

# The Glengarry News

## Hot off the Grill: Billytown hungry for Ribfest

September 11 2019 BY TARA MACDONALD News Staff

The weather didn't dampen people's appetite on Saturday as community members and friends came out in support of the annual Williamstown Ribfest. Now in its fourth year, the Williamstown Ribfest is a popular volunteer-driven event organized by the Williamstown Fire Department and the Glengarry, Nor'Westers and Loyalist Museum (GNLM).

"I was worried about the rain and thought nobody was going to show up," admitted Fire Chief Lang who fired up the custom hand-built smokers at around noon in preparation for the event. "It was poring for most of the afternoon, but it cleared up just in time."

The event featured a cook-off between three local rib teams competing for the champion title and accompanying iron pig. This year's grill-masters included Fire Chief and Council member Martin Lang and his brother George Lang; volunteer firefighter Chad Warden along with caterer Elwyn Massia from Monkland; and last but not least volunteer firefighters Ken Goodfellow and his son-in-law Corey Théorêt.

The event opened at 5 pm and was sold out of ribs by 7:30 pm. In total 296 pounds (112 racks) of pork ribs were served along with corn muffins delivered fresh from Jenny Lang's oven and local craft beers to wash it all down with. For dessert, there was a selection of homemade cookies and squares to choose from.

"It was great, especially since the weather was gloomy all day, that so many came out to support both organizations," said GNLM Curator Keleigh Théorêt. "However, as grateful as we are for that, we can't say that we were completely surprised as the community is a very supportive one and our locals seem to be a hardy folk who don't mind braving a little bad weather to go out and have a nice time to support a good cause."

"It's a community thing," agreed Mr. Goodfellow. "I think everybody has a great time and you see people coming back every year to support the fire department and especially the museum which I think is a local icon that we need to support." Fire Chief Lang agreed: "The community supports us all the time, they are really good to our volunteer fire department and we appreciate it. That's why we do these things."

The Goodfellow-Théorêt duo took home this year's champion title with crowds raving about their special ingredient – butter!

"I do something different every year," said Mr. Goodfellow. "Last year I used a root-beer recipe but we didn't win, so this year I tried something new." Mr. Goodfellow – and avid YouTuber – geared up for the event by watching as many barbeque videos as he could find in order to perfect his technique.

"I just think it's a really great event," said Mr. Goodfellow who's been participating in the cook-off since the event was launched in 2016. "You can relax and everybody has a great time. It's a fun event and we really like the cooking."

## Champion Rib Recipe and Award-Winning Tricks

In the spirit of camaraderie and a desire to share his love of a finely smoked rack of ribs, volunteer firefighter and 2019 Williamstown Ribfest champion Mr. Ken Goodfellow shared his winning sauce recipe and some important tips with The Glengarry News.

### Stewed to Perfection

“You need to start stewing the sauce three days before the event,” advised Mr. Goodfellow.

“You start by grilling the peppers and garlic before pureeing them with fresh tomatoes and onions from the garden.” The puree is then added the base which is made up of beef broth, flavoured with ketchup, Worcestershire sauce, coca cola, apple cider vinegar, instant coffee, butter and a healthy dose of Jack Daniel’s whiskey.

As the sauce begins to thicken, it’s time to add molasses, honey and brown sugar to the pot. “You have to leave it stew for at least 10 hours, but never let it come to a boil,” warned the grill-master, “or else the honey and the brown sugar will burn on the bottom of pot.”

Once the sauce has thickened to your liking, remove from the heat and allow to sit for two or three days giving the flavours a chance to come together.

### Smokin’ Good

The next step is to smoke the ribs for roughly two hours. While any wood will do, Mr. Goodfellow recommends using wood from a flavourful fruit tree. “We’ve used apple and cherry in the past,” he said. “This year, we happened to cut down a plum tree so we used that. The fruit wood gives a nice sweet flavour.”

### Texas Cheat

“All the best rib recipes come from Texas,” explained Mr. Goodfellow who used a ‘Texas Cheat’ method for his prize-winning ribs. “You have to wrap the wracks with brown sugar and butter and then throw them on the grill, bone-side down, for one to two hours to give the wrap time to soak into the meat.”

Just before serving, coat the ribs with sauce and return them to the grill to caramelize the sauce.

## WILLIAMSTOWN RIBFEST

### CHAMPION RIB SAUCE RECIPE

TIME TO MAKE: 3-4 days

#### INGREDIENTS:

- 6 – 7 bell peppers
- 10 onions
- 2-3 jalapeno peppers
- 3 heads of garlic
- 8 tomatoes
- ½ bottle Ketchup
- ½ cup of instant coffee
- 1 ½ cups of whiskey
- 4 cans of coca cola
- 1 ½ cups of apple cider vinegar
- 2 litres of beef broth
- Black pepper to taste
- ½ cup of butter
- 1 cup of molasses
- 1 litre of honey
- 1 ½ pounds of brown sugar
- ½ cup plus 2 tbsp of Worcestershire sauce

“It’s a winger,” said Mr. Goodfellow who admitted to tweaking the recipe as he went along and advised that rib enthusiasts think of the recipe as a template, customizing it with different rubs and seasonings according to their tastes.