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## JAVA SPICED PORK RIBS ~ a savory twist on a grill classic.

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### **Ingredients:**

1/3 cup	JAVA Spice – Meat & Seafood Rub
1/2 cup	Hoisin Sauce
2 T	Ketchup
4 Lbs.	Pork Baby Back Ribs
Garnish	Green Onions, Sliced (if desired)
	Vegetable Oil, for brushing

### **Directions:**

1. Using a sharp knife, make 1/4-inch-deep slashes in the rib meat between the bones, without cutting through. Spread all but 1

tablespoon of the spice rub over the ribs and into the slashes and let stand for 5 minutes.

2. Meanwhile, in a small saucepan, combine the hoisin sauce, ketchup and the remaining 1 tablespoon of spice rub and bring to a boil. Cook for 1 minute, and then transfer to a bowl.
3. Light a grill. Lightly brush the ribs with oil and grill over a moderately high fire, turning frequently, until the ribs are sizzling and cooked through, about 25 minutes. Brush the ribs with half of the hoisin glaze and grill for 2 minutes longer. Transfer the ribs to a cutting board and cut in between the bones. Serve the ribs with the remaining hoisin glaze on the side or plate up ribs and drizzle hoisin glaze over the top of the ribs. Garnish with sliced, green onions if desired.



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## JAVA GLAZED SPICED HAM ~ no fuss...extreme flavor!

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### **Ingredients:**

2 tsp	JAVA Spice – Meat & Seafood Rub
5 oz	JAVA French Vanilla Syrup
6 to 8 lb.	Ham with bone in
1 cup	Water

### **Directions:**

1. Preheat roaster to 450°.
2. Using a sharp knife, make 1/4-inch-deep slashes in the ham in a criss-cross pattern making 1 inch squares. Rub the spice rub over the ham and into the slashes and let stand for 5 minutes.



3. Place ham on rack in roaster flat side down. Pour 1 cup of water in the bottom of the roaster. Roast at 450° for 30 minutes.
4. Reduce heat to 275° and baste (brush with a pastry brush) ham with JAVA syrup. Reserve extra syrup.
5. Continue basting ham with syrup every 20 to 30 minutes until ham reaches an internal temperature of 160°.
6. Note: Once you run out of extra syrup, baste ham from syrup and juices in the bottom of the roaster.
7. When ham reaches an internal temperature of 160° (according to meat thermometer), then remove from heat. Let rest for 10 minutes. Slice and enjoy!

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## APPLE CRISP ~ sugar and spice and everything nice!

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### **Ingredients:**

3/4 tsp JAVA Spice  
1/2 cup Packed Brown Sugar  
+ 2 T  
1/2 cup A/P Flour  
5 T Butter, sliced  
2.5 Lb. Apples, peeled, cored and sliced in wedges

### **Directions:**

1. Preheat oven to 425 degrees. Grease / butter an 8 inch square glass pan.
2. Mix 1/2 cup sugar, flour, 1/2 tsp spice. Rub in butter.
3. Toss apples with remaining sugar, spice and put in dish.



4. Crumble flour mixture over top.
5. Bake for 25 minutes.
6. Remove from oven, let cool slightly.
7. If desired, serve with vanilla ice cream.

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## POTATOES ~ cheesy, creamy spiced gratin!

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### **Ingredients:**

2 Lbs.	Potatoes, peeled and <b>thinly</b> sliced
2 cups	Fontina Cheese, Grated (substitute with <b>espresso</b> rubbed cheese if you can get it)
Pinch	Freshly ground pepper
3 T	Flour
1 tsp	Salt
1 cup	Heavy Cream
1 cup	Chicken Broth
½ tsp	JAVA & Co.'s JAVA Spice

*Serve for brunch or with roasted ham, pork loins or rib eyes – delicious! This is a wonderfully rich and versatile potato dish! Be sure to read through the directions before beginning and plan ahead. The baking and resting time is approx. **2 hrs.***



### **Directions:**

1. Preheat oven to 350 degrees. Butter a shallow 2 quart baking dish. In dish spread a layer of the potato slices, overlapping them.
2. In small bowl, combine cheese, pepper and JAVA Spice.
3. Sprinkle some of the cheese over the layer of the potato slices and **continue to alternate** remaining potato slices in layers with the cheese mixture, making sure you reserve enough cheese *and set aside* cheese for the top and final layer.
4. In separate bowl, whisk flour, salt and cream; then add broth. Pour mixture over potato layer and then top with reserved cheese mixture.
5. Cover dish tightly with foil. Bake one hour. Uncover and bake an additional 25 minutes or until top is lightly browned and thickened and potatoes are tender. Let stand **minimum** of 25 minutes before serving.