



THE WALL STREET JOURNAL.

The Big Grill

Five Updated Classics For The Ultimate Barbecue

Luckily, the old adage that simpler is better is especially apt when it comes to outdoor cooking. You can make a perfect barbecue by sticking to a few American classics. We culled five recipes from some of our favorite chefs, including racks of ribs from Australian chef Pete Evans, Elizabeth Karmel of Hill Country's crispy-skinned butterflied chickens and the warm wedges of cornbread that have done nothing to dent New York chef Marcus Samuelsson's reputation as a palate-pleaser.

Basic doesn't have to mean bland: The sweet-tart baby back ribs are given a double dose of rum and Coke, and that bird gets brushed with a glaze of lime-spiked watermelon. A potato salad is drenched with a creamy-beyond-compare blue cheese dressing, while a slaw gets a bright kick from a lemony herb dressing with mint, parsley and thyme. And let us not forget Mr. Samuelsson's polenta and fresh corn loaf. When served with a bit of honey and butter, it's practically all you'll need to end the meal.

Blue Cheese Potato Salad

It's rare to find a potato salad that draws more attention than some of the meats at a barbecue, but the creamy blue cheese bite of this classic summer side is no wallflower. Serves 4-6.

In a blender, purée 1 cup blue cheese crumbles, $\frac{1}{4}$ cup mayonnaise, 1 cup sour cream, $\frac{1}{2}$ teaspoon white pepper, $\frac{1}{8}$ cup white vinegar, $\frac{1}{2}$ teaspoon Worcestershire sauce and $\frac{1}{2}$ tablespoon salt. Fold in 1 cup blue cheese crumbles, season to taste and set aside. // In a large bowl, mix 3 cooked and cooled Idaho potatoes cut into large dice, 4 stalks of celery cut into medium dice, 3 whole finely chopped scallions and 2 tablespoons chopped parsley. // Add $1\frac{1}{2}$ teaspoons lemon juice, 2 teaspoons Sriracha hot sauce, $1\frac{1}{2}$ cup of reserved blue cheese dressing and 2 ounces good-quality crumbled blue cheese. // Mix well, season to taste with kosher salt and serve.

—From Steve Mannino of Rustico, Arlington and Alexandria, Va.