



DISCOVER
UNFORGETTABLE

San Antonio



TWO BROS. BBQ MARKET

Cherry Glazed Baby Back Ribs

INGREDIENTS

4	lb	Baby Back Ribs
2	oz	Paprika
1	oz	Smoked Paprika
1	oz	Ground Cumin
1	oz	Ground Fennel Seed
2	oz	Brown Sugar
1	oz	Ground Coriander
1	oz	Cayenne Pepper
1	oz	Kosher salt
8	oz	Cherry Syrup (Italian soda style)

STEPS

Start a fire in your fire pit. You will smoke the ribs for 4 hours at 225 degrees, or until tender enough to pull apart.

For the ribs, peel the back membrane off and discard. Trim any excess fat.

For the rub, mix all the dry ingredients together. Season the ribs liberally with the dry rub and smoke the ribs for three hours. After three hours, start glazing the ribs with the cherry syrup. You should end up with a shiny, slightly sticky glaze. Glaze the ribs one last time right prior to service.

VISIT



SAN ANTONIO



DISCOVER
UNFORGETTABLE

San Antonio



BIGA ON THE BANKS

FIESTA 75

INGREDIENTS

1
3/4
1/2

OZ
OZ
OZ

Tequila
Lime juice
Simple Syrup
Champagne

STEPS

Combine tequila, lime juice and simple syrup in a glass.
Add champagne to top.
Shout, Viva Fiesta!
Cheers!

VISIT



SAN ANTONIO



DISCOVER
UNFORGETTABLE

San Antonio



DOUGH PIZZERIA NAPOLETANA

Polenta Cake

Sweet & Savory White Chocolate Cornmeal Cake

INGREDIENTS

7	each	Extra Large Eggs, separated
9	oz	White Chocolate, top quality
2 ½	c	Heavy Cream
2 ¼	c	Bread Crumbs
⅛	c	Polenta
1 ½	c	Granulated Sugar

STEPS

Melt Chocolate over double broiler & keep warm.

Mix cream, sugar, and egg yolks & cook over double broiler lightly to dissolve sugar. Add melted chocolate to the mix (custard).

Mix bread crumbs and polenta together (dry ingredients). Mix custard & dry ingredients. Whip egg whites to stiff peaks. Gently fold in egg whites into bread crumb mixture.

Butter 1, 10" cake pan and add the mixture. Bake at 350° F until a toothpick comes out clean from the center. Let cool and enjoy!

VISIT



SAN ANTONIO



DISCOVER
UNFORGETTABLE

San Antonio



Fruit Empanadas

INGREDIENTS

1/2	c	Butter, softened
3	oz	Cream cheese
1	c	Sifted all-purpose flour
1	c	Fruit preserves
1/3	c	White sugar
1	tsp	Ground cinnamon

STEPS

Cream butter and cream cheese together until smoothly blended. Beat in the flour. Shape dough into a smooth ball, wrap in foil or cling wrap, and refrigerate overnight or up to a week.

Remove dough from refrigerator 30 minutes before using. Start heating oven to 375 degrees Fahrenheit.

Roll chilled dough thin. Cut with 3 or 4 inch round cookie cutter. Place small spoonful of jam in center of each round, moisten edges with water.

Fold round over and press edges together. Bake on ungreased cookie sheet 15 to 20 minutes. Let cool and enjoy.

VISIT



SAN ANTONIO