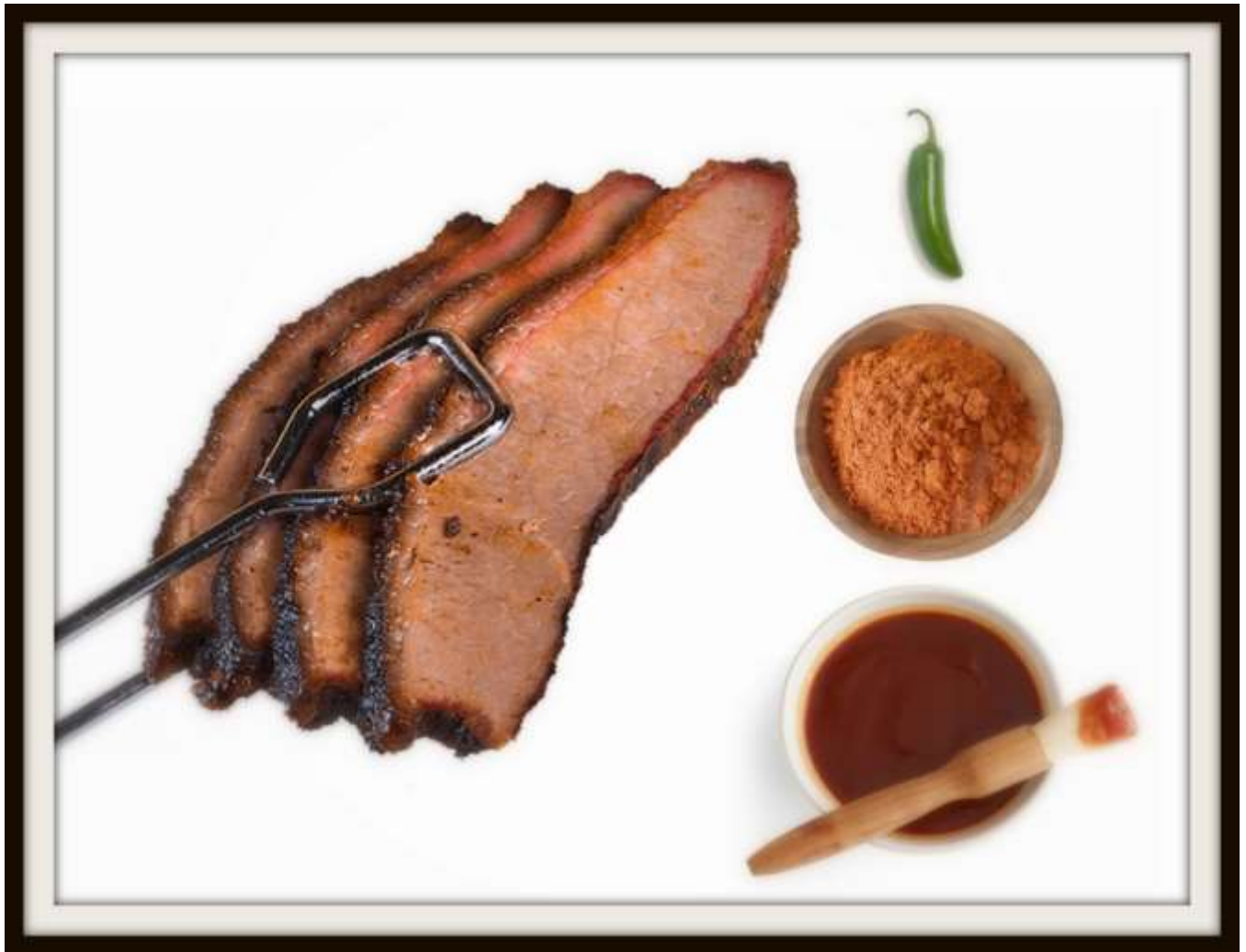
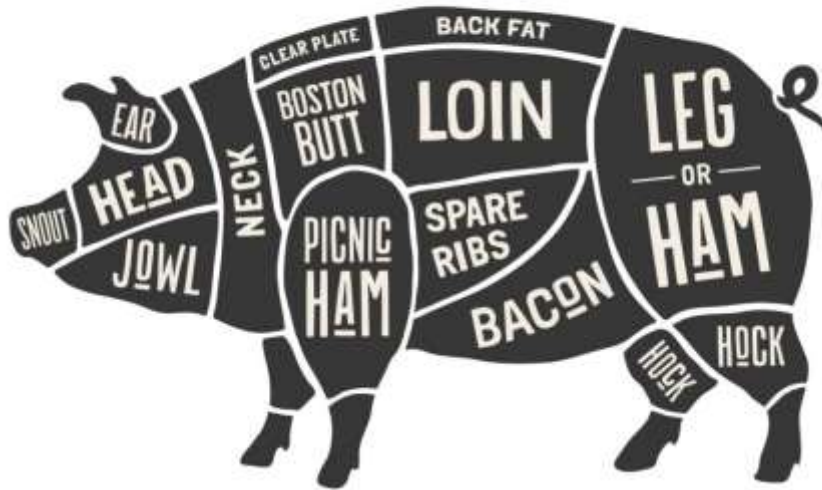


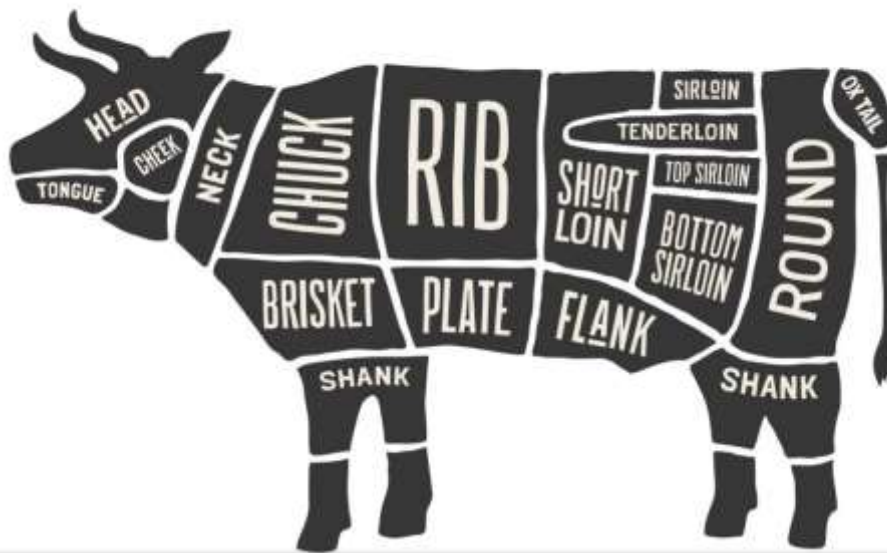
Barbecue



• CUTS OF PORK •



• CUTS OF BEEF •



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From the Pitmaster...

Does the word barbecue makes you think of a big old plate of ribs, some slaw and potato salad, maybe an ear of corn? Well, all I can tell you son is you led a sheltered life. That ain't even the very beginning of what barbecue is or what you can do with a stick of wood or a bag of charcoal.

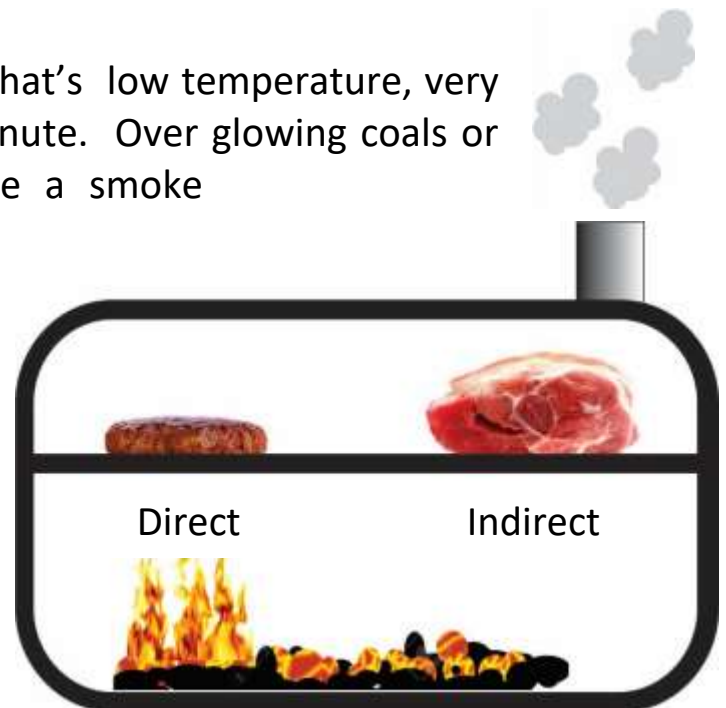
Barbecue is the first method man ever used to cook. That's right. It dates back to the very first person to ever cook something over an open fire. And we've been cooking that way ever since all over the world. From the Tandoor in India to the Big Green egg here in the states; Kebobs from Iran, Indonesian Satay, Barbakoa from the Caribbean (and the origin of "barbecue").

And while we're talking about 'cue lets also talk about grilling. They're not the same but they can use the same cooking equipment and sure will offshore.

Grilling is cooking directly over coals or wood, at a higher heat, faster, and generally with an open lid. When we cook steaks and burgers, we're grilling. That's **DIRECT HEAT**.

Barbecue is cooking low and slow. That's low temperature, very slowly. We'll talk about that in a minute. Over glowing coals or wood. With a closed lid or inside a smoke chamber. With moisture usually and no airflow. That's **INDIRECT HEAT**

Why? Because usually when we barbecue, we're cooking a tougher or maybe larger cut of meat; one with more connective tissue; tougher muscle. It takes longer to break down that tissue so it can become tender. And that low heat, coupled with moisture, is what causes it to happen.



Take a Boston butt for instance. Cooking it at about 210F for hours will cause the fat to render out, and baste the meat internally. It helps to break down the connective tissue and the result is incredibly tender meat. In fact, there are lots of pro smokers who consider the pork shoulder or butt roast (which is part of the shoulder) the best part of the pig to cook.

If you can only remember two words in this entire chapter, those two are:

LOW and SLOW

Apply those two words to a tough old brisket, a butt roast, a rump roast and you'll have good results every time.

So open up yer mind. Read some of these recipes and give 'em a try. Don't be afraid our customers won't like them because they will. No question about it. They've all been tested and oilfield approved. Some of them we've tested on the toughest critics around: other oilfield hands that like to cook.

Get out of that sweet, bottled sauce rut. There's more to life than a bowl of plain baked beans and an ear of corn. As the Kansas City Barbecue Society says,

“Barbecue: It's not just for breakfast anymore.”

We'll start with the starters. Can't have good BBQ without good rubs, marinades and mop sauces so we'll cover those first.

Atomic Bomb Wet Rub

This is a wet rub. Sticks like napalm and might just burn like it too. Make sure your crew likes heat before you use this. Enough for 2 briskets or butts.

1	each	jalapeno pepper, split, seeded and minced
1/2	cup	paprika
1/2	cup	black pepper
1/2	cup	brown sugar
3/8	cup	salt
1/2	cup	chili powder
1/4	cup	garlic powder (or granulated but not salt)
1/4	cup	onion powder
2 or 3	Tbsp	cayenne
1/2	cup	Worcestershire sauce
1/4	cup	molasses (or Steen's if you prefer)
		Oil as needed

- In blender or food processor, mix the dry ingredients together. Add the jalapeno, and pulse to chop the pepper.
- Add the Worcestershire sauce and molasses; blend in well.
- If the mixture is too tight, and more like a thick paste, add some oil and continue to blend until it is a workable wet paste that you can rub onto the meat of your choice.

To use:

- Rub onto the meat of your choice.
- For thicker meats, marinade at least 8 hours or overnight.
- For thinner meats like chops or chicken, a couple hours at least is good.

Basic BBQ Rub

This is a good all-purpose rub. Use it on pretty much anything. Rub generously on beef, chicken, pork. One guy we know does goat meat with it.

1/2	cup	salt
1/2	cup	brown sugar light or dark
1/2	cup	smoked paprika (easy to make; recipe at the end of chapter)
1/4	cup	black pepper
1/4	cup	white pepper
1	Tbsp	cayenne
1	Tbsp	granulated garlic
1	Tbsp	onion powder

Mix it up. Use it up or put in a container and it'll keep a long time.

Bayou Blast Rub

It has the kick of cayenne and a smooth, earthy file' powder backing it up.

1/4	cup	salt
1/4	cup	smoked paprika (see the recipe)
1/4	cup	black pepper
1	Tbsp	cayenne pepper
1	Tbsp	dried thyme
1	tsp	oregano
2	Tbsp	onion powder
2	Tbsp	garlic powder
2	Tbsp	filé powder
2	tsp	white pepper

- Mix all ingredients and use or store. It will keep for weeks in dry storage.

Cajun Caliente Rub

Yield: about 1 1/4 cups

1/2	cup	paprika
1	Tbsp	cayenne
1/4	cup	salt
2	Tbsp	black pepper
1/4	cup	garlic powder, or granulated
1/4	cup	chili powder
3	Tbsp	oregano
2	Tbsp	onion powder

Sazón Power Powder

Seasoned salt, or adobo to some, this simple rub is loaded with the flavor you want for a steak, chop or some grilled chicken.

1/3	cup	salt
2	Tbsp	white pepper
2	Tbsp	black pepper
2	Tbsp	ground cumin
1	Tbsp	dried oregano
2	Tbsp	granulated garlic
2	Tbsp	dried parsley
1	Tbsp	onion powder
2	Tbsp	paprika (smoked if you have it)

- Mix it all up. Rub it all over. Eat it all up.

Sweet Pork Rub

This is a great rub for ribs, pulled pork, pork steaks, and it's pretty good on chicken too.

1/3	cup	paprika
1/2	cup	brown sugar
1/3	Tbsp	salt
2	Tbsp	black pepper
2	tsp	white pepper
2	Tbsp	garlic powder
2	tsp	cayenne

After mixing, rub generously on the pork and let stand for a while before smoking. It will also keep dry for a long while in an airtight container or a zip lock type bag.

Texas Style Brisket Rub

Let's get this right from the start: if you put sugar in your rub, you ain't doin' a Texas brisket. Okay? The Zen of Texas brisket is about the meat. Not the stuff you put on it, in it or on top of it. This is a simple, simple rub. But be generous; you want a good crust on your brisket. This should do one brisket.

1/2	cup	paprika
3	Tbsp	black pepper
4	Tbsp	salt
2	Tbsp	chili powder

- Mix together and rub generously on the brisket.

Now we've got that meat all rubbed up, and it's on that pit or in your oven cooking Low and Slow. You might want to baste it to keep it moist with a mop.

In smoker's parlance they're called Mop Sauces. Pretty often they're vinegar with juice, oil, and – frequently – beer. Well, being offshore, we just have to do without, don't we? But we don't have to do without flavor.

Mop sauces are thin, and rarely have tomatoes, sugar or anything that can burn on the pit. Their purpose is to moisten and add flavor. First up is a good, all-purpose mop sauce you can use for most anything you like.

All-Purpose Mop Sauce

3/4	cup	apple juice
3/4	cup	water
1/4	cup	cider vinegar (or wine. If balsamic, cut amount in half)
1	Tbsp	LA hot sauce (NOT Tabasco)
1	tsp	salt
2	each	garlic cloves, crushed

- Mix it all together and use during cooking.



Pork & Poultry Mop Sauce

Good for flatwork (chops, chicken, pork steaks, etc.)

3/4	cup	oleo
1	cup	apple juice
2	cups	apple cider vinegar
2	Tbsp	black pepper
2	Tbsp	sugar
1/2	tsp	cayenne
1	Tbsp	hot sauce
1	Tbsp	salt

- Melt the oleo, add everything else and heat it up a bit.
- Use generously and keep it warm as you do.
-

This is best made several hours or even the day before.

- Mix everything but the oil and refrigerate until ready to use.
- Use when ready to mop your product.
- Be generous but don't drown the meat.

Vinegar Mop

This is another one that's good for pork or chicken.

1 3/4	cup	cider vinegar
2	Tbsp	cayenne
1/2	Tbsp	salt
1	tsp	lemon

- Use as you would any other mop sauce.



Almost the Real-Deal Jamaican Jerk Marinade

It's not quite the real one, because it doesn't call for scotch bonnet chilies, and we use lemon juice instead of lime. Otherwise, you'll be glad you dirtied the blender to make this one. Marinated leg quarters (3 hours), Boston Butt roasts (split, 6-8 hours) or fish for about an hour.

4	each	jalapenos, fresh, split and seeded
1	bunch	green onions
1	each	medium onion, chopped coarsely
4	cloves	garlic, peeled and smashed
2	Tbsp	ginger, peeled and chopped
1/4	cup	soy sauce
1/4	cup	cooking oil
1/4	cup	lemon juice
1	tsp	dried thyme
1/4	cup	brown sugar (dark preferred but light is okay)
2	Tbsp	salt
1	tsp	black pepper
1	tsp	allspice (or: 1/2 tsp cinnamon, 1/2 tsp cloves, pinch nutmeg)

- Put all the veggies in a food processor or blender with about half a cup to a cup of water. Pulse until it starts to become smooth
- Add the rest of ingredients and process until smooth and uniform.
- Taste and add more heat, sweet or salt as you prefer.
- Will keep in refrigeration up to 2 weeks.

Chicken Marinade

This is great for grilling and is a bit tangy.

1 1/2	cups	vegetable oil
3/4	cup	soy sauce
3/4	cup	Worcestershire sauce
1/2	cup	cider vinegar
1/2	cup	lemon juice
1		tsp salt
1		Tbsp pepper
1/2	tsp	garlic powder
2		tsp parsley, fresh, minced
2		Tbsp ..dry mustard (if you don't have: 1/2 cup prepared, and reduce vinegar by 1/4 cup)

- If you have a blender, dump everything in and blend. If not:
- Blend the dry ingredients together. Add the oil and blend in.
- Add remaining liquids and blend with wire whip.
- Marinate at least an hour, but the longer the better.

Korean Chicken Marinade

This can also be used as a basting sauce, or thickened as a finishing sauce.

1	cup	brown sugar
1	cup	soy sauce
1	cup	water
2	Tbsp	Sriracha sauce
1	tsp	ground ginger (or 2 Tbsp fresh, mashed)
1	tsp	onion powder
2	Tbsp	garlic, minced

- In a saucepan, heat everything together and bring to a boil.
- Reduce heat to a simmer and cook about 5 minutes.
- Remove from heat and let cool.

To use:

- Put chicken in a bag and pour in enough marinade to coat.
- Close the bag tightly, refrigerate overnight or at least 6 hours.
- After marinating, prepare chicken as you prefer.
- The unused marinade can be thickened and used as a finishing sauce.



“Way Better than Bottled” Marinade for Steak, etc.

The title says it all. It’s great on steak but also on other stuff too.

1/2	cup	olive oil
1/3	cup	soy sauce
1/3	cup	lemon juice
1/3	cup	Worcestershire sauce
2	Tbsp	garlic powder
3	Tbsp	dried basil
2	Tbsp	dried parsley flakes
1	tsp	white pepper
1	tsp	Tabasco
1	tsp	garlic, minced

- Put everything in a blender and blend at high speed about half a minute.
- Marinade meat with this for at least 3 or 4, and up to 8 hours.



Beef Brisket

We start with the king of meats in our opinion, which happens to be one of the toughest cuts on the whole darned cow. The brisket. Treat it right and it's the finest piece of beef you can eat. Handle it badly and you'll wish you never met it.

How do you handle a brisket? Think back to high school, back to those cruising days driving up and down the street...



Low. And. Slow.

Enough said.

Smoked Beef Brisket

This is not a recipe. It's a method, or a guide that will lead you from that frozen chunk of meat in your freezer to a savory, melt-in-your-mouth tender slice of Nirvana on a plate.

About the brisket. We use a packer brisket. It has two pieces, connected by some tissue that contains a bunch of fat, collagen, myoglobin and other stuff.

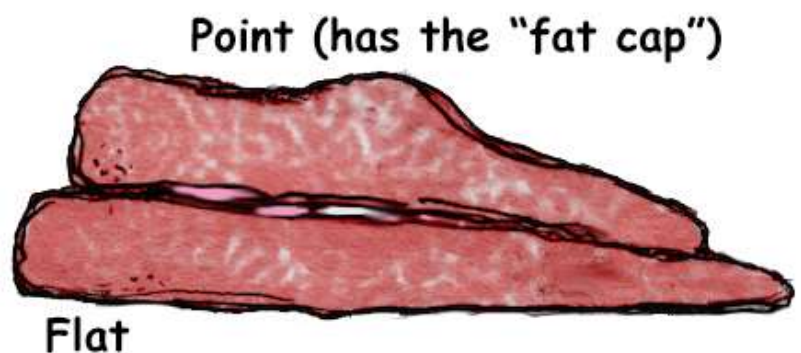
The pieces are usually called the "flat" and the "point. The point is that weird part you probably have a hard time figuring out how to cut, and has the large layer of fat on it. The flat is the leaner piece and you could say it's on the bottom. It is on this drawing down below. Notice the stuff separating the two.

A packer brisket will run anywhere from 11 to 20 pounds. Doesn't matter for our purposes. They all cook the same way.

Low and Slow. 😊

So lets' talk about how to trim this bad boy. We don't. Not at all. Just thaw it out, in refrigeration and then take off the wrapping. And that's it. We'll trim it after it cooks.

Why, you ask? Because all that fat is a built in baster. It will bathe the meat as it cooks, keeping it moist and helping to tenderize it during the long process of cooking.



WHAT YOU NEED TO DO A GREAT BRISKET:

A RUB: can be as simple as salt and pepper. In fact, a world champion brisket smoker uses just that and nothing more.

A PIT: Even a modest pit, as long as it can smoke a bit of wood, it'll do.

A PAN: Big enough for the brisket – or briskets – you need for a meal.

WOOD: There are many from which to choose. Hickory is still the champ in our opinion. Use what you like but mesquite tends to run hot and if you over-smoke, it can get really bitter. Applewood is great for pork by the way.

TIME: Lots of it. Figure anywhere from 45 minutes to 75 minutes per pound. How that for is exact? So let's get started.

PREPARE YOUR BRISKET:

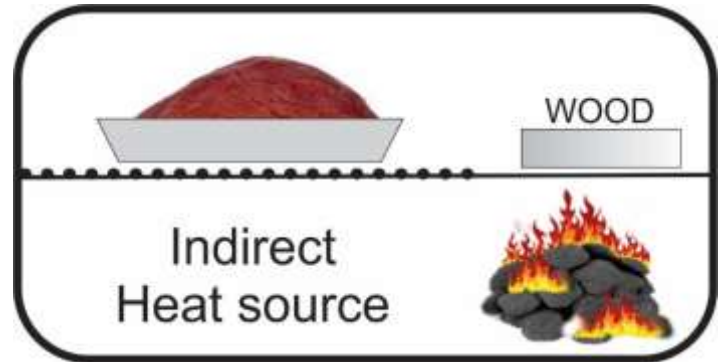
- Put the rub on your brisket. Coat it well. You can even put it on the day before if you want. But do it again before you put it on the pit.
- Put the brisket in a pan with high enough sides to catch all the drippings, but low enough that smoke can circulate. 2 inches or so is good. Put the brisket in, fat side up. Put maybe a cup of water in the pan. That's it.

SET UP THE PIT:

- If you are using wood chips, soak them well and for a long time. It's better if you can use chunks or even larger pieces; those you don't have to soak.
- Get a good fire going at least an hour before you even think about cooking. Coals should be ash coated all over and have a uniform glow.
- When coals are ready, bank them on one side of the pit and remove the grate so you can get at them if you need to. You'll be putting the brisket on the other side (indirect heat).

You're ready to put on the brisket.

- Put it in the pit as shown here, away from the coals. You want a low, indirect heat like an oven at 225F. And by the way, the flames are just for show: if your coals are burning like that the pit is way too hot.
- This drawing shows wood chips sitting in a pan so they give off smoke but don't actually burn. You're wanting to envelope the brisket in smoke and gentle heat for a couple of hours at least. If you have wood chunks you'll need to put them on the coals so they can smolder.
- Check the brisket after about an hour. You're really just making sure that the pit isn't too hot or cold. Adjust either way as you need to, and baste the brisket with some of those pan juices while you're at it. Do that every once in a while. But, too often though and you cool the pit.
- If you need more wood chips then add some, but don't overdo it. You want that smoke ring but too much of any wood will produce a bitter taste. In fact, once you have a smoke ring all you're doing is slow cooking.
- After about 3 or four hours on the pit, you may have exhausted your coals. No problem. Time for the Texas Crutch. That's an expression for wrapping your brisket. Turns out that brisket will plateau at about 160 degrees. It's about the science of evaporative cooling and we'll not go into that here, but we're going to wrap it (or them) in foil to get that temp up to 195.
- Bring the briskets inside. Pull of a big old piece of foil and wrap each brisket in it and put it in a fresh pan (and save those drippings too).
- Put the brisket in the oven at 225F and walk away. You should plan on a total of at least 45 minutes to an hour – per pound - for your cooking time. A 15 pound brisket and it spent 4 hours on the pit, then it may have 11 hours to go.



- How do you get away with cooking in an oven and calling it smoked? Simple. Once you have a smoke ring, you're done smoking. The rest of the time is just getting the temperature up to 195, and the meat tender.

Okay, your brisket is in the oven. Leave it alone for at least a few hours.

- Check the thickest part of the point with a thermometer.
- Once it hits 195 pull it out, remove the foil and let it stand a good 20 minutes before you even think about slicing it. Don't be tempted. 😊
- While you wait, you can take some of those pan drippings and turn them into a delicious sauce. Give them a taste and think about how you want your sauce to be.
- Most Texans will tell you that brisket is about the meat, not the sauce. And you know, they have a point. Maybe you might want to pour the juices into a container and skim the fat, then add a bit of brown sugar or some cumin and chili powder. Vinegar isn't our first choice with beef for what is essentially a mop sauce.
- Don't forget you'll also need a great BBQ sauce out there too. Go take a look here in this section for one.
- Okay, time to slice. Don't just go hacking across the whole brisket. First, it's time to trim the fat. It should practically fall off.
- Next, separate the flat from the point. Carefully because this is some tender meat.
- Now, cut the point and lay it in your line pan and do the same for the flat. Repeat until you're done. Ladle some of that great, thin sauce you made into each pan to keep the brisket moist and add a bit of flavor.
- Last thing: Get out of the way and let 'em eat. And for sure, they will.

Korean Style Smoked Pork

This is a guaranteed hit. Whether you can smoke it or not. If you have a pit or not it doesn't matter. We'll cover oven pit cooking here.

Serves about 20

8	lbs	Boston butt
1	cup	soy sauce
1	cup	brown sugar (packed)
1/4	cup	Thai sweet chili sauce (use Tiger sauce as a substitute)
4	Tbsp	garlic, minced
4	Tbsp	ginger, fresh grated (don't use powdered)
1	tsp	salt

- Cut the meat lengthwise into 4 pieces. Work around the bone and don't worry much about precision. It doesn't matter. You just want 4 pieces.
- Combine all the ingredients (except the meat) and make a marinade.
- Put the pork in a close-fitting pan, cover with marinade, and refrigerate. Leave it overnight if you can, but at least 8 hours. Turn every 2 hours.
- Remove from marinade when ready to cook.
- If you have a pit, then make a good coal bed to one side and put the pork on the other side away from direct heat as long as your coal lasts.
- Then bring it in to finish in the oven at 220F, uncovered, until it is tender enough to slice but won't completely fall apart.
- If you don't have a pit, cook in the oven low and slow at 220F
- When the meat is ready, pull from the oven, remove from pans, let stand 15 minutes before slicing.
- While waiting to slice the meat, drain the pan juices into a saucepan, bring to a boil for a few minutes. Remove from heat and set aside.
- Slice pork thinly, put in serving pan and then pour the sauce evenly over the top of the pork.
- Return to oven at 350 and cook until it forms a bit of a crust on surface.
- Remove and place on serving line.

If you're thinking, "Hey, this would make great soft tacos with a Korean slaw!" you're absolutely right.

Betcha didn't think about a mango salsa though, did you? 😊



Korean Style BBQ Ribs

This will for sure work on ribs. By the way, a real BBQ Master doesn't boil ribs. Ever. No need if you cook them right. Keep the flavor in the ribs please.

- Follow the instructions for Korean Smoked Pork, but use ribs. Lots of ribs.
- Cook about 2 to 2 1/2 hours on your pit (indirect heat) or in the oven at 300 F or so. Lower if you can. Keep an eye on them. If you can start to pull the meat from the bone a bit, they're gettin' there. You'll know. Just keep feeling them.
- Cut the ribs in 2-rib servings, dip in sauce, then return to the oven for a few minutes so a little "crust" forms.
- Put those ribs on the line and stand back.
- Don't forget the sauce.



Pulled Pork

This is a simple procedure and we're going to walk you through it. The key is to slowly get it up to about 205 F, keep it there a while so the collagen can baste the meat and break down all the connective tissue. It also renders out the fat, making the meat super moist and more delicious than maybe any other cut of meat. We're talking about a Boston Butt. Here Goes:

- Don't trim the fat. Leave the bone in if it has one.
- Make a rub. Use the Sweet Pork if you want a sweet one (it goes very well with pork). Or consider the Basic BBQ Rub, also a good one.
- Rub the pork all over and let it set a while as you get your pit ready.
- Fire up the pit, get the coals white and ashy all over before you put on any wood – and if you're using chips, soak them for a good hour before using.
- When the coals are ready, move them to one side of the pit, and put some wood on the coals. The goal here is to create some smoke. Too much smoke will give meat a bitter taste so you want to add small amounts over time, not a huge log at once (unless it's the log providing the heat too).
- Place the pork in a pan (to catch those drippings) and set it on the pit away from the coals. Close the lid, door, whatever, and walk away. And stay away for a couple hours.
- Check the wood after a couple hours and notice if the coals are still hot. Add wood if you need to and again, walk away. 😊
- At some point those coals will give out. So remove the pork and just put it in the oven at 225 F and let it cook. You've already got a nice bit of smoke flavor going on. Now you just want to cook the meat.
- It's a good idea to baste it once in a while. You can use the pan drippings, or make a mop sauce and use that. Baste generously every hour or so.
- When the meat reaches the internal temperature of 205 F, it's done. You can remove it, cover it with a foil tent and let it sit for about half an hour or so in the pan drippings. Just let it cool so you can handle it.
- Now, wearing some gloves, pull off the fat caps, discard them, and likewise any bones. Break the pork into sections along the main muscle groups, which it will pretty much do all by itself as you'll find out.

- Then, start literally pulling the meat apart so it's mostly shredded – and thus the name “Pulled Pork”. You can put the shredded meat right into steamtable pans.

If you're careful – really careful – you can use your mixer with the paddle to “pull” the pork. Section the meat into big chunks, put in the bowl, and run on LOW speed. Don't walk away while this is happening, and DON'T let it turn into mush and ruin your hard work.

- When finished, you should moisten the meat. One option is to use the pan drippings. Give them a taste first and decide if you want to adjust any flavor. Another option is to use a mop sauce with some BBQ sauce added to make a “finishing sauce”. Up to you. Either way is perfectly fine.
- Whatever way you choose, be sure to have at least one really good – preferably scratch-made – sauce on hand.



Ribs, Oven Barbecued

Yes, you can make awesome ribs in the oven. It's just another heat source. Figure about 1/2 rack per person, at 2 1/2 pounds per rack for Baby Back, or a similar amount if you're using Spare Ribs (we use a St. Louis Cut).

- ✓ To summarize, the steps are basic:
- ✓ Pull the membrane.
- ✓ Apply a good rub.
- ✓ Cook low and slow.
- ✓ Let them sit a bit before serving.

Before you start the ribs, pull the membrane from the racks. That's the filmy tissue on the concave side as you can see in the phot at right.

Get started with the tip of a knife under the edge, then use a dry paper towel to get a firm grip on the slippery stuff, and tug until it's all off. Discard it.



Portion the racks into serving sizes.

Now, pick a rub, make an adequate amount and generously rub it onto the racks as you see here. You may want to use the Sweet Pork Rub or the Basic BBQ rub for pork.

So on to the next steps. But first:



Thank you for NOT BOILING the ribs.

Boiling ribs just boils away the flavor. Would you boil a steak? Nope. So why boil ribs to tenderize them when it's easier and tastier to roast them slowly?

Okay, the ribs have the membrane pulled, they've got a good rub. Next up:

- Place them on sheet pans, meat side up. Put in a hot oven for about 10 minutes or more, until they pick up some color.
- Remove and place in a roasting pan. Cover the pan and turn the oven down to 275 or 250 F. Bake about 2 1/2 hours and check. They probably aren't done at this point but you'll get an idea of their doneness.
- Check about every 45 minutes or so until they are pull-apart tender.
- When they're ready, remove from the oven and place on a sheet pan (gently), and pour the drippings into a tall container. Set aside.
- Place your rib portions in serving pans and keep warm.
- If you want to use the pan juices (and who wouldn't?), skim the fat and put them in a saucepan. Take a taste and adjust salt, pepper, and so on.
- Bring it to a boil and either let it reduce a bit, or you can thicken it just a tiny bit with some cornstarch. As an option, you can add some of your favorite BBQ sauce that you just made to the pan and tighten it up.
- Moisten the ribs with some of that fine finish sauce and serve.



Ribs on the Pit

The procedure is the mostly the same as the Oven Barbecued with a couple of differences. And it's the same for Spare Ribs or Baby Back Ribs.

You'll want to have a mop sauce on hand to keep the ribs moist. Baste them once in a while (about every 30 to 45 minutes).

Keeping the heat going can be a challenge, so consider how much charcoal you'll need, and also wood. As an option, if you get a good smoke on the ribs, you can always bring them inside and finish in a slow oven.

Remember that fresh charcoal will impart an unpleasant and bitter taste, so don't load up a ton of fresh charcoal onto the pit after you get your ribs on.

Finally, you may have to work in batches, so this could be slow going if you only have room for a few racks, so consider doing them in the oven if so.



Apple BBQ Sauce

Makes about 1 quart

2	cups	ketchup
4	cups	apple juice
3/4	cups	molasses (you can use Steen's as substitute)
1/2	cup	cider vinegar
3/4	cup	brown sugar
1/2	Tbsp	chili powder
2	Tbsp	Thai sweet chili sauce
2	tsp	cinnamon
1	tsp	allspice
		Salt and pepper as needed

- Put everything in a saucepan, bring to a boil then reduce to a simmer.
- Simmer at least half an hour to let it thicken.
- When done, you should have about a quart of sauce.
- It will keep for 2 to 3 weeks under refrigeration.



Bold and Smoky BBQ Sauce

This is great with beef, but also works with pork and chicken – even lamb.

Makes about 1 1/2 quarts

4	cups	ketchup
1	cup	molasses (you can use Steen's but molasses is better here)
1/2	cup	cider vinegar
1 1/2	Tbsp	liquid smoke
1/4	cup	onion, minced very fine
1/2	cup	brown sugar
1/2	cup	salt
1	tsp	chili powder
1	tsp	onion powder
1	tsp	garlic powder
1/4	tsp	cayenne

- Put everything in a saucepan, bring to a boil then reduce to a simmer.
- Simmer at least half an hour to let it thicken.
- When done, you should have about 1 1/2 quarts of sauce.
- It will keep for several months under refrigeration.

Pucker Up Mustard Sauce

This is from over east in South Carolina. Yep, they sure do it different. Offer as an option and you may be surprised at how well it is enjoyed.

Makes about 1 quart

2	Tbsp	butter
1	each	medium onion, minced
1	cup	water
2	clove	garlic, minced
1 1/2	cup	Dijon mustard
1 1/4	cup	cider vinegar
1	cup	brown sugar (firmly packed cup)
2	Tbsp	hot sauce (Cajun Chef or Frank's or similar)
		Salt and pepper as need

- In a saucepan at a low heat, sauté the onion and garlic in the butter until soft and transparent but not brown.
- Add the remaining ingredients and simmer the sauce to let thicken. During cooking check for salt and pepper, and add as needed.



Basic Brine

Enough for a Boston Butt or maybe 2 if you bag tightly. Make ahead of time.

2	cup	apple juice (cold)
2	cup	water
2	Tbsp	Worcestershire sauce
4	Tbsp	salt
3	Tbsp	granulated sugar

- In a saucepan, bring water to a boil, add salt and sugar; remove from heat
- Add remaining ingredients and allow to cool.
- Put meat in a bag and pour in brine. Close bag tightly and put in refrigerator. It MUST be in the refrigerator. Let soak overnight.
- When ready to smoke, remove and discard marinade.

Turkey Brine

1	quart	water
1	gallon	vegetable stock, ice cold (and easy to make with scraps)
1	cup	salt
1	cup	brown sugar, loosely packed
2	Tbsp	fresh ginger, peeled and chopped

- Boil the water and add seasonings; dissolve, add to the cold stock
- Put turkey in a bag and pour in marinade (only if marinade is COLD).
- Allow to marinate overnight. Remove turkey when ready to cook.
- Discard the marinade.

Smoked Paprika

Wait until a day when you're using the pit for something, and when you're finished for the day, leave the coals hot and put on some smoking wood (chips, chunks, etc.).

- Put a piece of foil on a pie tin or baking sheet.
- Put on a lot of paprika and spread it in a thin layer.
- Put the pan in the pit away from the heat.
- Let it smoke about half an hour, shake the pan a bit to move the paprika around, then smoke another half hour.
- Remove and let completely cool before putting in a storage container.
- Use as you would regular paprika. But it is way better, especially in smoked and Mexican cuisine.

