

# Quick & Easy

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## THE COSTCO WAY

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### **Strawberry Caprese Salad**

Makes 2 to 4 servings

#### **Ingredients:**

1 handful baby arugula

10 oz mozzarella pearls, halved

8 California Giant Berry Farms strawberries, hulled and sliced

1 Tbsp olive oil

1½ to 2 Tbsp balsamic vinegar

Salt and pepper to taste

¼ cup basil, chopped

#### **Instructions:**

In a serving bowl, combine arugula, mozzarella and strawberries. Gently toss.

Drizzle with olive oil and balsamic vinegar. Top with salt and pepper, and basil.

Cover. Refrigerate until ready to serve.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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### **Strawberry Ancho Barbecue Sauce**

Makes 1⅓ cups

#### **Ingredients:**

2 Tbsp canola oil

2 dried ancho chiles, quartered

2 cups California Giant Berry Farms strawberries, quartered

½ cup red wine vinegar

¼ cup molasses

1 tsp salt

1 lemon, juiced

#### **Instructions:**

Heat a large saute pan over medium. Add canola oil and ancho chiles. Cook for 1 minute. Add strawberries. Stir to combine. Cook for 3 minutes, stirring every 30 seconds. Stir in vinegar and molasses. Simmer for 30 minutes, stirring every 10 minutes. Remove from heat. Pour into a blender. Add salt and lemon juice. Blend until smooth. Strain through a fine mesh strainer, if necessary.

**Tip:** Brush over ribs, use as a dip or spread over hamburger buns for added flavor. See below for a bonus Spare Ribs recipe.

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### **Spare Ribs**

Makes 10 to 12 servings

#### **Ingredients:**

2 lbs pork spare ribs

Salt and pepper to taste

2 quarts vegetable stock

¼ cup Worcestershire sauce

Strawberry Ancho Barbecue Sauce

#### **Instructions:**

Preheat oven to 325 F. Cut ribs into 4 pieces. Generously season both sides with salt and pepper. In a large pot over medium, add ribs, vegetable stock and Worcestershire sauce. Cover. Bring to a simmer. Place the covered pot in the oven. Braise for 3 hours. Remove from the oven. Let ribs rest in the liquid at room temperature for 30 minutes. Carefully remove from the pan. Pat dry. Serve with Strawberry Ancho Barbecue Sauce.

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