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Photography by Kita Roberts
Videography by Bama-Q Productions, LLC.
Edited by Kita Roberts & Caroline Guenther
Test Cook Bruce Johnson
Produced in the United States of America

To all the pitmasters, backyard grillers, and barbecue enthusiasts who share their passion for the art of smoking and grilling. May your fires burn bright and your meat be tender.

For the latest updates and recipes, visit our website or follow us on social media: <u>BBCharcoal</u>, <u>Facebook</u>, and <u>Instagram</u>.

Special thanks to our dedicated team, BBQ friends, and family who supported us throughout the creation of this cookbook. Your encouragement and passion made it all possible.

Disclaimer: The recipes and techniques provided in this cookbook are for educational and informational purposes only. The author and publisher do not guarantee specific results, and individual cooking experiences may vary. It is recommended that readers exercise caution and follow food safety guidelines while preparing and consuming dishes from this cookbook. The spices listed are the cook's choice but can be swapped with spices and seasoning blends from your pantry.

WELCOME 2023 TEAM B & B PITMASTER COOKBOOK

Congratulations, you are about to go on a flavor journey with the 2023 Team B&B Charcoal Pitmasters, where a passion for BBQ takes center stage. These dedicated grillmasters have handpicked their favorite recipes to give you a glimpse into the heart of their BBQ traditions.

For B&B and our World Champion Pitmasters, BBQ is more than a cooking method; it's a way of life. It's about relishing flavors, honoring traditions, and coming together. These B&B pitmasters embody this love, each one a genuine BBQ master. They've poured hours into perfecting their craft, fine-tuning rubs, and skillfully managing the flames to craft dishes that will leave your taste buds smiling.

MELGOME

The 2023 Team B&B Pitmaster Cookbook goes beyond a mere recipe collection. It's a tribute to the artisans behind the smoke and fire, the pitmasters who have turned their passion into art. Our pitmasters bring their unique backgrounds and regional influences to the table, whether it's Texas brisket or California Tri-tip. Short videos linked on each page provide a peek into the essence of each recipe, and how it all comes together. Make sure you explore their social pages for more BBQ inspiration. Each Team B&B member is a testament to the smoky, flavorful world of BBQ, and we are thrilled to share their recipes and stories with you.

Most of all, this cookbook is an invitation to join us around the fire, to embrace the traditions of our inspiring pitmasters, and to make each recipe uniquely yours. So, light up your grill with your favorite B&B charcoal, savor the essence of BBQ, and embark on a culinary journey with the 2023 Team B&B Charcoal Pitmasters. It's time to craft your own BBQ memories, one delectable bite at a time.

Here's to the mouthwatering world of BBQ!

Daniel Moznett B&B Charcoal

Subscribe to get access to new cooking videos, recipes, and pitmaster tips on

B&B Charcoal Youtube

Tag **#bbcharcoal** to show off what you're cooking and be featured on our social accounts!





HOW TO LIGHT CHARCOAL BRIQUETS AND LUMP CHARCOAL

We highly recommend starting your fire with a charcoal chimney. Fill the chimney with charcoal and place it over a solid fire starter or clean paper. Light the starter and let the coals burn until flames begin to come out of the top and the coals start to ash over. Then carefully dump out the chimney and spread the coals.

HOW TO LIGHT CHAR-LOGS

We highly recommend starting your fire with a charcoal chimney. Fill the chimney with char-logs by positioning a few pieces with the open ends down at the bottom. Place it over a solid fire starter or clean paper. Light the starter and let the coals burn until flames begin to come out of the top and the coals start to ash over. Then carefully dump the chimney and spread out the coals.





HOW TO USE WOOD CHIPS

With gas grills

On a gas grill, fill a reusable smoker tray or a foil pouch with wood chips. If using a foil pouch, poke several holes in the foil to allow the smoke to escape. Place the tray or pouch directly over a hot burner until it begins to smoke. Using tongs, move it to one side to make room for the food. The chips will smoke for approximately 20 to 30 minutes. Cook with the lid closed.

With charcoal grills

For a fast burst of smoke, throw dry chips directly onto your already prepared coals. The chips will flare up and smoke quickly. This is perfect for steaks, chicken cuts, and other quick grilling items.

When smoking for longer periods, fill a smoker tray or foil pouch with wood chips and place it on the cooking grid above the coals or beside the coals in the fire area.

HOW TO USE WOOD CHUNKS

Use instead of charcoal

Do not soak the chunks. Build a barbeque fire with wood chunks the same way you would using charcoal. We recommend using a charcoal chimney. Fill the chimney with chunks and light them using a solid fire starter or paper.

Once the flames come out of the top and the chunks begin to char, carefully dump the chimney and spread the coals. Close the lid to put out any flames and use the grill vents to control the temperature.

Cooking over wood chunks will provide a strong, smoky flavor.

Use with charcoal

Place dry wood chunks directly on ready charcoal or for slower smoking, put chunks along the edge of the fire and allow them to smolder. Keep a water bottle handy to control flare ups.



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2023 TEAM
B&B
PITMASTER

SMOKED SALSA

By: Chris Webb, Bushmaster BBQ from Lakewood, CO

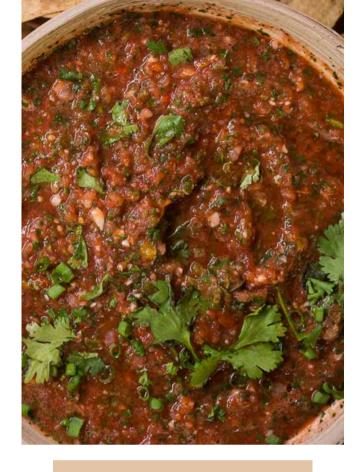


This Smoked Salsa recipe is the tailgate snack you need for the next big game. It offers a smoky twist to traditional salsa, perfect for your next BBQ, tailgate, or just because.

INGREDIENTS

- 16-20 Roma tomatoes
- 6-10 jalapeños
- · 2 yellow onions
- · 2 limes, juiced
- 1 head of garlic
- 1 bunch of cilantro
- 2-4 tablespoons honey
- · Salt to taste





See more of Chris's culinary journey @bushmaster_bbq

INSTRUCTIONS

- 1. Halve all the vegetables, including the tomatoes, jalapeños, onions, and garlic.
- 2.Grill or smoke the halved vegetables at 225°F for about an hour, or until they start to sweat.
- 3. In a blender, combine the grilled vegetables, cilantro, and lime juice.
- 4. Blend on high until you reach your desired consistency.
- 5. Add honey and salt to taste.
- 6. Transfer the salsa to a container and place it in the refrigerator overnight.
- 7. Serve chilled.





SMOKED SCOTCH EGGS

By: Mark Rasmussen, The Real Smokin Aces from Spring Lake, MI



Pro Tip:

We found a 4-minute hard-boiled egg is perfect for this recipe.

Transform traditional scotch eggs into a BBQ masterpiece. Spicy sausage, smoked to perfection, pairs beautifully with a homemade BBQ aioli for dipping.

INGREDIENTS

For Scotch Eggs

- 2 pounds ground sausage (spicy or breakfast flavor)
- 8 hard-boiled eggs
- 2 tablespoons Triple 9 Executioner Rub
- 2 tablespoons Triple 9 Pork Perfection Rub
- 2 cups breadcrumbs
- 1 beaten egg

For BBQ Aioli

- 1 cup Duke's Mayo
- ½ cup Triple 9 Judgement Day BBQ Sauce

INSTRUCTIONS

Get more delicious ideas at <u>@the real smokin aces</u>

For the Sauce

- 1. Divide the sausage into 8 equal portions and flatten them out.
- 2.In a mixing bowl, combine the Triple 9 Executioner and Pork Perfection rubs with the breadcrumbs.
- 3. Wrap each hard-boiled egg with a portion of the flattened sausage.
- 4. Dip each sausage-wrapped egg into the beaten egg mixture. Then, roll it in the breadcrumb mixture until completely coated. Place on a cooking rack.
- 5. Mix Duke's Mayo and Triple 9 Judgement Day BBQ Sauce together to create the aioli dipping sauce.

For the Scotch Eggs

- 1.Get your smoker ready and set it to 225°F.
- 2. Place the cooking rack with the scotch eggs on the smoker.
- 3. Smoke for approximately 1 hour, or until the internal temperature of the sausage reaches 165°F.
- 4. Remove the scotch eggs from the smoker and let them rest for 5 to 10 minutes.
- 5. Cut into quarters, add aioli as desired, and enjoy!

2023 TEAM

B & B

PITMASTER

SPICY APRICOT WINGS

By: Brian & Brendan Dwyer, The BBQ Bus from Overland Park, KS



SPICY APRICOT WINGS

These Spicy Apricot Wings are a sweet and tangy crowd-pleaser that will spice up any occasion.

INGREDIENTS

- ½ cup apricot preserves
- 2 tablespoons Worcestershire sauce
- 2 tablespoons light brown sugar
- 1 tablespoon soy sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon kosher salt
- 2 teaspoons freshly ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon sweet paprika
- ½ teaspoon cayenne pepper
- 1/4 teaspoon ground ginger
- 3 pounds chicken wings, wing tips removed and cut into 2 pieces

For more mouthwatering recipes, check out <u>@the_bbq_bus</u>



INSTRUCTIONS

- 1. Prepare a marinade by combining half of the apricot preserves, Worcestershire sauce, light brown sugar, soy sauce, Dijon mustard, kosher salt, freshly ground black pepper, garlic powder, sweet paprika, cayenne pepper, and ground ginger.
- 2. Marinate the chicken wings in the prepared marinade for 1 hour.
- 3. Preheat your smoker to 400°F and add B&B™ Hickory or Apple Smoking Wood Chips.
- 4.Smoke the marinated wings for 20-25 minutes, until the internal temperature reaches 165°F.





PORK BUTT BURNT ENDS

By: Chris Schnautz, Daddy and Me BBQ from Redmond, WA



Why settle for traditional brisket burnt ends when you can enjoy these delectable pork butt burnt ends? For us, they are named "Butt Nuggets" by a family with a good sense of humor, this recipe is sure to delight everyone.

INGREDIENTS

Check out
<a href="mailto:out-width:

- 16-8 lb boneless pork butt
- ¾ cup B&B™ Texas Swine Shaker seasoning (or your favorite pork rub)
- ½ cup brown sugar
- ½ cup of unsalted butter
- ½ cup honey and/or maple syrup
- ½ 1 cup of your favorite BBQ sauce

Pro Tip:

You can also make these with country-style pork ribs, which will significantly reduce cooking time. Check color and temperature at around the 2-3-hour range.

INSTRUCTIONS

- 1. With the pork butt fat side down, butterfly the roast by slicing through the middle from the back (bone side) ³/₄ of the way toward the front (money muscle side).
- 2. Trim off any excess fat or undesirable pieces.
- 3. Apply about ½ cup of the Swine Shaker seasoning and rub evenly on all surfaces.
- 4. Let the pork rest for one hour at room temperature or season it the night before and refrigerate (if so, let it sit out for an hour before cooking).
- 5. Fire it up to 275-300°F. Place the pork on the smoker and cook for 4-6 hours.
- 6. Rotate or spin the rack as necessary for even color. Aim not to exceed an internal temperature of 180°F.
- 7.Once you reach the desired color and temperature, remove the pork and let it cool for 20-30 minutes.
- 8.Cut the pork into $1\frac{1}{2}$ 2-inch pieces and place them in the foil pan(s).
- 9.Add the remaining rub, BBQ sauce, brown sugar, butter, and honey or syrup.
- 10. Divide evenly if using more than one pan.
- 11. Cover the pan with foil and return it to the smoker for another 1-2 hours, cooking until your desired tenderness is achieved.
- 12. Remove from heat and let rest for 10 minutes before serving.

2023 TEAM
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GARLIC BUTTER SMOKED SHRIMP

By: Dustin Jones, Southern Char from Clinton, MS



This delectable recipe is a perfect blend of smoky and spicy, featuring shrimp as the star ingredient. It makes for a great main course or appetizer.

See more of Dustin's creations at @southern_char_cooking_team

Cook's Notes: This dish is also excellent when added to pasta.

INGREDIENTS

- 1 pound large shrimp, peeled and deveined
- 1 teaspoon Cajun seasoning
- 1 teaspoon olive oil
- ½ cup salted butter
- 1 clove garlic, minced
- 1/4 teaspoon red pepper flakes
- 1/8 teaspoon black pepper
- 3 thin strips lemon peel
- 5 sprigs fresh thyme



INSTRUCTIONS

- 1. Place the shrimp in a resealable plastic bag. Sprinkle with Cajun seasoning and drizzle with olive oil. Seal the bag and shake to distribute the seasoning evenly. Refrigerate for 1 to 2 hours.
- 2. Preheat your smoker to 250°F. Add your choice of B&B™ cooking wood for a smoky flavor.
- 3. In a microwave-safe dish, melt the salted butter on high for 20 to 30 seconds. Stir in the lemon peel, minced garlic, red pepper flakes, and black pepper.
- 4.Arrange the shrimp in even rows in an 8x10-inch aluminum pan. Place the thyme sprigs between each row.
- 5. Drizzle the melted butter mixture over the shrimp.
- 6. Place the pan in the preheated smoker and cook until the shrimp are firm and orange-pink in color, about 30 minutes. Avoid overcooking, as the shrimp will become rubbery.
- 7. Serve immediately.



It doesn't get much better than the flavor combo of bacon-wrapped shrimp. This is a classic recipe that is begging for the flavor of the grill for everything from the big game to date nights.

Follow along at @doublebarrelcookers for more recipes.

INGREDIENTS

- 16 large shrimp
- 16 slices of thin bacon
- Pork Rubs (Double Barrel rubs: El Jefe and Pork Pachanga recommended)
- Optional: BBQ sauce for glazing



INSTRUCTIONS

- 1. Peel and devein the shrimp. Wash them thoroughly.
- 2. Take a shrimp and a slice of bacon, starting at one end, and wrap the bacon tightly around the shrimp. Repeat for all the shrimp.
- 3. Carefully skewer the shrimp on soaked bamboo skewers at the head and tail to secure.
- 4. Season them using the Double Barrel rubs (El Jefe and Pork Pachanga) or your choice of seasoning.
- 5. Place the bacon-wrapped shrimp in the fridge for 30-60 minutes to firm up before grilling.
- 6. Prepare your grill for two zones of heat.
- 7. Preheat your grill to 325-350°F with
- 8. Place the shrimp on the indirect heat side of the grill, over a drip pan.
- 9. Close the lid and cook for 15-20 minutes.
- 10. The shrimp are done when the bacon has a good color and is rendered.
- 11. If some pieces are not to your preferred crispness, you can quickly finish them over direct heat for a minute or so, but use caution as bacon fat can cause flare-ups.
- 12. Once the shrimp are cooked to an internal temperature of 145°F, glaze them with your preferred BBQ sauce.
- 13. Carefully remove the shrimp from the skewers, serve hot, and enjoy.



ASIAN BBO PORK SKEWERS

By: Alonzo Cantu, Gulf Coast Smoke from Portland, TX



Satisfy your craving for Asian flavors with these succulent pork skewers. A delicious blend of soy sauce, brown sugar, and spices make the pork irresistible, while the homemade sauce adds the final touch.

INGREDIENTS

Want even more? Follow ogulfcoastsmokebbq for his latest recipe ideas.

For the Skewers

- 1 pound pork shoulder, sliced into strips
- ½ cup soy sauce
- ¼ cup brown sugar
- 1 tablespoon honey
- 1 tablespoon sesame oil
- 1 tablespoon chili garlic paste
- 1/3 cup green onions, sliced
- 2-3 cloves fresh garlic, minced
- 1 teaspoon fresh cracked black pepper

For the Sauce

- ¼ cup reserved marinade
- ½ cup water, plus 1 tablespoon water divided
- 1 tablespoon cornstarch

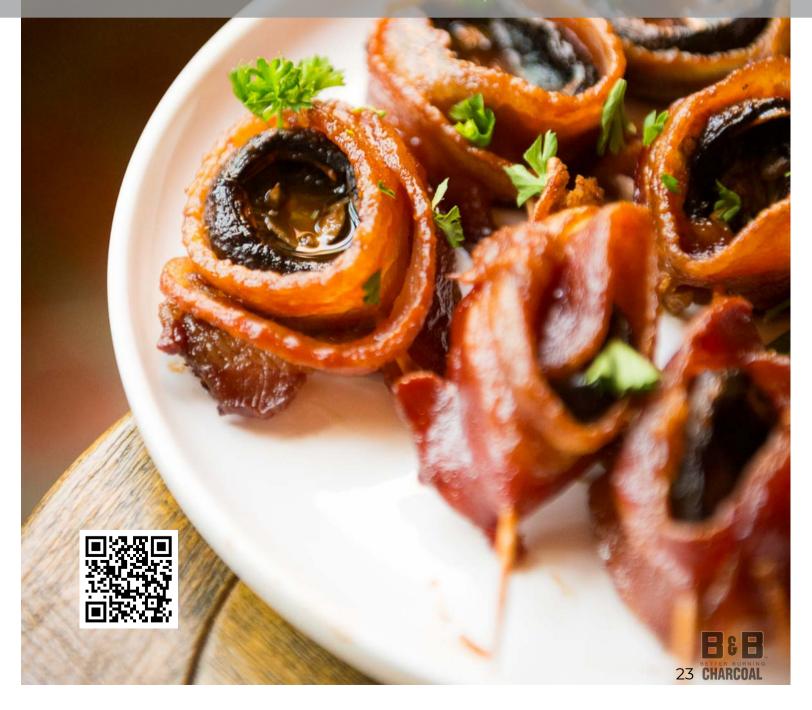
INSTRUCTIONS

- 1.In a bowl, whisk together the soy sauce, brown sugar, honey, sesame oil, chili garlic paste, green onions, garlic, and black pepper.
- 2. Reserve ¼ cup of the marinade and store it in a refrigerator-safe container.
- 3. Place the pork shoulder strips into a gallon-size ziplock bag. Pour the remaining marinade into the bag, ensuring all pork pieces are well coated. Seal the bag and place it in the refrigerator to marinate for at least 4 hours.
- 4. Soak bamboo skewers in water for 20 minutes. Once soaked, thread the marinated pork strips onto the skewers.
- 5.In a saucepan, combine the reserved marinade and ½ cup of water. Create a slurry by mixing 1 tablespoon of cornstarch with 1 tablespoon of water. Add this slurry to the saucepan. Cook on medium-high heat, stirring constantly until the sauce thickens.
- 6. Light a full chimney of charcoal and spread them across the bottom of a kettle grill.
- 7. Place the skewers on the grill and cook, flipping regularly to ensure an even char, until the pork reaches 145°F, in about 15 to 20 minutes.
- 8.Generously baste the cooked pork skewers with the prepared sauce and allow them to rest for 5 minutes before serving.

2023 TEAM
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BACON-WRAPPED MUSHROOMS

By: Chad Carter, Team Steakzilla from El Dorado, KS



Looking for a quick and scrumptious appetizer for your BBQ gathering? These bacon-wrapped mushrooms are easy to make, packed with flavor, and perfect for impressing your quests.

INGREDIENTS

- 24 fresh mushrooms
- 12 slices of bacon, halved
- 8 ounces of your favorite BBQ sauce

 2 tablespoons of DB180 Spicy Garlic seasoning or your favorite garlic blend. Check out
ochad_team_steakzilla for more delicious recipes.

INSTRUCTIONS

- 1. Prepare the mushrooms by removing any dirt or debris.
- 2.Cut the bacon slices in half.
- 3. Wrap each mushroom with a half piece of bacon, securing it with a toothpick.
- 4. Season lightly with your choice of spices or rubs.
- 5. Heat your grill to a medium-high setting.
- 6. Place the bacon-wrapped mushrooms on the grill.
- 7.Cook for 35-45 minutes or until the bacon is crisp and the mushrooms are tender.
- 8. About halfway through the grilling time, start basting the mushrooms with your choice of BBQ sauce and DB180 Spicy Garlic seasoning.
- 9. Make sure the bacon is crisp, and the mushrooms are tender before removing them from the grill.
- 10. Serve hot, perhaps with additional sauce for dipping.





CAJUN GRAWFISH DIP

By: Russell & Karen Wright, Wright on Q from Senoia, GA



Unleash the flavors of the bayou with this delectable Cajun Crawfish Dip. Creamy, cheesy, and packed with crawfish and bold seasonings, this dip is perfect for your next cookout or gathering.

INGREDIENTS

- 1 tablespoon butter
- 2 cloves minced garlic
- 1 small chopped onion
- 10 ounces cooked crawfish tail meat
- 8 ounces softened cream cheese
- ³/₄ cups parmesan cheese
- 1/4 cup mayonnaise
- 1 teaspoon dried mustard
- 1 tablespoon Sweet Swine 'O Mine Wilsonshire sauce
- ½ tablespoon Steak Princess BBQ Rylee's Cajun Firefly Dust
- 1 teaspoon Boars Night Out Double Garlic Butter
- ½ cup parmesan cheese, for topping
- ½ cup medium cheddar cheese, for topping

Want more? Follow <u>@wright on q</u> for great recipes.

INSTRUCTIONS

- 1. Preheat your grill to 350°F with B&B™ charcoal.
- 2.In a small skillet, melt the butter and sauté the onions and garlic until the onions are soft. Remove from heat and set aside.
- 3.In a medium mixing bowl, combine cream cheese, ³/₄ cup parmesan cheese, mayonnaise, dried mustard, Sweet Swine 'O Mine Wilsonshire, and other seasonings. Mix well.
- 4. Add the sautéed onion and garlic mixture and stir to combine.
- 5.Gently fold in the crawfish tail meat. (Taste a little at this point to see if additional seasoning is needed.)
- 6. Spread the cheese and crawfish mixture into a 10" cast iron skillet, foil pan, or your favorite mini skillets for individual portions.
- 7. Grill the mixture for about 20 minutes.
- 8.Top the dip with the remaining $\frac{1}{2}$ cup parmesan cheese and $\frac{1}{2}$ cup cheddar cheese.
- 9.Grill or bake for another 10 minutes, or until all the cheese is melted and bubbly.
- 10. Serve the dip hot with your favorite crackers or crostini.





PITMASTER WEST VIRGINIA PEPPERONI ROLLS By: Steven Dotson, D'Qued Barbeque from Lost Creek, WV



Enjoy the simple yet mouth-watering flavors of this West Virginia classic, with a smoky twist. It's perfect as a snack or for a quick meal.

INGREDIENTS

- 1 loaf of frozen bread dough or prepared dough thawed
- 6 ounces pepperoni
- ½ cup of shredded mozzarella cheese
- 1 tablespoon unsalted butter, melted
- 1 tablespoon granulated garlic (Kosmos Q Garlic Parm Wing Dust recommended)

Check out @cookoutcoach for more great ideas from Steven.

INSTRUCTIONS

- 1. Thaw the frozen bread loaf according to package instructions. Knead the bread dough out flat on a clean surface.
- 2. Evenly sprinkle the shredded mozzarella cheese over the flattened bread dough.
- 3. Distribute the small pieces of pepperoni evenly over the layer of cheese.
- 4. Carefully roll the bread dough up on itself, forming a neat loaf.
- 5. Preheat your smoker to 375°F with your favorite B&B™ charcoal or pellets.
- 6. Lightly grease a sheet pan and place the rolled-up loaf on it.
- 7. Place the sheet pan on the main grate of the smoker and cook for 15 minutes.
- 8. Melt 1 tablespoon of butter and mix it with the granulated garlic. Use a pastry brush to apply this mixture over the top of the loaf.
- 9. Continue to cook for an additional 10 minutes, or until the loaf turns golden brown.
- 10. Remove the loaf from the smoker and let it cool for a few minutes before slicing and serving.





SMOKED TUNA DIP By: Ronald & Melissa Burns, Hotty Totty BBQ from Marietta, GA



Indulge in this smoky, spicy, and creamy tuna dip that comes together in minutes but tastes like you've spent hours in the kitchen.

INGREDIENTS

For the Dip

- 4 ounces cream cheese, softened
- 3/4 cup mayonnaise
- 8-ounce can tuna (albacore, yellowfin, etc.), drained and flaked
- 1 teaspoon hot sauce
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- ½ teaspoon Cajun seasonings
- 2 teaspoons lemon juice
- Sea salt to taste
- Black pepper to taste

For Garnish

- 2 tablespoons fresh parsley, diced
- 2 tablespoons fresh chives, diced

Optional Seasonings for Serving

- Hotty Totty 38 Special seasoning blend
- Hotty Totty Climax All Purpose seasoning

INSTRUCTIONS

Check out <u>@hotty_totty_bbq</u> for more great cooking ideas.

- 1. Preheat a smoker to 325°F.
- 2.In a large mixing bowl, use an electric mixer to blend the softened cream cheese.
- 3. Mix in mayonnaise, flaked tuna, liquid smoke, hot sauce, paprika, garlic powder, Cajun seasonings, lemon juice, salt, and pepper.
- 4. Stir until all ingredients are well combined.
- 5. Taste the mixture and season with salt, or pepper to your preference.
- 6. Spoon into individual ramekins, skillets, or one large skillet.
- 7. Transfer to the smoker for 30 minutes, until bubbling and the tops are just browned.
- 8. Serve hot or allow the skillet to cool completely before placing it in the fridge to chill.
- 9.Once cool, transfer to an airtight container or cover the skillet with plastic wrap.
- 10. Chill the dip in the refrigerator for 4 to 6 hours
- 11. Just before serving, garnish the dip with diced parsley and chives.
- 12. For an extra kick, sprinkle with Hotty Totty 38 Special and Hotty Totty Climax All Purpose seasonings.
- 13. Serve with your favorite crackers or vegetable sticks.

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SIMPLE SUMMER COLESLAW

By: Phong Vuong, Xtreme Texas Cookers from Conroe, TX



This easy-to-make coleslaw features a blend of B&B™ Texas Trinity Season All seasoning and Italian dressing for a quick and tasty side dish that's perfect

for summer gatherings.

INGREDIENTS

- 1 bag of pre-shredded coleslaw mix
- B&B Texas Trinity Season All, to taste
- ½ cup Italian dressing (Wish-Bone or similar)

Cook's tip: start with less dressing and add a bit more before serving. The slaw will wilt as the flavors meld and you don't want things to get too soggy.

INSTRUCTIONS

Get more grilling ideas at @phong_vuongxtcbbq

- 1. In a large mixing bowl, add the pre-shredded coleslaw mix.
- 2. Season the coleslaw mix with B&B Texas Trinity Season All according to your taste preferences.
- 3. Pour the ½ cup of Italian dressing over the coleslaw mix.
- 4. Toss everything together until well combined.
- 5. Cover the bowl and refrigerate for at least 30 minutes to allow the flavors to meld together.
- 6. Give it one last toss before serving, and enjoy your simple, delicious coleslaw!



Click Here to Watch this Recipe

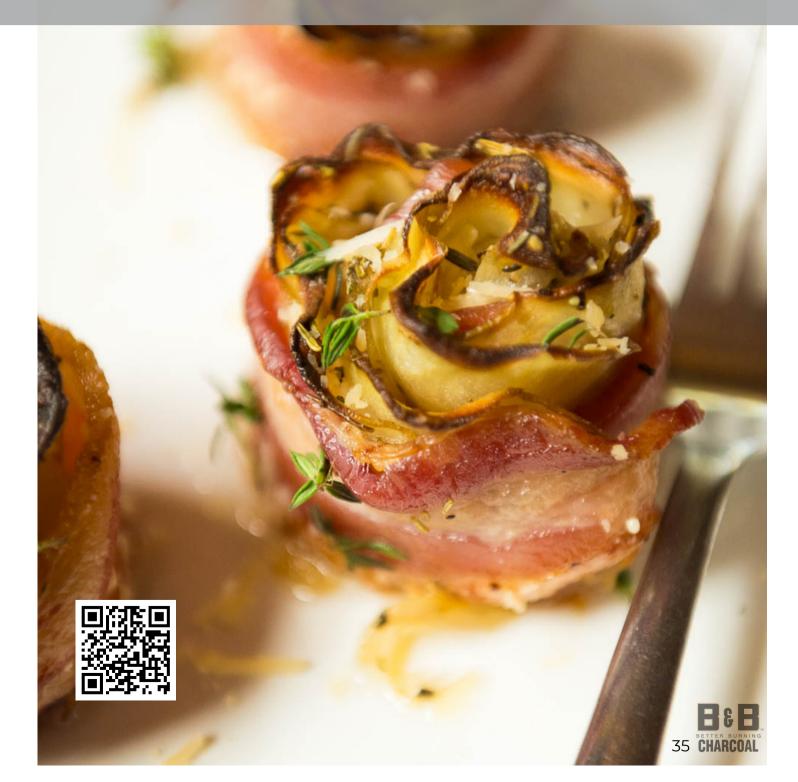
2023 TEAM

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ROSE POTATOES

By: Josh Carter, Carter Q Competition Cook Team from Summerfield, FL



An elegant twist on classic potatoes, these Rose Potatoes are beautifully rolled up in bacon and seasoned with a medley of herbs. Perfect for special occasions or to upgrade any meal.

INGREDIENTS

- 4 Yukon Gold potatoes, halved
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- ½ teaspoon black pepper
- 1 teaspoon salt
- 12 strips center-cut bacon
- Fresh thyme, for garnish
- Grated Parmesan cheese, for garnish

Follow more of Josh's cooking at <u>@carter_q_bbq</u>



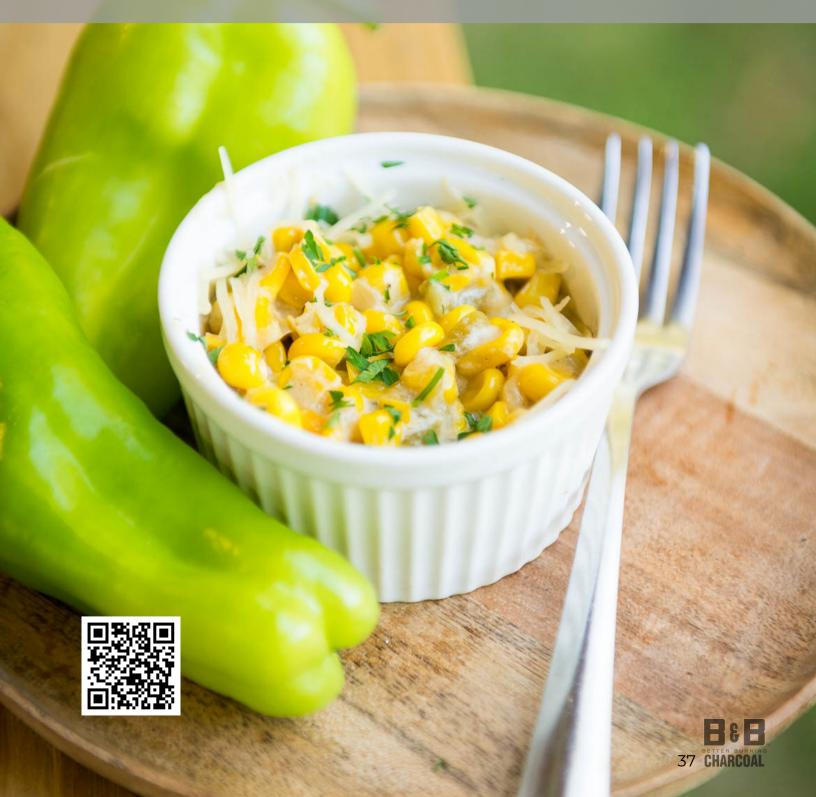
- 1. Preheat your grill to 375°F.
- 2. Using a mandolin and a hand guard, thinly slice the halved potatoes into a large mixing bowl.
- 3.Add olive oil, garlic powder, dried thyme, dried rosemary, black pepper, and salt to the sliced potatoes. Toss with tongs until evenly coated.
- 4.On a cutting board, lay out two pieces of bacon overlapping each other vertically.
- 5. Line the overlapping bacon strips with the sliced potatoes, ensuring that each potato slice is overlapping the next.
- 6. Starting at one end, gently roll up the bacon, creating a potato rose.
- 7. Muffin tin placement: place the rolled potato roses in a greased muffin tin.
- 8. Grill the potato roses at 375°F for 45 minutes, uncovered.
- 9. After 45 minutes, cover the muffin tin and continue to grill until the potatoes are tender.
- 10. Garnish and Serve: before serving, garnish with fresh thyme and a sprinkle of grated Parmesan cheese.



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HATCH CREAM CORN

By: Donald Keen, Smoke Show BBQ from Humble, TX



This is a great way to enjoy fresh corn when it's in season for a creative dish that the whole family will love. You can use fresh Hatch chilies or canned if they aren't at a market near you.

INGREDIENTS

- 2 tablespoons butter
- ½ onion, minced
- 4 ears of sweet corn, kernels removed from the cob
- 1 cup heavy cream
- 2 tablespoons granulated sugar
- 1 teaspoon salt
- 1/4 cup grated Parmesan

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 cup whole milk
- ¼ teaspoon freshly ground black pepper
- ½ cup roasted Hatch chili peppers, cleaned and diced

INSTRUCTIONS

Check out <u>@the_donald_keen</u> for more great cooking ideas.

- 1. Preheat a grill to 325°F.
- 2.In a medium cast iron skillet, melt the butter over medium-high heat on the hot side of the grill. Sauté onions until translucent. Season with salt and pepper.
- 3. Sift in the all-purpose flour and cook for one minute, stirring it into the onions.
- 4.In a separate bowl, combine the whole milk and heavy cream.
- 5. Slowly whisk in the milk and cream mixture into the saucepan.
- 6.Add the corn kernels, granulated sugar, diced Hatch chili peppers, salt, and pepper.
- 7. While on the grill, cook, stirring over medium heat, until the mixture thickens and the corn is cooked through, about 45 minutes to 1 hour.
- 8. Remove the skillet from the grill and stir in the grated Parmesan until it is melted.
- 9. Serve hot.

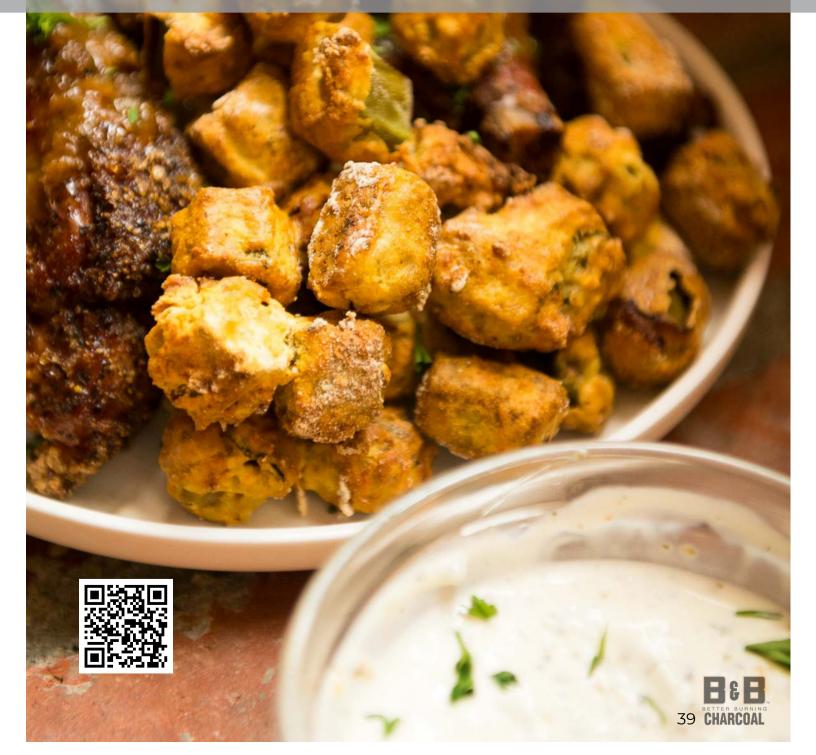
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SMOKED OKRA

By: Hank Couch, Mean Gene's Cookin' Team from Drummonds, TN



INGREDIENTS

- Fresh okra
- 2 eggs
- Zaderian's Southern Fish Fry mix
- Cooking spray
- Spicy all-purpose spice blend (Boar's Night Out Spicy White Lightning seasoning recommended)
- Steakhouse seasoning (Pit o' Heaven No Bull Steakhouse seasoning recommended)

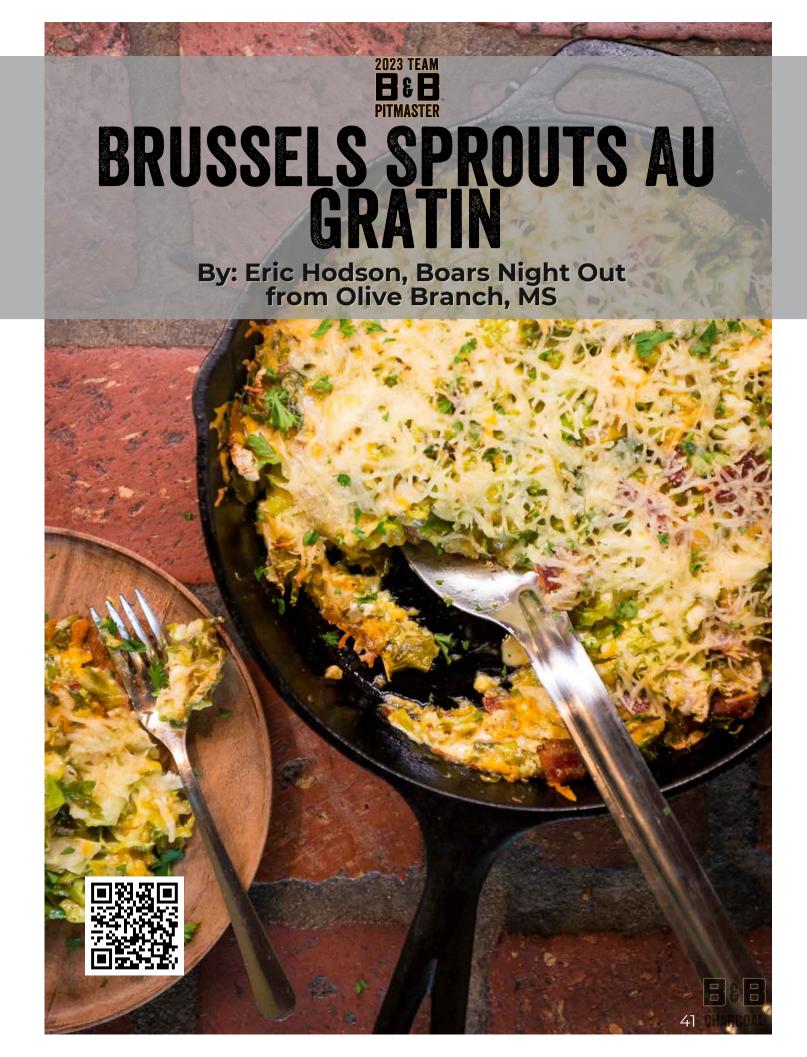
This Smoked Okra recipe is a crispy, flavorful twist on a Southern classic, perfect as a side dish or a snack. Paired with a little ranch dressing on the side, these are addictively good.

Follow Hank at <u>@meangenes_cookinteam</u>

INSTRUCTIONS

- 1. Preheat your pellet grill to 350°F, using B&B™ Pecan Pellets, or alternatively, prepare your grill using B&B™ charcoal.
- 2.Cut the okra into $\frac{1}{4}$ -inch to $\frac{1}{2}$ -inch pieces.
- 3. In a bowl, gently whisk 2 eggs to prepare an egg wash.
- 4. Dip the cut okra pieces into the egg wash.
- 5.Toss the egg-washed okra in the Zaderian's Southern Fish Fry mix until well-coated.
- 6. Place the coated okra on a non-stick cookie sheet that has been sprayed with cooking spray.
- 7. Lightly dust the okra with Spicy White Lightning and Pit o' Heaven No Bull Steakhouse seasonings.
- 8. Place the baking sheet on the grill grates and close the lid.
- 9. Cook on the preheated grill until the okra becomes crispy on the outside, about 45 minutes.





This rich and cheesy Brussels Sprouts Au Gratin recipe is the only way you'll want to eat Brussels sprouts from now on. It's a great side dish for special occasions or hearty meals.

INGREDIENTS

- 20-30 Brussels sprouts, very thinly sliced
- ½ medium-sized yellow onion
- 8 slices of bacon
- 2 cups sharp cheddar cheese
- 1/4 cup Parmesan cheese
- 2 cups heavy cream
- 1 tablespoon Garlic spice blend (White Lightning with Double Garlic Butter seasoning recommended)
- 1 tablespoon Spicy all-purpose spice blend (Boar's Night Out Spicy White Lightning seasoning recommended)

Get more grilling ideas

from Eric @boarsnightout

• ½ tablespoon seasoning salt (Boars Night Out Midwest Dust recommended)

INSTRUCTIONS

- 1. Slice the Brussels sprouts as thinly as possible.
- 2. In a pan, sauté the onion until translucent, then remove it from the pan.
- 3.Cook the bacon in the same pan until just shy of crispy. Cut 6 slices into ½-inch pieces (you can eat the other 2 slices).
- 4. In a large bowl, mix the thinly sliced Brussels sprouts, sautéed onion, chopped bacon, and seasonings. Add 1 ½ cups of the cheddar cheese and toss everything together.
- 5. Transfer this mixture to a 1/2-size sheet pan or an 8x8-inch casserole dish. Press the mixture firmly into the pan.
- 6. Pour the heavy cream over the mixture until the cream level is just below the surface.
- 7.Top with the remaining cheddar cheese and sprinkle the Parmesan on top.
- 8. Wrap the dish with foil and place it in a preheated 350°F grill.
- 9. Cook covered for 45 minutes.
- 10. Then remove the foil and continue cooking until the cheese turns golden brown.
- 11. Remove from the oven and rest 3 minutes before serving hot.



BRAT SUMMER SALAD

By: Mark Johnson, Dr J's Steak Thyme from Marion, SD



Enjoy a hearty and delicious salad featuring grilled bratwurst and seashell pasta. This salad is perfect for summer picnics, BBQs, or a quick weeknight dinner.

INGREDIENTS

Follow <u>@mwjdvm2021</u> for more great eats

For the Salad

- 1 pound bratwursts, grilled and sliced into ½" pieces
- 16 ounces shell pasta, cooked according to package directions and drained
- ½ cup onion, diced
- ½ cup bell pepper, diced
- ½ cup grape tomatoes, halved
- ½ cup black olives, sliced
- ½ cup shredded or crumbled sharp cheddar cheese
- Salt and pepper to taste

For the Sauce

- 1/4 cup sour cream
- 2 tablespoons spicy brown mustard (Croix Valley BBQ N Brat Sauce recommended)
- Salt and pepper to taste (Boar's Night Out White Lightning and Midwest Dust recommended)

INSTRUCTIONS

- 1. Prep your grill for indirect heat, and preheat the grill to around 400° F using B&B™ charcoal.
- 2.Grill your chosen bratwurst over direct heat, rotating as needed, until cooked through and the internal temperature reaches 165°F with a digital thermometer.
- 3. Once cooled, slice into ½-inch pieces.
- 4. Cook the seashell pasta according to package directions, then drain and let it cool.
- 5.In a separate bowl, combine the sour cream and spicy brown mustard.
- 6.Add salt and pepper or BBQ seasoning to taste.
- 7. Place the sliced bratwurst, cooked pasta, diced onion, diced bell pepper, halved grape tomatoes, sliced black olives, and shredded or crumbled cheddar cheese in a large bowl.
- 8. Pour the prepared sauce over the ingredients in the bowl.
- 9. Toss until everything is well coated.
- 10. Cover with plastic wrap and refrigerate the salad for at least 2 hours before serving to allow the flavors to meld together.
- 11. Season with salt and pepper to taste and serve chilled.



SMOKED BAKED BEANS

By: Mark Huntley, Tattooed Q from Nora Springs, IA



This smoked baked beans recipe is perfect for a hearty side dish, featuring the robust flavors of bacon, smoked pulled pork, and BBQ sauce. Ideal for oven-baking or outdoor smoking, the end result is a rich, smoky, and sweet pot of baked beans that are sure to please a crowd.

Check out

@tattooedgteam

for more from Mark.

INGREDIENTS

- 3 pieces thick-sliced bacon
- 1 small onion
- 3/4 cup packed brown sugar
- ²/₃ cup smoked pulled pork
- ²/₃ cup BBQ sauce
- 2 (11-ounce) cans of pork and beans, drained
- 1 (28-ounce) can of pork and beans, not drained

INSTRUCTIONS

- 1. Preheat the smoker to 250°F.
- 2.In a large skillet, cook the bacon until crisp.
- 3. Add the onion and smoked pulled pork to the skillet. Cook until the grease is absorbed, stirring often.
- 4. Add the brown sugar to the skillet, stirring often to ensure it dissolves but doesn't burn.
- 5. Add the BBQ sauce to the skillet, stirring to combine.
- 6. Add all of the pork and beans to the skillet, both drained and not drained. Stir well and heat through.
- 7. Transfer the bean mixture to an oven-safe dish.
- 8. Smoke, uncovered, in the preheated grill for the smoker for 2 hours, stirring once or twice during cooking.



AUTHENTIG TEXAS SNOKE FLAVOR















SOUTHWESTERN SALMON WITH REMOULADE SAUCE

By: Anthony Minderman, The Yellow Rose Texas BBQ Company from Bargersville, IN



This is a classic combo of southwestern flavors over a simple salmon filet with a remoulade sauce for a quick and easy weeknight dinner.

INGREDIENTS

For more mouthwatering recipes, check out <u>@anthonyminderman</u>.

For the Salmon

- 1 pound salmon filets
- 1 tablespoon olive oil
- Southwestern seasoning such as B&B™Texas Trinity Season All seasoning, cumin or Tajin
- Pinch of salt
- 1/4 cup bread crumbs

For the Remoulade sauce

- 1 1/4 cup mayo
- 1/4 cup creole mustard
- 1-2 teaspoon Cajun or creole seasoning
- 2 teaspoons of prepared horseradish
- 1 teaspoon of pickle juice
- 1 teaspoon of hot sauce
- 1 large clove garlic minced and mashed



- 1. Coat the salmon with the oil and sprinkle on all sides with the southwestern seasoning.
- 2. Meanwhile, preheat your grill to 350°F.
- 3. Place the salmon filets on a wire rack sprayed with cooking oil over a baking sheet.
- 4. Transfer the sheet to the grill, cover, and grill the salmon until it reaches 140°F with a digital meat thermometer, about 15-20 minutes.
- 5. Meanwhile, make the remoulade sauce. In a small bowl, combine the ingredients and mix them together to combine. Cover and chill until ready to serve.
- 6. Plate the salmon with a drizzle of the sauce over top and enjoy.

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BRISKET VOLGANO POTATOES

By: Kaiden Blake, KBS Outdoor Kitchen Future B&B All-Star



These Brisket Volcano Potatoes are a smoky, cheesy, and baconwrapped treat. Stuffed with a flavorful mix of brisket and cheeses, these potatoes make for a sensational appetizer or a creative side dish.

INGREDIENTS

- 8 Russet potatoes
- 1 package bacon
- 1 jalapeño, diced
- 4 ounces cream cheese, at room temperature
- ¼ cup shredded cheddar cheese
- ½ cup chopped brisket
- Kosmo's Q Killer Bee Honey rub
- Olive oil

INSTRUCTIONS

Check out Kaiden's adventures at mkbs_outdoor_kitchen



- 1. Wash the Russet potatoes and cut off about 1/4th of each potato from the thick end.
- 2. Preheat your smoker to 350°F (177°C) using B&B™ lump charcoal. Brush a rack or cookie sheet with olive oil to prevent sticking. Place the potatoes on the rack with the cut end facing down.
- 3. Brush the potatoes with olive oil and place them in the preheated smoker. Cook until the potatoes soften, about 45 minutes to 1 hour.
- 4. Remove the potatoes from the heat and let them cool. Once cool enough to handle, cut off the other end and hollow out each potato, leaving the bottom intact.
- 5.In a large bowl, combine the chopped brisket, diced jalapeño, cream cheese, and shredded cheese. Season the mixture with Kosmo's Q Killer Bee Honey rub to taste and mix well.
- 6. Wrap each hollowed-out potato with two pieces of bacon, securing them with grill pins or toothpicks.
- 7. Place the bacon-wrapped potatoes back on the smoker and increase the temperature to 400°F (204°C). Cook until the bacon is as crispy as you like.
- 8. Remove the potatoes from the smoker and stuff them with the prepared brisket and cheese mixture. Place the stuffed potatoes back on the smoker for an additional 10 minutes.
- 9. Remove the potatoes from the grill and allow them to rest for 5 minutes before serving.



GRILLED PORK CHOPS By: Mike McElwaney, American Grillers Group from McDonough, GA



Juicy and full of flavor, these pork chops are marinated in Italian dressing for an extra kick and coated with B&B™ Swine Shaker seasoning before grilling. Perfect for a weekend BBQ or a simple weeknight dinner.



INGREDIENTS

- Pork chops
- 1 bottle of Italian dressing
- B&B™ Texas Swine Shaker seasoning

INSTRUCTIONS

- 1. Place pork chops and the entire bottle of Italian dressing into a Ziplock bag or container.
- 2. Seal and shake to make sure all the chops are coated well with the dressing.
- 3. Marinate for at least one hour or overnight for a deeper flavor.
- 4. Remove the pork chops from the marinade.
- 5. Dab off excess marinade, leaving just a little as a binder for the seasoning.
- 6. Coat the chops generously with B&B[™] Texas Swine Shaker seasoning.
- 7. Leave the chops on the counter to come to room temperature while you heat the grill.
- 8. Preheat the grill to a temperature between 400-450°F.
- 9. Place the pork chops on the grill.
- 10. After 5 minutes, flip the pork chops.
- 11. Grill for another 5 minutes, then move the chops to a cooler zone on the grill.
- 12. Continue cooking until the internal temperature reaches 145°F. Use a meat thermometer to check for accuracy.
- 13.Once the chops reach the desired internal temperature, remove them from the grill.
- 14. Let them rest for 5-10 minutes to allow the juices to redistribute and serve.



GRILLED APPLE & HONEY MUSTARD PORK LOIN

By: Sunny Lynn, from Hendersonville, TN

Turn a pork loin into a feast for your family with this delicious grilled apple and honey mustard pork loin recipe. It's the perfect inexpensive centerpiece for Sunday dinner or special occasions.

INGREDIENTS

- 2-3 pound pork loin
- ¼ cup extra virgin olive oil
- 3 tablespoons spicy brown mustard
- 3 tablespoons raw honey
- 1½ tablespoons apple cider vinegar
- 1 tsp kosher salt
- ½ teaspoon coarse black pepper
- 3 cloves garlic minced
- 1 apple (sliced)

Check out @sunnylynn_grilledfit for more great recipe ideas.



INSTRUCTIONS

- 1. Using a sharp knife, trim the excess fat off the loin.
- 2.In a small mixing bowl, combine all ingredients except apple slices to create a marinade.
- 3. Place the loin in a gallon ziplock bag and pour marinade over the pork. Squeeze all air out of the bag and zip closed.
- 4. Massage pork to make sure it's completely covered with marinade. Refrigerate overnight.
- 5. Remove the pork from the bag. Reserve marinade from the bag and pour in a small saucepan on low.
- 6. Preheat your charcoal grill. Remove the top grate from the grill, and place a B&B™ firestarter on the charcoal grate.
- 7. Place a charcoal chimney over the top of the firestarter. Fill the chimney to the top with B&B™ charcoal briquets. Light a firestarter and allow the briquets to become ashen for about 15-20 minutes.
- 8. Create a two-zone fire by carefully pouring the lit charcoal to one side of the grill, building a hot side and a cool side.
- 9.Close the lid to let the grill heat up.
- 10.Cut slits across the top of the loin about ¾ inch deep with a sharp knife to fit apple slices.
- 11. Place pork loin on grill over direct heat, and place apple slices directly on grill off to the side of pork loin.
- 12. Grill for 4-5 minutes on each side.
- 13. Move the loin to indirect heat and place grilled apple slices in slits.
- 14. Baste marinade from saucepan on loin once while grilling. Save the remaining sauce for serving.
- 15. Continue to cook pork loin for about 35-45 min until internal temperature reaches 140°F with a digital meat thermometer.
- 16. Remove from grill. Cover loosely with foil and let rest for 5-8 minutes before slicing.
- 17. Serve drizzled with sauce! Enjoy



By: Brandon and Michelle O'Guin, Ain't it the Life from Lakeland, TN



This Mojo Marinated Carnitas recipe delivers a juicy, flavor-packed pork butt that's first smoked and then braised. The combination of citrus juices and herbs makes it irresistible.

INGREDIENTS

- 8-10 pounds pork butt
- 5 cloves garlic, minced
- 2 jalapeños, finely chopped
- 1½ cups cilantro, finely chopped
- 1 cup lime juice
- 1 cup orange juice
- ½ cup red wine vinegar
- 1 cup olive oil
- 2 tablespoons kosher salt
- 1 tablespoon black pepper



Get even more great recipe ideas from <u>@aintitthelifebbq.</u>

INSTRUCTIONS

- 1. In a large bowl, combine all ingredients except the pork butt to make the marinade.
- 2. Place the pork butt in the marinade and refrigerate overnight.
- 3. Preheat your smoker to 250°F.
- 4. Remove the pork butt from the marinade, reserving the marinade for later use. Place the pork on the smoker.
- 5. Smoke the pork until it reaches an internal temperature of 150°F, about 3 to 4 hours.
- 6. Adjust the heat of your grill to 350°F by adding more fuel or opening the air vents.
- 7. Transfer the smoked pork butt to a Dutch oven or roasting pan.
- 8. Pour the reserved marinade over the pork to cover the pork butt.
- 9. Place the Dutch oven back on the grill grates and braise until it begins to shred easily when the pork has reached 203-210°F with a digital meat thermometer.
- 10. Remove from the grill and allow the pork to cool for 30 minutes.
- 11. Using forks, shred the smoked pork for carnitas.

PINEAPPLE CHICKEN KEBOBS

By: Tim Grubbs, All Fired Up from Lakeville, MN





Grilled to perfection, these pineapple chicken kebobs are the ideal blend of sweet and savory, featuring a delicious marinade that doubles as a glaze.

INGREDIENTS

For the Chicken Kebobs

- 3.5 pounds boneless, skinless chicken thighs
- 1 pineapple
- B&B™ Texas Chicken Scratch seasoning

Marinade

- 1 cup pineapple juice (canned or jarred)
- ½ cup low-sodium soy sauce
- 6 garlic cloves, pressed
- 1 small onion, sliced
- 2 tablespoons white wine vinegar
- 2 tablespoons brown sugar



Get even more great recipe ideas from <u>@bbqguy4life</u>.

INSTRUCTIONS

- 1. Remove the skin from the pineapple. Cut the pineapple flesh into quarters and remove the hard inner rind. Cut each quarter into 1-inch chunks. Refrigerate until ready to use.
- 2.In a bowl, combine pineapple juice, soy sauce, white wine vinegar, garlic, onion, and brown sugar. Whisk well.
- 3.Cut chicken thighs in half and optionally rub with B&B Texas Chicken Scratch seasoning.
- 4. Place chicken in a large ziplock bag and pour in the marinade. Seal and refrigerate for at least 2 hours, or overnight for best results.
- 5.Get your grill ready by preparing B&B™ charcoal.
- 6. Remove chicken from the marinade but save the marinade for later.
- 7. Alternating between pineapple chunks and chicken, thread them onto skewers. Aim for 1 piece of pineapple to 2 pieces of chicken.
- 8. Spray each skewer lightly with cooking oil.
- 9.Grill skewers, turning them a quarter turn every 4-5 minutes. Check the internal temperature of the chicken; remove when it reaches 165°F.
- 10. Simmer leftover marinade either on the grill in a metal saucepan or on the stovetop.
- 11. Brush the cooked chicken kebobs with the simmered marinade sauce before serving.



ROSEMARY SPATCHCOCK TURKEY

By: Bruce Johnson, Hey Bruce BBQ from Marietta, GA





This Rosemary Spatchcock Turkey recipe takes your traditional turkey to a whole new level. Brined for flavor and juiciness, and finished with a fragrant compound butter, this turkey is a showstopper. Ideal for holidays or special occasions.

INGREDIENTS

For the Brine

- 1-gallon liquid (vegetable stock or water)
- 1 cup kosher salt
- 1 twig of rosemary
- 1 twig of thyme
- 1 small yellow onion, quartered
- 5 garlic cloves
- 1 small apple (Granny Smith recommended)
- 1-2 small citrus fruits (lemon and/or orange)
- 1/4 cup peppercorns
- ¼ cup Girl Carnivore Over Easy Spice Blend (Italian Seasoning is an alternative)

For Compound Butter

- 1 cup of salted butter, cold
- 3 tablespoons Girl Carnivore Over Easy Spice Blend
 - As an alternative
 - 2 tablespoons finely chopped fresh rosemary
 - 1 tablespoon chopped garlic
 - 1 teaspoon chopped thyme
 - 1 teaspoon ground black pepper
 - 1 teaspoon Italian seasoning

For Rub/Paste

- 1/4 1/3 cup high-temp oil, like peanut oil or grapeseed oil
- 3 tablespoons Girl Carnivore Over Easy Spice Blend
 - As an alternative
 - 2 tablespoons finely chopped fresh rosemary
 - 1 teaspoon chopped thyme
 - 1 tablespoon chopped garlic
 - 1 teaspoon ground black pepper
 - 1 teaspoon Italian seasoning
 - 1 teaspoon Kosher salt

INSTRUCTIONS

Follow <u>@heybrucebbq</u> for more mouthwatering grilling.

Brine the turkey

- 1. Combine all brine ingredients in a pot.
- 2. Bring the mixture to a boil and let it simmer for 30 minutes to allow salt to dissolve and flavors to combine. (If you don't have the time to cook the brine, you can do a cold brine, but the flavors will not penetrate as well)
- 3. Cool to room temperature before using.
- 4. Remove the turkey from its store packaging.
- 5. Take out the giblets bag and turkey neck and set them aside.
- 6. Spatchcock the turkey by placing it breast down on a flat, sturdy surface (old towels can also be helpful here).
- 7. Using a sharp, heavy knife or pair of poultry scissors, cut down each side of the backbone.
- 8.Once the brine has cooled, place your turkey in a plastic bag and then into your pot or container. Ensure the bag and container are large enough to submerge the turkey in the brine.
- 9. Add ½ lb of ice over the turkey and pour the brine over it. If the brine doesn't cover the turkey, add cold water until it does.
- 10. Refrigerate for at least 1-2 hours per pound.
- 11. After 12–24 hours in the brine, remove the turkey and place it in a pan to catch any draining liquid.
- 12. Pat the turkey dry with paper towels, removing any large brine bits.
- 13. Place the turkey uncovered in the refrigerator for another 12 to 24 hours to allow the skin to dry.

Pro Tips If skin is browning too quickly, tent with aluminum foil. A spatchcocked turkey cooks more evenly than a whole bird, so consider this option for better results. INSTRUCTIONS Smoke the Turkey 1. Prep your smoker to cook the turkey at a temperature between 325 and 375°F, ideally at 350°F. If you're smoking the turkey, opt for a lighter wood, like apple. Plan on 2-3 hours of cooking time. 2. Combine all rub/paste ingredients in a bowl and allow it to sit for 30 minutes to an hour. 3.In a bowl, combine the cold butter and the remaining compound butter ingredients. Your hands are the best tools for this. 4. Take the turkey out of the refrigerator. Use your hands to carefully separate the skin from the turkey breast. 5. Spread the compound butter underneath the skin. 6. Then, apply the rub/paste all over the turkey's skin. (You can substitute the compound butter on the skin instead, but the rub/paste will provide better browning and flavor) 7. Place the turkey directly on the smoker grates, or place it on a rack over a water-filled foil pan with the sliced apples and oranges. 8. Cook until the internal temperature of the thigh reaches 185°F and the breast reaches 162-165°F. 9. Baste periodically with an additional batch of compound butter and some lemon. 10. Once cooked, remove the turkey and let it cool for at least 30 minutes before serving. 64 CHARCOAL



PULLED PORK

By: MacKenna York, Moody Teen BBQ Future B&B All-Star



This is a classic pulled pork recipe that's perfect for everything from sandwiches to tacos. It's the perfect base recipe for smoking pulled pork.

INGREDIENTS

- 7 pounds pork butt
- 2 3 ounces apple juice
- 2 tablespoons mustard
- ¼ cup B&B™ Texas Swine Shaker seasoning, plus 3 tablespoons

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<a href="mailto:



INSTRUCTIONS

- 1. Heat smoker to 225°F with B&B™ charcoal briquets.
- 2. Place the pork butt in a rimmed grilling tray or half sheet.
- 3. Inject apple juice with a meat injector throughout the pork butt.
- 4. Rub the entire surface with the mustard.
- 5. Evenly season pork butt with the B&B Texas Swine Shaker seasoning.
- 6. Place the pork butt directly on the grilling grates.
- 7.Close the lid and allow the pork butt to smoke until the pork reaches 165°F with an instant-read thermometer, or until the bark has set.
- 8. Remove the pork butt from the grill and transfer to an aluminum grill pan.
- 9. Cover with foil and return the tray to the grill.
- 10.Continue to cook the pork until it reaches an internal temperature of 203-205°F, this is when the probe of the thermometer will easily slide in and out of the pork like butter.
- 11.Once the pork reaches an internal temperature of 203-205°F, remove it from the smoker and let rest for a minimum of 30 minutes.
- 12.Once the pork has rested, drain any remaining liquid from the tray, reserving for later, and begin shredding the pork.
- 13. While shredding, season with the remaining Swine Shaker. If needed, add some of the extra juice that was drained earlier.



SMOKED BRISKET MAC AND CHESE By: Robert Erwin, The Shed Baton Rouge from Geismar, LA



This rich and hearty mac and cheese features smoked brisket, making it the perfect dish to upgrade your comfort food game. The best part, it uses up leftover brisket from your last competition to make the most delicious macaroni and cheese ever!

- 8 ounces macaroni pasta
- 3 tablespoons butter
- 1/4 cup flour
- ½ teaspoon salt
- ½ teaspoon dry mustard
- 1/4 teaspoon black pepper
- 1/8 teaspoon smoked paprika
- 2½ cups milk
- 3 cups grated Gouda cheese
- 2 ½ cups chopped leftover smoked brisket

Want more? Check out <u>@rterwin4</u> for great ideas.



INSTRUCTIONS

- 1. Boil macaroni pasta according to package directions until al dente. Drain and set aside.
- 2. Over medium heat, melt butter in a saucepan.
- 3. Stir in flour, salt, dry mustard, black pepper, and smoked paprika.
- 4. Cook, stirring constantly, for 3-5 minutes.
- 5. Pour in milk while continuing to whisk.
- 6. Cook on medium heat for 12-15 minutes, or until the sauce thickens.
- 7. Remove the saucepan from heat and stir in 2 cups of grated Gouda until melted.
- 8. Pour the cheese sauce over the cooked pasta and gently toss. Add in the chopped smoked brisket and mix well.
- 9.In a half pan, layer half of the noodle mixture, sprinkle half of the remaining Gouda cheese, then add the rest of the noodle mixture. Top with the remaining cheese and a dusting of smoked paprika.
- 10. Place the pan in a preheated 250°F smoker for 1 to $1\frac{1}{2}$ hours, or until the cheese is bubbly and slightly browned on top.
- 11. Allow to cool for a few minutes before serving.



SMOKED GHICKEN PAPRIKASH

By: Brant Williams, Piggin' Whiskey from Hot Springs Village, AR



This Smoked Chicken Paprikash is comfort food at its best, featuring smoky chicken, rich paprika, and a creamy sauce. Serve it over egg noodles for a hearty meal that's sure to impress.

INGREDIENTS

- 2 pounds chicken drumsticks
- Salt & pepper
- Olive oil
- 1 red bell pepper
- 1 small-medium onion
- 2 cloves garlic
- 1½ tablespoons flour

- 3 tablespoons sweet paprika
- ½ cup sour cream
- Parsley for garnish
- Optional: Serve over homemade or store-bought egg noodles.

Follow <u>@pigginwhiskey</u> for recipe ideas.

INSTRUCTIONS

- 1. Preheat the smoker to 300°F.
- 2. Lightly brush each chicken leg with olive oil and generously season with salt and pepper.
- 3. Place the chicken legs on the smoker and cook until the internal temperature reaches approximately 195°F.
- 4. While the chicken is smoking, dice the red bell pepper and onion, and mince the garlic.
- 5. In a cast-iron skillet, heat a few tablespoons of olive oil over medium heat.
- 6. Add the diced vegetables and sauté until the onions turn translucent.
- 7. Add flour to the skillet and stir until well incorporated.
- 8. Stir in the sweet paprika, cooking for no more than 30 seconds to avoid scorching.
- 9. Pour in the chicken stock to deglaze the skillet, bringing the sauce to a gentle simmer. Continue simmering until the sauce thickens slightly.
- 10.Once the chicken reaches 195°F, remove it from the smoker and add it to the skillet, coating each leg in the sauce.
- 11. Return the skillet to the smoker and smoke for an additional 45 minutes or until the chicken is tender.
- 12. Remove the skillet from the smoker, take out the chicken legs, and set them aside.
- 13. Temper the sour cream by mixing it with a few tablespoons of the sauce, then stir it into the skillet.
- 14. Return the chicken legs to the skillet, making sure each one is well-coated in the sauce.
- 15. Serve the dish hot over egg noodles, garnished with fresh parsley and an optional dollop of sour cream.



SMOKED SALMON WITH ASIAN-STYLE ASPARAGUS

By: Nakia White, Red White & Brew BBQ from Geismar, LA



Delight your palate with this smoked salmon seasoned with a blend of sweet and savory spices, served alongside a tangy and flavorful asparagus. It's the perfect light dinner when you still want big flavor.

INGREDIENTS

For Smoked Salmon

- 1 whole salmon side, skin-on (Sockeye or Coho recommended)
- Season salt (e.g., Tony's or Lawry's)
- Sweet BBQ rub (e.g., Kosmo's Pecan rub)
- Pepper glaze (e.g., Kosmos Peach Jalapeño)

Get more foodie inspo at RedWhiteandBrewBBQ

For Asian-Style Asparagus

- 2 bundles of asparagus
- 1 teaspoon sesame oil
- ½ teaspoon ground ginger
- ½ teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon granulated garlic
- 1 tablespoon hoisin sauce
- 1 teaspoon soy sauce
- Sesame seeds

INSTRUCTIONS

For Smoked Salmon

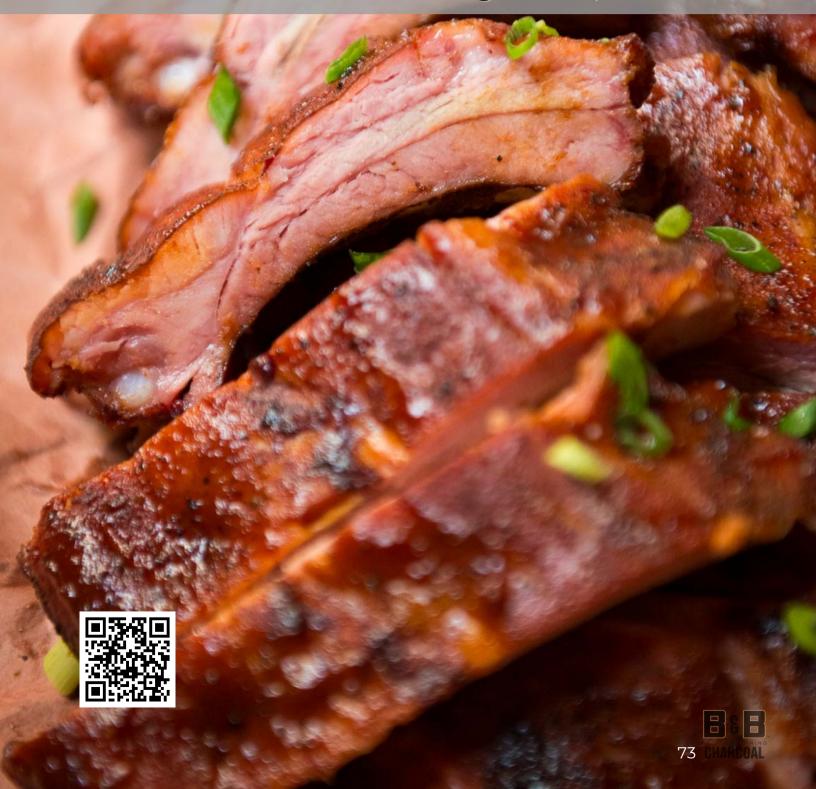
- 1. Place the salmon on a piece of aluminum foil with the edges rolled up to catch the juices.
- 2.An hour before smoking, dry brine the fish with season salt and sprinkle a sweet BBQ rub on top.
- 3. Put the seasoned salmon in your 250°F smoker. Insert a meat probe into the thinner side of the salmon.
- 4. Smoke until the internal temperature reaches 138-140°F. The internal temperature will rise as the fish rests.
- 5. After pulling the salmon from the grill, pour pepper glaze over the entire filet and tent it with foil to rest for 5 minutes before serving.

For Asian-Style Asparagus

- 1. Cut off the tough ends from the asparagus bundles.
- 2. Drizzle sesame oil over the asparagus and season with ginger, salt, pepper, and garlic.
- 3. Toss to coat evenly.
- 4. Meanwhile, mix the hoisin sauce and soy sauce in a small bowl.
- 5. Drizzle the asparagus with the hoisin sauce mixture.
- 6. Place the asparagus on the grill for 7 to 10 minutes, rotating as needed until tender, but not soft.
- 7. Garnish with the sesame seeds and serve immediately.



BACKYARD RIBS By: Daren Proctor, from Hughesville, MD



Elevate your grilling game with these sumptuous Backyard Ribs.

Seasoned and smoked to perfection, these ribs are a guaranteed hit for any backyard barbecue.

Check out <u>@daren.proctor</u> for more delicious food inspiration.

INGREDIENTS

For the Ribs

- 2 racks of ribs (baby backs or spare ribs)
- B&B™ Texas Trinity Season All seasoning
- B&B™ Texas Swine Shaker rub & seasoning
- ½ cup of unsalted butter

- 2 tablespoons honey
- 8 ounces apple juice

For the Sauce

• Texas style BBQ sauce

INSTRUCTIONS

- 1. Start by removing the membrane on the bone side of the ribs using a paper towel for better grip. Trim off any excess fat.
- 2.Lightly sprinkle B&B Texas Trinity Season All over both sides of the ribs. Follow this up with a medium layer of B&B Texas Swine Shaker rub.
- 3. Prepare your grill or smoker for indirect cooking at 275°F. Add 2 chunks each of B&B™ Post Oak and Pecan Chunks.
- 4.Once your grill or smoker has reached the desired temperature and produces a thin blue smoke, place the ribs meat side up on the grill or hang them in the smoker.
- 5. After the first hour, spritz the ribs with apple juice. Continue to do so every 30 minutes.
- 6.Two hours in, check the ribs for color and internal temperature. Aim for a temperature between 165-170°F.
- 7. If the temperature is within the target range, remove the ribs. Place two sheets of heavy-duty aluminum foil on trays. Drizzle honey and B&B Texas Swine Shaker Rub on the meat side, and distribute 1 1/2 tablespoons of sliced butter across the ribs. Wrap the ribs tightly in the foil.
- 8. Return the wrapped ribs to the grill or smoker. After 1.5-2 hours, turn the ribs meat side up and check for a final temperature between 195-204°F.
- 9. Optionally, apply a layer of Texas style BBQ Sauce. If you like, warm the sauce on the stovetop for about 5 minutes before applying.
- 10.Let the ribs rest for 15-20 minutes after saucing or removing from the grill. Then, slice into individual ribs and serve.



COUNTRY CAPTAIN STEW

By: Holly & Steven Jubera, Thacker Mountain BBQ from Oxford, MS

This one-pot Country Captain Stew combines southern flavors with an exotic flair. It's a complete meal in itself, featuring chicken, bacon, and a **INGREDIENTS** medley of vegetables in a curry-infused broth.

For the Stew

- 6 slices thick-cut bacon, fried and crumbled
- 2 tablespoons unsalted butter
- Bacon fat (from frying the bacon)
- 1 teaspoon dried thyme
- 1 pound skinless, boneless chicken thighs
- 1 pound skinless, boneless chicken breasts
- 2 cups yellow onion, diced
- 2 celery stalks, diced
- 2 carrots, diced
- 1 cup green bell pepper, diced
- 1 cup yellow bell pepper, diced
- 1½ tablespoons minced garlic
- 1 fresh hot chili pepper, seeded and minced
- 1 (28-ounce) can San Marzano tomatoes, with juice, diced
- 3 cups chicken stock, divided
- 3 cups currants
- 1 tablespoon yellow curry powder
- 1½ tablespoons garam masala

For Garnish and Serve

- Toasted almonds, for garnish
- Toasted coconut, for garnish
- Fresh chopped chives, for garnish
- 2 tablespoons Coconut cream to blend into the soup.
- Rice cooked in coconut milk (Standard 2:1 ratio of liquid to rice)

Discover <u>@hollyjubera</u> for more delicious recipes.



INSTRUCTIONS

- 1. Preheat your grill to 400°F, building a two-zone fire with a hot side and a cool side.
- 2. Set a large Dutch oven over the hot side of the grill to preheat.
- 3. Fry the bacon until crispy, then set it aside and crumble it.
- 4. In the same pan, melt butter with the reserved bacon fat and add thyme.
- 5. Brown chicken thighs and breasts on all sides, about 5 to 7 minutes. Then remove and set them aside on a platter.
- 6. In ½ cup of chicken broth, soak the currants to soften.
- 7. Sauté the carrots for 5 minutes in the now empty Dutch oven, then add onion, celery, bell peppers, garlic, and chili pepper. Continue sautéing until the vegetables begin to soften and caramelize.
- 8.Add diced San Marzano tomatoes with their juice, curry powder, and garam masala to the pan.
- 9. Stir in the remaining chicken broth and softened currants.
- 10.Add the chicken to the Dutch oven and close the lid to the grill. Cook until the chicken shreds easily with two forks, about 45 minutes to 1 hour.
- 11. Shred or dice the chicken and add it back to the stew. Add additional chicken broth if needed.
- 12. If there is excess fat on top of the stew, blend in coconut cream to remove it.
- 13. Serve the stew in bowls with a scoop of coconut milk-cooked rice on top.
- 14. Garnish with toasted almonds, coconut, and fresh chives.





JAMAICAN PLATE

By: Achunchigan Lattore, CookinWidKunchi from Ormond Beach, FL



INGREDIENTS

For the Chicken

- 1 yellow onion
- 1 bunch of green onions
- 1 bulb garlic
- 1 thumb of ginger
- 1 bunch of fresh thyme
- ½ teaspoon nutmeg
- 1 teaspoon ground allspice
- ½ teaspoon cinnamon
- 3-4 tablespoons kosher salt
- 1 cup white vinegar
- 1 cup vegetable oil
- 1 tbsp whole allspice berries (pimento)
- 2 fresh oranges squeezed or ½ cup orange juice
- 1-2 teaspoons of browning or molasses for color
- 5 Scotch bonnet peppers (2 green, 3 ripe)
- 5 lbs boneless skinless chicken thighs

For the Rice and Beans

- 2 cans of coconut milk
- 1 can of red kidney beans
- 1 tablespoon dry jerk seasoning
- 1 tablespoon kosher salt
- 3 cups Jasmine rice
- 2 cloves garlic
- 2 sprigs of fresh thyme

For the Steamed Cabbage

- 2 tablespoons unsalted butter
- ½ yellow onion
- 2 green onions
- 4 cloves garlic roughly chopped
- ½ large green cabbage
- 1 carrot, shredded
- 1 sprig of fresh thyme
- 1 tomato (seeds removed and sliced)

This Jamaican Plate features jerk chicken, rice and beans, and steamed cabbage. It's the iconic platter you find at most Jamaican restaurants that includes 3 recipes that are worth the work.

Get more family-favorite dinner ideas <u>@Cookinwidkunchi</u>.





INSTRUCTIONS

- 1. Place all the marinade ingredients into a blender or food processor.
- 2. Blend until well combined.
- 3. Use the marinade to coat your chicken thoroughly and allow it to sit in the refrigerator for 12-24 hours.
- 4.Cook the marinated chicken in your cooking device of choice, such as an oven, grill, or smoker, at a temperature between 300-350°F until the chicken reaches an internal temperature of 165°F, about 45 minutes to 1 hour.

Rice and Beans

- 1. Pour coconut milk into a measuring cup and add water to make 4 cups of liquid.
- 2. Place liquid, undrained beans, and all seasonings in a pot.
- 3. Bring to a rolling boil, and then add the rice.
- 4. Reduce heat to low, cover, and simmer for 15-17 minutes.

Steamed Cabbage

- 1. Heat a Dutch oven with butter or beef fat over high heat.
- 2. Sauté onions until wilted.
- 3. Add garlic and green onions, along with a pinch of sea salt.
- 4. When fragrant, add cabbage and shredded carrot.
- 5. Reduce heat to medium, add the thyme and tomato, and simmer for about 10 minutes.
- 6. Season to taste, cover, and let sit for another 5 minutes off the heat.

Serve the whole meal family style, letting people dish out what they want on their plates.



SWEET 'N SPICY PULLED PORK

By: Israel Wofford, Izzy Grillz from Ozark, MO

INGREDIENTS

- 7-8 pounds pork butt
- Pork rub (PS Seasoning) Notorious P.I.G. Pulled Pork seasoning recommended)
- 12 ounce Cherry Dr. Pepper
- Jalapeño slices



into a mouthwatering feast with a cherry Dr. Pepper twist. The jalapeño slices add a spicy kick.

This recipe transforms a simple pork butt

INSTRUCTIONS

See more ideas at @izzygrillz

- 1. Preheat your smoker to 275°F. Trim away excess fat from the pork butt, including most of the fat cap.
- 2. Season the pork butt with your chosen pork rub.
- 3. Place the seasoned pork butt on the smoker.
- 4. Once the internal temperature of the pork butt reaches 160°F, in about 4 - 6 hours, transfer it to a foil pan.
- 5. Add the Cherry Dr. Pepper to the pan and top the pork butt with jalapeño slices.
- 6. Place the pan back in the smoker.
- 7. Remove the pork butt from the smoker when the internal temperature reaches 208°F, around 2 to 4 more hours.
- 8. Allow the meat to rest for at least 30 minutes.
- 9. Shred the meat and serve hot.



2023 TEAM
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CAUUN BRD LEGS By: Randall Kendrick, Hide-A-Way Ranch Cookers from Bedias, TX



INGREDIENTS

- 1 pound Chicken Legs
- ¾ cup Texas Oil Dust Cluckcutta
- ¼ cup Kosmo's Moisture Magic
- 4 (16-ounce) bottles of water
- 2 cups unsalted butter
- All-purpose seasoning (First Class Perfect Storm seasoning recommended)
- Cajun seasoning blend (Blanchard's Blend Cajun seasoning recommended)
- Hot sauce (Creative Cajun Cooking) Cajun BBQ Wing sauce recommended)

Experience the flavor explosion of Cajun spices and succulent chicken in this recipe for Cajun Bird Legs. Great for family gatherings or a weekend BBQ, this dish is best when cooked with B&B™ charcoal briquets and finished off with Cajun BBQ Wing Sauce.

> Follow Hide-A-Way Ranch Cookers for more

INSTRUCTIONS

- 1. Trim excess fat and skin off the chicken legs.
- 2.In a large container or Ziploc bag, mix Cluckcutta, Kosmo's Moisture Magic, and water. Brine the chicken legs in this mixture for approximately 4 hours.
- 3. Remove the chicken legs from the brine. Season evenly with First Class Perfect Storm and Blanchard's Cajun Seasoning.
- 4. Light your B&B™ charcoal briquets using B&B™ firelighters.
- 5. Lay the chicken legs flat in a disposable pan. Cut the butter into tablespoon-sized portions and distribute them throughout the pan, placing them in between the chicken legs.
- 6. Place the pan on the opposite side of the fire, uncovered, for about 30 minutes or until the seasoning is set.
- 7. Once the seasoning is set, cover the pan with aluminum foil and put the lid on the pit. Continue to cook until the internal temperature of the chicken legs reaches 170-175°F.
- 8.Once cooked, remove the chicken legs from the pan and coat them thoroughly with Cajun BBQ Wing sauce.
- 9. Place the coated chicken legs back on the pit for about 5 minutes, or until the sauce is set.
- 10. Let the chicken legs cool slightly before serving.



LAMB CHOPS WITH HASSELBACK POTATOES

By: Jeff Jacobsen, Well Done Steak from Adel Township, IA

This is a perfect meal with juicy grilled lamb chops and tender Hasselback potatoes. It's a meat and potato match made in heaven that you're going to love.

INGREDIENTS

For the Lamb

- Rack of Lamb
- ½ tablespoon salt
- ½ tablespoon of pepper
- 1 tablespoon of seasoning salt (Boars Night Out Midwest Dust recommended)
- Olive Oil

For the Hasselback Potatoes

- 4 Baking potatoes
- ½ cup of salted butter
- 1 tablespoon B&B™
 Texas Trinity Season All seasoning
- 1 package of fresh mozzarella, sliced thin and par-frozen to make stuffing the potatoes easy



INSTRUCTIONS

Prepare the Lamb

- 1. Preheat your smoker with B&B™ charcoal briquets to 275°F.
- 2. Trim the rack of lamb to your desired shape.
- 3. Lightly season with salt and pepper.
- 4. Place the rack of lamb in a cast-iron pan with olive oil on medium to high heat.
- 5. Sear the outside for approximately 15 minutes, rotating throughout.
- 6. Remove the lamb from the cast-iron pan.
- 7. Season with Boars Night Out Midwest Dust.
- 8. Cook for approximately 25 minutes or until the internal temperature reaches 132-135°F.

For the Potatoes

1. Wash and dry the potatoes.

- 2.Cut them into approximately $\frac{1}{4}$ -inch slices without cutting all the way through.
- 3. Skewers can help prevent cutting through.
- 4. Season with B&B Texas Trinity Season All seasoning.
- 5. Place them on the smoker at 300°F.
- 6. After 20 minutes, remove the potatoes from the smoker.
- 7. Insert fresh mozzarella slices between each potato slice.
- 8. Return the potatoes to the smoker.
- 9. Cook until they are fork-tender, typically around 45 minutes.





Check out @jeff.jacobsen.402

for more recipes



SAUSAGE AND PEPPERS

By: Tim & Sandy Brown, Stress Relief BBQ from Rockford, IL



Fire up your pellet grill for this scrumptious dish of grilled sausage, peppers, and onions. It's easy to make and packed full of flavor, perfect for a weeknight dinner or weekend BBQ.

INGREDIENTS

- 1.5 pounds Johnsonville Mild Italian Sausage links
- 2 medium-sized red bell peppers, sliced
- 2 medium-sized green bell peppers, sliced
- 1 medium-sized sweet onion, sliced
- 1 pint baby bella mushrooms, cleaned and sliced into quarters
- Extra virgin olive oil
- 1 tablespoon Fajita seasoning (Pancho & Lefty Rio Grande Fajita Rub recommended)
- 1 package of 6" Flour Tortillas

Want more? Check out <u>@stressreliefbbq</u>.

INSTRUCTIONS

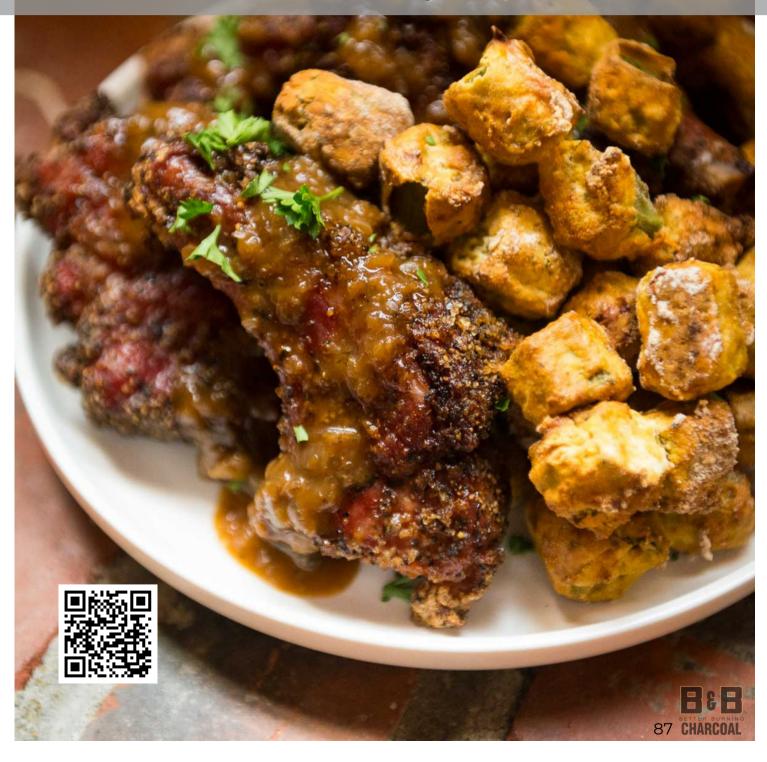
- 1. Preheat your pellet grill to 400°F.
- 2.Grill the sausages until they reach an internal temperature of 165°F, rotating as needed.
- 3. Place the peppers and onions in a mixing bowl, mix in extra virgin olive oil and Pancho & Lefty Rio Grande Fajita Rub.
- 4. Preheat a cast iron skillet on the hot side of the grill.
- 5.Add the red and green peppers, as well as the onions to the skillet and cook for 8 minutes.
- 6.Add the quartered mushrooms and cook for another 8 minutes until all the veggies are softened.
- 7. Slice the cooked sausages into 5 pieces and stir them into the cooked veggies.
- 8. Serve the sausage and vegetables hot, wrapped in flour tortillas.



2023 TEAM
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SAVORY BBQ RIBS

By: Mark Lambert, Sweet Swine O' Mine from Byhalia, MS



Savor these fall-off-the-bone back ribs seasoned with spices and finished with homemade, savory mushroom and onion gravy. Pair them with loaded mashed potatoes for the ultimate comfort meal.

INGREDIENTS

For the Ribs

- 1 rack of back ribs, cut into individual bones
- Salt, to taste
- Pepper, to taste
- Garlic powder, to taste

Check out
<u>@sweetswineofmine</u> for even
more savory ideas.

For the Savory Sauce

- 1 packet brown gravy mix, prepared according to package directions
- 1 packet mushroom gravy mix, prepared according to package directions
- 2 onions, caramelized
- 2 tablespoons paprika
- ½ teaspoons cayenne pepper (optional, for added spice)

INSTRUCTIONS

- 1. Lightly season the individual rib bones with salt, pepper, and garlic powder.
- 2. Preheat your smoker or grill to 325.
- 3. Place the seasoned ribs on the smoker and cook until the internal temperature reaches around 200°F, making sure they are tender for about 2 to 3 hours.
- 4. Prepare the brown gravy mix and mushroom gravy mix according to the package directions and combine them in a pot.
- 5.Add the caramelized onions, paprika, and cayenne pepper (if using) to the gravy mixture.
- 6. Use an immersion blender to blend the sauce until smooth.
- 7. Generously paint the cooked ribs with the prepared savory sauce, covering all sides.
- 8. Serve the ribs hot, accompanied by loaded mashed potatoes. Offer additional gravy for an even more indulgent experience.

2023 TEAM
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ZESTY & GREAWY TALIAN WILD RICE SOUP

By: Steve Lauer, Phoenix BBQ from Stillwater, MN



Indulge in a bowl of comfort with this creamy Italian Wild Rice Soup. Loaded with Italian sausage, vegetables, and a blend of herbs, it's a hearty meal perfect for colder days or whenever you crave a soothing soup

INGREDIENTS

- 1½ pounds ground pork Italian sausage
- 1 medium onion, sliced
- 2 celery ribs, thinly sliced
- 1 tablespoon canola oil
- 3-4 clove garlic, minced
- 2 cups water + 4 cups chicken stock
- 1 head cauliflower chopped
- 1 medium tomato, peeled, seeded, and 1 cup cooked wild rice diced
- 2 medium carrots, sliced

- 1 teaspoon kosher salt
- ½ teaspoon each: dried basil and dried thyme
- ¼ teaspoon each: dried oregano and ground black pepper
- 1/8 teaspoon cayenne pepper
- 1 bay leaf
- 2½ cups whole milk, divided
- 1 tablespoon flour

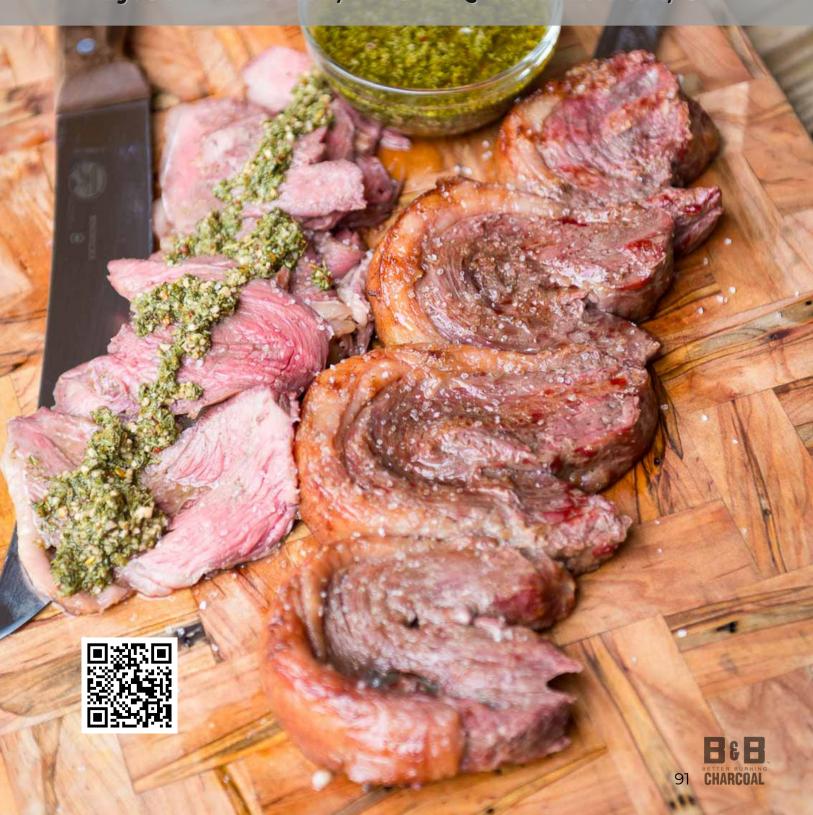
Get inspired for more. Check out @phoenix.bbq

INSTRUCTIONS

- 1. Preheat your grill to 350 degrees F.
- 2. Place a Dutch oven over the hot side of the grill and cook the sausage, breaking into small chunks, until browned all over and cooked through.
- 3. Spoon the sausage out and set aside.
- 4. Add the oil to the pan and cook the onion and celery, until softened, about 5 minutes.
- 5. Add the garlic and cook 30 seconds longer.
- 6. Add water and chicken stock, as well as the cauliflower, tomato, carrot, and all seasonings.
- 7. Bring the mixture to a boil.
- 8. Carefully, transfer the Dutch oven to the cooler side of the grill and allow the soup to simmer for 15 minutes.
- 9. Stir in the cooked wild rice and 2 cups of whole milk.
- 10. In a small bowl, whisk flour into the remaining $\frac{1}{2}$ cup of milk. Slowly whisk this into the soup, stirring constantly.
- 11. Return the Dutch oven to the hot side of the grill and bring it to a boil, continuously stirring, until the soup thickens.
- 12. Remove the Dutch oven from the heat and discard the bay leaf.
- 13. Dish out into bowls and serve hot.



SMOKED PICANIA By: John Valenton, MAC BBQ from Fremont, CA



The picanha is a Brazilian steakhouse staple. It's a cut of beef sliced from the sirloin and grilled to perfection, then sliced thin for the most juicy bites.

Get hungry following <u>@MACBBQ</u> for more recipes!

INGREDIENTS

- 1 Picanha cut, about 4lbs
- Maldon flake salt or Diamond kosher salt



INSTRUCTIONS

- 1. Trim down the picanha to resemble a smoothed-out triangle, removing any silver skin. Keep the fat cap on the bottom.
- 2.Cut the picanha into 1 to 1 $\frac{1}{2}$ -inch steaks with the grain. You should get 5-6 good-sized steaks and 2 smaller ones.
- 3. Generously salt the steaks with a good flake salt. Maldon or Diamond kosher salt is recommended. Do not use table salt.
- 4. Place the salted steaks on a rack, cover with Saran wrap, and refrigerate overnight. This allows the salt to draw out excess moisture and season the meat.
- 5. Start your smoker and bring it to 225°F. Use B&B Cherry Cooking Wood for an offset smoker. For pellet smokers, set to smoke for 30 minutes, then to 225°F.
- 6. The steaks should appear deep red and feel firm to the touch. If so, remove any excess salt with a damp paper towel.
- 7. Place the steaks in the smoker and smoke until they reach an internal temperature of 115°F.
- 8. Move the steaks to a hot grill and sear until the internal temperature reaches 137°F. This is the sweet spot between rare and medium-rare for picanha.
- 9. Let the steaks rest for 10 minutes before slicing against the grain.



SMOKED MEATLOAF

By: Nate & Miriam Benson, Uncle Jesse's BBQ from American Fork, UT

This smoked meatloaf is the epitome of comfort food with a twist. Infused with bacon, cheese, and spices, and finished with a smoky glaze, it's a dish you'll be proud to serve at any BBQ gathering.

INGREDIENTS

Meat Mixture

- ½ pound thick-cut bacon, diced
- ½ medium onion, diced
- 3 garlic cloves, finely diced
- 7-ounce can green chilies
- 2 pounds 80/20 ground beef
- 1 pound ground pork
- ½ pound pepper jack cheese, diced
- 1 tablespoon Kosher salt
- 1½ teaspoon coarse ground black pepper
- 1 teaspoon red pepper flakes
- 1 tablespoon Worcestershire sauce
- 1 tablespoon dried parsley
- 2 eggs, lightly whisked
- 1/4 cup heavy cream
- 1 cup panko breadcrumbs
- DB180 Sweet Heat BBQ rub (to coat)

Glaze

- 1 cup BBQ sauce (Hey Grill Hey Everything sauce recommended)
- ¼ cup apple jelly
- 1 tablespoon diced chipotle in adobo sauce
- 1 teaspoon BBQ rub



- 1. Preheat a skillet over medium heat. Brown the bacon until crispy and transfer to a large mixing bowl, leaving the grease in the skillet.
- 2.In the same skillet, sauté the onion until translucent, about 5 minutes. Add garlic and cook until fragrant, about 30 to 45 seconds. Transfer all to the mixing bowl with bacon. Let cool.
- 3.Add green chilies, ground beef, ground pork, cheese, salt, pepper, red pepper flakes, Worcestershire sauce, parsley, eggs, cream, and panko to the bowl. Mix until well combined. (Note: Overmixing can make the meatloaf tough.)
- 4. Shape the mixture into two loaves and freeze for 30 minutes while preheating the smoker to 275°F.
- 5.Coat the meatloaves with DB180 Sweet Heat BBQ Rub and place them in the smoker for 40 minutes.
- 6.Combine all glaze ingredients in a saucepan and heat until the jelly melts and the sauce combines.
- 7.After 40 minutes, insert a leave-in thermometer in the center of one loaf. Baste the loaves liberally with the glaze and continue to cook until the internal temperature reaches 160°F, about 20 to 30 more minutes.
- 8.Tent the meatloaf with foil and let rest for 10 minutes before serving. The internal temperature will rise to 165°F while resting.
- 9. Baste one final time before slicing and serving.



SEASONINGS

Ignite your BBQ Game! If you want to take your flavors to the next level, why not try our specially curated spice blends?

• B&B™ TEXAS CATTLE CALL SEASONING:

Award-winning Texas Cattle Call seasoning adds zesty flavor to your grilled foods, and especially pairs well with beef.

• B&B™ TEXAS CHICKEN SCRATCH SEASONING:

Award-winning Texas Chicken Scratch seasoning adds wonderful flavor to your grilled foods and especially tastes great with chicken.

• B&B™ TEXAS SWINE SHAKER SEASONING:

Award-winning Texas Swine Shaker seasoning adds remarkable flavor to your grilled foods, especially pork.

• B&B™ TEXAS TRINITY SEASON ALL SEASONING:

Award-winning Texas Trinity Season All seasoning adds exceptional flavor to all your grilled foods, including beef, pork, chicken and seafood.

Substitution Flexibility: Don't worry if you don't have the signature spices listed in each recipe on hand. You can easily substitute them with common pantry staples.









BIGJSTRI-TIP SANDWICH

INGREDIENTS

For the Sandwich

- 3-4 pounds tri-tip roast
- 6 fresh sub rolls
- 12 slices Provolone cheese
- ½ cup Gorgonzola cheese
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 red onion, sliced
- 2 jalapeños, sliced
- Arugula

For the Horseradish Aioli

- 1 cup mayonnaise
- 2 tablespoons prepared horseradish, drained
- 2 cloves garlic, finely minced
- 1 teaspoon fresh lemon juice
- Salt, to taste
- Black pepper, to taste

For the Rub

- ½ cup coarse sea or kosher salt
- ½ cup fresh ground coarse pepper
- 1/4 cup granulated garlic
- 1/8 cup granulated onion
- 2 tablespoons smoked paprika
- 2 tablespoons chili powder
- 2 tablespoons fresh coffee grounds

By: Jason Parson, Big J's BBQ from Wasilla, AK

Boost your sandwich game with this decadent tri-tip sub, featuring rich aioili and sautéed veggies. The horseradish aioli gives it a spicy kick.





INSTRUCTIONS

Get more recipe ideas at <u>@bigjsbbqak</u>

Prepare the Tri-Tip

- 1. Combine the ingredients for the rub in a small bowl.
- 2. Rub the tri-tip with Worcestershire sauce as a binder.
- 3. Liberally season with the prepared rub.
- 4. Let it sit for 1 hour at room temperature.
- 5.Use B&B™ Oak Lump Charcoal and a few chunks of post oak and pecan to prep your grill for a two-zone fire.
- 6. Place the roast on the cool side of the grill.
- 7. Cook until the internal temperature reaches 110-120°F.
- 8. Sear on all sides, and then remove when internal temperature reaches 130-140°F, depending on your preference.
- 9. Let it rest under foil.

Sauté the Veggies

- 1. In a pan, add some oil and cook the peppers and onion for about 6 minutes.
- 2.Add the Gorgonzola cheese and mix until melted.
- 3. Place Provolone slices on top of the veggies.
- 4. Prepare the Aioli by mixing all aioli ingredients and season to taste.

Assemble the Sandwich

- 1. Spread aioli on both sides of the sub roll. Slice the tri-tip against the grain and lay slices on the roll.
- 2.Add a scoop of veggies and cheese on top of the tri-tip.
- 3.Add arugula as the finishing touch.





HICKORY HANGOVER HOAGIE

By: Brian Walker, Hickory Hangover from Madison, AL



When at a competition, Brian's team likes to keep their meals simple so they can focus on the competition entries. This sausage, peppers, and onions sandwich is easy, filling, and delicious. It's a regular go-to meal on Friday nights during the BBQ competition season!

INGREDIENTS

- French bread or hoagie rolls
- Sliced provolone and mozzarella cheese
- 1 pound hot Italian sausage
- 1 pound sweet Italian sausage
- 2 large yellow onions
- 2 bell peppers, red and yellow
- 28-ounce jar tomato sauce
- 2 tablespoons of olive oil

Pro Tips

- Creating a pocket in the bread can help to hold the filling in place better.
- For a spicier version, consider using spicy tomato sauce or adding some red pepper flakes.

INSTRUCTIONS

- 1. Light one chimney of B&B™ Oak Lump Charcoal. Wait until the coals get hot.
- 2.Slice the peppers and onions into thin strips, discarding the seeds from the peppers.
- 3. Sauté the pepper and onion strips in olive oil until they are soft and fragrant.
- 4. Place the sautéed pepper and onion strips in an aluminum half pan.
- 5. Set up your grill for 2-zone cooking. Place the hot lump charcoal on one side of the grill.
- 6.Grill the sausages over medium-high heat for 10-15 minutes, ensuring they get good color.
- 7.Once sausages are cooked, remove them from the grill and slice into $\frac{1}{2}$ " pieces.
- 8. Combine the sliced sausages with the peppers and onions in the aluminum half pan.
- 9. Add your favorite tomato sauce to the mixture and stir well.
- 10. Cover the pan with a piece of aluminum foil and return it to the grill to warm up the sauce.
- 11. Slice your bread about 2/3 of the way through, ensuring not to cut all the way through.
- 12. If the bread is thick, scoop out some of the inside to create a pocket.
- 13. Place slices of provolone and mozzarella cheese into the pocket in the bread.
- 14. Top with the warm sausage, pepper, and onion mixture.
- 15. Optionally, place the sandwich on the cool side of the grill for a minute to melt the cheese.
- 16. Serve and enjoy!

Check out @<u>hickoryhangover</u>
for more recipes







TRI-TIP TAGOS

By: Hondo Hernandez, Showoff BBQ from Salinas, CA



Tri-Tip Tacos are an easy yet flavorful way to bring the smokehouse into your kitchen. The tender beef pairs perfectly with a homemade pico de gallo. Perfect for a casual dinner or a festive meal.

INGREDIENTS

- 1 whole tri-tip roast
- Olive oil for spraying
- B&B™ Texas Trinity Season All seasoning
- 2 Roma tomatoes
- 1 red onion
- Fresh cilantro
- 3 jalapeños
- 1 lime, juiced



Check out <u>@showoff_bbq</u> for even more dinner inspiration.

INSTRUCTIONS

For the Tri-Tip

- 1. Trim all the fat and silver skin off the tri-tip roast.
- 2. Spray the meat with olive oil and rub liberally with B&B Texas Trinity.
- 3.Let the meat sit in the fridge for 1 hour.
- 4. Preheat the smoker and smoke the roast for 1 $\frac{1}{2}$ to 2 hours until the internal temperature reaches 125°F.
- 5. Remove the roast from the smoker and sear it over hot coals until the internal temperature reaches 130°F.
- 6. Set aside and let it rest for a minimum of 1 hour.

For the Pico de Gallo

- 1. Dice the Roma tomatoes, red onion, cilantro, and jalapenos.
- 2.In a bowl, mix the diced ingredients with lime juice and chicken bouillon.

To Serve

- 1. Slice the rested tri-tip against the grain.
- 2. Warm up the tortillas and place the sliced tri-tip inside.
- 3. Serve with the homemade pico de gallo.



SMOKED PULLED PORK CUESATACO By: Joe Silva, Q Bellies BBQ from Upland, CA



This is a stacked cheesy taco inspired by Joe's creative culinary creations. Be sure to drizzle this messy quesataco with your favorite salsas for even more layers of flavor.

INGREDIENTS

For the Smoked Pulled Pork

- 9-13 pounds bone-in pork butt
- B&B™ Texas Trinity Season All seasoning

For Building the Quesataco

- Corn tortillas
- Shredded cheese
- Onion, chopped
- Cilantro, chopped
- Your favorite salsas

INSTRUCTIONS

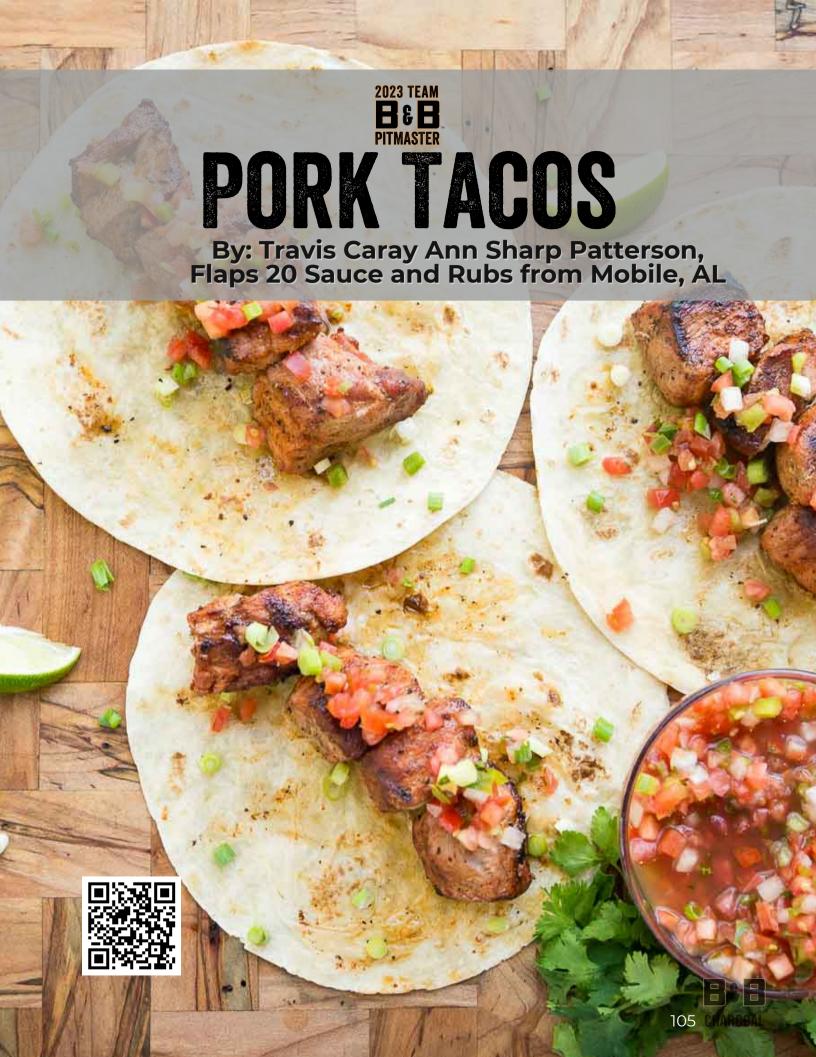
Follow <u>@QBelliesBBQ</u> for more amazing recipe ideas.

Prep the Pork Butt

- 1. Season the bone-in pork butt liberally with B&B Texas Trinity seasoning.
- 2.Start your smoker using B&B™ Hickory Lump Charcoal. Add 3 cherry wood chunks. Preheat to 275°F.
- 3. Place the pork butt in the cooking chamber, near the smokestack, fat side up.
- 4. Start spritzing with water every hour after the 3rd hour.
- 5. Smoke until the fat cap starts to split, which should take around 7-8 hours.
- 6.Once the bark is set and the fat cap is split, spritz some water into an aluminum half-tray pan.
- 7. Place the pork butt into the pan, spritz the pork butt with water, and cover the pan with heavy-duty foil.
- 8. Return the foil-covered pan to the smoker. Continue cooking until the internal temperature reaches 203°F and the pork is probe-tender.
- 9. Remove the pork butt and let it rest for up to 6 hours. After resting, shred the pork.

Build the Quesatacos

- 1. Place a corn tortilla on a griddle.
- 2. Spread shredded cheese along the edges of the tortilla until crispy.
- 3. Transfer the crispy tortilla to a plate.
- 4. Add shredded pork, chopped onion, and cilantro.
- 5. Top with your favorite salsas.





Satisfy your taco cravings with this flavorful Pork Taco recipe. Marinated in a mix of fresh lime juice, seasonings, and olive oil, these tacos are grilled to perfection using B&B™ Oak Lump Charcoal. The result is a juicy, slightly charred pork filling that pairs wonderfully with fresh pico de gallo.

INGREDIENTS

- 2 pounds country-style pork ribs, trimmed and cut into bite-sized pieces
- 1/4 cup olive oil
- ¼ cup fresh lime juice
- 3 tablespoons all-purpose spend blend (Flaps 20 AP rub recommended)
- 2 tablespoons B&B™ Texas Trinity Season All seasoning
- ½ teaspoon cayenne pepper
- Corn tortillas
- Fresh pico de gallo, for serving

INSTRUCTIONS

Follow <u>@flaps20 sauce and rub</u> for more amazing dinner ideas.

- 1.In a large bowl, whisk together the olive oil, lime juice, Flaps 20 AP, Texas Trinity, and cayenne pepper. Add the pork pieces and toss to coat. Cover and marinate in the refrigerator for at least 2 hours, or overnight.
- 2. Preheat your grill to medium-high heat using B&B™ Oak Lump Charcoal. Thread the marinated pork onto skewers and grill for 10-12 minutes, turning occasionally, until the pork is cooked through and slightly charred.
- 3. While the pork is grilling, warm the corn tortillas on the grill or in a dry skillet over medium-high heat.
- 4.To assemble the tacos, place a spoonful of the grilled pork onto each tortilla. Top with a spoonful of fresh pico de gallo.
- 5. Serve immediately.



WHERE TO BUY

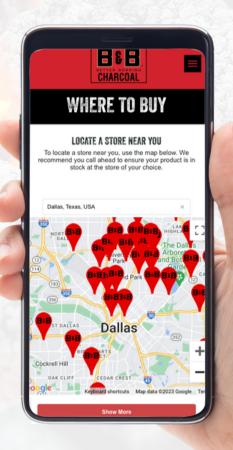
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MAPLE-RAISIN BREAD PUDDING

By: Lee Hickel, Redmule's Bad Ass BBQ from Sinton, TX



When it comes to bread pudding, it's hard to top the classic maple-raisin combo. This is a luscious dessert that can be made in individual ramekins or one big Dutch oven.

INGREDIENTS

- 4 cups whole wheat French bread, crusts removed, cut into 1/2-inch cubes
- 1 cup heavy cream
- 1/4 cup pure maple syrup
- 2 ½ teaspoons pure vanilla extract
- 2 large eggs
- 1/3 cup raisins
- Cooking spray



INSTRUCTIONS

- 1. Preheat the pellet grill to 350°F using B&B™ Pecan Pellets.
- 2. Arrange the bread cubes in a single layer on a baking sheet.
- 3. Bake until golden, 5 to 6 minutes, stirring halfway through the cooking time. Let cool.
- 4. In a medium bowl, whisk together the milk, 3 tablespoons of maple syrup, vanilla, and eggs.
- 5. Stir in the raisins.
- 6. Fold in the toasted bread cubes.
- 7. Cover and refrigerate for at least 1 to 4 hours.
- 8. Preheat the pellet grill to 325°F.
- 9. Spray 4 small ramekins with oil.
- 10. Divide the bread mixture equally among the prepared ramekins. Place the ramekins in an 8 x 8-inch baking pan and add 1 inch of hot water to the pan.
- 11. Bake until set, 45 to 60 minutes.
- 12. Drizzle 1 tablespoon of maple syrup over the pudding.
- 13. Serve while it is warm.





Dive into this summer-inspired dessert that combines the tanginess of fresh apricots and cherries with a moist almond-flavored cake. Grilling adds a unique smoky undertone, making this cake a show-stopper.

INGREDIENTS

Check out <u>@allupinmygrillbbq</u> for more inspiration from Travis.

For the Topping

- 4 tablespoons unsalted butter, melted
- ½ cup dark brown sugar
- 1/4 teaspoon cinnamon
- 1/4 teaspoon salt
- 6-8 medium fresh apricots, halved with pits removed or canned apricots
- Up to 16 dried cherries

For the Cake

- ¾ cup all-purpose flour
- ¾ cup almond flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 6 tablespoons unsalted butter
- ²/₃ cups sugar
- 1 teaspoon bourbon
- ½ teaspoon vanilla extract
- 2 eggs
- ½ cup milk

Cook's Tip: Double the cake batter and cook longer if you want a thicker cake.



INSTRUCTIONS

- 1.Set up your grill or smoker to cook at 350°F.
- 2. Lightly grease and flour a 10-inch cast iron skillet. Combine the ingredients for the topping and spread evenly at the bottom of the skillet.
- 3. Place a dried cherry in as many of the apricot halves as you'd like. Position these apricot halves upside down in the bottom of the skillet.
- 4. In a small bowl, whisk together the all-purpose flour, almond flour, and baking powder.
- 5. In a larger bowl, beat the butter and sugar until creamy. Add in the vanilla, bourbon, and eggs, mixing until smooth.
- 6. Gradually add the flour mixture to the wet ingredients, stirring just until combined. Do not overmix.
- 7. Gently spread the cake batter over the apricots in the skillet.
- 8. Grill over indirect heat or place in a smoker.
- 9. Cook until the top is golden brown, which should take about 30-35 minutes.
- 10. After removing from the grill, allow the cake to cool for 5-10 minutes. Run a knife along the edges to help it loosen easily from the pan before turning it over onto a serving plate.





PIG PIGKIN' GAKE

By: Brent Little, Pig Diamonds BBQ from Memphis, TN

This unique cake comes together quickly and is fun to make. It uses classic cake mix for a dessert the whole family will love. It's perfect for potlucks or quick Sunday dinners.

INGREDIENTS

For the Cake

- 1 (13.25-ounce) box yellow cake mix
- ½ cup oil
- 4 eggs
- 1 (11-ounce) can mandarin oranges

For the Icing

- 1 (16-ounce) tub Cool Whip
- 1 (5-ounce) box instant vanilla pudding
- 1 (14.5 ounce) crushed pineapple

INSTRUCTIONS

Make the Cake

- 1. In a large mixing bowl, combine the yellow cake mix, oil, eggs, and mandarin oranges.
- 2. Mix the ingredients until well combined.
- 3. Pour the cake batter into a 10° x 9° half-pan.
- 4. Preheat your smoker to 350°F and prepare it with B&B[™] briquets.
- 5. Bake the cake in the smoker for 30-40 minutes, keeping it covered during the cooking process.
- 6.Once finished, remove the cake from the smoker and let it cool.

Make the Icing

- 1. Drain the crushed pineapple and set aside.
- 2.In a separate bowl, mix together the Cool Whip, instant vanilla pudding, and the drained crushed pineapple.
- 3. Spread the icing only on the very top of the cooled cake.
- 4. Place the cake in the refrigerator to chill. Serve chilled.



See more of Brent's creations at <u>@engineerofque</u>



2023 TEAM
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SMOKED BREAD PUDDING WITH WHITE CHOCOLATE BOURBON SAUCE

By: Tracey Hayes, Smokey Haze BBQ from Palmer, AK



Winner of the 1st Place People's Choice 2023, this bread pudding brings the flavors of white chocolate and bourbon together in a decadent dessert you won't be able to resist.



Follow <u>SmokeyHazeBBQ</u> for more great grill ideas.

INGREDIENTS

For the Bread Pudding

- 1 loaf French bread
- 4 cups heavy cream
- 3 large eggs, lightly beaten
- 2 cups white sugar
- 1 (12-ounce) package white chocolate morsels
- 1/4 cup melted butter
- 2 teaspoons vanilla extract
- 1 teaspoon ground nutmeg
- 1 teaspoon salt

For the Bourbon White Chocolate Sauce

- 1 (12-ounce) package white chocolate morsels
- 1 cup heavy cream
- 2 tablespoons melted butter
- 5 tablespoons of your favorite bourbon
- ½ teaspoon salt



INSTRUCTIONS

- 1. Heat your smoker to 350°F.
- 2.Tear the French bread into small pieces and place them in a large bowl. Pour 4 cups of heavy cream over the bread and let it soak for 30 minutes.
- 3. Prepare the egg mixture: In a medium-sized bowl, combine the lightly beaten eggs, sugar, melted butter, and vanilla extract. Add a package of white chocolate morsels to this mixture and gently stir. Season with nutmeg and salt.
- 4. Combine: Pour the egg mixture over the soaked French bread. Stir to combine all the ingredients well.
- 5. Pour the combined mixture into a well-buttered cast iron skillet or Dutch oven and place it on the smoker.
- 6.Smoke for 1 hour, or until the bread pudding has set and the top is brown.
- 7. Make the Sauce: In a saucepan, melt butter over medium heat. Add bourbon and cook for 3-4 minutes until the alcohol has evaporated and the butter starts to brown.
- 8.Add heavy cream to the saucepan and warm until it reaches a slight simmer.
- 9. Remove the pan from heat and gradually add the white chocolate morsels, continuously stirring until fully melted. Season with a pinch of salt.
- 10. Drizzle the Bourbon White Chocolate Sauce over the smoked bread pudding before serving.

2023 TEAM B & B PITMASTER

TRIPLE BERRY GOBBLER

By: Rylee Wright, Steak Princess BBQ, Future B&B All-Star

This Triple Berry Cobbler combines the sweetness and tartness of fresh berries with a fluffy and golden crust. It's the perfect dessert to enjoy during berry season or any time you're in the mood for a classic comfort food.

See more of Rylee's cooking <u>@steakprincessbbq</u>

INGREDIENTS

- 2 cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2 cups milk
- 2 cups melted butter
- 4 to 5 cups fresh berries (blackberries, raspberries, and blueberries are recommended)
- 1 cup sugar
- 1 tablespoon vanilla extract

INSTRUCTIONS



- 1. Set your pellet smoker to 375°F or prepare your grill for indirect heat.
- 2.In a bowl, combine the berries, sugar, and vanilla extract.
- 3. Let the mixture stand for 20-30 minutes or until a fruit syrup forms.
- 4. In a separate bowl, mix together the flour, baking powder, salt, and milk.
- 5. Stir the melted butter into the batter until just blended.
- 6. Spread the batter evenly in a cast-iron skillet.
- 7. Spoon the berry mixture evenly over the batter in the skillet.
- 8. Place the skillet in the preheated smoker or grill and bake for 45-50 minutes.
- 9. The cobbler is ready when the dough rises and turns a golden brown color.







SOPAPILLA CHESESAKE

By: Blake Hairston, Barrel Bum Smokers from Buckholts, TX



This Sopapilla Cheesecake is the perfect dessert to satisfy your sweet tooth. It's simple to make, rich, and bursting with cinnamon flavor.

INGREDIENTS

- 2 (8-ounce) cans crescent rolls
- 3 (8-ounce) packages cream cheese
- 1½ cups sugar (for filling)
- ½ cup sugar (for topping)
- ½ cup butter, melted and cooled
- 1½ teaspoon vanilla extract
- 1 teaspoon cinnamon

INSTRUCTIONS

- 1. Preheat your smoker to 350°F.
- 2. Lay out one can of crescent rolls on the bottom of a pan to form the bottom crust.
- 3.In a mixing bowl, combine the cream cheese, 1 ½ cups of sugar, and vanilla extract until creamy.
- 4. Spread the cream cheese mixture evenly over the bottom crust.
- 5. Lay out the second can of crescent rolls over the cream cheese filling to form the top crust.
- 6. Pour the melted butter evenly over the top crust.
- 7. In a small bowl, mix the remaining $\frac{1}{2}$ cup of sugar with the cinnamon.
- 8. Sprinkle the cinnamon-sugar mixture evenly over the melted butter.
- 9. Bake in the preheated smoker for 30 minutes, or until the crust is golden brown and the center is set.
- 10. Carefully remove from the grill and allow to cool on a wire rack for 2 hours before slicing and serving.

Follow
<u>@barrelbumsmokers</u> for more great ideas.



THANK YOUR

