



KING'S KORNER

ENTERPRISES INC.

GLOSSARY

- **Bar-b-que ("BBQ") -** Any Meat that is Cooked at a low temperature using heavy smoke over a long period of time is BBQ. This is contrary to the popular "Northern" notion that any meat with BBQ sauce on it is "real" BBQ !!
- **Buffet -** A meal that can be "served by the caterer" or "self served" by the client with a variety of dishes set on line in chafers or a side board.
- **"Chopped"-** A technique of preparing most any BBQ, using a knife, cleaver or modern machine to cut the meat into small "bite size" pieces. By using most of the cooked meat, the cook should produce a much greater yield, thus less costly.
- **Citrus Punch-** A tart Lemonade Mixture with Orange Juice, Ginger and Ice. Will not permanently Stain Carpet or Clothes.
- **"Dry" Bar- b- que -** Chopped, Minced or Hand Pulled BBQ prepared without adding any sauce.
- **"Dry" Rub -** A Mixture of various spices that can be sprinkled or rubbed into a preferred meat before cooking which helps tenderize or add flavor to meats.
- **"Hand -Pulled" -** Using extended times of cooking at low temperatures , the meat becomes tender enough that its weakened connective tissue allows the meat to be "pulled", or easily broken into individual pieces. A very tedious, labor intense and time consuming process of pulling a large amount of the gristle and fat from the cooked meat by hand. The result should be a notably cleaner and , therefore, healthier product than other techniques used in preparing BBQ.
- **"Honey" Rib Dip-** Kings Korner Mild Virginia Red Sauce, with an added touch more of Vinegar and a lots more Virginia Honey. GREAT on Pork Ribs.
- **Kabob-** Chunks of Marinated Meat on a Skewer and "usually" accompanied with pieces of vegetable.



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- **Meal Kit -** A cello wrap with plastic utensils, napkin, salt and pepper etc
- **“Minced” -** A technique used in chopping but yields a much “finer cut” in the final product.
- **North Caroline Sauce -** A Vinegar and Hot Pepper sauce. A favorite of the Adult Beverage Crowd and is used on Pork and Chicken.
- **Party Chicken “Piks”** Chunks of marinated chicken breast tenderloin wrapped in Dried Beef and Baked off in a “Special” Mushroom Sauce
- **Open Bar** Unlike a Cash Bar where each Patron pays their own as they go, An Open Bar is paid by the Host /Hostess of the party/reception.
- **“Roasted”/ Rotisserie** At Kings Korner our Poultry, Pork, and Beef, unless otherwise requested, are cooked by the “Rotisserie-Roasted” method. This method of cooking allows the heat to circulate evenly around the food while it “self-bastes” in it’s own juices. Assuring a more tender product.
- **Satay** Skewered Strips or Chunks of Marinated Meat. Often used as an appetizer. (Sometimes, accompanied with a Dipping Sauce)
- **“Smoked”** At Kings Korner we use the “Roasted-Rotisserie” Method of cooking but in this case we also add smoke by burning “Hickory” logs in a burning chamber which allows the smoke to penetrate all the meat evenly. It MUST be noted that: “most anytime SMOKE is used in cooking, it produces a product that has a “PINK” tint. The final product is completely cooked and pink is not a true indicator of under cooking. (i.e. Ham, Turkey Chicken etc.)
- **Special “Hot” Sauce -** A Combination of the North Carolina Sauce and a popular Red Virginia Sauce. Used often as a complimentary sauce with Kings
- **Table Service-** A meal served by staff at your table rather than buffet style. Requires greater number of staff and as a result is more costly.
- **Virginia “Mild” Sauce -** A “Mild” Red Sauce with just a little “twang”. The Sauce is comprised of Ketchup, Vinegar, Butter and an assortment of blended herbs and spices. Best used on Pork and Chicken. A “closely-held” recipe offered to Kings Korner by a friend, “Spike Redford”, over a quarter of a century ago.
- **“Wet” Bar-b-que” -** BBQ that is served with a requested sauce and is premixed. It allows the full flavor of the sauce to penetrate the freshly prepared meat.
- **Western “Honey” Sauce -** A “Dark” Sweet Honey Sauce that is has a bold Smoke Presence. It is Popularly used on Beef Brisket, Beef Ribs, Pork Ribs and Chicken