



IFBF
2016
BBQ
Cookout
Recipes



NAME: RANDY STAMPER

CATEGORY: Beef

NUMBER: 101



Grilled Beef Fajitas

Ingredients:

1/2 c. Italian dressing	1 Tbsp. chili powder
1 tsp. ground cumin	1/2 c. brown sugar
1/2 tsp. pepper	1/4 tsp. salt
1/8 tsp. chipotle seasoning	1/8 tsp garlic powder
2 lbs. beef steak	

Instructions:

Whisk together all dry and wet ingredients. Pour half of mixture into baggie and add Beef Steak. Chill for 2 hours before grilling.

NAME: Halene Cummings

CATEGORY: Beef

NUMBER: 102

Say Cheese Burger

Ingredients:

1-1/2 lbs. ground beef, (80/20) 6 Buns
1 Tbsp. minced garlic 5 Slices of cheese
Salt to taste 1/4 c. bbq sauce
Pepper to taste
3/4 c. shredded cheese, of your choice
1 c. French fried onion rings
1 box Kraft macaroni and cheese (prepare according to instructions), cooled
1 bottle favorite dark beer
8 oz. processed cheese (Velveeta)
BBQ sauce of your choice

Instructions:

Mix ground beef, garlic, salt and pepper and form into 12 meatball equal portions.
Flatten all meatballs into thin discs and in the middle place 1/4 c. chilled mac-n-cheese and 2 Tbsp. shredded cheese. Place another flattened meat patty on top and gently press together, sealing edges. Chill for 30 minutes.
Grill over medium heat until internal temperature of 165 degrees Fahrenheit is reached. Brush with bbq sauce and put a slice of cheese on top and melt.
Reduction of beer: Heat until reduced by half of volume. Add 8 oz. cheese and stir until melted. Serve on the side.
Garnish burgers with onions, serve with beer cheese reduction.

NAME: Mike Anderson

CATEGORY: Beef

NUMBER: 103

Mike's Prime Rib

Ingredients:

6 lb. prime rib roast
Rub
1 Tbsp. Southwest spice mix 1 Tbsp. salt
1 Tbsp. pepper 2 Tbsp. onion powder
2 tsp. cayenne pepper 2 Tbsp. garlic powder
2 Tbsp. Spanish paprika 2 Tbsp. chili powder
1 Tbsp. ground mustard 1/8 c. brown sugar

Instructions:

Mix rub mix up and let stand for four hours to mix the flavors together. Coat Prime rib with olive oil and then sprinkle rub mix over roast. Wrap roast in aluminum foil and let set in refrigerator overnight

Grill on indirect heat for 5 to 6 hours with bits of applewood. Mist roast with apple juice every hour. Internal temperature of roast should be 145 degrees Fahrenheit. Let rest in a foam thermos for 30 to 60 minutes. Slice and eat with favorite barbeque or horseradish sauce.

NAME Robert Smuck

CATEGORY: Beef

NUMBER: 104

Beef Bacon Burgers

Ingredients:

1 lb. home raised ground beef

4 strips beef bacon – chopped

Instructions:

Mix together and make into 1/3 lb. patties. Season and grill to your liking.

NAME Andy Wilson

CATEGORY: Beef

NUMBER: 105

WBB Beef Tenderloin

Ingredients:

5 lb. beef tenderloin

Rub of choice

Mustard

Instructions:

Rub beef tenderloin with a thin layer of mustard, then a heavy layer of seasoning. Let rest for 30 minutes.

Preheat smoker to 200 degrees Fahrenheit. Smoke tenderloin until internal temperature reaches 130 degrees Fahrenheit. Pull tenderloin off, wrap in foil set in a cooler and let rest for 45 minutes to an hour. Slice and enjoy.

NAME Scott Tibbals
CATEGORY: Beef
NUMBER: 106
Shake and Bake Meat Balls

Ingredients:

2 lbs. ground beef
1/2 large onion
1 green pepper
2 lbs. shredded cheese
BBQ sauce
Original Flavored Shake and Bake

Instructions:

Fine cut onion and pepper, add to ground beef; mix in cheese and make into meatballs then roll meatballs in Shake and Bake.

Smoke for five hours, add BBQ sauce and serve.

NAME Allen Kenkel
CATEGORY: Beef
NUMBER: 107

Beef Prime Rib

Ingredients:

10 to 12 lbs. choice ribeye	1/4 c. garlic powder
1/4 c. onion powder	1/4 c. sea salt
2 Tbsp. black pepper -coarse	2 Tbsp. cumin
3 Tbsp. Au jus base:	2 c. water
1 c. butter	1/4 c. apple cider vinegar
1 c. raw sugar	

Instructions:

Trim ribeye of connective tissue. Mix dry ingredients together. Reserve 1/4 c. for later use. Rub roast with remaining dry rub.

Place on pre-heated smoker 190 degrees Fahrenheit. Smoke for 1-1/2 hours.

Mix Au jus base, water and melted butter mixture and inject. Add remaining injection mixture with vinegar, sugar and remaining rub mix. Mop on roast periodically until temperature reaches 135 degrees Fahrenheit. Remove from smoker, wrap in foil. Let rest before cutting.



NAME Gary Ruth, Sr.

CATEGORY: Beef

NUMBER: 108

Bone in Ribeye

Ingredients:

Bone in ribeye
Yellow mustard
Special rub

Instructions:

Rub ribeye with yellow mustard. Apply special rub and seal in zip lock bag. Refrigerate for 30 minutes.

Place in smoker at 220 degrees Fahrenheit for 1 to 2 hours until internal temperature is 110 to 115 degrees Fahrenheit. Remove and put on a pre-heated grill very high heat to get a nice char on both sides. Finish temperature is 135 degrees Fahrenheit, medium rare.

NAME Shelana Laing

CATEGORY: Beef

NUMBER: 109

Garlic Teriyaki Skirt Steak

Ingredients:

5 lbs. skirt steak – feeds 4
1/3 c. soy sauce or Bragg’s Liquid Amino Acids
1 Tbsp. fresh ginger
2 Tbsp. diced garlic
1 Tbsp. honey or Agave Nectar
1 can of soda – Coke or Ginger Ale
Salt to taste
Pepper to taste

Instructions:

Sauté chopped garlic with 2 Tbsp. water for three minutes or until soft. Pour into glass dish to marinate, allow mixture to cool. After cooled add soy sauce, ginger, agave nectar and place the steaks in mixture, top off with soda., enough to cover the steaks. This can be done one to three days in advance. Soda is going to tenderize your meat and make it delicious!!

Discard the marinade and allow steaks to get to room temperature. Salt and pepper each side lightly.

Preheat grill to 325 degrees Fahrenheit for direct cooking. Cook steaks for two minutes on each side and then place on indirect heat. Cooking times will vary due to the thickness of your steaks and how you want it prepared. Remove steak from grill, let rest for five minutes before serving.

NAME: Kim Pepin

CATEGORY: Combo/Specialty

NUMBER: 201

BBQ Bacon Meatloaf

Ingredients:

3 lbs. 80% ground beef
1 lb. bacon (reserve 3-5 strips for top)
1/2 to 3/4 c. bbq sauce
2 stalks celery, finely ground
1 green pepper, finely ground
1 medium onion finely ground
1 to 1-½ c. shredded sharp cheddar

Instructions:

Put ground beef onto a parchment lined medium cookie sheet until one flat layer. Spread a thin layer of bbq sauce onto meat.

Finely grind celery, green pepper and onion in food processor. Top meat layer with ground vegetable mixture.

Cook bacon (reserve 3-5 strips for top) and finely chop. Place chopped bacon on meatloaf mixture.

Top meatloaf with shredded cheese. Use the parchment paper to roll into a log. Layer reserve bacon strips on top.

Grill in shallow pan using the indirect method. Rotate pan as needed to cook uniformly, and until temperature comes to 160 degrees Fahrenheit.

NAME: Michelle Bruce

CATEGORY: Combo/Specialty

NUMBER: 203

Three Meat Kabobs

Ingredients:

Marinade:

2 Tbsp. vinegar	2 Tbsp. sugar
2 cloves crushed garlic	1/4 c. water
2 Tbsp. Worcestershire sauce	1/2 c. ketchup
2 Tbsp. cooking oil	1/4 c. onion – finely chopped.

Kabobs

1 chuck eye steak	4-5 lamb chops
1 boneless, skinless chicken breast	1 can whole white potatoes
1 box white mushrooms	1 red onion, cut into quarters
Green, red or yellow peppers	Fresh pineapple
10-12 wooden skewers that have been soaked in water for a few hours.	

Instructions:

Heat all the marinade ingredients in a small sauce pan and cook until the sugar dissolves and heated through.

Cut the meat into bite-size pieces that you want for your kabobs. Place the steak and chicken into a re-sealable plastic bag and pour half of the marinade over the meat. Refrigerate for 4 to 8 hours. If you use lamb, place in the marinade for only 2 to 3 hours. Open the canned potatoes and drain. Cut the red onion into quarters and separate the pieces. Cut the green pepper into pieces and about the same size as your meat so everything cooks the same. Clean the mushrooms and remove the stems.

Start to assemble the kabobs in any way you want. With this amount of meat and vegetables you should get between 10 and 12 kabobs. Place on a cookie sheet and baste with some of the remaining marinade.

Once your grill is hot, place them on the grill and cook 10 minutes. Turn and baste with the remaining marinade and cook an additional 10 minutes. The time may vary according to the size that you cut the meat .

NAME: Emmet Cummings

CATEGORY: Combo/Youth

NUMBER: 204--803

Barnyard Burgers

Ingredients:

1 lb. lean ground beef (80%)	1/2 lb. of ground pork
1/4 lb. thick cut bacon (diced)	6 medium eggs
Salt to taste	Pepper to taste
1 tsp. garlic minced	6 buns
1/2 tsp. red pepper flakes	6 Tbsp. butter, divided
6 slices of cheddar cheese	

Instructions:

Mix together beef, pork and diced bacon; add garlic and red pepper flakes.

Portion into 6 equal amounts and form into patties. Chill for 30 minutes. Over a medium high flame/heat, grill burgers until top of burgers look moist. Flip and cook to an internal temperature of 165 degrees Fahrenheit. Move to a cooler part of grill, put cheese on and allow to melt.

Place a skillet on hot part and allow to heat up. Add 1 Tbsp. butter, break one egg at a time and fry until yolk is firm. Place fried egg on top of melted cheese to complete burger.

NAME: Scott Degeneffe

CATEGORY: Combo/Specialty

NUMBER: 205

BBQ Pizza and Mediterranean Pizza

Ingredients:

BBQ Pizza (quantities of your choice)

Pizza dough	Red bell pepper
Sweet Baby Rays Brown Sugar bbq sauce	Yellow bell pepper
Extra virgin olive oil	Red onion
Cheddar and mozzarella cheese	Smoked pork loin
Smoked chicken thigh	
Cilantro add after cooked	

Mediterranean Pizza (quantities of your choice)

Pizza dough	
Minced garlic	Extra virgin olive oil
Italian seasoning	Mozzarella cheese
Cheddar cheese	Smoked chicken thigh
Smoked pork loin	
Feta cheese add after cooked	diced tomato seasoned with light
diced tomato seasoned with light	kosher salt added after cooking
Minced spinach added after cooking	

Instructions:

Bake on grill until dough is free from pan. Slide off onto grill cooking directly until crispy and done.



NAME Brian Morris
CATEGORY: Combo Specialty
NUMBER: 206
Hot Ground Chicken Burgers

Ingredients:

2 lbs. ground chicken
1 Tbsp. dry ranch dressing mix per pound
1/4 c. chopped jalapeno peppers
1 c. shredded pepper jack cheese
3-4 slices bacon per burger
Chabata buns
Liquid ranch dressing

Instructions:

Mix ground chicken with dry ranch dressing mix.
Make 8-1/4 lb. patties.

In center of 4 patties, evenly fill the centers with chopped peppers and cheese. Place other patties over the filled ones and press edges making 4-1/2 lb. burgers. Wrap burgers in bacon slices.

Grill with indirect heat until burgers firm up then move over coals to finish cooking until starting to brown.

Place on Chabata bun, brush on ranch dressing, serve as sandwich.

NAME Jose Herwehe
CATEGORY: Combo/Youth
NUMBER: 207 -- 805
Chicken Pockets

Ingredients:

Chicken breast Mushrooms
Ham Bacon
Cream cheese BBQ sauce
Green peppers Cheese
Onions

Instructions:

Split chicken breast.

Sauté' vegetables

Spread breast with cream cheese, add slice of ham, spread more cream cheese on ham, place sautéed vegetables on top of layers; top with cheese.

Fold chicken and wrap in bacon.

NAME Lonnie Herwehe
CATEGORY: Combo/Specialty
NUMBER: 208
Hillbilly Shimmy

Ingredients:

Ground sirloin	Graziano sausage
Cream cheese	Pepper jack cheese
Sweet onions	Sweet peppers
Banana peppers	Thick cut bacon
Homemade rub	

Instructions:

Mix the two meats together in large bowl, add meat rub. Roll out flat about 1/2-inch thick. Spread cream cheese on meat, add shredded cheese and all chopped vegetables. Start at end and roll up in a log. Wrap log in bacon.

Place meat log on smoker at 150 degrees Fahrenheit or lower for 4 to 5 hours. Last 45 minutes, add bbq sauce, remove and let rest before cutting to give the filling time to firm up.

NAME MacKenzie Herman-
son

CATEGORY: Combo/Youth
NUMBER: 209 – 806

Freedom Burger

Ingredients:

1 lb. ground beef	
1/2 lb. ground pork	
1/2 pkg. Applewood smoked bacon (8 slices)	
1 onion- sliced	
4 pretzel buns	
1 sliced tomato	
White American cheese	
Home-made BBQ Sauce:	
1/4 c. ketchup	1 Tbsp. soy sauce
1-1/2 Tbsp. Worcestershire sauce	1/4 c. brown sugar
2 Tbsp. vinegar	

Instructions:

Mix both pork and beef together and make thick patties.
Begin to caramelize onion on medium-high heat.
Grill burger patties until inside temperature is at 160 degrees Fahrenheit or juices run clear.
Start bacon in a hot skillet. Cook until crispy.
Before assembling burgers, butter buns and place on grill until toasted.
Assemble burger with home-made BBQ sauce, white American cheese, caramelized onion, tomato bacon and patties.



NAME Troy Anderson

CATEGORY: Combo Specialty

NUMBER: 210

Troy's Poppin Shrimp Poppers

Ingredients:

1 lb. shrimp
2 lbs. bacon
8 oz. cream cheese – flavor of choice
Jalapeno peppers, optional
Toothpicks

Instructions:

Place shrimp on bacon strip. Add a teaspoon of cream cheese on top of shrimp.
Place jalapeno on top if wanted.
Roll bacon around the shrimp, cook on grill until bacon is crisp.

NAME Brian Gilliant

CATEGORY: Combo/Specialty

NUMBER: 211

Gyros

Ingredients:

1 lb. ground beef	1 lb. ground lamb
Dizzy Pig Mediterranean-ish	Dill
Red onion, thinly sliced	Shredded lettuce
John Henry Mojave Garlic Pepper	Tomatoes, diced
Pita bread	
Tzatziki Sauce	
8 -oz. plain yogurt	1 Tbsp. olive oil
1 cucumber, peeled, seeded and diced	Salt to taste
3 cloves garlic, peeled	Pepper to taste
1/4 lemon, juiced	

Instructions:

Mix meat well, combine dry ingredients. Roll meat to 1/2 inch thick. Cut into strips. Grill or fry on griddle.

Sauce: Mix in food processor blender. Process until well combined. Cover and refrigerate at least one hour for best flavor.

Assembly: Lay meat in the bottom of folded pita bread. Top with thinly sliced onion. Drizzle with Tzatziki Sauce. Garnish with dill.

NAME: Rod Scarf

CATEGORY: Lamb

NUMBER: 301

Lamb Riblets

Ingredients:

4 bone in lamb riblets or lamb chops
1/4 c. dry red wine or beef broth
2 Tbsp. reduced sodium soy sauce
1-1/2 tsp. minced fresh mint or 1/2 tsp. dried mint
1 tsp. minced fresh basil or 1/4 tsp. dried basil
1/2 tsp. pepper
1 clove garlic, minced

Instructions:

Combine ingredients in a reseal able bag, and add lamb chops or lamb riblets. Turn bag to coat and marinate. Refrigerate 8 hours or overnight. Drain and discard marinade.

Scar lamb on a charcoal grill for approximate 5 to 10 minutes. Then put lamb in a smoker with maple and mulberry wood for approximate 1-1/2 hours at 225 degrees Fahrenheit. Then let lamb rest for 10 to 15 minutes and serve. Meat temperature should be at 150 degrees Fahrenheit when pulled off smoker.

NAME: Laura Ramsey

CATEGORY: Lamb

NUMBER: 302

Smoked Lamb Chops

Ingredients:

1 package lamb chops
2 Tbsp. kosher salt
1/2 Tbsp. garlic powder
1/2 Tbsp. onion powder
1/2 Tbsp. rosemary

Instructions:

Mix dry ingredients and sprinkle over chops and rub in.

Refrigerate chops overnight in a zip lock bag.

Smoke chops for 2 to 3 minutes before increasing heat to 400 degrees Fahrenheit. Cook until 145 degrees Fahrenheit and then remove.

Let chops rest a few minutes before serving.

NAME: Lynn Pakala

CATEGORY: Lamb

NUMBER: 303

Leg of Lamb Gyros

Ingredients

Lamb roast pita pocket bread

Lamb Rub:

1 Tbsp. salt

3 Tbsp. brown sugar

1 tsp. ground allspice

1/2 tsp. cinnamon

Tzatziki Sauce:

1 cucumber

1/2 c. Greek yogurt, plain

1 tsp. lemon zest

1 Tbsp. fresh lemon juice

1/8 tsp. red pepper flakes

Fresh Iowa Salsa:

5 medium tomatoes

1 Tbsp. cilantro

1 ear sweet corn

1/4 tsp. salt

1 Tbsp. pepper

1 Tbsp. garlic powder

1 tsp. ground ginger

2 green onions

1 Tbsp. olive oil

1/8 tsp. salt

1/8 tsp. pepper

4 large basil leaves

1/2 green pepper

1/4 large red onion

1/8 c. honey

1/4 tsp. pepper

Instructions:

Tzatzike sauce. – Peel, seed, chop and drain cucumber.

Chop green onion, zest lemon, squeeze fresh lemon juice.

Puree ingredients in food processor at least 24 hours in advance to allow flavors to blend.

Fresh Iowa Salsa: chop fine tomatoes, green pepper and red onion. Cut corn off the cob. Mix and allow flavors to blend.

Mix all dry rub ingredients together. Apply mixed rub to the lamb roast. Put lamb in bag and refrigerate for 24 to 48 hours. Grill to interior temperature of 125 degrees Fahrenheit, finish with smoke to 140 degrees Fahrenheit. Let rest, then slice thin.

Line pita bread with lettuce, sauce, salsa and thinly sliced lamb.



NAME

Nicholas Meyer

CATEGORY:

Lamb

NUMBER:

304

Smoked Boneless Leg of Lamb Roast

Ingredients:

Boneless leg of lamb roast

3 oz. olive oil

2 Tbsp. dried rosemary

Dash of salt

Dash of pepper

Instructions:

Apply olive oil to lamb roast. Season with rosemary, salt and pepper. Sear the outside of the roast. Place in smoker preheated to 140 degrees Fahrenheit. For 3 to 4 hours. Remove from smoker, rest meat for 10 minutes.

NAME Rylan Crowley
CATEGORY: Lamb/
Youth
NUMBER: 305 -- 807
Lamb Burger Sliders



Ingredients:

2 lbs. ground lamb	2 Tbsp. minced garlic
2 Tbsp. Bayou Kryptonite seasoning	2 Tbsp. chopped fresh oregano
3 Tbsp. minced red onion	2 Tbsp. whole grain mustard
1-1/2 Tbsp. olive oil or other oil	8 onion rolls, silver-dollar size
1 red onion, shaved into slices	1 Roma tomato, sliced
1 head of romaine lettuce	
Sriracha Aioli:	
1 32 oz. jar real mayonnaise	4 oz. bottle sesame oil
1/2 c. Sriracha sauce	

Instructions:

In mixing bowl add ground lamb, minced garlic, Bayou Kryptonite seasoning, oregano, chopped red onion and mustard. Mix the ingredients together gently. Do not overwork the meat or it will become tough. Form the mixture into mini burgers approximately 2-1/2 ounces each, place on a pan lined with waxed paper or parchment paper, refrigerate or let rest on ice in a cooler for five minutes. Add oil to griddle or cast iron pan and warm over low heat. When the oil is hot, add the lamb burgers. The burgers must caramelize the fats, so do not flip or move them around in the pan. Let fry for about three to five minutes each side, depending on your desired doneness.

To assemble: Put the roll bottoms down first, then add a dollop of Sriracha. Top each roll with lettuce, tomato, lamb burger, shaved red onion. Add a dollop of Sriracha to the roll top and cover the burger.

NAME: Pete Wonders
CATEGORY: Pork
NUMBER: 401
Crusted Pork Tenderloin

Ingredients:

2 lbs. pork tenderloin
3 c. seasoned croutons, finely ground in a food processor
1/2 c. parmesan cheese
1 Tbsp. garlic powder
1 Tbsp. dry rub
1 Tbsp. herbs de providence
Garlic infused olive oil to run on tenderloin

Instructions:

Mix all dry ingredients together for 8 to 10 hours prior to cooking rinse tenderloin and pat dry.

Rub liberally with garlic infused olive oil. Place in baggie for 8 to 12 hours or overnight.

Prepare grill for indirect heat. While grill is heating, liberally coat tenderloin with dry ingredients. Place tenderloin in a shallow aluminum pan lined with parchment paper. Add hickory and mesquite chunks to grill. Place pan with tenderloins in center of grill. Cook until internal temperature reaches 145 degrees Fahrenheit. Let rest for 3 minutes, carve and serve.

NAME: Nick Siedelmann

CATEGORY: Pork

NUMBER: 402

Smoked Pork Tenderloin

Ingredients:

- 4 pork tenderloins
- 2 Tbsp. Jack Daniels pork rub
- 1 Tbsp. Cookies flavor enhancer
- 2 Tbsp. brown sugar

Instructions:

Mix all spices together and rub tenderloins.

Set tenderloins in refrigerator for 4-6 hours.

Smoke for 20 to 30 minutes at 170 degrees Fahrenheit, then turn heat up to 400 degrees Fahrenheit. Cook until internal temperature is 150 degrees Fahrenheit.

Let stand for 5 minutes before slicing.



NAME: Brian Halstead

CATEGORY: Pork

NUMBER: 403

Bacon Wrapped Pork Tenderloin

Ingredients:

- 1 container Cajun butter from Theisen's
- 1 package McCormick's grill rub
- Black pepper
- 1 package bacon
- Pork tenderloin

Instructions:

Inject pork tenderloin with Cajun butter. Rub pork tenderloin with grill rub and pepper to taste.

Wrap pork tenderloin with bacon.

Cook pork tenderloin in smoker until internal temperature is 140 degrees Fahrenheit, approximately 75 to 90 minutes.

Let meat rest prior to slicing and serving.

NAME: Vanessa Janssen

CATEGORY: Pork

NUMBER: 404

Strawberry Rhubarb Pork Loin

Ingredients:

1 to 3 lb. pork loin

Butt rub seasoning (season to cover)

Chipotle Injection (Your choice, I used Butcher BBQ Brand)

BBQ Sauce

2 Tbsp. butter

1/4 c. ketchup

2 cloves garlic minced

1/4 c. minced onion

2 C sliced rhubarb, fresh or frozen

1/4 tsp. salt

1/4 c. packed brown sugar

1 Tbsp. cider vinegar

2 Tbsp. Worcestershire sauce

1/2 c. sugar

1/2 tsp. black pepper

2 c. strawberries (sliced)

1/2 tsp. mild chili powder

Instructions:

Mix together your choice of chipotle injection. Inject pork loin. Let sit for 45 min. to overnight, in the refrigerator.

Take pork loin out of fridge and season with the butt rub seasoning. Let sit at room temp. for about 30 to 5 min.

Place on the grill/smoker for approx. 3 to 4 hours.

Add sauce to pork loin while on the smoker. (Glaze over the pork loin)

BBQ Sauce

Heat butter in a medium to large sauce pan. Once butter is melted add minced onion & minced garlic until softened.

Add rhubarb, ketchup, brown sugar, cider vinegar, Worcestershire sauce and black pepper. Stir to combine. Bring to a simmer until rhubarb is soft.

Take mixture from sauce pan and place mix into a blender. Blend until smooth.

Add in strawberries and sugar to the rhubarb mix and blend until smooth

Place in a jar to cool and save.

When pork loin reaches an internal temp. of 140 to 150 degrees Fahrenheit take off the smoker & wrap in aluminum foil for about 20 to 30 minutes.

Unwrap & slice into 1/2-inch slices or your best slice and serve with your best favorite sides & drinks.

NAME: Marty Jackson

CATEGORY: Pork

NUMBER: 405

Umma Gawd Ribs

Ingredients:

2 racks loin back ribs

3 Tbsp. mustard

Rub: (Fat Boys Rub)

1 Tbsp. Worcestershire sauce

2 Tbsp. honey

1 c. dark brown sugar

Apple juice

3 to 4 Tbsp. butter (squeeze jar)

Cayenne Pepper

3 to 4 Tbsp. Slim D's BBQ Sauce

Instructions:

Remove membrane from ribs.

Mix yellow mustard and Worcestershire sauce, coat ribs evenly. Coat ribs generously with rub.

Set smoker to 205 to 200 degrees Fahrenheit. Smoke three hours. Spray with apple juice every 15 to 30 minutes

Remove from smoker, add honey, butter, cayenne pepper, brown sugar and move ribs to tin foil. Add 2 Tbsp. apple juice and wrap in foil. Cook 2 hours at 220 degrees Fahrenheit. Remove from foil, coat with bbq sauce and cook one more hour to 185 degrees Fahrenheit.

NAME Terry Krogh
CATEGORY: Pork
NUMBER: 406
Baby Back Ribs

Ingredients:

Rack of pork ribs
Lynch Rib Rub
Steak Maker seasonings
Honey

Instructions:

Remove membrane from rack of ribs. Season both side of ribs. Seal in bag overnight.

Cook for two hours at 225 degrees Fahrenheit. Remove and apply honey. Wrap ribs in foil. Cook for one hour more at 225 degrees Fahrenheit. Grill over hickory/apple wood.

NAME Jesse Wilcox
CATEGORY: Pork
NUMBER: 407

Classic Smoked Pork Loin

Ingredients:

Injection:
2 c. packed brown sugar 1/2 c. salt
2 Tbsp. chipotle chili powder 1 Tbsp. chili powder
1 tsp. ground habanero pepper 6 c. apple juice.

Memphis BBQ Company Original Rub
Extra apple juice
Extra brown sugar

Instructions:

Inject pork, rub down with seasoning. Let meat rest for 30 minutes.

Bring smoker up to 250 degrees Fahrenheit. Place meat on smoker, cooking depending on size of the loin will take approximately 5 hours. Check the loin about every 30 minutes or so to ensure that the outside is not drying out. Spray the extra injection or just plain apple juice on the loin while cooking as needed to keep moist. Once internal temperature reaches 160 degrees Fahrenheit remove meat from smoker. Wrap with aluminum foil and sprinkle with brown sugar. Let set for 30 minutes, slice and enjoy!

NAME Dusty Wilson

CATEGORY: Pork

NUMBER: 408



Cherry Rubbed Pork Ribs

Ingredients:

- Pork Ribs
- Mustard
- Honey
- Simply Marvelous Cherry Rub
- 1 Stick of butter
- Tin foil

Instructions:

Take skin off bone side of ribs, spread mustard on meat side. Rub down with cherry rub on both sides.

Heat smoker to 250 degrees Fahrenheit. Place ribs bone-side down on smoker for two hours. Remove from grill, lay ribs on foil. Add honey and butter to ribs, wrap tightly with foil, place back on smoker for 1-1/2 hours. Remove foil and place ribs back on smoker for 30 more minutes or until there is a slight pull back on the bone. Sauce if you like.

NAME Eldon Frye

CATEGORY: Pork

NUMBER: 409

Pork Loin and Pulled Pork

Ingredients:

- Kingsford Mesquite Briquettes
- Kingsford Hardwood Briquettes (oak, hickory or apple)
- Aluminum foil or aluminum foil pan 10 X 3-inch
- 4 to 5 lb. pork loin
- 1 c. Praline Honey and Ham Marinade
- 1 c. white or brown sugar
- 1/4 c. squeeze butter
- BBQ Sauce**
 - 3 c. ketchup
 - 1/4 c. Worcestershire sauce
 - 1/2 c. brown sugar
 - 2 Tbsp. liquid smoke
 - 3 Tbsp. BBQ seasoning powder

Instructions:

Start fire using the Kingsford Mesquite Briquettes. When briquettes start to turn white add the Kingsford Hard Wood Briquettes. Use aluminum foil, about 2-foot-long or a 10 x 3-inch aluminum pan. Inject the pork loin with Praline Honey & Ham Marinade in each half of the loin. Using aluminum foil or pan spread out brown or white sugar. Squeeze liquid butter over sugar, seal pork loin using foil wrap. When all coals have turned white, you are ready to put the loin in the smoker. Always remember what time you put the loin in and what the temperature is. Check meat temperature. Watch temperature on your cooker. If temp is dropping, add more briquettes. After the meat is done, take off of the cooker and let rest for 30 minutes before serving. Cut or pull meat apart in small pieces then mix with your bbq sauce.

NAME Jera Herwehe

CATEGORY: Pork

NUMBER: 410

Egg Sausage Bombs

Ingredients:

Hard boiled eggs

Hot sausage

Mild sausage

Bacon

BBQ sauce

Instructions:

Mix sausage types together, wrap mixture around boiled eggs, wrap in bacon.

Smoker or grill on low heat for five hours, add bbq sauce.

NAME Steve Heaberlin

CATEGORY: Pork

NUMBER: 411

Pappa Steve's Pork Loin

Ingredients:

Fresh pork loin, cut into 3 similar sized pieces

Homemade pork rub or Cookies Flavor Enhancer

1 c. brown sugar

1 c. apple juice

1/2 c. honey

1/4 c. La Vida Loca garlic wine

2 Tbsp. La Vida Loca Basil wine

2 Tbsp. La Vida Loca Rosemary wine

Apple glaze mixture of apple juice and apple jelly reduced by half.

Instructions:

Trim the silver skin off pork loin. This allows the rub to penetrate the meat. Marinate the pork loin in the cooking wines overnight 12 to 18 hours. Use one cup of Cookies Flavor Enhancer and brown sugar mix together. Take the pork loin pieces and completely cover with the rub and brown sugar mixture.

Place the pork loin pieces in a smoker set at 240 degrees Fahrenheit for 1 to 1-1/2 hours until the internal temperature of the meat registers 110 to 115 degrees Fahrenheit. Remove the loin from the smoker and place on aluminum foil big enough to wrap the meat. Drizzle honey on top of the loin and put the apple juice in the foil, wrap loin completely with foil. Place back in smoker and finish cooking loin until it reaches 135 degrees Fahrenheit, about 45 minutes. Apply apple glaze and cook to 140 degrees Fahrenheit. Take out of smoker and let it rest for 15 to 20 minutes. Ending temperature will reach 145 degrees Fahrenheit. Remove from foil and serve.

NAME: Isabella Rubio

CATEGORY: Poultry/Youth

NUMBER: 501--801

Bella's Fabulous Smoked Chicken Legs

Ingredients:

Brine

1-gallon water	1 c. kosher salt
1/2 c. white sugar	2 Tbsp. onion powder
1 Tbsp. garlic powder	1 Tbsp. chili powder
1 Tbsp. paprika	1 tsp. rubbed sage
1 Tbsp. ground pepper	1 tsp. ground cumin

Rub

3 Tbsp. onion powder	2 Tbsp. paprika
1 Tbsp. ground pepper	1 tsp. rubbed sage

Instructions:

Put all brine ingredients in a large pot and boil. Pour over chicken legs in large bowl. Refrigerate covered for 24 hours. Pat legs dry, rub with dry mix.

Smoke legs at 225 degrees Fahrenheit for 2 to 3 hours.

NAME: Shannon Glaser

CATEGORY: Poultry

NUMBER: 502

Grilled Lemon Herb Chicken Thighs

Ingredients:

8 boneless, skinless chicken thighs: trimmed of excess fat
6 lemons; 4 zested and juiced, 2 cut in half with tips cut off
5 sprigs fresh rosemary; finely chopped
5 sprigs fresh sage; finely chopped
3 cloves garlic; smashed and finely chopped
1/2 tsp. crushed red pepper
Extra virgin olive oil
Kosher salt

Instructions:

In a small bowl combine the lemon juice and zest, chopped herbs, garlic, crushed red pepper and 1/2 c. olive oil. Whisk to combine.

Place the chicken thighs in a wide flat dish so they are in a single layer. Add the herb mixture. Massage the thighs to coat with the herb mixture. Cover and refrigerate overnight.

Preheat grill. Brush and oil the grill to clean.

Remove the chicken from the marinade and brush off any excess herbs and oil. Cut the two whole lemons in half and cut the tips off the ends; this will allow the lemons to stand up without rolling around. Place the chicken, skin side down on the preheated grill. Place the lemons, flesh side down on the preheated grill. Grill the chicken for 3 to 4 minutes and then rotate 90 degrees; this creates the lovely cross hatch pattern. Grill the chicken for another 3 to 4 minutes. Turn the chicken over and grill for another 4 to 5 minutes. Check for doneness. Check the lemon halves to see if they are beautifully caramelized. Turn over to grill on bottom for 2 to 3 minutes.

Serve the chicken with the lemons and your favorite side.





NAME: Derek Porsch
CATEGORY: Poultry/Youth
NUMBER: 503/802
BBQ Chicken Breast

Ingredients:

Chicken breasts
HyVee BBQ Rub

Instructions:

Pound chicken breasts flat for even cooking. Sprinkle BBQ rub over chicken and rub in with fingers. Grill breasts until they are cooked through. Let rest before serving.

NAME: Justin Meredith
CATEGORY: Poultry
NUMBER: 504

Smoked Honey Chicken Quarters

Ingredients:

Brine
2 gallons water 2 Tbsp. pickling spice
2 Tbsp. cayenne pepper 1 tsp. allspice
2 tsps. black pepper 2 tsp. garlic powder
2 tsp. onion powder 2 tsp. celery salt
2-1/2 c. kosher salt 1/2 c. brown sugar
2 Tbsp. maple extract 2 tsp. liquid smoke

Mop
2 c. apple cider vinegar 2 c. water
2 Tbsp. salt 2 Tbsp. black pepper
2 Tbsp. garlic powder

Glaze
6 Tbsp. butter 6 Tbsp. honey

Chicken to Prep:
1/2 c. olive oil Cajun seasoning 8 lbs. chicken quarters

Instructions:

For brine, combine first 10 ingredients, boil and let cool; then add maple extract and liquid smoke.

Brine chicken 6-7 hours, remove chicken from brine, pat dry, coat with oil and Cajun seasoning.

Combine all mop ingredients together, boil and apply every half hour.
Smoke chicken quarters at 230 degrees Fahrenheit for 2-1/2 hours.
Melt the butter and honey together and apply as a glaze the last 20 minutes

NAME: Sean Van Cannon

CATEGORY: Poultry

NUMBER: 505

Smoked Chicken Lollipops

Ingredients:

10 to 16 chicken drumsticks

Chicken rub seasoning as needed

1 stick of butter

1 jar of bbq sauce of your choice (I use Blues Hog Smokey Mountain Sauce)

9"x13" aluminum pan.

A sharp knife

1 good pair of kitchen shears

Instructions:

Slice drumsticks just below the knuckle, cutting through all of the tendons.

Push the meat down to the large end. Cut the remaining skin and cartilage off knuckle. Remove the tiny bone against the leg. Use your finger or shears to separate from leg and wiggle out. Then use shears to cut away tendons sticking out of the top.

Season lollipops with seasoning (let rest for at least half hour). This allows the seasoning to soak into the meat, for better flavor let meat rest longer.

Melt butter and put in the aluminum pan. Stand legs up in the butter.

Put pan on smoker and smoke until internal temperatures 165 degrees Fahrenheit about 3 hours.

Remove legs from smoker and cover with bbq sauce. Place directly on grate & cook at 350 degrees Fahrenheit for 10 to 15 mins. so sauce can caramelize and set to meat.

Remove from grill and enjoy!

NAME: Carson Hoffman

CATEGORY: Poultry -- Youth

NUMBER: 506 -- 804

Candy Store Chicken

Ingredients:

6 chicken legs

3 Tbsp. honey

4 c. simple sugar/salt brine

1 stick butter

2 c. bbq sauce – flavor of your choice

Honey rub – flavor of your choice

Disposable cupcake pan

Instructions:

Cut skin around top of leg about 1-inch down. Using fish skinning pliers remove all the tendons and the one bone that rests against the main bone. Roll skin back up meat. Using a coping saw cut knuckle off leg. Place trimmed legs in brine overnight.

Start your fire and heat grill to 250 degrees Fahrenheit.

Place a pat of butter in each cupcake tin.

Rub legs with honey rub.

Place legs in pan and cook 15 minutes. Rotate, and cook for 15 minutes more. Rotate one more time and after a total of 45 minutes, remove and immediately dip in bbq sauce.

Serve with my favorites: Garlic herbed asparagus and dill pickle pasta salad

NAME Robert Jones

CATEGORY: Poultry

NUMBER: 507

Autumn Harvest Chicken with Peaches

Ingredients:

4 boneless skinless chicken breasts

1-1/2 tsp. Autumn Harvest Glaze dry rub

(available at pamellaloyd.yourinspirationalhome.com.au)

1/2 tsp. orange honey

1/4 c. melted butter

Salt to taste

Pepper to taste

2 Tbsp. butter – pats cut into 4 pieces each

Grilled Peaches:

4 peaches, halved skin left on

4 Tbsp. butter

1/8 to 1/4 tsp. cinnamon to taste

Orange honey

1/4 to 1/2 tsp. brown sugar to taste

Instructions:

Chicken: season chicken breasts with Autumn Harvest Glaze. Use melted butter to mix seasonings and rub into the chicken breasts. Allow to marinate for at least one hour to overnight. Add honey just before placing on the grill. Sprinkle small amount of dry glaze on top of honey and place breasts on grill. Cook over medium heat until internal temperature reaches 145 degrees Fahrenheit. Remove from grill and place each chicken breast on a piece of foil with 1/4 pat of butter. Seal and place back on grill. Low heat for 10 minutes. Serve with grilled peaches.

Peaches: Place pieces cut side down on grill long enough to make grill marks 3 to 5 minutes. Turnover, sprinkle with cinnamon and brown sugar and place 1/2 tsp. butter in each pit well. Place back on grill for three more minutes. Remove from heat, drizzle with honey. Cut each peach in half, serve with chicken breast.

NAME Nicholas Hanna

CATEGORY: Poultry

NUMBER: 508

Chicken Lollipops

Ingredients:

8 chicken drumsticks

Kraft – Sweet Honey BBQ Sauce

1 stick of butter

Frank Trigg Championship Chicken Rub

Grill Mates - Garlic and Herb Seasoning

Instructions:

Take the skin from the small end of the drumstick and pull down to the meatier end to form the shape of a ball, leaving the bone exposed on the end. For appearances, put aluminum foil over the exposed bone on the end. Season with Frank Trigg's Championship Chicken Rub, then a second coating of Grill Mates Garlic and Herb Seasoning.

Get your grill up to 325 degrees Fahrenheit. In a 9x9 inch aluminum pan, melt butter. Place your chicken meaty side down onto the butter, leaving bare part sticking up. Cook covered in indirect heat above your favorite smoking wood for 1-1/2 to 2 hours. After that, cover the chicken with the Kraft Sweet Honey BBQ Sauce and cook for another 45 minutes to an hour. Take aluminum foil off the exposed end, garnish with parsley and cherry tomatoes and enjoy.

NAME Tim Schneider

CATEGORY: Poultry

NUMBER: 509

Chicken Thighs

Ingredients:

Chicken thighs

Pinch paprika

Pinch garlic powder

Pinch white pepper

Pinch brown sugar

Pinch kosher salt

1/3 c. lemon juice

1/3 c. Orville Redenbacher popcorn oil

1/3 c. Worcestershire sauce

Instructions:

Clean and trim fat off thighs, trim to make all look the same. Mix dry ingredients together, rub on chicken thighs. Cook till temperature reaches 165 degrees Fahrenheit.

Mix wet ingredients and glaze with sauce.

NAME Dustin Vorwaldt

CATEGORY: Poultry

NUMBER: 510

Smoked Chick Hind Quarters

Ingredients:

8 chicken hind quarters

1 gallon cold water

1 c. kosher salt

3/4 c. brown sugar

Blues Hog Honey Mustard

Butchers BBQ Wild Cherry Seasoning

Blues Hog Original BBQ Sauce

Instructions:

Brine hind quarters in cold water, kosher salt and brown sugar for four hours. Rinse chicken off with cold water.

Brush both sides of chicken with Blues Hog Honey Mustard and apply Butchers BBQ Wild Cherry Seasoning.

Smoke at 250 degrees Fahrenheit for 2-1/2 to 3 hours until chicken reaches 165 degrees Fahrenheit.

Brush chicken with Blues Hog Original BBQ Sauce and leave on smoker until sauce sets. Pull off smoker and let rest for 15 minutes.

NAME Tony Denato

CATEGORY: Poultry

NUMBER: 511

Apple Flavored Chicken Thighs

Ingredients:

Chicken thighs

Apple juice

Poultry rub

BBQ sauce

Instructions:

Brine chicken in apple juice and water overnight. Rub chicken with poultry rub.

Cook five hours at 200 degrees Fahrenheit

Put on bbq sauce, and cook for one hour more.

NAME Matt Godrey

CATEGORY: Poultry

NUMBER: 512

Seasoned Chicken Thighs

Ingredients:

Chicken thighs

Equal amounts to cover chicken :

Lawry's Creole

Lawry's Garlic Salt

Cavender's Greek Seasoning

Famous Dave's Rib Rub

Paprika – enough to add color

Instructions:

De-bone chicken thighs. Season chicken thighs.

Place chicken in pan on smoker, cook at 225 to 250 degrees Fahrenheit for 2 to 3 hours. Finish to an internal 165 degrees Fahrenheit. Sauce before removing from smoker.

NAME Terry Landers

CATEGORY: Poultry

NUMBER: 513

Korean Spice Chicken

Ingredients:

2 Tbsp. sea salt	1/2 Tbsp. garlic powder
2 Tbsp. dark brown sugar	1/8 Tbsp. ground ginger
1 Tbsp. red pepper flakes	
1/8 Tbsp. fresh ground pepper	
1/2 Tbsp. toasted sesame seeds	
4 boneless chicken thighs	

Instructions:

Thoroughly mix all the spice ingredients into a bowl until they are completely blended.

Place chicken into a Ziploc bag. Pour spices over the chicken and seal the bag. Shake bag to completely coat chicken with spices. Refrigerate for 4 to 6 hours.

Preheat a grill to about 350 degrees Fahrenheit for direct cooking. Cook on each side for six minutes and then move to the side of the grill for indirect cooking. Allow chicken to remain in indirect heat until juices run clear.

Remove chicken from the grill; allow to rest for five minutes before serving.

NAME: Robert Rubio/Javier Rubio

CATEGORY: Team-Turkey

NUMBER: 601

Smoked Turkey Legs

Ingredients:

Turkey Brine	
1 Gallon water	1 c. kosher salt
1/2 c. white sugar	1 Tbsp. onion powder
1 Tbsp. garlic powder	1 Tbsp. chili powder
1 Tbsp. paprika	1 tsp. rubbed sage
1 Tbsp. ground pepper	1 tsp. ground cumin
Turkey Rub	
3 Tbsp. onion powder	2 Tbsp. paprika
1Tbsp. ground pepper	1 tsp. rubbed sage

Instructions:

Mix and boil all the ingredients for the brine. Pour brine on top of turkey legs in a large container. Refrigerate and let marinate for 24 hours.

Remove from refrigerator, pat turkey legs dry and apply dry rub.

Smoke for 6 to 8 hours at 225 degrees Fahrenheit

NAME: Bronson, Barb & Brad
Cunningham

CATEGORY: Team

NUMBER: 602

Hickory Smoked Cornish Game Hen

Ingredients:

Cornish game hens

House rub, consisting of three ingredients:

One part, kosher salt

1/4-part black pepper

1/4-part garlic powder.

Instructions:

Prepare your fire box for smoking with 2 lbs. of charcoal briquettes.

Rub hens with house seasoning.

Once briquettes are ashed over add in cherry wood chunks to create a good smoke consistency. Smoke the hens for one to two hours. Maintaining a temperature of 180 to 200 degrees Fahrenheit. Use hickory wood for temperature control. Continue smoking hens until juices run clear and internal temperature reaches 145 degrees Fahrenheit. Cut in half lengthwise.

NAME Bryce Sieren, Jon Baker &
Noland Johnson

CATEGORY: Team

NUMBER: 603

Mustard Ribs

Ingredients:

2 racks baby back ribs

Plowboys Yardbird Rub

Yellow mustard

Brown sugar

Honey

Instructions:

Remove membrane and spread 1/3 c. yellow mustard on surface of ribs. Spread Plowboys Yardbird Rub evenly over ribs, approximately 1 c. used.

Place seasoned ribs on grill/smoker and set temperature to 225 degrees Fahrenheit. After three hours wrap ribs in foil and add 1/4 c. brown sugar and 1/4 c. honey. Leave ribs wrapped and cook till tender, approximately three more hours.

NAME: Richard Payne, David Spurgin &
Justin Murphy

CATEGORY: Team

NUMBER: 604

The All American Dish

Ingredients:

1/2 c. Lawry's Season Salt

1/4 c. garlic powder

1/4 c. onion powder

Pork shoulder

Apple juice

Instructions:

Rub pork shoulder down with dry rub right before cooking. Inject with apple juice.

Cook at 350 degrees Fahrenheit for 6-1/2 hours.

NAME The Grill Works

Brian Meyer, Audrey Meyer, Lisa Gilliatt

CATEGORY: Team

NUMBER: 605

Pork Ribs

Ingredients:

1 rack of Smithfield premium cut St. Louis style pork ribs

Secret blend of seasonings

Blues Hog Tennessee Red Sauce

Blues Hog Original BBQ Sauce

1/4 c. butter

1/4 c. brown sugar

Instructions:

Peel the membrane from the underside of the rack of ribs. Rub with your choice of sugar based rub. Depending on smoker, smoke ribs with your choice of lump coal, wood or pellets for three hours, meat side up. Place a piece of foil on the table and drizzle 1/4 c. Blues Hog Tennessee Red Sauce, slices of butter and brown sugar along foil and place ribs, meat side down in this mixture. Wrap well with foil and put them back on smoker for two hours, meat side down. Unwrap ribs and brush with a combination of Blues Hog Tennessee Red Sauce and Blues Hog Original Sauce blended to your taste. Put ribs back on smoker, meat side up for one hour to firm them up and set the glaze.

Smoking time, both wrapped and unwrapped will vary depending on what type of smoker you use and the temperature you have your smoker set at.



NAME: Roger Benton
CATEGORY: Turkey
NUMBER: 701

Smoked Turkey

Ingredients:

14-15 lb. turkey
BBQ Sauce
1- 3/4 c. ketchup
1/2 c. water, plus, 2 Tbsp. water
1/4 c., plus , 1 Tbsp. cider vinegar
1/4 c., plus , 1 Tbsp. white vinegar
1/4 c., plus , 1-1/2 tsp. brown sugar
2 Tbsp. plus , 1-1/2 tsp. Worcestershire sauce.
1 Tbsp. chili powder
1 Tbsp. ground cumin
1-1/2 tsp. kosher salt
1-1/2 tsp. coarse black pepper

Instructions:

Combine all ingredients in a sauce pan and warm over medium heat.

Thaw turkey for 24 hours before cooking. Inject turkey with bbq sauce, place in plastic bag and pack on ice.

Use a smoker grill, with cherry wood. Cook time is about 8 hours. While cooking baste with bbq sauce. Occasionally mist with water to help keep outer skin moist. Keep temperature at 180 to 200 degrees Fahrenheit. Serve with grilled corn, potato salad and homemade strawberry lemonade.

Showmanship Winner



NAME: Dawnette Richards
CATEGORY: Turkey
NUMBER: 702
Sage Buttered Turkey

Ingredients:

Whole boneless turkey breast
2 Tbsp. kosher salt
2 Tbsp. sweet paprika
2 Tbsp. brown sugar
1 Tbsp. black pepper – coarse
1/2 lb. butter
Fresh sage leaves

Instructions:

Mix together salt, paprika, pepper and sugar. Rub turkey with dry ingredients.

Cook low and slow at 250 degrees Fahrenheit.

Cook until internal temperature of 165 degrees Fahrenheit. Remove turkey and rest.

Melt butter in a small roasting pan. Add sage leaves and allow to lightly simmer in the butter.

Slice turkey and add to butter. Allow to bathe in the butter for a few minutes.



NAME Denny Hanson

CATEGORY: Turkey

NUMBER: 703

Denny's Smoked Turkey

Ingredients:

Turkey

Mrs. Dash Garlic and Herb Seasoning

Mrs. Dash Onion and Herb Seasoning

Creole Butter and Herb for injection

Instructions:

Season inside and out and under skin with Mrs. Dash Seasonings. Inject Creole Butter and Herb a day ahead of smoking.

Make sure meat is at room temperature when smoking on grill. Smoke 4 to 5 hours. If skin gets too dark wrap with cheese cloth. Smoke with pecan chips and baste with real butter when close to done.

This turkey is not placed in brine!

NAME Jennifer Kunz

CATEGORY: Turkey

NUMBER: 704

Sweet & Spicy Turkey Thighs

Ingredients:

4 bone in turkey thighs, trimmed

Rub:

1-1/2 Tbsp. olive oil

1-1/2 tsp. chili powder

1 tsp. cumin

1/2 tsp. smoked paprika

Honey Dijon Glaze:

1/3 c. honey

1 Tbsp. yellow mustard

1 tsp. lemon juice

2 tsp. garlic powder

1-1/4 tsp salt

1 tsp. onion powder

1/2 tsp. paprika

1 Tbsp. Dijon mustard

1 Tbsp. apple cider vinegar

Instructions:

Prepare grill for indirect heat use.

In medium bowl, whisk together the turkey rub ingredients and evenly rub turkey thighs.

Cook on indirect heat, 20 minutes on each side.

In a small bowl, whisk together the Honey Dijon sauce ingredients.

Brush top sides of thighs with sauce, grill two to four minutes or until turkey is cooked through. Brush individual servings with remaining sauce as desired.



NAME Chris Crowley

CATEGORY: Turkey

NUMBER: 705

Persian Turkey Kofta Kebabs

Ingredients:

20 oz. 93% lean ground turkey

1 small onion, minced

2 cloves garlic, minced

1/4 c. fresh parsley

2 Tbsp. breadcrumbs

1/4 tsp. coriander

Salt

Pepper

Instructions:

In large bowl combine all ingredients until evenly blended.

Divide into heaping 1/4 c. portions so you get twelve. Roll into log shape ovals. Place on cookie sheet and refrigerate 30 minutes. You can also use a cooler to chill. If using wooden skewers, soak them in water 30 minutes before grilling.

When ready, preheat grill to high heat. Carefully insert the skewer through the formed meat. Grill for 10 to 15 minutes on indirect heat turning occasionally until meat is no longer pink. Serve in pita bread with lettuce for garnish.

