

## BBQ Recipes from Bobby Magee

**Pig Candy (Everyone's favorite, trust me make this for ALL your parties!) pair with Old Vine Zin**

### **Dry Rub:**

- 2 cups of brown sugar
- 1/4 cup of coarse black pepper
- 1/4 cup chili powder
- Cayenne powder to taste

### **Other Items:**

- Thick cut bacon
- Maple syrup
- Cooling racks for baking
- Full-size aluminum foil pans

Mix all of the dry rub ingredients together in a large bowl. Place a cooling rack into an aluminum foil pan for easy cleanups. Cut the bacon in half, and then dredge each piece thoroughly in the dry rub mixture. Make sure the bacon is coated completely! Place the bacon on the cooling rack, and when the rack is completely full sprinkle a bit more of the dry rub on top of all the bacon, and then drizzle a liberal amount of maple syrup all over the bacon.

- Cook on elevated rack with pan underneath at 300 degrees for approximately 1 hour. It can be cooked either in an oven, or for extra true BBQ flavor use a smoker.
  - If cooking on an offset-style smoker at 225 degrees, cook for one hour...then flip the pieces over, add a bit more dry rub and maple syrup, and then cover the pan with tin foil to avoid too much smoke flavor getting into the bacon. Cook for one additional hour.
  - Pig Candy can be cooked in advance and stored in a refrigerator for a few days. May be served hot or at room temperature later on.
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## **Chicken Bombs: Pair with Sauvignon Blanc**

### **Dry Rub:**

- 2 cups of brown sugar
- 1/4 cup of coarse black pepper
- 1/4 cup chili powder
- Cayenne powder to taste

### **Other Items:**

- Thick cut bacon
- Chicken Breasts
- Toothpicks
- Maple syrup
- Cooling racks for baking
- Full-size aluminum foil pans

Mix all of the dry rub ingredients together in a large bowl. Place a cooling rack into an aluminum foil pan for easy cleanups. Cut the bacon in half. Cut the chicken breasts into bite-size pieces. Wrap one piece of the cut bacon around each piece of chicken, and push a toothpick all the way through the chicken to hold the bacon in place. Dredge each piece thoroughly in the dry rub mixture. Make sure the chicken bomb is coated completely! Place the chicken bomb on the cooling rack, and when the rack is completely full sprinkle a bit more of the dry rub on top, and then drizzle a liberal amount of maple syrup all over the chicken bombs.

- Cook on elevated rack with pan underneath at 300 degrees for approximately 1 hour. It can be cooked either in an oven, or for extra true BBQ flavor use a smoker. Internal temperature of the chicken should reach at least 165 degrees.
  - If cooking on an offset-style smoker at 225 degrees, cook for one hour...then flip the pieces over, add a bit more dry rub and maple syrup, and then cover the pan with tin foil to avoid too much smoke flavor getting into the bacon. Cook for one additional hour.
  - Chicken bombs should be made the same day as the party and served hot.
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## **Bobby's Rib Recipe pair with RISK Barbera**

### **Ingredients:**

St. Louis style ribs  
Simply Marvelous Genie's Trinity dry rub  
Brown sugar  
Honey  
Onion Powder  
Try Me Tiger sauce (Found on Amazon)  
Parkay squeeze margarine  
Apple Juice  
Blues Hog Original Sauce  
Blues Hog Tennessee Red Sauce

- Trimming - Trim St. Louis style cut - Remove membrane from the back.
  - Dry rub – Add a liberal amount of Simply Marvelous Genie's Trinity to both sides of the ribs. (Rub and sauces can be purchased at [www.bigpoppasmokers.com](http://www.bigpoppasmokers.com)) Place the ribs meat side up, and sprinkle a couple of very large handfuls of brown sugar all over the top. Add a medium to generous sprinkle of Genie's Trinity to the top. This should be completed 10-30 min before cooking. Let the ribs rest at room temperature for those 10-30 minutes before placing them in the smoker.
  - Cooking - Place bone side down at 225 degrees in a smoker; add Parkay (Yep, that cheap squeezable margarine stuff in the blue bottle) and also spritz with apple juice every 30 minutes.
  - After approximately 2.5 hours, wrap in three layers of tin foil. The wrap should include the following at the bottom: a couple of large handfuls of brown sugar; a long bead of either agave or honey; 2-3 long beads of Parkay down the length of the ribs; lots of onion powder; and a long bead or two of Tiger sauce. Lay ribs on the mixture meat side down. Wrap tightly and place back in the smoker.
  - Check for tenderness and remove when done (4 ½ hours total cooking time).
  - Saucing – Create a mixture of 75% Blues Hog Original and 25% Blues Hog Tennessee Red. Mix well. Apply sauce lightly and then slice rib bones.
  - Finished: Fall off the bone is BAD and means its been overcooked! “Fall off the bone” is a myth and considered a poor product in competition BBQ. Finished ribs should have a bit of tug when you bite into them, and if you bite directly into the center of the rib you should see your teeth marks. Then they are cooked perfect!
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## **BBQ Beans**

### **Ingredients:**

- 1 Large can of baked beans (Bush Beans) wash the existing sauce off.
- Lots of pulled pork or chopped brisket. (I typically use a full pound)
- 1 Cup of your favorite BBQ Sauce (I use Sweet Baby Ray's for this recipe)
- 1 Cup of brown sugar
- 1 diced onion
- 1 diced bell pepper
- ½ cup honey or agave
- 2 tbsp of dry rub (I use Montreal Seasoning)
- 2 tsp liquid smoke if cooked in an oven, or don't use this and place on your smoker instead
- 1 tsp cayenne pepper
- Lots of basil

Mix everything together well in an aluminum pan. Cook at 225 degrees for approximately one hour, stirring frequently. Authentic BBQ flavor comes when it's on a smoker, but can be cooked in an oven also. Beans are ready to serve when the onion is no longer crispy.

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## **Cheesy Corn**

### **Ingredients:**

- 1 - 10oz package of corn
- 2 oz cream cheese
- 2 oz cheddar cheese
- 2 strips of cooked bacon, diced
- 1/8 cup milk
- 1 TBSP butter
- 2 teaspoons flour

Mix everything together well in an aluminum pan. Cook at 225 degrees for approximately 45 minutes to one hour, stirring frequently. Authentic BBQ flavor comes when it's on a smoker, but can be cooked in an oven also.

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## Easy to Make Brisket Pair with Cabana Cabernet

Brisket does not have to be scary to cook! It's actually very simple once you learn how to do it. Here is a great how-to trim a brisket video from my friend Allen at the Grilling Network.

<https://www.youtube.com/watch?v=tSpns-6jhsY>

### Ingredients:

Full-packer brisket

Two cans of beef broth

Simply Marvelous Peppered Cow Dry Rub

Big Poppa Smokers Cash Cow Dry Rub (Both rubs can be found at [www.bigpoppasmokers.com](http://www.bigpoppasmokers.com))

Apple juice

Parkay

BBQ sauce mixture of 75% Blues Hog Original and 25% Blues Hog Tennessee Red, mixed together well. (For burnt ends only)

- Inject the brisket with a massive amount of beef broth. I typically try to use two cans and get as much in there as I can.
  - Add a dry rub combination of 50% Big Poppa Smokers Cash Cow and 50% Simply Marvelous Peppered Cow.
  - Brisket takes a long time to cook. Place it on the smoker at 225 degrees for approximately 8 hours. You can easily increase the temperature to up to 300 degrees if you wish to cook it faster, but make sure you are checking it every 30 minutes for the proper temperature! During the initial smoke, spritz with apple juice every 30 minutes,
  - After approximately 8 hours, the internal temperature should be around 160 degrees. At this point, wrap it tightly in three layers of tin foil, adding a small amount of beef broth or your favorite beer into the wrap.
  - Continue cooking for another 5-6 hours until the brisket reaches a temperature of between 202 and 210 degrees. Sometimes it may take a bit longer...don't worry, good BBQ is done whenever the meat tells you its done!
  - The most important step is to rest the brisket for a minimum of 1 hour. Leave it in the wrap, and place it inside of an ice chest. The insulation of the ice chest will keep the brisket at a very hot temperature for several hours, if need be. If you are going to slice or chop the entire brisket, after the rest you're done and ready to serve. However...if you want to impress people, let's make Burnt Ends!
  - A brisket has two muscles. The flat part (called the "flat") is very lean and is almost always cut into slices or chopped up. The other muscle looks a bit like a pyramid (it's much thicker), is very fatty, and is called the "point". The point is what you will use to make burnt ends. After the brisket reaches a minimum of 202 degrees, separate the point from the flat. Return the flat to the wrap and the ice chest to keep it warm and resting. Cut the point into approximately 1" cubes. Place them into a foil pan, cover the pieces in BBQ sauce, and put a piece of tin foil over the top. I use a combination of 75% Blues Hog Original and 25% Blues Hog Tennessee Red, mixed together. Cook for another 45 minutes, allowing the sauce to caramelize slightly. Pull them out, let them rest for a few minutes and enjoy an amazing treat!
  - With slices from the flat, just use au jus at the end from the inside of the wrap to add a bit of flavor.
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## **Atomic Buffalo Poppers pairs with Cabana Petite Sirah**

### **Ingredients:**

Jalapeno peppers

Cream cheese

Grated cheddar cheese

Little smokies

Bacon

Genie's Trinity Dry Rub (from [www.bigpoppasmokers.com](http://www.bigpoppasmokers.com))

- Slice the jalapeno peppers in half lengthwise. Remove the vein and all of the seeds.
- Stuff the peppers with cream cheese. Add a little smokie to the middle, and press it down into the cheese.
- Add a small sprinkle of the grated cheddar cheese.
- Wrap with a full strip of bacon.
- Season liberally with Genie's Trinity dry rub (or your favorite rub)
- Cook in a smoker for approximately one hour at 300 degrees, or until the bacon is mildly crispy if you are cooking at a lower temperature. Can also be cooked in an oven.