



## 2 Old Guys BBQ

*The Art of cooking with Fire!*

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# Amazing Pork Ribs!

2 slabs of ribs, your choice of types I like the back ribs myself, they always turn out well and have a good amount of meat on them!

1Gal Apple Juice

1-pint pear nectar

1oz Worcestershire sauce

1oz light soy sauce

1 cup Kosher salt

1 cup fresh cracked pepper

¼ cup garlic powder

¼ cup onion powder

¼ cup Cajun seasoning

Oh Yea! A grill with a lid (Webbers type grills work great) or a smoker.



First, we are going to mix a marinade for our ribs by mixing the apple juice, pear nectar Worcestershire and soy sauces together. Take a little over 1 cup of the marinade and reserve for later.

Next, we are going to take the membrane off and marinade our ribs.

After rinsing the ribs in water and patting dry with a paper towel, remove the skin-like membrane located on the bottom or “bone side” of the ribs. Simply slide a dinner knife underneath the membrane between the bones at about the second or third bone from the end, then grab the membrane with a cloth and peel it off the ribs. This will allow the marinade and all the spices and smoke evenly penetrate out ribs and give us not only the flavor we want in every bite!

Next, I cut the slabs into 3 or 4 rib sections depending on their size and marinade 3 or 4 hours, I let mine go overnight.

I cut the slabs into sections like that because they are a good serving size and they are a good size to work with on the grill or your smoker.

Once the ribs have marinated pull them out, pat dry with a paper towel and discard the marinade.



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Mix all your dry ingredients in a bowl apply a light coating of olive oil (or your favorite) on the ribs to help your rub adhere and sprinkle evenly and liberally on both sides. Pat the rub onto the ribs so that they adhere to the meat. Do not apply sugar-based sauces at this time.

If you're using a kettle-type grill, use an indirect technique like the snake method to set up your grill. For backyard smokers, set it up for a long smoke this will take about 5 hours. With either method, soak a few handfuls of wood chips (apple or oak work very well with ribs) for about 30 minutes before placing atop the coals. Place a drip pan with some with water or apple juice directly under the meat. This will help moderate the grill temperature and add moisture to the air when the liquid evaporates.

Smoke the ribs at 225°F to 250°F for four to five hours to an internal temp of 205.

You can baste or mop the ribs occasionally if you like, but don't open the grill too often. Maintaining a steady temperature is the most important thing. Opening the grill causes wide temperature changes. If smoke starts to die down, add more wood chips.

I finish my ribs plain and let everyone add any sauce they may like to them table side but if you want to apply a sugar/tomato-based glaze or sauce to the ribs while they are cooking, do it in the last 1/2 hour to prevent the sauce/glaze from burning onto the ribs.

There are three standard methods of testing the ribs for doneness: 1) As the meat cooks, it shrinks and exposes the bone at the thinner end of the rib. When about 1/4-inch of bone is exposed, the ribs should be done. 2) When you pick up the middle of the slab and flex it, the meat will separate from the bone and not flex back (if it feels rubbery, it's not done). 3) Cut one off and eat it. When you take a bite, the meat should pull off the bone with a slight tug but not fall off the bone.

When it's time for the ribs to come off the grill, first let them rest and cool down for about 15 minutes so that they're easier to handle and slice. When it's time to slice the ribs, cut between the bones using a sharp knife. Notice the telltale smoke rings around the outer edges of the ribs. BBQ newbies mistake this pink meat for being underdone; rather, this is the signature of perfectly smoked BBQ ribs.



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## Cajun Pulled Pork

What you are going to need!

2 (two) 64oz bottles Apple Juice  
2 (two) 12oz. containers of Pear Nectar  
2oz. Worcester sauce  
1 cup Kosher Salt  
1 Cup Butcher Black Grind black pepper  
¼ cup Garlic Powder  
¼ Cup Onion Powder  
4 to 5lb Boston Butt roast  
Your favorite Cajun seasoning  
your favorite olive oil  
Apple Cider Vinegar that we will use at the end!



1 roasting pan that our Boston Butt will eventually end up in and a rack that we will start the Boston butt off on.

Ready to get going? Here we go! First thing is were going to mix up a fruit-based mixture we going to let the Butt soak in for a few hours, I usually set mine up the day before and let them sit overnight.

Mix the Apple juice, Pear Nectar and Worcester sauce reserve about 12oz of it and set aside for later. Submerge your Boston butt in mixture you can add a little more apple juice if needed you want to be able to cover the pork. Once you've done that refrigerate and let the magic start to happen!

When you are ready to start your cook pull the Boston butt out of the juice mix we've had it resting in and pat it dry and place it on a rack.

Mix all your dry ingredients, the salt, pepper, onion and garlic together, then rub down the pork with olive oil, that will act as a binder and help our seasonings stick when we put them on.

That's what I want to talk to you about next! When you apply the dry mix don't be stingy! Spread that stuff like your salting the road! Put a nice amount in one hand grab a healthy pinch with the other get up close so you can see exactly what you are doing and sprinkle a good even layer over the entire roast.



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Now grab that Cajun seasoning you bought and do the same with it but go just a little lighter. Let that sit to shake off a little of the refrigerator chill while you get the grill or smoker ready.

We're going to keep an eye on the roasts till they hit an internal temp of 165°, once its done that we are going to pull them out of the smoker and wrap double wrap them in heavy duty foil. Once wrapped return to the smoker / grill and continue cooking as you were till you hit an internal temp of 205°. That's the magic number but we are still not done!

Pull the butts wrap with towels and place all of that into a room temp cooler. Let that rest for at least 1hr then open pull! The only other thing I tell everybody when they make this is think leftovers. You're going to want some! Enjoy!



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### ***2 Old Guy's Jacked Up Cherry BBQ Sauce***

#### Ingredients

- 1 cup ketchup
- 1 cup cherry cola (I use IBC)
- 1/2 cup pitted sweet cherries (they are in season now but frozen work just as well!)
- 1/2 cup dark brown sugar
- 1/4 cup apple cider vinegar
- 2 Tablespoons molasses
- 2 Tablespoons Of that homemade BBQ Rub we mixed up earlier
- 1oz Jack Daniels (or your favorite Whiskey or Bourbon!)

#### Instructions

1. Combine all ingredients in a medium saucepan. Bring to a boil, then reduce the heat to a simmer and cook for 20 minutes.
2. Cool the sauce slightly and then transfer to a blender. Put the lid on the blender and then blend until fully combined and smooth. Transfer to a lidded jar and chill.
3. Sauce will keep for 1 week in the refrigerator.

Here's an unexpected bonus!

Drizzle a little across a slice of cheesecake!

You'll be amazed!





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### ***2 Old Guy's Sweat Heat Rub (Great with Pork and Chicken)***

#### Ingredients

- 1/4 cup dark brown sugar
- 1 Tablespoon coarse sea salt
- 2 teaspoons cracked black pepper
- 2 teaspoons smoked paprika (hot or mild, whichever you prefer)
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon ground mustard
- 1/2 teaspoon cayenne pepper
- 2 teaspoons powdered tomato (optional)



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## 3-2-1- Ribs

These ribs aren't hard to make, they just take a little time and a little bit of love. Follow the steps below, and you'll be enjoying these scrumptious ribs soon: Get your smoker/Grill up and running. Preheat your smoker to 225 degrees F. and be sure your woodchips are starting to smolder.

Season your ribs. Once you remove the membrane from your baby back ribs, season them with that rub we made earlier, don't be stingy with it toss it on like your salting your driveway!

Get smoking! Put your ribs on the smoker/grill and smoke them for 3 hours @ 225° on indirect heat.

Wrap in Foil. Lay out two sheets of the wider, 18-inch size Heavy Duty Foil. I prefer using Reynolds Wrap Heavy Duty Foil because it's a heavier gauge than standard foil, so you don't run the risk of your Foil tearing and all that delicious juice spilling out! Plus, it's made in the USA. Put butter and a little brown sugar on each sheet of foil. Remove the ribs from the smoker, lay one rack, meat side down, on each sheet of Foil. Fold up all 4 sides to create a bowl.

Add some flavor! Drizzle a little bourbon, and more butter to ribs. Bring up the long sides of the foil, so the ends meet over the food. Double fold the ends and then roll until the foil is tight against the ribs. Double fold the two short ends to completely seal the ribs in the foil.

Smoke some more. Place the ribs back on the smoker/grill and smoke for an additional 2 hours.

Glaze the ribs. Now it's time to breakout the "2 Old Guys Jacked Up Cherry BBQ Sauce" we made and get to work! Remove ribs from the foil and baste with the glaze. Top, bottom sides give them a good overall coating!

Finish up. Close the lid on your smoker and smoke for an additional 30-60 minutes or until the sauce is set and the ribs are tender.

Remember Low and Slow! 225° on an indirect heat for 3 hrs., wrap in foil for 2 than 1 hr. finishing and roll smoke and indirect throughout!



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## Mexican Street Corn

### Ingredients

6 ears sweet corn  
¼ cup melted butter  
1 Tablespoon salt  
¾ cup mayonnaise  
2 teaspoon chili powder  
1 teaspoon smoked paprika  
¼ tsp cayenne pepper  
Cotija cheese  
1 Lime  
1 bunch fresh cilantro



### INSTRUCTIONS

Preheat your grill to 400-450 degrees F for direct heat grilling.

Husk your corn and remove the silks.

Set the ears of corn on a metal sheet pan.

Brush the melted butter on all sides of the corn and sprinkle on all sides with salt.

In a small bowl, combine the mayo, chili pepper, smoked paprika, cayenne pepper, and lime zest. Set aside with a pastry brush.

Crumble cheese into a small bowl and set aside.

Prepare lime wedges and cilantro and set aside.

Place buttered corn directly on the grill grates. Cook for 8-10 minutes, turning every 2 minutes.

Place the corn back on the sheet pan, brush on all sides with the chili lime mayo.

Sprinkle on all sides with the cotija cheese and serve immediately with lime wedges and cilantro.

### Notes

Can increase to 1/2 teaspoon cayenne pepper if you want more spice.





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## Pollo Sabor

### INGREDIENTS

2 tablespoon white vinegar  
4 cloves garlic minced  
2 teaspoon Kosher salt  
1 teaspoon dried oregano  
1/2 teaspoon ground pepper  
1 large jalapeno peppers seeded and minced very finely  
1/2 Cubano or Anaheim pepper seeded and minced very finely  
2 cups pineapple juice  
2 tablespoons lime juice  
2 tablespoons lemon juice  
2 tablespoons vegetable oil  
4 to 5 lb. frying chicken, spatchcocked or quartered cut up bone in and skin on (4 bone in skin on breasts work great!)



### INSTRUCTIONS

Mix up all the ingredients except for the chicken into a large bowl.  
Whisk well then reserve 1/2 cup of the marinade in a small Tupperware.  
Add the chicken to the bowl and cover with plastic wrap.  
Marinate overnight.  
Grill over indirect medium heat using mesquite for your smoke turning every 10 minutes  
Spoon half the reserved marinade over the chicken while it cooks.  
Cook to an internal temperature (IT) of 155° flip chicken (add some more marinade) and cook to 165° IT before serving.  
Serve with your favorite tortillas, Spanish rice, Borracha beans, your favorite salsa and a few slices of lime!



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## ***Wings with Sweet Heat!***

3lbs Chicken wings cut and separated into drumettes and flats, discarding the tips.

3 tablespoons olive oil

2 tablespoons 2 Old Guys BBQ Sweet Heat BBQ Rub

1 cup Franks Hot sauce

2 tablespoons melted butter

In a large zip top bag, combine your wings, the olive oil, and the sweet rub mix thoroughly until all wings are evenly coated

Place in smoker or grill using indirect heat at 225 °F and use a strong flavored wood for your smoke such as Oak, moquette or hickory since they won't be in the smoke for an extended time.

Smoke until the wings reach the internal temperature of 145° F. This usually takes about an hour to an hour and a half.

Once your wings hit 145° F on the smoker, it's time for the second step: frying in hot oil.

Preheat your favorite cooking oil (I prefer vegetable, canola, or peanut oil) to 375°F in a large, shallow pan. I use my 12-inch cast iron skillet for deep frying, and it works great to retain the heat in the oil. You don't need to deep fry the wings, just fry each side for 2-3 minutes and then flip. Keep frying and flipping until the skin is golden brown and the internal temperature of the wings reads 175°F. You may need to do this step in batches so you don't overcrowd your pan.

To sauce or not to sauce? That's a good question! I love to toss in a mixture of 1 cup Frank's Buffalo sauce with 2 Tablespoons melted butter for the perfect Buffalo wings, but you can also sprinkle a little more of our rub of them and enjoy them dry!



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## Poor Man's Brisket

4 to 5lb Chuck Roast  
3 or 4 tbsp. Extra Virgin Olive Oil  
1 Cup Kosher Salt  
1 Cup Butchers grind black pepper (not table grind!)  
¼ Cup Garlic powder  
¼ Cup Onion powder  
2 tbsp Beef flavored "Better that Bullion" powdered bullion is ok if you must but only if you must!  
1 stick Butter  
1 meat injector, the kind you get at the store with the Cajun butter works great!

Wood chips for the smoke (I'm using oak)

A foil tray and a digital meat thermometer I use a 4 probe Bluetooth model from Inkbird that syncs directly to my phone using their app. You don't need one but believe me you want one of these!



First thing we need to do is melt that stick of butter and mix in 1 tbsp of beef "Better that Bullion" (my choice) or 1 cube of bullion be sure everything is thoroughly mixed then inject the solution into your roast.

Next, thoroughly mix the salt. Pepper, garlic and onion powder in a bowl and set aside. Take out the EVO and smear a good coating of it all over the roast. Don't forget the sides.

Take the other tbsp of Better that Bullion we have and spread a light coating over the top of your roast

Now it's time to grab our seasoning mix and get them on our roast! Be generous and put it on like you were salting your driveway. Depending on the roast you have you may or may not have any seasonings leftover from, the point is don't be bashful! Look at it like this. That's a thick piece of meat your seasoning and we are going to be slicing it thin and our seasoning rub is only on the outside edge of each slice. So, like I said don't be bashful and don't forget the sides! That's one of the biggest mistakes people make when seasoning meat!

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With all of that done, I have my smoker up to temp (225°F) and a wonderful light blue smoke is rolling out of it and its time to put the roast in!

I put one of my temperature probes in it and it's going on a rack with a tray under it so I can catch those wonderful juices that are going to be dripping because I have plans for them as well! I put a little water in the tray as it will help in the overall cooking smoking process

Now, we wait! That is, all we are going to do is keep an eye on our Internal Temp, we want it to hit 165°F before we do anything else! How easy is that! Remember to keep a casual eye on the liquid and drippings in the pan and slowly add water as needed but only use as much as is needed. The idea is not to let them burn up.

Once the roast hits the 165°F IT we are looking for pull it off the grill or your smoker, double wrap with heavy duty aluminum foil sealing it up as tightly as you can and return to the smoker. This time it's going to stay in there till the Internal Temp hits 203°F.

Once the roast is at temp (203°F) take it off the grill or out of the smoker wrap the entire thing in several old towel's and place in a dry empty cooler to let rest for at least 1 hr.

Once the roast has rested unwrap save all the juices and slice! You should slice across the grain of the meat and into slices about the thickness of a standard yellow pencil, yep the same kind you probably used in school!

I keep the juices and after they have cooled skim off the fats and keep all the goodness to use on so many other things! (put a dab on the next burger you do, and you will see what I mean!)



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## ***Bacon Bombs!***

The photo says it all, some assembly is required but no need to write up the recipe!

What you need:

1/2lb bacon fried  
Cherry Tomatoes  
Fresh baby mozzarella balls  
Some balsamic vinegar reduction

How to make a simple balsamic reduction

Place the balsamic vinegar in a small saucepan and cook over medium low heat until the vinegar has reduced to at least half of the original amount (about 30 minutes for 2 cups of vinegar to reduce to 1 cup).

For a concentrated but still liquid thicker glaze type sauce cook it until it's reduced to 1/2 cup (1/4 of the original volume).



As soon as the balsamic reduction reaches the consistency and concentration level that you prefer, remove it from the heat, and let it cool down. Place in container or bottle and use as needed.

Here's an insider's hint, if your grill has a side burner, you may want to think about using it for this. It's going to smell like vinegar!



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# Apricot Serrano BBQ Sauce

A killer homemade barbecue sauce made with of fresh ripe apricots and lots of spices. This sauce is perfect for a summer cook out! It works great with both chicken and pork!

### Ingredients

- 1 medium onion, diced
- 2 cups apricots halved
- 3 cloves garlic, minced
- 2 inches fresh ginger, minced
- 1-2 Serrano peppers, minced (seeds in is hotter)
- 1/4 cup honey
- 1/4 cup ketchup
- 1/4 cup tomato paste
- 2 tablespoons white wine vinegar
- 2 tablespoons olive oil
- 2 cups water
- 1/2-1 teaspoon cayenne pepper
- Salt and pepper



### Directions

- 1) Add oil to a large pot over medium heat. Once hot, add onions, garlic, Serrano, and ginger. Season with a pinch of salt and cook for a few minutes until onion turns translucent.
- 2) Add in apricots and cayenne pepper and black pepper. Cook for another minute until fruit starts to soften.
- 3) Stir in other ingredients and add water last. Stir well to make sure tomato paste is distributed evenly.
- 4) Bring to a simmer and simmer for 10-15 minutes. Let cool slightly and then blend until mostly smooth, but some chunks are fine.
- 5) Return to pot and bring back to a simmer. Let simmer for another 45-50 minutes until the mixture is nice and thick.



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## ***Boneless Boston Butt roast pork***

I am going to be using the rotisserie that came with this “plug and play” grill but if you don't have one use a shallow pan to let the roast braise, you're going to love it!

Here's your shopping list!

- 1 (4- to 5-lb.) boneless tied up Boston butt pork roast
- 2 tbsp. Olive Oil
- Kosher salt
- Fresh cracked black pepper
- Onion powder
- Garlic powder
- Season salt
- Minced garlic



Take that Boston Butt you got rinse it pat it dry and give it a good coating of Olive Oil and making sure you cover the entire thing, that is going to act as a binder for all the other goodness we will be applying.

Next spread a generous coating of both the Kosher salt and cracked pepper, remember spread it like its your driveway in January!

Then give it a light coating of both the onion and garlic powder and an even lighter coating of the season salt.

Lastly that a couple of tablespoons of that minced garlic and slather it all over the roast!

That's it! You're ready to go! Remember, low, slow, use smoke and let it go till it hits an internal temp of 165°F then pull it and let it rest for 15 or 20 minuets before you carve it. I set the temp here about 250°F and used a combination of pecan and cherry pellets for the smoke Enjoy!



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## *Grilling the perfect steak!*

Depending on the steak's you pick out were going to be grilling these up 1 of 2 ways. Why's that you ask? Because at least ass far as steaks go size really does matter! Remember we want to end up with a steak that charred black on the outside and raw in the middle and if the steak you picked is over 1 ½ inches thick that's been known to happen! This is where your meat thermometer is going to come in handy.

First this we are going to do is season our steaks and to do that give them a nice coating of Olive Oil, that's going to act as a binder to hold our seasonings.

Give the entire steak a good coating of the Kosher Salt and fresh cracked pepper then follow that up with a generous dusting of the Weber "Gourmet Burger" seasoning and set aside. This will give the steak a chance to shake off a little of the chill it has from the refrigerator as well as give our seasonings a chance to work their magic!

If your steak is 1 ½ inches thick or thinner, we are going to grill these off over direct heat!



Put a light coating of Olive Oil on your cooking grates and get your grill up to temperature. If its gas set it on HIGH if it's charcoal, you want the coals to be screaming hot! If you can hold the palm of your hand over them for 1 second or longer, they're not hot enough!

Place your steak on the grill and let it sit there for about 2 or 3 minutes then using tongs lift the steak turn it 90° and place it back on the grill without flipping it, let it sear for another 2 minutes then flip the steak.





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Repeat the process letting the new side sear, turning it to let it finish searing then check the internal temp. At this point you are going to continue flipping the steak about every minute or two until it hits its target temperature. (see below) That is going ensure that the surface browns evenly and that our steak is cooked to the degree of doneness you are looking for!

Once you steak is looking glorious and has hit your desired internal temp you are going to take one or 2 of those patties of butter we have place them on your serving plate with about 1/2ts of the minced garlic and a sprig of rosemary across the top. Set your freshly grilled steak directly on top of that and let rest for 5 minutes before serving!

If your steak is over 1 ½ inches thick

The best strategy to ensure meat that's perfectly charred on the outside and cooked to desired doneness in the middle is the reverse sear. You'll cook the steak until it's almost at the desired doneness over indirect heat, then move it over the hotter direct-heat section of the grill for a final quick sear.

First, make sure the indirect-heat section of the grill is around 225°F (use a grill thermometer), add the steak to that cooler part of the grill, and then cover the grill. "When the lid is down, hot air circulates around it, and you can gently warm the meat so that from top to bottom, it's the same temperature and color," You're basically creating an oven for your meat.

Start checking the temperature of the steak after about 15 minutes (the meat will look tan, not browned), and continue checking every 5 minutes, until the internal temperature of the steak is 10-15 degrees below your target temperature (about 120°F for a medium-rare 1 1/2 inch steak). Once the food hits that temperature, it's ready to move to the direct-heat side for a quick sear.

Next, you want to crank up the heat.

For a gas grill, close the lid and turn all the burners to high heat for a few minutes. For a charcoal grill, gather the lit coals into a pile or add half a chimney's worth of fresh lit coals to concentrate the heat.

Move the steak to the direct-heat zone, flipping the steak every minute to ensure that your meat browns evenly all the way around. Take the grilling food off the grill once it hits your target temperature (see below). Let rest for 5 minutes before slicing and/or serving.



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As you can see if you have one a cast iron skillet can be used to sear and finish off the thicker steaks as well, I have mine directly over a bed of screaming hot coals for about 15 minutes before the steak hit it!

Enjoy!

Hit the Desired Doneness Temperature

The internal temperature of the meat will rise another 5 degrees as the meat rests, bringing it to the ideal final doneness you desire.

Rare: 115°–120°F

Medium Rare: 120°–125°F

Medium: 130°–135°F

Medium Well: 140°–145°F

Well Done: 150°F and above



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## ***Wisconsin soul food! Beer Brats!***

Let's start with the Onions and Bell Peppers!

Core and remove the seeds from the pepper, take the "skin" off the onion and slice into somewhere around ½ inch wide strips and place in pan. Add the garlic and butter.

Once you have done that add the Pilsner beer (enough to cover bratwurst) and bring to a low simmer. Your grill should be set for direct cooking over the coals and you want a nice medium to medium high heat.



The trick to all of this is we are going to alternate the Brats between liquid goodness we have going on in the pot and our grill allowing all the flavors of both to meld with our sausages! A few minutes in the brew then a few on the grill until all the onions and peppers are cooked and our Brat has a wonderful even crisp to its skin

Once you have put them back on the grill for the last time strain the fluid from the onions and peppers add your favorite condiments a fresh roll and you're good to go!



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# Quick Pickled Onions

Add a zesty bite to sandwiches, burgers, salads, and more with this simple recipe that will give us about a cup of pickled onions once we're done!

This recipe should make about 1/2 pound in a 1 cup jar  
And it should only take about 30 minutes to prep and about 15 minutes or so more to cool and pickle.

## Ingredients

1/4 cup water  
1/4 cup Red wine vinegar  
3 tablespoons sugar  
1/4 teaspoon coarse kosher salt  
1/2 pound of sliced or chopped Bermuda onion.



## Method

- 1) Pour everything except the onions into a non-reactive pan.
- 2) Bring to a boil. Stir until all the sugar and salt are dissolved. Turn off the heat and add the onions.
- 3) Let it cool and you can start using them within 15 minutes.
- 4) Refrigerate the pickled red onions until ready to add to sandwiches, burgers, salads, or other dishes.



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### ***Chili Verde De La Abuela (Grandma's Chili Verde)***

#### Ingredients

2 pounds tomatillos  
5 garlic cloves, not peeled  
2 jalapenos, seeds and ribs removed, chopped  
2 Anaheim or Poblano chili seeds and ribs removed, chopped  
1 bunch cilantro leaves, cleaned and chopped  
3 1/2 to 4 pounds pork shoulder (also called pork butt), trimmed of excess fat and cut into 1 to 2-inch cubes  
Kosher Salt  
Freshly ground black pepper  
Olive oil  
2 yellow onions  
3 garlic cloves, peeled and finely chopped  
2 Tbsp of chopped fresh oregano or 1 Tbsp of dried oregano  
2 1/2 cups chicken stock  
Pinch of ground cloves



Start off by removing the papery husks from tomatillos and rinse well.

Cut in half and place cut side down, along with 5 unpeeled garlic cloves, on a foil-lined baking sheet.

Place under a broiler for about 5-7 minutes to lightly blacken the skin. Remove from oven, let cool enough to handle. They can be hot, so be careful.

For additional flavoring were going to add a couple Anaheim or if you prefer poblano chilis to our dish. You can either use canned green chilis but as a rule I roast fresh chilies over a gas flame or under the broiler until blackened all around. Let cool in a bag, then remove the skin, seeds, and stem.



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Place tomatillos, skins included, into blender. Remove the now roasted garlic cloves from their skins, add them to the blender. Add chopped Jalapeño peppers, the other chilies and cilantro to the blender. Pulse until all ingredients are finely chopped and mixed

Season the pork cubes generously with salt and pepper, remember, spread that stuff like it's your driveway in December. Heat olive oil in a large, heavy-bottomed skillet over medium high heat and brown pork chunks well on all sides. We're not cooking it through but we do want a nice even brown on all sides.

Work in batches so that the pork is not crowded in the pan and has a better chance to brown well. Using a slotted spoon or tongs, lift pork out of pan and place in bowl, set aside.

Pour off excess fat, anything beyond a tablespoon, Dice up the onions and garlic and place in the same skillet and cook, stirring occasionally until limp, about 5 minutes.

If your skillet is large enough to cook the entire batch of chile verde, with the sauce and meat, then add the pork back to the pan. If not, get a large soup pot and add the onion mixture and the pork to it.

Next add the oregano and the tomatillo Chile Verde sauce to the pork and onions. Add the chicken stock (enough to cover the meat), a pinch of ground cloves and a little salt and pepper. (Not too much as the Chile Verde will continue to cook down and concentrate a bit.)

Bring everything to a boil and reduce to a slight simmer. Cook for 2-3 hours uncovered or until the pork is fork tender.

Adjust the seasoning to taste with salt and pepper. Serve with Spanish rice and warmed flour tortillas or freshly made corn tortillas.



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### *Grandpa's Cold Pack Pickled Peppers!*

You will fall off your chair when you read this recipe and see just how easy it is to pickle peppers at home. No need to can, just pour the brine over the prepared peppers and stick them in the fridge. The best part? They last for months.

I love all things pickles and mild pickled peppers top my list. They are excellent on sandwiches, including hot grilled ham and cheese, perfect for salads, and I'd be a fibbing if I said I didn't eat

them straight out of the jar late at night. They are delicious. These are a bit lighter in color than their store-bought counterpart, but all that means is there's no preservatives or dyes added. Just plain old all-natural peppers in a simple brine.



Select firm fresh peppers of any type. Do not use limp or soft peppers or peppers that have bad spots on them.

Wash peppers thoroughly to remove any dirt. Cut into chunks, rings, strips or leave whole. If you leave whole cut the stem and the tip off to let the pickle mixture flow through. If you are using a HOT pepper and want the pepper to remain HOT leave the seeds in the pepper.

***Always wear gloves*** when handling hot peppers as the juice may burn your hands.

Wash the peppers and set to the side.



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Place the jars, rings and lids in the dishwasher and run through a regular cycle. If you do not have a dishwasher, place the jars in a large pot of water and bring to a boil. Continue boiling for 10 minutes to sterilize the jars. Turn the heat off, remove the jars with the jar grabber and place the jars on a towel on the counter to cool.

Once the jars have cooled pack the fresh peppers into the jars

Pack as many peppers as you can into the jars. Continue packing all the peppers you have into the jars in this step.

Place the jar funnel on top of a jar and dry ingredients to the top then cover with the vinegar.

Cut peppers in half, lengthwise, remove seeds and membrane  
Stuff as many as possible into quart jars  
Once jar is full

### **Add to each jar**

2 teaspoons minced garlic  
3 tsp sugar or 3 packets of Splenda or Sweet n Low can be used as well  
1 teaspoon alum  
1 teaspoon kosher salt  
1 teaspoon dill weed fresh or ground  
3 drops of favorite hot sauce if desired  
white vinegar to top of jar

As a guideline, fill the jars just to the threads. Work quickly and fill each jar with the liquid. Wipe the rims of each jar with the wet cloth, place a lid on top of the jar and then the ring and tighten down tightly.

***Shake well and store refrigerated for 10 weeks then enjoy!***





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### \$\$\$ Million Dollar Bacon \$\$\$

1/3 cup kosher salt  
3 tablespoons freshly ground black pepper or cracked black peppercorns  
2 teaspoons pink curing salt, such as Prague Powder #1  
1/3 cup dark brown sugar  
2oz Jack Daniel's  
2oz Pure Maple Syrup  
1, 5lb trimmed pork belly

**Step 1:** Place the salt, pepper, and pink salt in a mixing bowl and mix well (I use a cake cutter). Mix in the sugar and brown sugar then cut in the Jack and the maple syrup



**Step 2:** Place the pork belly on a rimmed baking sheet. (I score the fat cap so the cure will work in better) Sprinkle half of the cure on top and rub it into the belly. Flip it over and sprinkle the remaining cure on the bottom and rub it in. Place the belly (plus any excess cure) in a large, sturdy, resealable plastic bag in a foil pan or roasting pan on the bottom shelf of your refrigerator.

**Step 3:** Let the belly cure for 5 days, turning it over each day to redistribute the liquid that will accumulate.

**Step 4:** Drain the pork belly in a colander and rinse well with cold water. I usually soak mine in fresh water for 10 or 15 minutes after I rinse it. Blot it dry with paper towels. Place the belly on a wire rack over a rimmed baking sheet in the refrigerator or in a cool place in front of a fan (the goal is to create good airflow) and let it dry until the surface feels papery and tacky, at least 4 hours, I let mine go overnight.



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**Step 5:** Before going into the smoker I sprinkle a generous coating of fresh cracked black pepper and mist it with a concoction of maple syrup and Jack Daniels. I also use that mixture to spritz the belly a few times while its smoking. (I have also been know to keep a little of that mixture for me as well!)

**Step 6:** Preheat your smoker to 175 degrees F. Add hickory, apple, or cherry chips or chunks to the coals. Apple is my go-to wood. I also use apple cider instead of water in my pan and if more is needed, I add frozen cider balls to it rather that water if needed. Lay the pork belly directly on the grill grate. Smoke the pork belly until bronzed with wood smoke and firm, 2 to 3 hours. The internal temperature should reach IT of 150°. (Insert an instant-read thermometer probe through the side of the bacon at one end.)

**Step 7:** Transfer the bacon to a wire rack over a baking sheet and let it cool to room temperature. Tightly wrap it in plastic wrap and refrigerate overnight.

**Step 8:** Slice and cook (grill, panfry, or my favorite bake in the oven) and serve. BOOM!



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### **SMOKED SKILLET APPLE BOURBON CRISP**

#### **FILLING:**

3 lb. Apples, Granny Smith or Honey Crisp, Peeled, and Thinly Sliced into Wedges  
1/2 cup Brown Sugar, Firmly Packed  
1/4 cup Honey or Agave Syrup  
2-1/2 Tbsp. Bourbon  
1 Tbsp. Lemon Juice, Fresh preferably  
1-1/2 tsp. Cinnamon,  
Ground 1 tsp. Vanilla  
1 pinch Salt

#### **TOPPING:**

1 cup Brown Sugar, Firmly Packed  
1/2 cup Flour  
1/2 cup Old-Fashioned Oats  
1/4 cup Walnuts  
1-1/2 tsp. Cinnamon, Ground  
1 stick (8 Tbsp.) Salted Butter, Chilled  
and Cut into 1/2 Inch Cubes



#### **PREPARATION:**

Generously butter the inside of a well-seasoned 12-inch cast iron skillet and set aside.

#### **For the Topping:**

In the bowl of a food processor, combine the brown sugar, flour, oats, walnuts, cinnamon, and butter. Pulse until the mixture is crumbly and still clumpy and set aside.

#### **For the Filling:**

In a large mixing bowl combine the apples, brown sugar, honey, bourbon, lemon juice, cinnamon, vanilla, and salt.  
Stir gently to combine.

Pour the fruit mixture into the buttered skillet. \* Drop the topping evenly over the fruit.

When ready to cook, fire up the smoker and get the temperature to 350° F. Preheat with lid closed for 10 to 15 minutes.

Use one small chunk of maple wood (or other mild wood like apple)



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Smoke the apple crisp for about 15 minutes then remove smoke and continue cooking for 45 minutes or until the topping is golden brown and the fruit is hot and bubbling.

Let cool for at least 30 minutes.

Serve by itself or my favorite, with a scoop of vanilla ice cream!



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## Grandpa's Jalapeno Caribbean Corn Bread

*Serves Eight*

- 1 cup all-purpose flour
- 1 cup cornmeal
- 2 tablespoons baking powder
- 1 teaspoon salt
- 1/2 pound (2 sticks) unsalted butter - at room temperature
- 3/4 cup sugar
- 4 eggs
- 1 1/2 cup canned cream-style corn
- 1/2 cup crushed pineapple - drained
- 4 Med size Jalapeno peppers de-seeded, deveined, julienned then finely diced
- 1 cup shredded Monterey Jack or white cheddar cheese

Preheat oven to 325°F

Butter and flour 9-inch square glass cake pan. (You can use a metal cake pan, but the old-fashioned glass Pyrex pans work best.)

In a medium bowl whisk together the flour, corn meal, baking powder and salt. Set aside.

Use a mixer to cream butter and sugar - while mixer is running, add eggs one at a time, beating well after each addition. Add the corn, pineapple, jalapeno's and cheese and mix to blend. On low speed, add the dry ingredients and mix until blended well.

Pour the batter into the prepared pan and bake until a tester stuck in the center comes out clean, about one hour to an hour and fifteen minutes. Do not undercook the cornbread. It should be golden brown on the top when done.

The mixture can possibly bubble over the cake pan you are using so you may want to place it on a tray while baking in case this happens.



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## 2 Old Guy's Old School BBQ Sauce

### Ingredients

- 1 cup Heinz ketchup
- 6 tablespoons Worcestershire sauce
- 4 tablespoons butter
- 3 tablespoons distilled white vinegar
- 1 tablespoon prepared yellow mustard
- 3 tablespoons yellow onions, finely minced
- 4 teaspoons hickory liquid smoke
- 1/4 teaspoon Tabasco sauce
- 1/2 cup brown sugar
- 1 tablespoon granulated sugar
- 1 teaspoon table salt



Blend all ingredients in a nonreactive pan bring to a boil then reduce heat and simmer till sauce reaches desired thickness. Once you've done that bottle it on up and keep it in the refrigerator, it should last for a week to 10 days! Enjoy!



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## Bacon Jam

### Ingredients

- 2 pounds bacon, cut into 1-inch pieces (not that Oscar Myer stuff get some real thick cut bacon from the store!)
- 1/2 cup bacon drippings
- 2 large yellow onions, cut into very thin slivers
- 1/2 cup brown sugar
- 1/4 cup garlic, minced
- 1 teaspoon ground cayenne pepper
- 1/2 teaspoon ground cinnamon
  
- 1/2 teaspoon ground nutmeg
- 1 cup Jack Daniel's
- 1 cup brewed coffee
- 1/2 cup sherry vinegar
- 1/2 cup maple syrup
- 3/4 cup ketchup



### Directions

1. Cook and stir bacon in a large saucepan over medium-high heat until bacon starts to brown, about 10 minutes; drain grease, retaining 1/4 of the drippings. Stir onions into bacon and drippings; cook and stir until soft, about 10 minutes. Stir in brown sugar; cook until onions are sticky and browned, about 5 more minutes. Mix in garlic, cayenne pepper, cinnamon, and nutmeg. Cook and stir until garlic is soft, about 5 minutes.
2. Mix in bourbon whiskey, coffee, sherry vinegar, and maple syrup. Bring to a boil, reduce heat to low, and cook until the bacon jam is thickened but not completely dry, stirring occasionally to prevent burning, about 35 minutes. Mix in ketchup and cook 5 more minutes.
3. Remove from heat, let the bacon jam cool, and pulse in a food processor to a slightly chunky, spreadable consistency. Bacon jam will store in the refrigerator, covered, up to 2 weeks.

Enjoy!



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## Thanksgiving Turkey!

When it comes to cooking up the big bird, I'm not afraid to tell you I am very much a traditionalist! As much as I like Cajun seasonings, and all the different rubs you can use there is something about a traditional turkey that just can't be beat! So, let me tell you how I'm doing up ours.

When it's time to cook the bird, I'm going to start it off in the smoker and let it go for about 3 hours then I am going to pull it and finish it in the oven! Why you ask? A little bit of smoke can go a long way when it comes to poultry and a crispy skin is a must!

I am going to start with about a 13lb bird and I'm going to brine it. Brining the turkey helps to tenderize the meat introduce a little seasoning and keep your bird moist all at the same time.

The night before you're ready to cook, submerge your bird (breast down) in the brine. If your bird is especially large or small (remember the one I am doing up is 13 pounds), you can adjust the recipe, but keep the water to salt ratio at a 1-1.

The turkey should ideally brine for 1 hour per pound of meat.

A simple brine recipe I use is:

2-gallons of ice water

2-cups kosher salt

2-tablespoon crushed rosemary

2-tablespoons crushed sage

2-tablespoons dried thyme

2/4-bay leaves

1-tablespoon dried savory

1-tablespoon mustard seed

Take all these ingredients and put them in a clean pot or container, place your turkey inside and let sit in your fridge for the evening before cooking. Afterwards you can dry your turkey and add some rub to and under the skin. Or just cook it as is. I am going to hit ours up with a little poultry seasoning, some Kosher salt and some fresh cracked black pepper and I will be basting it with butter throughout the cook! Like I said, traditionalist!

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Keep your smoker between 225 – 250°F, but if it dips higher or lower it's not a huge deal. Just make sure it doesn't stay that way for too long.

I am going to smoke ours for 3 hours at this temperature that will let the bird pick up all the smoke flavoring I want it to have then it going into a preheated oven set at 325° to finish off and I will baste it off with butter about every 30 min until it hits an internal temp of 165° once that's done let it rest for 20 to 30 min before carving. That will give you time to make the gravy!

Remember! No matter which exact method or temperature you cook at, your bird must reach an internal temperature of 165°F at its thickest point.



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### Roasted and smoked stuffed peppers!

Their huge, delicious and I'm making a whole tray full of them so there will be plenty to go around!

Here's what you're going to need!

- 6 large green bell peppers
- 2lbs ground chuck
- 1lb ground pork
- 1 ½ cups cooked rice (your call brown or white will work)
- 4 cloves fresh minced garlic
- 1 egg
- 1 yellow onion
- A couple of large fresh basil leaves
- 2tsp Kosher salt
- 1tbls fresh cracked black pepper
- 1tbls Italian seasoning



2qts of your favorite red tomato sauce, I used what I made last night but 2 jars of your favorite store bought will work as well.

Here's what you're going to do!

First off get the peppers carefully cut the top off then core, de-seed and removing the white membrane. Once you have done that place the peppers on a large pot of boiling water and parboil for about 6 or 7 minutes. We're not cooking them through we simply want to get them ready for our cook! Once the time is up take them out of the water and blot them dry. We don't want to over cook them

I find it easier to start with the meats to put the ground chuck and the ground pork in a bowl, wash your hands if you haven't already and get to it! The best way to mix this is with your hands so get ready to get messy!

Once you have the beef and the pork blended give the basil a fine chop and start blending all the seasonings and the spices into the mixture adding 1 cup of the tomato sauce as you are doing it.



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I have about a 9X13 pan that I use and I'm going to put a little of the tomato sauce on the bottom of the pan then it's time to stuff the peppers!

Carefully fill each pepper to the top then keep on going! Place them in the tray then pour about ½ of the remaining sauce you have over them. Put the remain sauce in a small saucepan and set safely aside. We're will be topping off the pepper with this once everything is done!

After that its off to the smoker it goes! I'm actually going to be starting off @ 225° because I'm smoking these and I am going to keep my temp there until I get an internal temp of about 150° then I'm cranking the heat up to about 350° until I get an internal temp of 165°. The reason for that is I want to crisp up the top.

Once They hit 165° pull them off the heat and let them rest for a few minutes top with the sauce we set aside and dig it!