

OBR Cook Guide

Protein

&

Sides

Hello!

If you are reading this, you are volunteering with Operation BBQ Relief! This guide will assist you in preparing, cooking, and packaging that “one hot meal that matters.”

First things first though, what is that “one hot meal that matters?” The OBR standard meal consists of 12-15 oz. of total food, commonly broken down into 5 oz. of protein, 5 oz. side, bread or starch, and a shelf stable item (ie. fruit, fruit cup, pudding snack, etc.). We also have other different types of meals that consist of different quantities. As long as you’re serving 12-15 oz, you’re on the right track!

There are recipes, tips, and tricks in this guide that will make you a skilled volunteer in no time! Combine this, proper food handling and holding techniques, and a winning attitude and you’ll be well on your way to serving the masses!

Question or concerns should be sent to culinary@obr.org

Thank Que!

OBR Culinary Team

Pork Butt

- Yield per butt = 20 servings, 50 butts = 1000 servings
- Typically comes in pack of two
- Typically 4 two packs in a case (8 total butts) sometimes 10
- Place on table fat side (white part) up
- Using knife, slice an x to remove plastic
- Grab on each end of package and push together, this makes the butts push up which flips them on the table meat side up



Fresh see frozen below

After removing plastic, season meat side leaving fat side untouched. If frozen, DO NOT season pork butts. .



- Load in smoker Fat Side UP
- Cook at 250° degrees
- 4 ole hickory squags or 3 logs
- 8-10 hours or 190 degrees internal on the middle bottom rack



- Then remove bone and store in lined cooler or straight to buffalo chopper.

- When chopping, 1-1 ½ turn should suffice



- Fill Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches) till 3/4 full.

For Cambro

- Dump pan in Cambro, add one quart (32 oz) of sauce to cambro. After each pan is dumped keep lid on cambro to keep heat in until next pan, continue until 4 pans are in cambro
- Seal liner with zip tie



- 4 pans=1 cambro=200 servings.
- Label Cambro with servings, temperature, time and product

For Pans

- ◆ Fresh clean pan
- ◆ Fill Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- ◆ Add 1 qt of sauce per pan
- ◆ Seal with pan lid
- ◆ 1 pan=50 servings
- ◆ Label with servings, temperature, time and product
- ◆ Place pan in pan cambro for storage

Frozen see fresh above

- Do Not Season
- After removing plastic, Load in smoker Fat Side UP
- Cook at 275° degrees

- 4 ole hickory squags or 3 logs
- 10 -12 hours or 190° internal on middle bottom rack
- Unload Smoker: Remove bone and store in lined cooler or straight to buffalo chopper
- When chopping, 1-1 ½ turn should suffice
- Fill Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches) 3/4 full.

Cambro

- Dump pan in Cambro, add one quart (32 oz) of sauce to cambro. After each pan is dumped keep lid on cambro to keep heat in until next pan, continue until 4 pans are in cambro
- Seal liner with zip tie
- 4 pans = 1 cambro = 200 servings
- Label cambro with servings, temperature, time and product

Pans

- Fresh clean pan
- Fill Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- Add 1 qt (32 oz) of sauce
- Seal with pan lid
- 1 pan = 50 servings
- Label with servings, temperature, time and product
- Place pan in cambro for storage

Pork loin

- 1 loin = 25 or more 5 oz slices, 40 loins = 1000 servings
- Always packed one loin in cryopack
- Anywhere from 4-6 in a case
- Slice package on fat side to unwrap
- Flip to meat side up



Fresh

- If frozen see below
- Season meat side.
- Load smoker fat side up



- Cook at 250°
- 2 ole hickory sqaugs or 1 good log
- 3-5 hours or 155° internally



- Pull directly off smoker to slice station (use two stations to fill one tray to keep protein hot)



- ****Slices must be lined up in pan and in cambro to fit 200 servings . Do NOT dumped in cambro.**
- Use one Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- Move pan to cambro. Line slices in cambro. Fill Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- **Keep lid on Cambro between pans**
- Add 1 qt (32 oz) of heated sauce or Glaze to pan of slices or 1 gallon per cambro

Frozen

- If fresh, see above
- Cook 275°-300°
- 2 ole hickory squags or 1 good log
- 4-6 hours or 155° internally
- Pull directly off smoker to slice station (use two station to fill one tray to keep protein hot)
- ****Slices must be lined up in pan and and cambro to fit 200 servings . Do NOT dumped in cambro.**
- Move pan contents to cambro then add 1 qt (32oz) of heated sauce or Glaze applied to top of each pan of slices or 1 gallon per cambro Fill Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- **Keep lid on Camro between pans**
- 1 loin = 25 or more 5 oz slices
- 2 loins = 1 pan = 50 or more 5 oz slices
- 4 pans = 1 cambro = 200 or more 5 oz slices
- Label with servings, temperature, time and product

Turkey breast boneless skinless

Frozen

- 2 breast lobes frozen together per package. 2 packages per case
- 1 turkey lobe equals roughly 25 or more 4-5 oz slices
- Cut plastic, remove turkey from plastic
- Keep the pair of frozen lobes together and load the block or “turkey football” in smoker
- 3 squags or 2 logs
- Cook at 250°, 7-9 hours or 165° internally
- Remove from smoker
- Either directly to slice line or In lined white coffin cooler
- 50 slices = 1 Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)



- Cover slices with 1qt (32 oz) of heated sauce per pan
- Dump pan in Cambro, Add sauce after each pan is dumped in cambro (Keep lid on cambro to keep heat in until next pan) continue until 4 pans are in cambro.
- 4 pans = 1 cambro.
- Label with servings, temperature, time and product

Chicken legs

- 1 Cambro = 100 servings
- Anywhere from 70-85 legs per box
- Typically comes in 40 lb box
- Place Tables In a “T” formation with the top of T parallel with the smoker doors
- Remove racks from smoker, place on table. This allows easier load and also keeps smoker warm



- Load chicken legs (roughly 70 per rack) and dust with rub.
- 2 people grab rack by each side and carefully load in carousel.
- Cook at 275°-300°



- 2 ole hickory sqaugs or 1 log
- 1-2 hours or 175° internally
- ****Legs must be lined up in rows and not just dumped in cambro to fit 100 servings in cambro**
- Must be placed in cambro in rows to hold 100.



- Keep cambro lid on while changing racks to contain heat in cambro
- Pour 1 gal (128oz) heated sauce over chicken while giving the cambro a shake.
- Label with servings, temperature, time and 100 Chicken legs

Sausage

- Various packaging and different sizes
- Remove from packaging
- Place Tables In a “T” formation with the top of T parallel with the smoker doors
- Remove racks from smoker, place on table. This allows easier load and also keeps smoker warm
- Cook at 250°-275°
- 1 squag or log
- Cook ½ hours or 165° internally
- Links: Once finished slide racks out on table and begin filling up cambro-if links
- If sausage links place 50 sausages per 1 pan Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- If sausage logs: slice 5 oz portions
- If slices add 5 oz portions with 50 slices per pan
- Keep cambro lid on between pans to contain heat in cambro
- 4 pans = 1 cambro
- Label with servings, temperature, time and product

Chicken Breast

- 120 servings per box
- Typically 40 lb box
- 1 cambro = 100 servings
- If smaller than 5 oz breasts, see diversified section “boiled Chicken breast under the Sides Section of this book”
- Place Tables In a “T” formation with the top of T parallel with the smoker doors
- Remove racks from smoker, place on table. This allows easier load and also keeps smoker warm



- If frozen load directly on rack and to smoker
- If fresh, sprinkle seasoning across chicken on rack then to smoker
- Cook a 275° for 1-1 ½ hour or until it reaches 155°



- Unload chicken into pan or Cambro 25 breast per Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- Pour 1qt (32oz) hot sauce or glaze per pan
- Keep cambro lid on between pans to contain heat in cambro
- 1 cambro= 100 breast
- Label with servings, temperature, time and product

Sides

Canned Corn (#10 Cans)



40 Gallon Tilt Skillet (1000 servings) set to 375° (only turn on after at least a few “wet” cans have been added)

- 40 #10 cans total
 - 20 wet
 - 20 dry (drained)
 - 2 lbs. of butter (blocks)
 - 6 C OBR all purpose rub
 - Stir maybe once or twice
 - Cook corn to 200°
 - 5 quarts per cambro
 - Will yield 5 cambros of 200 servings or 20 pans of 50 servings
 - 1 1/4 quart per pan (double panned always after lidding) Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
 - Label as Corn 50, Corn 200 with date and temp
- **When scooping, turn tilt down to 100-150 to prevent burning****

Frozen Corn (Boxed)

(check weight of box to match our desired servings)

40 Gallon Tilt Skillet (1000 servings) set to 375° (only turn on after at least a few gallons of water have been added)

- 4 cases of corn
- 4 gallons of water
- 2 lbs. of butter (blocks)
- 6 C OBR all purpose rub
- Stir maybe once or twice
- Cook corn to 200°
- 5 quarts per cambro
- Will yield 5 cambros of 200 servings or 20 pans of 50 servings
- 1 1/4 quart per pan (double panned always after lidding) Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- Label as Corn 50, Corn 200 with date and temp

****When scooping, turn tilt down to 100-150 to prevent burning****

**Canned Green Beans (#10 Cans) or
Canned Peas or
Mixed Corn and Peas or
Mixed Veggies**

***same applies to mixed veggies, peas or mixing corn and peas,
etc.**



(*"Exception" Italian green beans need an 18 wet – 22 dry ratio)**

40 Gallon Tilt Skillet (1000 servings)

- Set to 375° (only turn on after at least a few “wet” cans have been added)
- 40 #10 cans (**see note below for ***Italian green beans**)
- 20 wet
- 20 dry (drained)
- 6 C OBR all purpose rub
- Stir maybe once or twice
- Cook to 200 °
- 5 quarts per cambro
- 1 1/4 quart per pan (double panned always after lidding) Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- Will yield 5 cambros of 200 servings or 20 pans of 50 servings
- Label as GB (or peas or mixed corn or Vegie) 50 or GB 200 with date and temp

****When scooping, turn tilt down to 100-150 to prevent burning****

*****Italian green beans need an 18 wet – 22 dry ratio**

Frozen Peas (Boxed)

40 Gallon Tilt Skillet (1000 servings) set to 375° (only turn on after at least a few gallons of water have been added)

- 4 cases of peas
- 4 gallons of water
- 6 c
- Stir maybe once or twice
- Cook to 200 °
- 5 quarts per cambro

- 1 1/4 quart per pan (double panned always after lidding) Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
 - Will yield 5 cambros of 200 servings or 20 pans of 50 servings
 - Label as Peas 50, Peas 200 with date and temp
- **When scooping, turn tilt down to 100-150 to prevent burning****

Pinto Beans (#10 Cans)

40 Gallon Tilt Skillet (1000 servings) set to 350° (only turn on after at least a few “wet” cans have been added)

- 40 #10 cans
- 20 wet
- 20 dry (drained)
- 6 C obr rub
- Stir often to prevent sticking
- Cook to 200 degrees
- 5 quarts per cambro
- 1 1/4 quart per pan (double panned always after lidding) Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- Will 5 cambros of 200 servings or 20 pans of 50 servings
- Label as Pinto 50, Pinto 200 with date and temp

****When scooping, turn tilt down to 100-150 to prevent burning****

Baked Beans (prep)

- 2 cans per pan so for example, if doing 60 pans, 120 cans are needed
- 1 wet 1 dry per pan
- Assemble as follows:
- Add 1 C of brown sugar
- Mix by hand briefly
- Lid
- Double pan after lidding. Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- Label as BB 50, BB 200 with date and temp
- Load into smokers – approximate cooking time is 1-1.5 hours at 275*
- 24 PANS 2400 SERVINGS

Yams (prep)

- 2 cans per pan
- Half wet, Half dry – so drain half the amount of cans needed
- Assemble as follows:
- 2 cans added to pan, 1 wet, 1 dry
- Add 1 c of brown sugar
- Mix by hand briefly – do not smoosh

- Add 6 - 1 inch pats of butter, scattered about
- Lid. Double pan after lidding. Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- Label as SP 50, SP 200 with date and temp
- Load into smokers – approximate cooking time is 1 hour at 275°

Dirty Rice w/ Chicken and Pork

Ingredients

- 20 gal. Water
- 1.5 Qt chicken base
- 1 qt Cajun or all purpose seasoning
- 60 lb rice
- 2 lb butter
- 3 #10 cans green beans(wet)
- 3 #10 cans corn(wet)
- 16-18 lb cooked meat (heated)
- 3 gallons gravy (mixed per package and make separately to cover pans and cambro
- 1 pan = 16 oz gravy Double pan after lidding. Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- 1 cambro = 64 oz gravy

Directions

- Combine water, chicken base, seasoning, and butter in tilt skillet and bring to a rolling boil.
- Dump rice, stir, and bring back to boil.
- Once boiling, drop temp on skillet to 225°-235°, stirring frequently
- Once rice begins to expand. Add corn. Wait 3 minutes. Then add green beans.
- As rice gets al denta, add heated meat, and stir.
- Turn off tilt, and begin scooping into pan.
- Using a 3 qt. Scoop
- 3 heaping scoops= 1 pan. Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches)
- 11 heaping scoops =1 cambro
- Once panned or in cambro, add hot gravy to it.

Yield from batch=600

Pan rice (side dish)

Ingredients

- 9 cups rice
- 4.5 qt water
- 1/4 lb butter

- 1/2 cup chicken base(may need to be tweaked)

Directions.

- Combine ingredients in Full Size Disposable Aluminum Foil Steam Table Pans
- Stir rice.
- Cover with lid. Double pan after lidding.
- Smoke for 2 hours at 230°
- 1 pan=50 servings.

Boiled Poultry for diversified

Ingredients

- 20 gallon water
- 1.5 qt chicken base
- 3 Cup seasoning
- 50 lb Fresh Poultry

Directions

- Bring water, chicken base, and seasoning to rolling boil in 40 gal Tilt Skillet.
- Once boiling, add poultry and bring back to boil
- After 20 minutes, begin checking poultry for doneness. Most pieces should be 160°
- Once 160°, use colander and remove protein. Place single layer in pan Full Size Disposable Aluminum Foil Steam Table Pans, (approx 21 x 13 x 2 1/2 inches) or baking sheet and add to refrigerated truck to properly cool.
- Once cooled, run through buffalo chopper and add to your diversified dish

Appendex A

Various Packing Sizes and Servings

- Cambros yield 200 Servings unless noted on recipe
- Boxes yield 100 Servings unless noted on recipe
- Pans yield 50 Servings unless noted on recipe
- When filling Cambros, use 4 pans unless noted on recipe
- When filling Boxes, use 1 pans unless noted on recipe

Liners

- All Cambros are lined with 1 liner
- All Boxes are lined with 2 liners

Zip Ties

- Remove excess air before Ziptie.
- All liners are to be ziptied tightly.
- When using boxes, only the inner liner is ziptied, then the outer liner is tucked over.

Note: 15 pound Blue Rhino propane tanks lasts 4-6 hours on smokers depending on weather.

Appendix B

Cleaning of Tilt Skillets

Tilt skillets should be cleaned after each use. All skillets need to be cleaned and wiped down between different veggies and at the end of the night before staging with new product.

*** Do not leave heating element turned on when the skillet is empty***

Please use the following steps:

- Remove as much product as possible
- Fill with water and turn on skillet to 100°-150°
- Scrub out any product stuck to sides and bottom to include spices with a spatula or scraper Do NOT dump on ground. Use a bucket to catch unused product.
- Once most product is removed, turn off skillet
- Tilt skillet and drain any remaining product and water into bucket
- Wipe clean and Dry
- Clean the outside with a grease cutting detergent or bleach sanitizing mixture.

*If the skillet has become very dirty, fill it to a substantial level with water containing a small amount of mild hand dish washing detergent. Turn on the heating element and allow water to come to a boil. Boil the water for at least 5 to 10 minutes. Turn off the heating element, drain, rinse with warm water (and vinegar if present), then rinse thoroughly with clear water and dry skillet well.

Do not leave heating element turned on when the skillet is empty

Appendix C **Cookers and Capacities**

Model CTO-DW

4 Racks 26" X 55.73" Cooking Surface 40 Sq Ft

Item	Estimated Capacity
St. Louis Style Ribs (3-lbs & down)	48
Butts (10 lbs each)	60
Whole Chickens (3.25 lbs each)	96
½ Chicken (1.6 lbs each)	108
Turkey (14 lbs each)	64
Brisket (12 lbs each)	30

Model EL-ED & EL-ED/X

12 Racks 18" X 48" Cooking Surface 72 Sq Ft

Item	Estimated Capacity
St. Louis Style Ribs (3-lbs & down)	105
Butts (10 lbs each)	80
Whole Chickens (3.25 lbs each)	72
½ Chicken (1.6 lbs each)	168
Turkey (14 lbs each)	80
Brisket (12 lbs each)	40

Model SSJ

25 Racks 18" X 48" Cooking Surface 150 Sq Ft

Item	Estimated Capacity
St. Louis Style Ribs (3-lbs & down)	175
Butts (10 lbs each)	150
Whole Chickens (3.25 lbs each)	120
½ Chicken (1.6 lbs each)	350
Turkey (14 lbs each)	160
Brisket (12 lbs each)	74

Appendix D Conversion Chart

Quart	Pint	Cup	Fluid Ounce	Table spoon	Tea spoon
			1/2 fl. oz.	1 Tbs.	3 tsp.
		1/8 c.	1 fl. oz.	2 Tbs.	6 tsp.
		1/4 c.	2 fl. oz.	4 Tbs.	12 tsp.
		1/2 c.	4 fl. oz.	8 Tbs.	24 tsp.
1/4 qt.	1/2 pt.	1 c.	8 fl. oz.		
1/2 qt.	1 pt.	2 c.	16 fl. oz.		
1 qt.	2 pt.	4 c.	32 fl. oz.		
2 qt.	4 pt.	8 c.	64 fl. oz.		
4 qt.	8 pt.	16 c.	128 fl. oz.		

Metric	Fluid Ounces
15 ml.	1/2 fl. oz.