jarred ham soup base
- 2 Tbsp. butter, cut up
- Salt and pepper to taste

- 1.** Combine beans, ham base, and 4 cups water in a large saucepan. Bring to a boil over medium-high heat. Cover, reduce heat to low, and simmer, 30 to 35 minutes or until beans are tender. Stir in butter, and season with salt and pepper to taste.

RECIPE FROM JACQUELINE MCCALLA
MARTINEZ, GEORGIA

Note: We tested with Superior Touch Better Than Bouillon Ham Base.

(TURN THE PAGE)

READER RECIPE
White Chocolate Ice Cream With Raspberry Sauce

MAKES 8 SERVINGS HANDS-ON TIME:
30 MIN. TOTAL TIME: 2 HR., 30 MIN.
(INCLUDING SAUCE BUT NOT FREEZING TIME, WHICH VARIES)

Make Raspberry Sauce while ice cream mixture chills. That way they'll both be ready at the same time.

- 3 (4-oz.) white chocolate baking bars
- 3¼ cups whole milk, divided
- ½ cup sugar, divided
- 3 large eggs
- 1 tsp. vanilla extract
- Raspberry Sauce
- Quick Chocolate Sauce (optional)

1. Pour water to depth of 1 inch into bottom of a double boiler over medium heat; bring to a boil. Reduce heat to low, and simmer; place chocolate and ¼ cup milk in top of double boiler over simmering water. Cook, stirring occasionally, 8 to 10 minutes or until melted. Remove from heat, and cool 10 minutes.
2. Meanwhile, cook remaining 3 cups milk and ¼ cup sugar in a heavy non-aluminum saucepan over medium heat, stirring often, 8 minutes or just until it begins to steam (do not boil); remove from heat.
3. Whisk together eggs and remaining ¼ cup sugar in a large bowl. Gradually whisk 1 cup hot milk mixture into egg mixture; gradually whisk egg mixture into remaining hot milk mixture.
4. Cook over medium heat, stirring constantly, 2 to 3 minutes. (A candy thermometer should register 160° or higher.) Stir in vanilla.
5. Remove from heat, and pour mixture through a non-aluminum fine wire-mesh strainer into a bowl. Whisk in melted chocolate mixture. Cover and chill 2 hours or until cold.

6. Pour mixture into freezer container of a 1-gal. electric ice-cream maker, and freeze according to manufacturer's instructions. (Instructions and times will vary.) Serve with Raspberry Sauce or Quick Chocolate Sauce.

RECIPE FROM CLINTON MCCALLA, JR.
MARTINEZ, GEORGIA

Note: We tested with Ghirardelli White Chocolate Baking Bar.

READER RECIPE
Raspberry Sauce

MAKES ABOUT 1 CUP HANDS-ON TIME:
12 MIN. TOTAL TIME: 1 HR., 12 MIN.

- 1 (12-oz.) package frozen raspberries, thawed
 - ½ cup sugar
 - 1 tsp. cornstarch
 - ½ tsp. vanilla extract
1. Process berries in a blender or food processor 30 seconds or until smooth. Press through a fine wire-mesh strainer into a saucepan; discard pulp and seeds.
 2. Stir together sugar and cornstarch in a small bowl, and add to pureed raspberries; stir in vanilla. Bring raspberry mixture to a boil over medium heat, stirring occasionally. Cook, stirring often, 2 minutes; remove from heat. Pour into a small bowl or cruet; cover and chill 1 hour.

RECIPE FROM CLINTON MCCALLA, JR.
MARTINEZ, GEORGIA

Quick Chocolate Sauce

MAKES ABOUT ¼ CUP HANDS-ON TIME:
5 MIN. TOTAL TIME: 5 MIN.

We also love this speedy sauce as a dip for marshmallows.

Microwave ½ cup plus 2 Tbsp. half-and-half and 1 (4-oz.) semisweet chocolate baking bar, chopped, in a microwave-safe bowl at HIGH 1 to 1½ minutes or until smooth, stirring at 30-second intervals. *