



2010 Cookout Contest Recipes

Sofrito Steak & Eggs

2 chuck steaks
2 Tbsp. brown sugar
2 cloves garlic, minced
1 12 oz. bottle dark beer
1 Tbsp. olive oil, plus more for brushing
Salt & pepper
1 Tbsp. butter
2 large eggs

Sofrito:

1 bunch cilantro, stems removed
1 large yellow onion, quartered
1 head garlic, peeled
1 poblano pepper
1/2 red bell pepper

Mix the brown sugar, garlic and beer to make marinade. Place the steaks in a plastic bag and add the marinade and refrigerate for 2 to 4 hours. Remove the steaks from the bag and dry with paper towels. Brush with oil, salt and pepper.

In a food chopper or blender, combine all Sofrito ingredients, and process until mostly smooth, with some chunky bits, store in refrigerator. Immediately before using, sauté steaks with 1 Tbsp. of butter in sauce pan. Place steaks on a medium heat grill for about 5 minutes on each side. When you flip the steak, spread the top or cooked side with the Sofrito. Allow the steak to rest 5 to 10 minutes. To serve: Slice the steaks in 3/8 inch slices, add more Sofrito if needed; top with fried eggs.

Elk Filets

Lemon Pepper Salad Dressing
Bacon

Wrap Elk Filets in Bacon after marinating in Lemon Pepper. Cook on direct heat until Bacon is done. About 4 1/2 to 5 Minutes per side.

Pork Ribs

Rib Rub-
1 Cup White Sugar
1 Cup Brown Sugar

2Tsp. Garlic Salt

BBQ Sauce-

Any Store Bought sauce will do. Our Sauce is a family Secret.

Rub Ribs with Rub. Smoke at 200 degrees for 6 1/2 hours. Remove Ribs and brush with BBQ Sauce. Put on Charcoal grill over medium heat for 3 minutes a side to finish Ribs. Serve Warm.

Pork Burgers

Ground pork

"Cookies" Flavor Enhancer

Form ground pork into burgers. Season to taste with flavor enhancer. Grill until cooked through center. Serve on bun with condiments of choice.

Di-Limey Lamb

3-5 lb. lamb cut of your choice

1/2 cup Iowa Soy Oil

1/2 tsp Basil (Lemon, Sweet, Italian)

1/4 tsp "Cookies" Flavor Enhancer

1 tsp dry dillweed or fresh finely chopped dill

1 tsp Limon Salt or lime juice

1/2 tsp roasted minced garlic (opt)

Combine all ingredients except lamb for marinade. Brush marinade on lamb. Grill over medium-high heat basting with remaining marinade or some additional oil until internal temperature reaches 150 - 155 degrees. Serve hot and/or keep on warm spot on grill until additional servings are needed.

May garnish with lime zest and/or chopped dill.

Cracked Pepper, Dijon Chicken

2-14 chicken thighs (4-5 lbs)

4 T Dijon mustard

4 T white wine vinegar

3/4 C olive oil

1 t freshly ground pepper

About 40 bay fresh bay leaves or 40 dried soaked in hot water for 1 hour

Skin chicken, rinse and pat dry. Combine mustard, white wine vinegar, oil and pepper in a large plastic bag. Add the chicken and bay leaves, placing leaves in between the pieces of chicken. Seal the bag and place on a large plate or baking dish. Move the chicken

around in the bag to distribute the marinade. Refrigerate for at least 6 hours or overnight, occasionally rotating the bag to redistribute the marinade. Remove the chicken and bay leaves, reserve marinade. Place chicken on grill grate for indirect cooking. Place a few leaves on top of each piece of chicken. Place lid on grill and cook for 20 minutes. Baste the chicken with remaining marinade. Cook for an additional 15-25 minutes until the meat near the thigh bone is no longer pink. Discard bay leaves and serve.

Marinated Flat Iron Steak with Mustard Gravy

Marinade: 2 cups of pale ale
2 cups of balsamic vinaigrette

Meat: 2 pounds of flat iron steak

Mustard gravy:

1/4 cup chopped Vidalia onion
2 T. butter
1 T. flour
1/2 t. thyme
1-14 oz. can of beef broth
1/4 c dark mustard (Boetje's)

Marinate meat in marinade overnight, remove from marinade and cook on cedar plank's (per-soaked in water) for 25 minutes. While meat is on grill, cook onion in butter till soft and add remaining ingredients and bring to a boil. Reduce heat and cook for 15 minutes. Let stand to thicken. Remove meat from grill and slice thinly and add gravy and serve.

Wild Bill's Apple Stuffed Smoked BBQ Pork Tenderloin

1 pork tenderloin, 1-2 lbs., cut and rolled out flat, 1/2 inch thick
3/4 cup dry rub of your choice
2 cups BBQ sauce of your choice
2 cups Wild Bill's apple stuffing
2 ft. twine or string
2 cups wood chips (I use cherry)
2 T. vegetable oil

Wild Bill's Apple Stuffing

1/2 cup celery, diced
1/4 cup melted butter
1/2 cup apple juice

2 T. brown sugar
1 apple, peeled, cored and diced
2 cups plain croutons

Combine all stuffing ingredients in bowl, toss and set aside.

Cut and roll out pork tenderloin flat, 1/2 inch thick. Lay stuffing mixture across tenderloin. Roll up tenderloin using twine or string and tie 3 knots across tenderloin to keep it together. Rub tenderloin with vegetable oil and then apply dry rub.

Cooking: Prepare grill or smoker to 275 degrees. Place tenderloin on grill. Add wood chips as needed to create the smoke flavor of your personal taste. Baste tenderloin every 15 minutes with BBQ sauce until internal cooking temperature reaches 170 degrees (about 1 1/2 hrs) Remove tenderloin and let rest for 15 minutes. Slice tenderloin 1/2 inch thick.

Brat Patties

5# ground meat (4#pork 1#beef)
1 Roma Tomato
1 Onion
3 Cloves Garlic
2 T Kosher Salt, Pepper
1 T Celery See, Parsley, Rosemary
1 tsp. Allspice
3 C shredded Sharp Cheese
1 Bottle Beer (1/4 cup 2 T, rest to marinate patties)

Mustard Sauce

1/2 C Brown Mustard
2 T Beer
1 T Worchestersire Sauce
1 T Brown Sugar

Puree tomato, onion and garlic. Add rest of spice and mix. Add beer. Mix spices into meat. Add cheese. Form into patties. Marinate patties in beer for 2 hours. Grill and top with sauted onions, peppers and mustard sauce.

Smoked Turkey Breast with Apple Brandy Sauce/Smoked Pork Loin with Apple, Bourbon, Chipolte Sauce

1 pork loin roast
Brine: 3 qt. water, 1 qt. apple juice, 1 C salt, 1 onion cut and sliced, 1/2 C brown sugar, 2 bay leaves, 2 cloves garlic
Other ingredients: 1/4 C Cookies flavor enhancer, 1/4 C brown sugar, 2 Tblsp honey, 2 Tblsp apple juice
Drizzle: 1 C apple juice, 1/2 C canned apple pie mixture, 3 Tblsp good bourbon, 1 Tblsp water, 2 tsp corn starch
Chipolte hot sauce

Brine - Put ingredients in pan and bring to boil and then let cool. Place loin in brine completely covered and refrigerate for 12 hours - up to 2 days. Remove loin from brine and rinse and pat dry.

Rub with Cookies enhancer and brown sugar mixture. Smoke at 225-240 degrees for 2 hours. Wrap in foil and add 2 Tblsp. apple juice and 2 Tblsp honey before sealing foil. Cook till internal temperature is 250 degrees, approximately two more hours. Remove from heat and let rest 15 minutes. Slice and add drizzle mixture over top of sliced pork loin.

Drizzle: Mix first three drizzle ingredients to pan and bring to boil. Mix water and corn starch and add to boiling mixture. Stir till desired thickness. Add chipolte hot sauce to taste.

1 bone-in-turkey

Brine: 1/2 Gal. water, 1 qt. apple juice, 1 qt. orange juice, 1/2 C brown sugar, 1 C salt, 5 whole cloves garlic

Dry Rub: 3 Tblsp Kirkland saltless spice mix.

Drizzle: 1/2 C apple juice, 2 Tblsp apple brandy, 1/4 C canned apple pie mixture, 1 Tblsp water, 2 tsp corn starch

Brine - Put ingredients in pan and bring to boil and then let cool. Place turkey breast in brine for 1 hour per pound. Rinse turkey and pat dry.

Rub 2 Tblsp olive oil all over turkey breast and then apply dry rub. Smoke in 225-240 degree heat for 3 hours. Wrap turkey breast in foil adding 2 Tblsp apple juice and 2 Tblsp honey. Total cooking time 6-7 hours or until internal temperature at thickest point is 165 degrees. Take out of heat and let rest 15 minutes. Slice and apply drizzle over top of sliced turkey. Garnish with 1 tsp. chopped parsley and 1 tsp. chopped pecans if desired.

Drizzle - add first three ingredients in pan and heat to boil. Mix corn starch with water and then stir into mixture until desired thickness is obtained.

Bacon Cheddar Pork Roll-ups

4 thin cut pork loin chops

4-8 slices bacon

Creole seasoning rub, to taste

Filling: 8 oz. Cream cheese, softened, 1 1/2 C Sharp Cheddar cheese, shredded, 1/4 C green onion, chopped, 1/2 clove garlic minced, 5-7 slices bacon, cooked and crumbled, 1 medium Jalapeno, diced (optional)

Filling: Combine all ingredients thoroughly in bowl using rubber spatula

For Roll-ups: Place pork loin chops in ziploc bag or between two sheets plastic wrap. Using flat side of meat tenderizer, pound pork loin chops to 1/4 inch thickness. Remove meat from bag and place on cookie sheet, laying each piece flat. Sprinkle each piece with meat rub to taste. Cover and marinate in the refrigerator for one hour to overnight. Spread layer of cream cheese filling onto each pork loin chop (if only one side is seasoned, spread on unseasoned side), keeping filling about 1/4 inch from sides and 1/2 inch from one end of meat. Tightly roll meat toward end without filling, keeping filling inside roll-up. Once rolled, wrap each piece with 1-2 slices of bacon. Secure bacon to roll-ups with toothpicks (may take more than one). Sprinkle each roll-up with additional meat rub.

Preheat grill to medium-high heat and set up for indirect grilling. Place drip pan under grilling area, away from flames/coals.

Grill roll-ups over drip pans using indirect heat until inside temperature reaches 170 degrees or desired doneness. Let meat rest a few minutes before serving.

Michael's Baby Back Ribs

Baby Back Pork Ribs,
Cup of Butt Rub, per rack of ribs,
Babacue sauce - Sweet Baby Rays

Rub the ribs 12 hours before. Preheat smoker to 250 degrees, Smoke with hickory chips for 4 hours.

Drizzel on BBQ sauce before eating.

Chipotle Pork

13 1/2 oz. spinach
8 oz. chopped mushrooms
2 blocks of cream cheese
2 c Colby Jack cheddar cheese
4 to 6 T garlic
dash of salt & pepper
5 to 7 lb. pork tenderloin
Raspberry chipotle sauce

Mix first 6 ingrediants well.

Stuff inside pork tenderloin. Wrape with butcher's twine. Cook 3 1/2 to 4 hours at 250 degrees.

Cool. Remove twine & top with raspberry chipotle sauce.

Elk Loin

Rub; sugar, salt, pepper, garlic salt & lemon juice.

Marinade; lemon juice, vinegar, garlic, pepper, salt and onion powder.
Wrap; old smokehouse bacon.
Elk loin.

Apply the Rub on the elk.
Overnight elk in marinade.
Wrap elk in bacon with toothpicks.
Grill on direct heat for 5 minutes a side until bacon is cooked. Temperature should be 150 degrees.
Place on foil pan, cover, and finish cooking meat to done temperature of 160 degrees.
This prevents over cooking and drying out the meat.

Tender Sweet Smoked Chuck

Marinade/BBQ sauce - 2 C Dark brown sugar
1/8 C Apple cider vineager
1/8 C Worcestershire sauce
1 Tbsp Cookies flavor enhancer
3/4 C Yellow mustard
1 Tbsp Garlic powder
1 Tbsp Onion powder
1/2 C Honey
5 tps Creamy horseradish
1 Tbsp Black pepper
Can use 1-2 cans of 7up or Rootbeer in foil pan on grill to keep moisture

Mix all ingredients and heat on medium heat until sugar dissolves and all ingredients are mixed. Marinade meat for at least 2 hours (overnight is better). Place in smoker and smoke for at least 1 hour at 190 to 220 degrees. Place in foil pan with marinade, cover and finish cooking until internal temp of 120 degrees. Remove from cooker, the meat will finish cooking to internal temp of 145 degrees if you keep it covered with foil and a towel. Slice and serve.

Chili Cheese Burger w/Mexican Slaw

Burgers: 3 lb fresh ground chuck, 1 cup cold water, 1/4 cup Worcestershire sauce, 1 tbl salt, 1 tbl pepper, 1 tsp ground chipotle chili pepper powder, 1 cup red onion diced, 1/2 cup Jalapeno, 2 ounces Stone Mill chili-seasoning mix, 6 tbl of chili ready diced tomato w/green chilies, 12 slices of extra sharp cheddar, 1/2 cup real butter, 6 corn dusted kaiser buns.

Slaw: 3 tbl mayo, juice from a 1/2 fresh lemon, 1/2 teas ground chipotle chili pepper powder, 1 1/2 tbl Knotts farm Jalapeno jelly, 1/2 cup fresh cilantro chopped, 1/2 of a large fresh avocado diced, 4 cups Dole cole slaw mix

In small bowl combine 3 tbl mayo, juice from 1/2 fresh lemon, 1/2 teas blk pepp, 1/4 teas chipotle pwd, Jalapeno jelly, 1/2 cup chopped cilantro. diced avocado whisk until well combined, add 4 cups slaw mix, stir until well coated, cover and place in refrigerator. In large bowl combine 3 lbs ground chuck, 1 cup cold water, 1/4 cup Worcestershire sauce, 1 tbl salt, 1 tbl black pepper, chipotle chili powd, 1 cup diced red onion, 1/2 cup diced jalapenos, 2 ounces chili seasoning mix. Mix until really well combined, cover and place in the refrigerator for 1 hr.

Divide meat mixture into 6 equal portions, then divide those 6 portions in half, you should have 12 equal portions, flatten all 12 into same size patties, take 6 patties, place 1 tablespoon of diced tomatoes in the center of each of the 6 patties, slightly spreading over patty (keep back 1/4 of an inch away from edge of patty) place remaining 6 patties on top, press together around outer edge of patties to seal top and bottom patties together, reshape patties into nice round burgers. Preheat gas grill to med/high heat, brush grill grate w/vegetable oil. Carefully place burgers on grill, close lid, and cook for 8 minutes. Carefully turn burgers over close lid cook for 7 minutes, separate buns, lightly spread butter on open face of buns, set aside. when your 7 minutes are up, place 2 slices of cheddar cheese on each burger in opposite directions, to form star shape, close lid cook for 1 1/2 -2 minutes, until cheese is nicely melted. Remove burgers from grill and tent allow to rest. Place buns (open face down) on grill close lid until lightly toasted, place burgers on bottom buns, place 1 tbl of slaw mixture cover with top bun.

Smoked Spicy BBQ Wings

24 to 36 Chicken Wings

Rub - 1 Tbsp Wonderoast seasoning

1 tsp Montreal chicken

1/2 tsp Red pepper flakes

1 tsp Garlic powder

1 tsp Chili powder

1/4 tsp Cayene pepper

1/2 tsp Ground black pepper

Basting Sauce - 1/2 stick butter

1 Garlic clove diced

2 Tbsp Brown sugar

1 Tbsp Honey

1/2 C BBQ Sauce

1/4 C Franks red hot sauce

Apply rub to wings 30 minutes before grilling. Set charcoal to one side of grill and light. Soak applewood chips for 20 minutes then put in smoker box and set on white coals. Place all wings on grill away from heat (indirect heat). Start grilling, turning as needed. Cook at 200 to 250 degrees. Wings will take about 1 hour and 45 minutes. As wings get

close to completion start basting them with sauce. Make sauce right on the grill in a tin foil pan and put some liquid (apple juice, water) in a pan on grill to provide moisture.

BePorkey Burgers

1 lb 85 percent Ground beef

1 lb Ground pork

1 lb Ground turkey

Light soy sauce

Worcestershire sauce

Liquid smoke

Cookies flavor enhancer

1/2 of a small white onion, diced

Pepper Co-Jack cheese slices, deli swiss cheese slices, smoked cheddar cheese slices

Bakery fresh buns

Spreadable butter

Garlic salt with parsley

Greek seasoning

Mix with ground beef - diced onion, flavor enhancer, worcestershire sauce, liquid smoke and form into patties. Top with smoked cheddar cheese slice when done.

Mix with ground pork - soy sauce, greek seasoning and form into patties. Top with pepper co-jack cheese slice when done.

Mix with ground turkey - diced onion, soy sauce, greek seasoning and form into patties. Top with deli swiss cheese slice when done.

Buns - butter and sprinkle with garlic salt and set on grill after meat patties are cooked.

BBQ Turkey

Boneless Turkey Roll

1/2 C Brown sugar

1/2 C Paprika

BBQ Sauce

Place turkey on grill and place rub mixture on all sides. Cook until internal temperature hits 120 degrees. Cover with sauce and wrap in tin foil. Turkey will continue to cook until internal temperature is 170 degrees. 3 to 4 hours total.

Habanero Pork Taco

4 lbs. pork loin

Sauce

12 ears sweet corn

1 Green Bell Pepper

2 Cups Ketchup

1 Red Bell Pepper

2 Tsp. Habamro Sauce

2 doz. Tortillas
Shredded Lettuce
Bag Grated Cheese

1/4 C Lemon Juice & Apple Cider Vinegar
1 Tblsp. Dried Onion
1 Tblsp. Mustard
1 Tblsp. Worchester Sauce
Salt & Pepper To Taste

Indirect grill pork loin until tem is 160 degrees. Usually 2 1/2 hrs. Soak corn in water for 30 min. then grill with husk on turning often for about 20 min. Take husk off and grill for 5 min. to give grill marks. When corn is done, slice corn off the cob and mix with the chopped peppers.

Sauce: Heat for 30 min. after it has been mixed together. When meat is done chop for taco size pieces. Mix with sauce. Heat tortillas, fill with meat, peppers, lettuce and cheese. Spoon corn inside.

Kickin Cuban Chicken

4 - 6 or 8 oz. boneless skinless chicken breasts
1 cup orange juice
1/4 cup lemon juice
1/4 cup lime juice
1/2 tsp. ground cumin
1/2 tsp. black pepper
1 tsp. Kosher salt
2 cloves garlic chopped or minced
4 Kaiser dinner buns
4 slices swiss cheese
4 or 8 deli thin slices of ham (optional)
mustard aoli to spread on bun (optional)

Add chicken, orange juice, lemon and lime juice, cumin, pepper, salt, and garlic into a gallon ziploc bag and mix well to incorporate. Let chicken marinate for 2-4 hours and then grill until an internal temperature of 165 degrees is reached. Lightly grill ham if using and toast bun on the grill if desired. Place ham on chicken breast and cover with a slice of swiss cheese and allow cheese to melt. Spread mustard aoli on toasted bun if using and place chicken breast on bun and enjoy the Kickin Cuban Chicken.

Pork Loin

Rub - 1/3 C Brown sugar
1/3 C Sugar
1/4 C Paprika
2 Tbsp Essence
6 Tbsp Kosher salt

2 Tbsp Onion powder
1 Tbsp Garlic salt
1 Tbsp Pepper
1 Tbsp Chili powder
1 tsp Dry mustard
1/2 tsp Poultry seasoning
1/4 tsp Allspice
1/4 tsp Cayenne pepper
1/2 tsp Cajun seasoning (optional)
Hickory Chips
Grape Juice

Mix all Rub ingredients together and store in plastic container.

Place loin on plastic wrap that is large enough to completely wrap loin. Cover entire pork loin with rub and work rub into loin with your hands (best to wear food safe gloves to do this). Wrap loin with the plastic and seal. Place in refrigerator for at least 12 hours. Remove loin from refrigerator and place at room temperature for at least 30 minutes before grilling. Preheat grill to 350 degrees. Place hickory chips on grill. Place loin on grill for 30 minutes and turn after 15 minutes. Reduce heat on grill to 250 degrees. Place loin over water pan in the center of the grill and cook using indirect heat. Spray grape juice on the loin. Turn loin every 20 to 30 minutes and spray with grape juice each time. Cook loin approximately 25 to 30 minutes per pound or until the internal temperature reaches 150 degrees. Remove loin from grill and place in pan and cover the aluminum foil for minutes. Cut and enjoy.

SMOKEY SWEET BARBECUE MEATLOAF

3 lbs. Ground Chuck
3 Tbsp. Tastefully Simple Onion Seasoning Blend
3/4 C Tastefully Simple Merlot Sauce
1 20oz. Can Crushed Pineapple (Drained)
1/4 C Monterey Jack with Jalapeno Cheese (cut into small pieces)
1/4 C Tastefully Simple Bayou Bourbon Glaze
1 Tbsp. Freezedried Chives

Mix the above together and shape into a loaf. Put in a foil pan and cover. Let set in the fridge for about an hour to let blend. Drizzle 1/4 Cup of Tastefully Simple Bayou Bourbon Glaze on meatloaf. Sprinkle 1 Tbsp. of chives on meatloaf. Put meatloaf on a 200 degree grill. (I use pecan chunks for a little smoke flavor). Grill until internal temperature reaches 160 degrees.

Take meatloaf out of foil pan and let set for 5 to 10 minutes. SLICE AND ENJOY!!!

Paco's Beef Brisket

1/4c of dice cilantro
3 garlic clove minced
1 tsp black pepper
1 1/2 tsp oregano
1 tsp garlic powder
1 1/2 tsp salt
1/2c veg oil
1/4c cider vinegar
1/4c your own dry rub or Lawreys
1/3c brown sugar

Mix all the ingredients together, marinade the brisket very good on all sides, add the brown sugar on top of it let set overnight. Brisket at around 8 to 10 lb will take aproximally 6 to 8 hoursto be done. Keep temp around 225 to 250f

Rookies' Pork-Team

4-5 lbs. country ribs
1/2 cup brown sugar
1/3 cup paprika
1 T. onion powder
1 T. garlic powder
1/2 t. sea salt
1/2 t. pepper
1/4 t. thyme
1/2 t. dry mustard

Mix all the dry ingredients and rub onto the ribs. On high heat, sear the ribs, then reduce heat and cook on low heat until very tender, basting with apple juice to keep moist.

Festive Turkey on a Stick

1 lb. turkey tenderloins
Colored peppers, seeded and chunked
Fresh pineapple, chunked
Black olives, optional
8 bamboo skewers

Marinade:

2 cloves garlic, finely chopped
1/4 cup finely chopped onion
2 T. finely chopped parsley
1/2 t. paprika

1/2 t. crushed red pepper flakes
1/2 t. cumin
1/4 t. salt
1/4 cup olive oil
2 T. lemon juice

Soak skewers in water for 30 minutes. In Ziploc bag or shallow dish, mix up marinade. Add turkey that has been cut in 1 inch pieces, turning to coat with marinade. Refrigerate at last 1 hour. Heat gas or charcoal grill. Add peppers, pineapple and olives to marinade. Thread turkey, peppers, pineapple and olives on skewer. Cook 9-11 minutes, turning occasionally.

Hint: Use colors of your team for the kabobs. I.E. black olives and pineapple for Hawkeyes, red peppers and pineapple for ISU, green and yellow peppers for John Deere, red peppers for Case-IH, etc.

Grilled Stuffed Flank Steak

1 cup dry bread crumbs
6 ounces roasted red peppers
1/2 cup extra-virgin olive oil
1/4 cup chopped fresh parsley leaves
2 medium garlic cloves, minced or pressed
1 flank steak (approx. 2 lbs.)
8 ounces deli ham, sliced thin
8 ounces sliced provolone cheese, sliced thin

Mix bread crumbs, roasted peppers, 2 tablespoons of oil, parsley, garlic and 1/2 teaspoon salt (optional) in medium bowl. Season steak with salt and pepper. Butterfly steak. Layer ham, cheese and seasoned crumbs over steak. Roll and tie steak. Season with salt and pepper, brush with 2 tablespoons oil and refrigerate while heating grill. Build modified two-level fire by stacking all coals on one side of grill. Cover grill and heat for 5 minutes. Grill steak on hot side of grill until browned on all sides, about 12 minutes. Move steak to cooler side of grill and brush with oil. Cover grill and cook until center of steak registers 125 – 130 degrees, about 30 minutes. Rotate steak every 10 minutes and brush with oil. Remove steak and let it rest under foil for ten minutes. Slice crosswise to serve.

The Good Stuff Chicken Thighs

Boneless, skinless chicken thighs
Famous Dave's Chicken Seasoning
Templeton Rye Barbeque Sauce

Season thighs with seasoning, place into disposable cupcake tins by wrapping the edges under into the tin. Place on the grill. After 30 minutes brush the thighs with the sauce.

Continue to cook thighs until the internal temperature reaches 170 degrees. Once the temperature reaches 170 degrees, remove the tin from the grill and let rest for 5 to 10 . Serve with fresh seasonal vegetables.

Raspberry Ginger Turkey Breast

2 lb. turkey breast (cutlets, tenders or whole breast)
1/4 cup soy sauce
1/8 cup plum sauce
1 tablespoon hoisin sauce
1 tablespoon white vinegar
2 tablespoons honey
2 large cloves garlic, minced
2 teaspoons fresh ginger, minced
juice of 6 ounces of red raspberries (crushed and strained)

Mix all ingredients, except turkey, well in large bowl. Add turkey, stir, and marinate for 2 hours. Drain and reserve marinade for grilling.

Preheat grill to an even medium high heat (charcoal grill recommended). Place turkey on grill for 10 minutes, then turn and baste with reserved marinade. Continue grilling for an additional 10 minutes or until browned and cooked through to a temperature of 165 degrees F.

Transfer turkey to a platter and allow to "rest" for 5 minutes before serving. Serves 8 at four ounce servings each.

Drunken Orange Smoked Chicken

1 full can of favorite beer
2 cans orange juice concentrate (frozen) pulp free
1 bottle of favorite white wine (use approximately 4 - OJ cans to mix orange juice)
4 cups of granulated sugar
1/2 cup cold water
6 T. corn starch

Make injection brine by combining orange juice concentrate and wine (fill cans 2 times each with wine), inject thru out the bird. To make glaze, add 4 cups sugar to brine. Heat to boil then slowly add concentrate/water, mix till brine (glaze) thickens, reduce heat to simmer and maintain so it doesn't thicken too much. Put beer can in holder then insert into the body cavity of chicken and place in cooker. Baste chicken with glaze every 15 to 20 minutes until chicken is done (180 degrees)

Hawaiian Burger

5 lb. (80/20) ground beef
1 (8 oz.) bottle teriyaki
1 can of crushed pineapple, drained
1 pack of Swiss cheese singles

Mix ground beef with 3/4 bottle of teriyaki, form into patties (1/2 lb.) Grill to desired wellness (160-165 recommended) Frequently base with additional teriyaki, top with crushed pineapple (enough to cover top) and piece of Swiss cheese, grill until cheese melts. This will make 10 1/2 lb. burgers.

Can also form 2 patties (1/4 lb. each) and put pineapple on one then top with the other and press together and grill so pineapple is in the middle, then top with Swiss cheese at the end.

Turkey Burgers

1 1/2 lbs. ground turkey
1/2 cup of dried Cranberry cherries
1 egg
1/4 cup bread crumbs
lettuce
tomato
Provolone cheese (can use any kind you like)
Cranberry honey mustard
bun or bread

Mix turkey, egg, bread crumbs, cranberry cherries and a 1/2 TBSP. of cranberry honey mustard together. Cook over grill until fully cooked. Take whatever kind of bun you like and top it with lettuce, tomato and cheese and a little cranberry honey mustard.

Apricot Pork Loin

2 oz. Cookie's Flavor Enhancer
4 oz. Apricot BBQ Sauce
Apple Juice

Rub loin with 2 oz. of Cookie's Flavor Enhancer.
Cook at 150 degrees or Smoke.
After 2 hours, lightly spray with apple juice.
Increase heat to 225 degrees.
Cook for 1 hour, then baste with apricot BBQ sauce (about 4 oz.).
Continue cooking for 1/2 hour, then lightly spray with apple juice.
Cook for another 1/2 hour, then check temperature (150 degrees).

Remove and let stand for 15 minutes before slicing.

LA Brisket w/Coffee & Beer Mop Sauce

For the Rub

¼ cup kosher salt
¼ cup brown sugar
¼ cup paprika
2 Tbs chili powder
2 Tbs black pepper
1 Tbs onion powder
½ teaspoon oregano
Mix together

Mop Sauce

1 cup beer
1 cup Apple cider
1 cup cider vinegar
1 cup coffee
1 cup beef stock
¼ cup vegetable oil
¼ cup Worcestershire sauce
2 Tbs hot sauce
2 teaspoons kosher salt
1 teaspoon black pepper
Mix with wish

One - 5 to 6 pound brisket
6 slices of Bacon

DIRECTIONS

Place brisket in a roasting pan and generously sprinkle both sides with rub. Put brisket in refrigerator covered for at least 4 to 24 hours. Set up grill for indirect grilling and preheat to medium-low. Place brisket in the center of the hot grate, fat side up over the drip pan. Drape bacon slices over the top of the meat and then cover the grill. Cook the brisket until very tender, 5 to 6 hours or until the internal temperature reaches about 190 degrees F. Generously Mop or baste the meat on both sides with the Mop sauce. Wrap the brisket in Aluminum foil and continue cooking until done. Transfer brisket to a cutting board and let rest for 10 minutes for longer. Thinly slice across grain or cap.

Woody's Ribs

¼ BOTTLE McCormick Montreal Steak Seasoning (3.4oz)
¼ bottle Sweet Baby Ray's Barbecue Sauce (18 oz)
1 Rack Hormel TM Pork Ribs

Cut open package of ribs, liberally season both sides of the rack with the Montreal Steak seasoning, let cook on medium-low to low (350 degrees F to 250 degrees F) for about 45 to 60 minutes, or until the thickest part of meat on rack is no longer pink in center, or until thoroughly cooked through (160 degrees F, tested with meat thermometer). Once cooked let rest for 5 to 10 minutes, then add sauce to liking and spread on both sides of rack, let sauce caramelize, 5 to 10 minutes. Once sauce is set, cut into individual ribs. Rest for 2-3 minutes. Serve. Garnish with mixed summer vegetables stir-fried on the grill in a vented skillet (opt.)

Apple Smoked Baby Back Ribs

Rub:

8T Brown Sugar
4T Sea Salt
4T Black Pepper
1T Powdered Beef Bouillion
1T Garlic Powder
1T Onion Powder
1T White Sugar
1t Lemon Peel
1t Oregano
1t Thyme
1t Crushed Brown Mustard Seed
1t Turmeric
½ t nutmeg
½ t Cayenne Pepper
½ t Celery Salt
¼ t Cardamom

Marinade:

4T rub (see above recipe)
4T Vegetable oil
4T Cider Vinegar
4T Water
4T Apple Juice

Sweet & Spicy BBQ Sauce:

2 ½ c. Ketchup
¾ C. Brown Sugar
¼ c. Worcestershire Sauce
1T Cider Vinegar
2T Molasses

3T Corn Syrup
3T Mustard
1T Texas Pete
1T Rub (see recipe)
3t Liquid Smoke
1T Black Pepper
1t Crushed Red Pepper Flakes
½ t Cayenne Pepper
¼ c. Honey
¼ c. Pineapple Juice Concentrate

Marinate ribs for one hour.

Smoke with apple wood at 225 * - 250* for 3 hrs.

Wrap ribs in tin foil with 2T apple juice and sprinkle with rub. Cook for 1 ½ hrs. Test for doneness. If ready, remove from foil.

Cook open (no smoke) for ½ - 1 hr. basting lightly with BBQ sauce and apple juice mixture for the last 20 - 30 min.

Let rest for 10 min. Serve with Sweet and Spicy BBQ Sauce on the side.

Beef Brisket

1 8to 10 lb beef brisket

Adolph meat tenderizer

1 hour before you plan to cook, add meat tenderizer to beef brisket. Add about 1 tsp per pound. Rub into brisket and allow to sit to room temp. Prepare smoker with Apple wood and mesquite chips. Cooks about 1 hour per pound at 225-250 degrees. Remove brisket and let rest approximately 20 minutes. Slice across grain and serve.

Stone City Country Style Pork Ribs

4 lbs pork country style ribs

1/4c diced fresh cilantro

5 minced garlic cloves

1tsp black pepper

1 1/2 tsp dried oregano

1tsp garlic powder

1 1/2 tsp salt

1/4c your own dry rub or Lawrey's seasoning

1/4c brown sugar

1/2c veg oil

1/4c cider vinegar

1 fresh lime

Jazzed Up Pizza Burger

2-1/2 lb. fresh ground chuck (80/20)
1/2 lb. Italian sausage
1 Tbsp. salt
1 Tbsp. fresh ground black pepper
1/4 c. Worcestershire sauce
6 oz. Contadina pizza sauce
1 c. red onion, diced
1/2 c. dried Italian seasoning
12 slices pepperoni , diced
3 slices provolone cheese
3 slices mozzarella cheese
1/4 c. extra virgin olive oil
6 Earth Grain 100 percent whole wheat thin buns

In a large bowl, combine 2 lbs. ground chuck, Italian sausage and mix well. Add salt & pepper, Worcestershire sauce, pizza sauce, onion, Italian seasoning and mix well to combine all ingredients. Cover and place in refrigerator for 1 hour. Divide meat into 6 equal portions, then divide those 6 in half making 12 equal portions. Press all 12 portions into patties. Take 6 of the patties and place 1/2 slice of provolone cheese in the center of each patty. Put 2 slices of pepperoni on each cheese slice. Place 1/2 slice of mozzarella cheese on top of that; place one of the other 6 patties on top of the cheese. Press down all the way around the outside edge of patties and seal top and bottom patties together. Reform patties into nice round burgers. Preheat gas grill to medium high heat, brush grill grates with vegetable oil. Carefully place burgers on grill and close the lid. Cook for 8 minutes. Remove burgers from grill and over to rest. Lightly brush one side of each thin bun with olive oil and place on grill, close lid and toast buns for 1 minute. Place burgers on buns.

1 Tbsp. rosemary

Smoked pork loin with apple bourbon chipolte sauce/smoked turkey breast with apple brandy chipolte drizzle

1 pork loin roast

Sauce-1 c apple juice, 3 tb bourbon, 1 tb water, 2 tsp corn starch, pureed chipolte in adobo sauce

Brine-3 qt water, 1 qt apple juice, 1 c salt, 1 onion cut and sliced, 1/2 cup brown sugar, 2 bay leaves, 2 cloves garlic

1/4 cup Cookies flavor enhancer, 1/4 cup brown sugar, 2 tb honey, 2 tb apple juice

Filling-3 tb veg. oil, 1/2 lb andouille sausage, 1/2 cup chopped onion, 1/4 cup celery, 1/4 cup bell pepper, 1 tsp minced garlic, 1 tsp salt, 1/2 tsp black pepper, 2 cups crumbled corn bread, 1 cup chicken stock, 2 tb chopped parsley

1 bone-in turkey breast

Brine-1/2 gal water, 1 qt apple juice, 1 qt orange juice, 1/2 cup brown sugar, 1 cup salt, 5 whole cloves

2 tbs olive oil, 3 Tbs Kirkland saltless spice mix, 2 Tbs honey, 2 Tbs apple juice, 1 lb. sliced apple smoked bacon, 1 tsp chopped parsley, 1 tsp chopped pecans

Drizzle-1/2 cup apple juice, 2 Tbs apple brandy, 2 tbs pureed chipolte in adobo sauce, 1 Tbs water, 2 tsp corn starch

Pork-Heat brine mixture to boil on stove and let cool. Put in pork loin completely covered and put in refrigerator for 12 hours up to 2 day. Remove loin from brine, rinse and pat dry. Cut slit and add filling. Rub with Cookies enhancer and brown sugar mixture. Smoke at 225-240 degrees for 2 hours. Wrap in foil and add apple juice and honey before sealing foil. Cook till internal temperature is 250. Approximately 2 more hours. Remove from heat and let rest 15 minutes. Slice and add sauce mixture drizzled over top of sliced pork loin. Filling-In a large, heavy skillet, heat 1 tablespoon of oil over medium-high heat. Add the andouille and cook, stirring until brown, about 3 minutes. Add onions, bell peppers and celery and cook stirring often until tender, about 4 minutes. Add garlic, 1/2 teaspoon of salt and black pepper, cook stirring for 1 minute. Add the corn bread and chicken stock and cook, stirring until the corn bread is soft, about 1 minute. Remove from the heat and mix with the parsley. Let cool for about 10 minutes. Drizzle-Add first three drizzle ingredients to pan and bring to boil. Mix water and corn starch and to boiling mixture. Stir til desired thickness. Add chipolte hot sauce to taste.

Turkey-Make brine, put ingredients in pan and bring to boil and then let cool, Place turkey breast in brine for 1 hour per pound, rinse turkey and pat dry. Rub olive oil all over turkey breast and then apply dry rub. Wrap outside of turkey with bacon. Smoke in 225-240 heat for 3 hours. Wrap turkey breast in foil adding apple juice and honey at this time. Continue roasting till internal temp at thickest point is 165. Total cooking time 6/7 hours. Take out of heat and let rest 15 minutes. Slice and apply drizzle over top of sliced turkey. Garnish with chopped parsley and chopped pecans if desired. Drizzle is make by putting first three ingredients in pan and heating to boil. Mix corn starch with water and then put in mixture. Stir until desired thickness is obtained.