



2018 Recipes



NAME: Aaron Williams

CATEGORY: Beef

NUMBER: 101

Tomahawk Steak

Ingredients:

2-3 lbs. Tomahawk steak

Steak seasoning – your choice

3 to 4 tsp. butter

1/2 to 1 tsp. garlic salt

Instructions:

Cook low and slow 180 to 225 degrees Fahrenheit on smoker/grill until internal temperature is 115+ degrees Fahrenheit.

Grill steak on all sides until internal temperature is 130+ degrees Fahrenheit.

Mix butter and garlic salt together.

Remove steak from grill, spread on garlic butter. Let rest 10 – 15 minutes before slicing and serving.

NAME: Cody Hartman

CATEGORY: Beef

NUMBER: 102

Onion Soup Sliders

Ingredients:

14 lbs. ground beef 90/10 %
chips
1 bottle Kraft Sweet Honey BBQ Sauce
chips
64 Kings Hawaiian rolls
Worcestershire sauce to taste
7 boxes beefy onion soup mix
1 jar classic Bread and Butter pickles
1 package extra-sharp cheddar cheese slices
Cookies' All Spice to taste

1 bag apple wood
1 bag cherry wood
1 bottle apple juice

Instructions:

Put ground beef in a bowl then dump in beefy onion soup mix. Mix by hand.

Roll into 1-1/2 to 2-inch balls, form into patties and put on a cookie sheet.

Preheat smoker to 225 degrees Fahrenheit, once to temperature. Add wood chips to tray, and splash of apple juice on chips.

Place patties on the rack, sprinkle with Worcestershire and a light dusting of Cookies All Spice and cook 30 minutes. Baste with BBQ sauce, return to smoker for 25 to 30 minutes, then flip. Add Worcestershire sauce and Cookies All Spice and return to smoker for an additional 30 minutes. Coat with BBQ Sauce, return to smoker for 25 to 30 minutes. Place extra-sharp cheddar cheese on each patty and return to smoker for another 5 min. or until melted. Remove patties and place on split Kings Hawaiian rolls with single bread & butter chip. Enjoy!

NAME: Elijah Sinclair

CATEGORY: Beef

NUMBER: 103 -- 804

Chuck eye Steak

Ingredients:

4" inch Chuck eye Steak

1 Tbsp. Montreal Steak Seasoning

Instructions:

Season Chuck eye

Cook over grill to medium rare.

NAME: Lucas Carns

CATEGORY: Beef

NUMBER: 104

Firehouse Burger

Ingredients:

1 lb. 80/85% ground beef	1/2 tsp. seasoning
salt	
Pinch onion powder	Pinch Umami salt
1/4 tsp. fresh ground black pepper	Pinch garlic powder
2 crushed jalapeno slices	
<u>Burger Toppings:</u>	
Pepper jack cheese	Buns
BBQ sauce of your choice	Mesquite charcoal
Mezetta Jalapeno slices	

Onion Rings: thinly sliced yellow onion

Beer Batter:

1 c. beer – your choice	1 large egg
1 c. flour	1/2 tsp. seasoning
salt	
1/4 tsp. black pepper	Pinch Umami salt
Vegetable oil	

Instructions:

Mix burger ingredients, divide into 1/4 lb. patties. Cook over mesquite charcoal until medium well to well done.

Whip beer and egg together. Mix dry ingredients in sperate bowl. Whip wet ingredients into dry ingredients. Slice onion thinly and coat slices in batter. Fry in vegetable oil until golden brown.

Lay cooked burger on bun. Top burger with thin layer of BBQ sauce. Melt cheese on burger, add 4 jalapeno slices, place onion rings and top bun.

NAME: Thyron Mathews

CATEGORY: Beef

NUMBER: 105

BBQ Beef Plate Ribs

Ingredients:

5 lbs. beef plate ribs

Cavender's Greek Seasoning

Plowboys Yardbird BBQ Rub

Plowboys Bovine BBQ Rub

Parkay butter

Vinegar

Coca-Cola

Apple juice

Blues Hog BBQ Sauce

Instructions:

Clean meat, and season with rubs.

Put oak wood and charcoal in the smoker to a temperature of 250 to 275 degrees Fahrenheit.

Place meat on the smoker bone side down. After two hours, spritz with apple juice, coca cola and vinegar. Leave on smoke until meat reaches 165 degrees Fahrenheit.

Remove and rub meat with butter. Wrap in butcher's paper or aluminum foil, and place back on the smoker. Continue cooking until meat reaches desired tenderness. Unwrap, and apply BBQ sauce and drippings from meat in the foil. Return to smoker for 30 minutes. Remove and let rest for 30 minutes. Slice and serve

NAME: Steve Heaberlin

CATEGORY: Beef

NUMBER: 106

Beef Tri-Tip

Ingredients:

1 Beef Tri-Tip

2 Tbsp. garlic powder

2 Tbsp. salt

1 Tbsp. ground black pepper

Vegetable oil

Instructions:

Light grill establishing two heat zones. One high zone for searing and one for medium heat.

Take the tri-tip out of cool storage. Combine garlic, salt and pepper and rub generously over the tri tip. Allow the tri-tip to come to room temperature. Take a brush or paper towel and brush the grill surface with oil. Place the tri-tip over high heat and sear on both sides to get good grill marks on the surface.

Place over the medium heat and finish grilling until tri-tip is done, turning about halfway through the cooking process. This cooking time will be approximately 8 to 12 minutes per side. Use a food thermometer to check for your desired final temperature. You should take the tri tip off the grill about 4 to 5 degrees before your desired finished temperature because it will go up after taking off the grill.

Allow the tri-tip to rest under a loose tent of foil for about 15 minutes and then slice into pieces across the grain. Enjoy.

NAME: Keith Carris

CATEGORY: Beef

NUMBER: 107

Drunken Cowboy

Ingredients:

1-3/4 inch cowboy cut ribeye (approximately 2 lbs. bone in)

1 c. Worchester sauce

1/2 c. soy sauce

1/2 c. brown sugar

1-1/2 c. bourbon

1 tsp Sambal chili sauce

Olive oil

1 bunch green onions, cut

Butter

6 cloves garlic, sliced

1/8 c. peppercorns

Montreal Steak Seasoning

BBQ sauce of your choice

Instructions:

Mix all ingredients together and pour over steak in a Ziploc bag and marinate 6 hours to 2 days.

Remove steak from bag, pat dry, season with Montreal Steak Seasoning and olive oil, rest 30 minutes.

Cook over high heat 10 to 5 minutes each side, flipping when a good char has developed using a Weber charcoal grill. Cook to 125 degrees Fahrenheit internal temperature. Rest for 30 minutes, then slice. Top with butter or sauce for serving.

NAME: Jimmy Graham

CATEGORY: Beef

NUMBER: 108

5K Awesomeness

Ingredients:

Ribeye

Pinch of salt

Pinch of pepper

Pinch of garlic

Instructions:

Mix seasoning together and sprinkle on top of ribeye.

Cook in a smoker. Cook fast and hot at 400 degrees Fahrenheit. Depending on the size of ribeye, cook 2 to 3 minutes on each side. Once meat reaches 145 degrees Fahrenheit, remove.

NAME: Boe McLaughlin

CATEGORY: Beef

NUMBER: 109

Cattlemen's Beef Rounds

Ingredients:

Beef Inside Round

2 c. vegetable oil

1/2 c. Cookies Flavor Enhancer Seasoning

Instructions:

Combine seasoning and oil. Rub generously over entire surface of meat. Smoke at 230 degrees Fahrenheit for 8 to 12 hours or until internal temperature reaches 145 to 150 degrees Fahrenheit.

NAME Theresa Jones

CATEGORY: Beef

NUMBER: 110

Smoked Stuffed Meatloaf

Ingredients:

2 lbs. ground beef	1 tsp. oregano, dried
2 eggs chopped	1 tsp. fresh garlic,
1/4 c. tomato sauce	
1/2 c. Panko bread crumbs	1/2 tsp. salt
1/4 c. celery – fine chopped	1/2 tsp. pepper
Cheese curds of your choice	

Sauce:

1/2 c. tomato sauce chopped	1/2 tsp. fresh basil –
1/2 tsp. fresh garlic – chopped	1/2 tsp. pepper
1/2 tsp. Lowry's seasoned salt	

Bruschetta:

4 tomatoes – diced chopped	1/8 c. fresh basil –
1/8 c. fresh garlic – chopped	salt - to taste
Pepper – to taste	

Instructions:

Mix first 8 ingredients together. In a loaf pan put half of meat mixture, lay in cheese curds in center, cover with rest of meat mixture. Mix sauce ingredients, top meat mixture.

Using a wood mixture of pecan/hickory start your smoker. Put loaf pan in smoker at 275 degrees Fahrenheit for 30 minutes, covered. Uncover and continue cooking until temperature reaches 155 degrees Fahrenheit.

Bruschetta: Drizzle with olive oil and balsamic vinegar. Stir all ingredients together and simmer over low heat for 10 minutes, serve over meatloaf.

NAME: Kim Pepin

CATEGORY: Combo

NUMBER: 201

Mac and Cheese Bacon Hamburgers

Ingredients:

3 lbs. ground beef

1 lb. bacon – cooked and chopped in bits

2 pkgs. beefy onion dry soup mix

1/2 c. water

Box of macaroni and cheese mix (will use half of box)

1 c. shredded parmesan cheese

Instructions:

Mix ground beef, bacon bits, water and soup mix. Form 12 patties.

Prepare box of macaroni and cheese per box instructions.

Place 1 to 2 Tbsp. mac and cheese with about 1 to 2 Tbsp. parmesan cheese in center of pressed patty. Fold meat mixture around mac and cheese to hide within the patty.

Freeze solidly on lined cookie sheet. When ready, grill to perfection.

Enjoy with favorite condiments of BBQ, ketchup, mustard or what you would like.

NAME: Cadin Peciovsky

CATEGORY: Combo/Youth

NUMBER: 202---801

Bacon Wrapped Chicken

Ingredients:

Chicken quarters

Bacon

Honey

Pineapple juice

Honey Garlic rub

Instructions:

Rub each chicken quarter with honey, then with the Honey Garlic Rub. Once the chicken has the rub on it, wrap in bacon using two to three pieces. Use a toothpick to hold the bacon on the chicken. Place chicken on a cookie sheet and cover refrigerate overnight.

Start the smoker, using apple and mesquite chips.

NAME: Anthony Phelps

CATEGORY: Combo

NUMBER: 203

Veal Bison Burger

Ingredients:

1-1/2 lbs. Bison

1/2 lb. Veal

2 roasted Anaheim Chiles

Salt

Cracked peppercorn

Instructions:

Mix both meats together, add salt, pepper and chilis. Form into 3 oz. balls, lightly shape patties.

Preheat grill to 250 degrees Fahrenheit. On a cedar plank, place patties. Place cedar plank on grill. Add desired wood chips to coals to begin smoke process. Smoke half the cooking time. Suggest oak and hickory chips with a cedar plank.

NAME: Drew Sallee

CATEGORY: Combo

NUMBER: 204

Bacon Wrapped Stuffed Chicken Breast

Ingredients:

2 chicken breasts, split to make 4 halves

1 tub garden vegetable cream cheese

1 small carton Portobello mushrooms, chopped

8 oz. shredded cheddar cheese

1 Tbsp. chicken rub

1 lb. bacon

1 stick butter

Instructions:

Make a pocket in each half chicken breast. Mix together cream cheese, mushrooms and shredded cheese. Stuff the mixture in the pocket. Rub chicken breasts with rub. Wrap each with 3 or 4 slices of bacon.

Start charcoal grill, regulate temperature to 225 degrees Fahrenheit. Place chicken on grill using indirect heat. Continue to cook until internal temperature reaches 165 degrees Fahrenheit. Baste with melted butter throughout cooking, if necessary.

NAME: Dusty Wilson

CATEGORY: Combo

NUMBER: 205

Italian Fattie

Ingredients:

2 lbs. hamburger	1 red bell pepper
1 lb. sausage	1 yellow bell pepper
1/4 lb. ham	1 banana pepper
1/4 lb. salami choice	1 bottle Italian dressing of choice
1/4 lb. pepperoni choice	1 bottle marinara sauce of choice
1 lb. bacon	

Instructions:

Mix hamburger and sausage together, lay flat forming a square on foil.

Clean and slice peppers. Sauté in Italian dressing until tender.

Layer ham, salami, pepperoni and sautéed peppers on formed square. Make a round meatloaf by rolling up the square around the fillings. Wrap roll with bacon and hold bacon in place using toothpicks.

Place meat roll in smoker or grill at 250 degrees Fahrenheit. Cook until internal temperature reaches 160 degrees Fahrenheit. Pour marinara sauce over the top for five more minutes before removing. Let rest a few minutes, slice and enjoy.

NAME: Scott Degeneffe

CATEGORY: Combo

NUMBER: 206

Grilled Pizza

Ingredients:

Smoked chicken

Smoked pork loin

Cheddar cheese

Mozzarella cheese

Feta cheese Olive oil garlic sauce

BBQ Sauce

Pizza crust

Red bell pepper

Yellow bell pepper

Cilantro

Spinach

Tomato

Instructions:

Place all ingredients on crust and grill until crust is firm to remove pan.

Cook directly over grill until crust is brown.

Finish with cold ingredients.

Cut/Serve

NAME: Gene Petersen

CATEGORY: Combo/Specialty

NUMBER: 207

Chicken Bomb

Ingredients:

6 boneless chicken breasts
8 oz. cream cheese, softened
3 to 4 jalapeno peppers
8 oz. shredded cheddar cheese
1 Tbsp. minced garlic
1 lb. bacon
1/2 c. BBQ Sauce Choice of your choice
1 bottle Italian dressing of your choice
Chicken Rub of your choice

Instructions:

Trim and flatten chicken breasts. Marinate in Italian dressing overnight.

Mix together cream cheese, cheddar cheese and garlic.

Clean jalapenos, cut in half and seed. Stuff jalapenos with cream cheese mixture and roll them inside the flattened chicken breasts. Sprinkle with rub and wrap chicken breast with bacon.

Smoke at 250 degrees Fahrenheit for 2 hours or until internal temperature is 165 degrees Fahrenheit. Baste with BBQ sauce 15 minutes before done. Serve and enjoy

NAME: Thresea Glaser

CATEGORY: Lamb

NUMBER: 301

Gyro Slider

Ingredients:

**2 lbs. 80/20% ground lamb
Cavender's Greek Seasoning
King's Hawaiian Rolls
Red onion, chopped
Roma tomatoes
Crumbled Feta cheese**

Tzatziki Sauce

**1/2 c. Fat-Free Greek Yogurt
1/3 c. cucumber, peeled, seeded and diced
1 Tbsp. lime juice**

Instructions:

**Mix Tzatziki Sauce ingredients together.
Make 3 oz. slider patties
Preheat grill/smoker to 400 degrees Fahrenheit.
Season meat with Cavender's Greek Seasoning.
Smoke/grill patties 4 to 5 minutes per side. Remove from heat. Place a small dollop of sauce on bottom of roll. Place patty on bun, top with more sauce, onion, tomatoes, cheese.**

NAME: Brian Halstead

CATEGORY: Lamb

NUMBER: 302

Frenched Lamb Rip Chops

Ingredients:

Lamb rib chops, frenched

(ask at the meat counter to have the ends Frenched)

Olive oil

Parmesan croutons, crushed

Parmesan cheese

Instructions:

Smoke chops for 2 hours at 250 degrees Fahrenheit.

Remove ribs and let rest for 10 minutes.

Separate ribs and lightly brush with olive oil. Then coat with crushed croutons. Place breaded chop on grill for approximately 5 minutes or until croutons are browned. During this time, add a small amount of parmesan cheese to finish.

NAME: Shelana Laing

CATEGORY: Lamb

NUMBER: 303

Smokey Lemon Thyme Lamb Chops

Ingredients:

6 to 8 lamb chops

1/8 c. olive oil

Sea salt – to taste

Pepper – to taste

1 Lemon – juiced

1 Lemon for grilling/garnish

4 to 10 sprigs of fresh thyme

Cherry wood chips

Instructions:

Mix olive oil, lemon juice, thyme, salt and pepper.

Season chops on both sides and let sit at room

temperature for 30 minutes in a shallow covered dish.

Grilling the lamb chops on charcoal. There is an art in this. Start charcoal and allow burning for about 10 to 20 minutes. Once charcoal is grayish, divide it in half placing on each side of the grill. Place soaked wood chips on coals. Quickly place grate over charcoal, place lamb chops in the middle of the grill. You are using indirect heat to cook the lamb chops and the cherry chips to enhance the smoky cherry flavor. Cook 2 to 5 minutes per side, turning once. Serve grilled lamb chops with lemon garnish grilled on side.

NAME: Rob Stevens

CATEGORY: Pork

NUMBER: 401

BBQ Pork Ribs

Ingredients:

Rack of pork ribs

Cookies Flavor Enhancer

Butter, 1 stick per rack

Apple juice

Brown sugar

Instructions:

Pull membrane off from back of ribs. Rub ribs with Cookies Flavor enhancer.

Smoke ribs for 3 hours at 225 degrees Fahrenheit.

Wrap ribs in foil with apple juice, butter and sugar.

Cook for another 2 to 2-1/2 hours at 225 degrees Fahrenheit until it reaches the doneness desired.

NAME: Ben Zehr

CATEGORY: Pork

NUMBER: 402

Pork Belly Burnt End

Ingredients:

1 pork belly cubed into 2x2-inch cubes

1 bottle honey BBQ sauce of your choice

1 bottle spicy BBQ sauce of your choice

Salt

Pepper

Instructions:

Season pork belly cubes with salt and pepper. Smoke for 2 hours at 250 degrees Fahrenheit followed by 1 hour at 350 degrees Fahrenheit.

Place pork belly in a pan and toss with the 2 bottles of BBQ sauce and cook for 1 more hour at 250 degrees Fahrenheit.

NAME **John Parks**

CATEGORY: **Pork**

NUMBER: **403**

Pork Ribs

Ingredients:

Rack of ribs

The Slabs Birds and Bones Rub

1 tsp. Weber Bold 'N Spicy Chipotle Rub

1 Tbsp. Parkay saver butter

1/8 c. Golden Light Blue Agave sweetener

1/8 c. brown sugar

BBQ sauce- your choice

Instructions:

Remove membrane and coat both sides of ribs with dry rubs.

Place ribs in smoker at 225 to 250 degrees Fahrenheit for three hours. Pull ribs out and place in aluminum foil with

remaining listed ingredients. Wrap ribs, place back in smoker one hour. Remove ribs from foil, save sauce. Place ribs back in smoker for one hour. Mix retained sauce and BBQ sauce. Brush ribs the last half hour.

NAME: Rusty Sinclair

CATEGORY: Pork

NUMBER: 404

Loin Strap Ribs

Ingredients:

2 lbs. Pork Strap (pork loin)

1 tsp. lemon pepper

1/2 tsp. cayenne pepper

Frank's Red Hot Honey Garlic Sauce

Teriyaki sauce of your choice

Instructions:

Smoke pork strap at 220 degrees Fahrenheit for three hours with apple and hickory wood.

Turn smoker down to 190 degrees Fahrenheit and smoke until meat is fall-apart tender.

Drizzle, Honey Garlic Sauce over meat after 3 hours of cooking.

NAME: Randy Stamper

CATEGORY: Pork

NUMBER: 405

Caribbean Smoked Pork Loin

Ingredients:

1 whole pork loin, trimmed

Pepper

Lemon pepper

Caribbean Jerk seasoning

Applewood chips

Instructions:

If necessary to fit in the smoker, cut the pork loin in half.

Sprinkle meat with pepper. Generously sprinkle with lemon pepper. Shake Caribbean Jerk seasoning onto top of pork loin to taste.

Place in smoker. Slow smoke for approximately 3 hours at 225 to 250 degrees Fahrenheit until the desired internal temperature is reached. The slower the smoking process, the better the smoke penetration will be into the meat thus a better flavor is obtained. A preferred cooking temperature of 155 degrees Fahrenheit yields nice tender slices of delicious pork loin.

NAME: Travis Lamphier

CATEGORY: Pork

NUMBER: 406

Pork Belly Burn Ends “Pork Jello”

Ingredients:

10 lbs. pork belly cubed 2x2-in. 1 bottle BBQ sauce of your choice

2-1/2 oz. BBQ rub of your choice 1 stick no salt butter

1 Tbsp. black pepper 1 (16-oz.) can chunk pineapple

1 Tbsp. garlic powder

1/2 tsp. salt

1 c. honey

1 c. brown sugar

Instructions:

Mix together salt, pepper, garlic powder and rub all over cubed meat. Let rest for at least an hour.

Put meat on smoker for 3 hours at 225 degrees Fahrenheit until desired smoke color. Take off smoker and put in tin pan with butter, brown sugar and honey. Cover pan with foil and place back in smoker for 1-1/2 hours. Remove and uncover. Place meat in another pan with BBQ sauce on top. Return new pan to smoker for 1/2 hour uncovered. Let rest for 15 minutes. Garnish with pineapple chunks that have been smoked for 10 minutes.

“The final temperature is well above 145 degrees Fahrenheit so it’s safe to eat.”

NAME: Mike Anderson

CATEGORY: Pork

NUMBER: 407

Southwest Pork Loin

Ingredients:

Pork loin

BBQ sauce of your choice

Rub:

1/4 c. brown sugar

1 Tbsp. coarse sea salt

2 tsp. cracked black pepper

2 tsp. smoked paprika

2 tsp. garlic powder

2 tsp. onion powder

1 tsp. ground mustard

1/2 tsp. cayenne pepper

1 tsp. Southwest seasoning

Instructions:

Combine all ingredients in a bowl and mix well. Rub on all sides of pork loin. Let rest 4 hours or overnight.

Sear all sides of pork loin. Add your favorite BBQ sauce and wrap in foil. Grill for about 4 hours or when temperature reaches 145 degrees Fahrenheit.

NAME: Ian Sallee

CATEGORY: Pork-Youth

NUMBER: 408--802

Bacon Ranch Pork Burgers

Ingredients:

2 lbs. ground pork

1/2 lb. bacon- cooked, chopped

1 pkg. dry ranch mix

8 oz. shredded cheddar cheese

1 tbsp. Greek seasoning

Instructions:

Mix all ingredients together, and press into patties.

Start charcoal grill and regulate temperature to 225 degrees Fahrenheit. Place patties on grill using in direct heat. Flip as needed until internal temperature reaches 160 degrees Fahrenheit.

Serve on sesame seed bun and add your favorite condiments.

NAME: Bob Carson

CATEGORY: Pork

NUMBER: 409

Pineapple Pork Tenderloin

Ingredients:

Pork tenderloin

1 c. pineapple juice

1/4 c. pineapple ice cream topping

1/4 tsp. Olde Westport Garlic spice blend

6 maraschino cherries

Instructions:

Pour pineapple juice in Ziploc bag with tenderloin.

Place bag in refrigerator for 6 hours.

Remove loin from bag and place on grill. Sprinkle with spice blend. When meat temperature reaches 120 degrees Fahrenheit, glaze with pineapple topping. When temperature reaches 130 degrees Fahrenheit, place cherries on top. Remove loin when internal temperature reaches 140 degrees Fahrenheit. Let rest for a few minutes and enjoy.

NAME: Kevin Sevier

CATEGORY: Pork

NUMBER: 410

Kansas City Pork Ribs

Ingredients:

Spare ribs

Treager Pork & Poultry Shake

Salt

Chili Pepper

Paprika

Onion

Garlic

Instructions:

Mix and coat spare ribs with rub. Smoke for 8 hours at 225 degrees Fahrenheit.

Rest for 45 minutes

NAME: Sean Van Cannon

CATEGORY: Pork

NUMBER: 411

Pork Belly Burnt Ends

Ingredients:

1 pork belly cut into 1x1 inch cubes

1/2 c. Miss Bevs butt rub

1 stick butter

1/2 c. brown sugar

1/4 c. honey

Glaze:

1 c. BBQ sauce of your choice

1/2 c. apple juice

1/2 c. apple jelly

Instructions:

Preheat grill to 225 degrees Fahrenheit.

Season all sides of the pork belly cubes with the rub.

Arrange cubes onto a wire rack and place on smoking grate. Smoke pork belly for 2 to 2-1/2 hours. Place

each belly burnt end into an aluminum pan and cover with brown sugar and honey. Arrange butter in

between the belly pieces. Cover pan with aluminum foil and return to smoker for 1-1/2 hours or until the pieces are tender. Drain the liquid from the pan and

add the glaze. Toss gently to coat each piece and return to the smoke to set glaze for 5 to 0 minutes.

Serve.

NAME: Scott Geiger

CATEGORY: Pork

NUMBER: 412

BBQ Ribs

Ingredients:

Pork Ribs

Plowboy's BBQ Rub

Instructions:

Rinse pork ribs, and pat dry.

Rub spice all over ribs and put in the refrigerator overnight.

Remove from refrigerator, and smoke at 200 degrees Fahrenheit for three hours. Remove from smoker and place in foil pan, cover. Place pan back in smoker for 2 to 3 hours, then rest for an hour. Inside temperature should be 165 degrees Fahrenheit.

NAME: Tony Ketelsen

CATEGORY: Pork

NUMBER: 413

Pork Spare Ribs

Ingredients:

1 rack St. Louis Style ribs

1/4 c. Killer Hogs Original BBQ Rub

1/2 c. margarine, cut in small cubes

1/4 c. brown sugar

1 c. T Daddy's Original BBQ Sauce

1/4 c. honey

1 c. apple juice

Instructions:

Trim any extra fat from ribs and remove silver skin from back side. Preheat smoker to 250 degrees Fahrenheit.

Coat both sides of ribs with Killer Hogs Original BBQ Rub.

Place ribs on smoker meat side up. Cook for two hours spritzing with apple juice every half hour. On a flat surface, lay out a long piece of aluminum foil, 6-inches longer than rack of ribs. On the foil, drizzle the honey evenly over the surface. Place margarine evenly over surface. Sprinkle half of the brown sugar over honey and margarine. Remove ribs from smoker, and place meat side down on foil, sprinkle with remaining brown sugar on the back-side ribs. Fold foil carefully over ribs and wrap tightly. Return ribs on smoker and cook for 1-1/2 hours at 250 degrees Fahrenheit. Coat ribs with BBQ sauce. Let rest on smoker with no lid. Heat for 20 minutes to half hour to allow sauce time to set. Cut ribs evenly between each bone and serve.

NAME: Troy Anderson

CATEGORY: Poultry

NUMBER: 501

Chicken Thighs

Ingredients:

Chicken thighs

Cookies Flavor Enhancer

Butter

Country Side BBQ Sauce

Instructions:

Pull skin back on chicken thighs and de-bone.

Apply Cookies Flavor Enhancer under and overtop of skin.

Smoke in a tin pan. Place 1 Tbsp. of butter on top of each chicken piece. Cook at 225 degrees Fahrenheit until meat reaches 165 degrees Fahrenheit. and then put BBQ sauce on top.

NAME: Mark Bickal

CATEGORY: Poultry

NUMBER: 502

Wendell's Chicken

Ingredients:

12 chicken thighs, skin on and bone in

1 Tbsp. Nature's Seasons

1 Tbsp. Famous Dave's Rib Rub

Famous Dave's Rich & Sassy BBQ Sauce

Hickory logs for smoking

Instructions:

Prep chicken by removing chicken skin, trim fat off and square up chicken thigh and scrape fat off inside skin.

Season prepped thighs with Nature's Seasons and wrap skin back on thighs. Season outside with Famous Dave's rib rub and place on smoker

Smoke for two hours at 225 to 250 degrees Fahrenheit over hickory chips. Baste with Famous Dave's Rich & Sassy BBQ sauce and smoke for an additional 1/2 hour.

Serve and enjoy

NAME: Brandon Dietrich

CATEGORY: Poultry

NUMBER: 503

Cheesy Chicken Bacon

Ingredients:

4 whole boneless skinless chicken breasts

8 slices fried bacon

2 c. cheddar cheese, grated

8 buns (optional)

Marinade:

1/2 c. honey
pepper

Fresh ground black

1/2 c. Creole mustard
pepper

1/4 tsp. cayenne

1 tsp. smoked paprika

1/2 tsp. salt

1 Tbsp. lemon juice

Brine:

1 tsp. ground thyme
pepper

1/2 Tbsp. cayenne

1 Tbsp. granulated garlic

1 Tbsp. onion flakes

1/2 c. Kosher salt

1/2 c. sugar

Fresh ground black pepper
water

1/2 to 3/4-gallon cold

Instructions:

Mix all brine seasonings into cold water and mix well to dissolve salt and sugar.

Place chicken breast in between two sheets of wax paper or plastic wrap. Pound chicken breast enough to have an even thickness. Put chicken into a gallon Ziploc bag, and cover with the cold brine mixture. Let rest in the refrigerator about 1 hour. Drain chicken from brine mix and pat dry. Put chicken into a clean plastic zip bag and cover with marinade mixture. Let rest for 2 to 4 hours.

Place chicken breast on hot grill, turn half way through cooking. When chicken is almost done place slices of cooked bacon on top of breast and cover with a handful of shredded cheddar cheese. Finish cooking chicken until done and cheese is starting to melt. Remove from grill and eat alone or put into a soft bun. Enjoy!

NAME Daniel Little

CATEGORY: Poultry

NUMBER: 504--803

Marinated Chicken Thighs

Ingredients:

4 boneless, skinless chicken thighs

Bacon

BBQ sauce of your choice

Marinade:

1 (12 oz.) Coca-Cola

1 Tbsp. onion powder

1/2 tsp. garlic powder

BBQ Dry Rub:

1/3 c. light brown sugar

1 tsp. chili powder

1 Tbsp. smoked paprika

1 tsp. kosher salt

1 tsp. ground cayenne pepper

1 tsp. onion powder

1/2 tsp. ground black pepper

1 tsp. garlic powder

Instructions:

Mix marinade ingredients, place chicken in marinade for 4 to 6 hours or overnight.

Remove chicken from marinade, sprinkle dry rub on both sides. Wrap each chicken thigh in two pieces of bacon.

Grill until meat temperature reaches 165 degrees Fahrenheit. Last 10 minutes of grilling time, baste with your favorite BBQ sauce.

NAME: Jack Stamper

CATEGORY: Poultry

NUMBER: 505

Mango Chicken

Ingredients:

2 lbs. chicken drumsticks

**12 oz. Lawry's Hawaiian with Tropical Fruit Juice
Marinade**

1 mango, diced

2 Tbsp. lemon juice

2 Tbsp. garlic, minced

Instructions:

Mix together marinade, mango, lemon juice and garlic in a container with a lid.

Place drumsticks in the marinade mixture and refrigerate overnight.

Prepare grill to cook by indirect heat by placing coals on one half of the grill.

Place drumsticks on the opposite side of the coals and wait 15 minutes before flipping them over. Continue cooking another 15 minutes until chicken temperature is 165 degrees Fahrenheit.

NAME: Javier Rubio

CATEGORY: Poultry

NUMBER: 506

Smoked Chicken Hind Quarters

Ingredients:

4 chicken hindquarters

3 Tbsp. mustard

Salt to taste

Pepper to taste

Meat rub to taste

Instructions:

Set chicken out, and let it get to room temperature.

Rub mustard over chicken, let sit for 10 minutes.

Season chicken with salt and pepper and rub of your choice. Put chicken back into refrigerator until you are ready to smoke.

Take chicken out when ready and season once again. Smoke chicken for 2 to 3 hours or inside temperature reaches 160 degrees Fahrenheit. Wrap in foil and let chicken finish cooking to 165 degrees Fahrenheit.

Remove chicken from smoker and wrap in a towel. Set it in a cooler and let rest for 45 minutes. Take chicken out and serve.

NAME: Eldon Frye

CATEGORY: Poultry

NUMBER: 507

Western Style Chicken Thighs

Ingredients:

Chicken thighs

Western Style poultry rub, homemade

Horseshoe BBQ Sauce, homemade

Brown sugar

Liquid smoke

Instructions:

Trim the thighs up and cut off extra meat and fat.

Cover thighs with meat rub, using a freezer bag, and place the thighs in the bag with meat rub, and shake well. Let rest in refrigerator overnight.

Place thighs in an oiled aluminum pan. Put a thin layer of brown sugar over the thighs. Place 1/4-inch pieces of stick butter on thighs, add a few dashes of liquid smoke. Cover with foil.

Pre-heat smoker to 275 degrees Fahrenheit. Place pan of thighs in smoker for 2 hours. Check on thighs at 2 hours for 165-degree Fahrenheit meat temperature.

NAME: Brian Morris

CATEGORY: Poultry

NUMBER: 508

Seasoned Chicken Legs

Ingredients:

Chicken legs

Brian's Love Your Butt Rub – consisting of:

brown sugar, white sugar, paprika, salt, chili powder, allspice, garlic powder, onion powder

Instructions:

Generously season chicken legs with spices.

Place in Ziploc bag for 8 to 10 hours prior to grilling.

Heat grill to 300 to 350 degrees Fahrenheit.

Place legs on chicken leg rack. Cook to an internal temperature of 160 degrees Fahrenheit, using indirect heat.

NAME: Dean Vrba

CATEGORY: Poultry

NUMBER: 509

Mountain Top Chicken Wings

Ingredients:

30 chicken wings	2 tsp. black pepper
1/2 c. brown sugar powder	3 Tbsp. chili powder
1-1/2 tsp. cayenne pepper	1 tsp. paprika
3 Tbsp. garlic powder	1 Tbsp. honey
4 tsp. onion powder	1/4 c. oil
4 tsp. kosher salt	
2 sticks unsalted butter	

Instructions:

Mix all dry ingredients together and add honey and oil. Set 1/3 c. of this mixture aside. Add remainder of mixture to wings. Let rest for 2 to 3 hours, for best results marinate overnight.

Preheat charcoal grill to 300 degrees Fahrenheit. Cook the wings on indirect heat for 30 to 45 minutes or 165 degrees Fahrenheit. Melt butter and remaining 1/3 c. of seasoning in a foil pan and dip the wings every 10 minutes while cooking.

NAME: Mark Bernhardt

CATEGORY: Poultry

NUMBER: 510

Orange Spicy BBQ Chicken

Ingredients:

Chicken thighs

1/2 tsp. salt each piece

Poultry seasoning rub

1 c. Sweet Baby Ray's Spicy BBQ Sauce

1 c. orange marmalade

Instructions:

Add salt and seasoning rub to each thigh piece.

Mix BBQ sauce and marmalade together. Heat to a liquid state.

Grill chicken on low heat for 1 to 1-1/2 hours. Baste with heated sauce the last 15 minutes. Cook chicken until internal temperature reaches 165 degrees Fahrenheit.

NAME: Robert Jones

CATEGORY: Poultry

NUMBER: 511

Margarita Chicken Breast

Ingredients:

Chicken Breasts

Margarita Mix

Salt

Pepper

Butter, softened

Lime

Instructions:

Marinade/inject margarita mix into chicken breasts.

Lightly salt and pepper, baste with butter.

Cook breast on grill until 165 degrees Fahrenheit.

Slice lime and garnish chicken with lime slices and serve.

NAME: Kolby Struchen

CATEGORY: Poultry

NUMBER: 512

Struchen Spatchcock Chicken

Ingredients:

1 chicken

1-gallon water

2 c. salt

1 c. brown sugar

Herbs and spices of your choice

Chicken Seasoning of your choice

Instructions:

Brine:

Bring to a boil, 1/2 gallon of water with salt and brown sugar until dissolved. Add in herbs and spices. Let cool, add in 1/2-gallon cold water. Place chicken in brine for 12 hours.

Remove chicken from brine and rinse, season and place in smoker at 200 degrees Fahrenheit until the internal temperature reaches 160 degrees Fahrenheit.

NAME: Andy Skahill

CATEGORY: Poultry

NUMBER: 513

Southern Finger Stickin” Chicken

Ingredients:

6 Large Chicken Thighs

1/4 c. sweet BBQ rub

1/4 c. honey

1/4 c. virgin olive oil

1/4 c. brown sugar

Spray butter

Sweet BBQ sauce of your choice

Instructions:

Toss chicken thighs in olive oil. Apply BBQ rub to all sides.

Grill/smoke at 250 degrees Fahrenheit for 1-1/2 to 2 hours, depending on grill.

Remove and place on foil sheet and apply spray butter, honey, brown sugar. Place coated chicken back on grill, remove after 30 minutes.

Apply your favorite BBQ sauce and let rest in a cooler or oven for 15 minutes before serving.

NAME: Y Not BBQ

CATEGORY: Team

NUMBER: 601

Smoked Stuffed Meatloaf

Ingredients:

1 lb. beef	1 lb. pork
1/2 c. onion	2 eggs
2 Tbsp. Specked Tail Whiskey	6 oz. fresh
mozzarella	
2 cloves garlic-minced	1/4 c. milk
1 Tbsp. Worcestershire sauce	1 Tbsp. steak rub

Sauce:

1/2 c. ketchup	1 Tbsp. steak rub
1/4 c. Specked Tail Whiskey	1/4 c. BBQ sauce
1/3 c. brown sugar	

Instructions:

Preheat smoker to 225 degrees Fahrenheit

Mix loaf together. Place half in bottom of pan. Place strips of mozzarella on top of loaf. Place rest of loaf on top.

Mix sauce and spread on top. Leave some to add while smoking.

Smoke for 4 hours on 225 degrees Fahrenheit or internal temperature reaches 165 degrees Fahrenheit.

**NAME: Rick Landgrebe &
Larry Stevens**

CATEGORY: Team

NUMBER: 602

**Brothers Market Smoked Sweet
Ribs**

Ingredients:

16 oz. pineapple juice

16 oz. Korean BBQ sauce

16 oz. BBQ sauce of your choice

2 Tbsp. Tiger sauce

Dash of vinegar

Instructions:

Remove membrane from ribs.

Smoke for 3 hours uncovered, smoke for 2 hours covered. Add BBQ Sauce, Smoke additional 1 hour uncovered.

NAME: Helgevold Family

CATEGORY: Team

NUMBER: 603

Smoked Turkey

Ingredients:

Turkey

1/2 c. Lee Wright's Smoking Salt

2 c. water

Instructions:

Thaw turkey in refrigerator

Dissolve smoking salt in water

Inject salted water into turkey

Smoke for 5 to 8 hours

NAME: Chris Uren & Jennie Stamper

CATEGORY: Team

NUMBER: 604

Wrapzilla

Ingredients:

Meat Mixture

2 lbs. ground beef 1 package cheddar cheese
3 Tbsp. taco seasoning Tortilla shells
1/2 tsp. cayenne pepper 1/2 small onion
Salt to taste
Pepper to taste

Burger Pattie Topping

1 (16 oz) can refried beans
1 (8 oz.) container sour cream
1 Tbsp. taco seasoning
1/4 tsp. cayenne pepper

Instructions:

Mix beef mixture ingredients. Patty up and grill.

Remove burger from grill Place cheese in center of tortilla. Place burger on cheese. Mix burger patty seasonings. Spread bean mixture, and sprinkle cheese over cooked burger. Top with onion slice and wrap. Grill for 3 minutes on each side.

NAME: Bob Pepin

CATEGORY: Turkey

NUMBER: 701

Smoked Turkey Breast

Ingredients:

2 large turkey breasts
Weber Poultry Rub

Brine:

2 gallons apple juice	2 c. brining salt
2 c. brown sugar	2/3 c. garlic
1 Tbsp. basil	1 Tbsp. sage
1 Tbsp. rosemary	1 Tbsp. oregano
1 to 2 gallons water	

Instructions:

**Make brine and place turkey in. Leave 2 to 3 days.
Take out and apply liberally with Weber Poultry rub.**

**Bring smoker up to heat. Smoke until the internal
temperature comes up to 155 to 165 degrees
Fahrenheit. Remove from smoker, let rest for 5 to 10
minutes to re-distribute juices.**

Slice and enjoy.

NAME: Jeff Whitson

CATEGORY: Turkey

NUMBER: 702

Whitson's Smoked Turkey

Ingredients:

Turkey

2 gallons of water

1-½ c. canning salt

3 Tbsp. minced garlic

1 Tbsp. ground black pepper

¼ c. Worcestershire sauce

⅓ c. brown sugar

Olive oil

Instructions:

Mix all ingredients, except olive oil together. Brine turkey overnight. Take out and dry well. Cover in olive oil. Smoke 2 hours, turn up to 375 degrees Fahrenheit until done.

