



2 Old Guys BBQ

The Art of cooking with Fire!

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Dana's Amazing Potato Casserole!

Ingredients

4 large potatoes, peeled and sliced
8 slices bacon, chopped
1 tablespoon butter
1 large onion, sliced thinly
1/4 cup white wine
2 tablespoons creme fresh
1lb round of Brie cheese
2 cloves of minced garlic
salt and ground black pepper to taste



Directions

Bring a large pot of salted water to a boil over high heat. Add the potatoes, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Fire up your smoker or set your grill up for indirect cooking don't be afraid to run this on the warmer side, if you were going to be doing it quick and dirty in an oven you would preheat it and set it at 425° F.

Grease an 8-inch square baking dish.

Stir-fry bacon in a skillet over medium high heat for about 5 minutes. Remove bacon; pour off bacon fat. In the same skillet, melt the butter, add onions, garlic and cook and while stirring until the onions are translucent, about 5 minutes. Return the bacon to the pan, add the wine, and simmer until most of the wine has evaporated. Remove from heat and deglaze the pan.

Place 1/2 of the potatoes into the prepared dish; then spread 1/2 of the bacon mixture over the potatoes once that's done spread the creme fresh over them.

Leaving the rind on the Brie slice the wheel in half leaving you with 2 thinner wheels of Brie. Cut one it into even strips, and layer evenly over the casserole.

Layer in the remaining potatoes, spread the remainder of the bacon mixture and the rest of your crème fresh. Slice the 2nd piece of Brie you have into 2 equal 1/2 moon shaped pieces and place on top of the casserole rind side up.
Into the smoker (or oven) it goes until the cheese is melted and a bit brown.

Once that's done dig in and enjoy!



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Bacon Wrapped Poppers!

You're going to need

6 whole jalapenos
8 oz cream cheese
8 oz medium cheddar cheese
1 Tablespoon 2 Old Guys Sweet/Heat
BBQ Rub (optional) that recipe is on the
website too!
12 slices bacon

How to prep and cook

Preheat your grill to 375-400 degrees F using two zone heat. That means one zone of your grill has the fire directly under the grates and the other does not.



In a bowl, combine the cream cheese and cheddar cheese. Set that aside for now, we'll be back to it shortly.

Prepare the jalapenos by slicing the jalapenos in half. If you don't mind having a little of the stem left, you can scrape the seeds and ribs out with a spoon at this point. If you prefer being able to eat the whole popper with no stem, cut the tops off the popper before using the spoon to scrape out the jalapeno.

Spread about 1 Tablespoon of the cream cheese and cheddar filling into each jalapeno half.

Wrap each stuffed jalapeno in a half of a slice of bacon. Tuck the ends of the bacon under or use a toothpick so they don't fall apart while grilling.

Sprinkle the tops of the poppers with the homemade BBQ Rub seasoning, if desired.

Put the poppers on the indirect heat side of your grill and allow them to cook with the lid closed for 20-25 minutes. Once the poppers are cooked through and most of the fat rendered from the bacon, move them over to the direct heat side of your grill for 2-3 minutes to crisp the bacon to your liking and serve hot.



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Grilled Chili Lime Shrimp!

Ingredients

1-pound Colossal Shrimp (10 to 15 count) no shells, veins removed

Chili Lime Shrimp Seasoning

2 Tablespoons olive oil

juice of 1 lime

1 teaspoon salt

1 teaspoon chili powder

½ teaspoon black pepper

½ teaspoon garlic powder

½ teaspoon onion powder

¼ teaspoon cumin

¼ teaspoon chipotle chili powder

Now you are going to do it!

Mix all ingredients for the shrimp seasoning in a small container.

Place the shrimp in a large bowl.

Toss with the shrimp seasoning to make sure each shrimp is evenly coated with the seasoning.



If you really want to get crazy grab a couple more shrimp and season them with melted butter and Cajun seasoning, put them on a skewer with a couple a baby bella's and grill them on up as well!

Preheat your grill to 450 degrees F.

Place your seasoned shrimp directly on the grill grates. Grill the shrimp for 2-3 minutes per side (4-6 minutes total) or until they are pink and opaque throughout.

Promptly remove the shrimp from the grill. Serve the Chili Lime ones with lime wedges. And the Cajun ones are ready to go as the are!

The key to it all is breaking it down into manageable bites! Cook the pulled pork in advance so all you will need to do is warm it up, have the jalapeno poppers prepped and ready to hit the grill the night before and have all of your spices pulled and ready so when its time to do the shrimp all you have to do is season and grill.



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Smoked Hummus

What you are going to need!

- 1 head garlic
- 3/4 cup plus 1 teaspoon olive oil, plus more for drizzling
- Three 14-ounce cans chickpeas, drained and rinsed
- 3 lemons, sliced in half
- 1 cup tahini
- 1 tablespoon kosher salt
- 1/4 teaspoon ground cumin
- 1 1/2 cups water
- 2 tablespoons chopped jarred roasted red pepper
- 1/2 teaspoon paprika
- 1 tablespoon fresh chopped parsley, optional



How you are going to do it!

Set up a smoke box or foil pan with 1 cup of wood chips. Place under the grill grates of a gas grill on top of a burner. Preheat the grill to 300 degrees F with the direct heat under the pan with the wood chips.

Slice a little off the top of the head of garlic to expose the top of the cloves. Drizzle the cloves with 1 teaspoon of the olive oil and wrap it in foil. Place the chickpeas into a colander that is entirely metal.

Place both the chickpeas and garlic on the cool side of the grill. Close the grill and let the chickpeas smoke for 30 minutes and the garlic cook for 1 hour, until the cloves are soft. Remove the chickpeas and let cool while the garlic finishes cooking.

About 10 minutes before the garlic is done, place the lemon halves, cut-side down, on the grill over direct heat and grill until slightly charred and grill marked, 8 to 10 minutes. Let cool and then squeeze the juice from the lemons through a strainer into a bowl.

When the garlic is done, let cool for about 10 minutes and then unwrap from the foil and squeeze the garlic head over a small bowl to remove the softened cloves.

Combine the cooled, smoked chickpeas, roasted garlic, tahini, salt, cumin, juice from the grilled lemons and water in a food processor. Blend for 2 minutes, and then drizzle in the remaining 3/4 cup olive oil. Continue to blend until completely smooth, 3 to 4 minutes. If the hummus is too thick, add some more water to achieve desired consistency.

Transfer the hummus to serving bowl and garnish with chopped roasted red peppers, paprika, parsley if using and a drizzle of olive oil. Serve with a pita or seasoned pita chips on the side.



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How to make BBQ sauce!

When making homemade BBQ sauce, your best bet is to remember these 4 key elements: fresh ingredients, store bought ingredients, sweetness, and acidity. For every one of my favorite sauces, I combine fresh ingredients (in the recipe below, it's the jalapenos), store bought ingredients (ketchup as the base), sweetness (apple juice) and acidity (apple cider vinegar).

In every BBQ sauce recipe, you make, shoot for those 4 key elements and from there you can play around and make it your own. Maybe you swap the ketchup for some store-bought BBQ sauce, the fresh ingredient could be peach puree, the acidity could be from some balsamic vinegar, and the sweetness from honey.

Boom, that's a new BBQ sauce recipe right there!

See how easy it is to make BBQ sauce! Here is a great recipe to start you off with, don't be afraid to play with it and make it your own! Were all on lockdown anyway, what else do you have to do! Enjoy!

Apple Jalapeno BBQ Sauce

What you are going to need!

- 1 1/2 cups ketchup
- 1 cup apple juice
- 1/3 cup apple cider vinegar
- 1/4 cup brown sugar
- 2 tablespoons molasses
- 1 tablespoon black pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon celery salt
- 1 teaspoon ground coriander
- 1 medium jalapeno finely diced (seeds removed if you want mild sauce)





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How you are going to do it!

In a medium saucepan, combine all ingredients and whisk to combine. Cook over medium heat until the mixture comes to a boil, then reduce the heat and simmer for 25 minutes.

Transfer to a lidded jar and chill in the refrigerator overnight before using. Will last 2 weeks in the fridge if stored in an airtight container.

Note: The spice level in this recipe is easily adjustable. If you like it spicy, you can dice the whole jalapeno (seeds and everything) and if you like it more on the mild side, remove the seeds and white ribs inside the pepper before dicing. Like I said, play around with it and make it your own!



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Smoked baked beans.



Here's what you need!

- 1 110oz can of baked beans
- ¼ cup dry mustard
- 2 chopped onions
- 1 whole garlic clove minced
- ¼ cup fresh cracked pepper
- 10 oz Jersey Jim's BBQ Sauce (or the sauce of your choice if you don't have Jims!)
- ¼ cup favorite spice rub (2 Old Guys Original is great for this)
- ¼ cup garlic powder
- 2 lbs thick cut bacon
- 3 oz drizzled molasses

How you're going to do it!

Drain liquid from baked beans. Add dry mustard, chopped onions, garlic clove (minced), fresh cracked pepper, BBQ Sauce, spice rub, garlic powder and mix well. Add 2 lbs. thick cut bacon in 1.5-inch strips to cover mixture, top with drizzled molasses and sprinkle more spice rub on top of that and put it in the smoker running at 225. 4 hours later some of the best baked beans you will ever eat.



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Pork Belly Burnt Ends

What you are going to need!

- 1 whole pork belly, 8-10 pounds
- 3/4 cup brown sugar
- 1/4 cup paprika
- 3 tablespoons salt
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 2 teaspoons black pepper

How you are going to do it!

1. Preheat your smoker to 275°F.
2. Slice the pork belly into 1 1/2-inch cubes.
3. Combine the brown sugar, paprika, salt, chili powder, garlic powder, onion powder and black pepper, mixing to break up any lumps. Generously spread the mixture over the pork belly cubes, make sure all sides are equally seasoned.
4. Place the pork belly cubes in your smoker and let it do its thing for 2 hours.
5. Transfer the pork belly cubes onto a large aluminum drip pan and cover with aluminum foil. Place the pan into your smoker for another 2 hours.
6. Combine all ingredients for the Sweet & Sticky Barbecue Sauce into a saucepan and bring to a simmer for 10 minutes.



What you need for the Sweet & Sticky Barbecue Sauce

- 1 cup ketchup
- 1/2 cup brown sugar
- 1/4 cup apple juice
- 1/4 cup honey
- 2 tablespoons apple cider vinegar
- 1 teaspoon salt
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper



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7. Uncover the aluminum pan and drain all liquid. Pour the Sweet & Sticky Barbecue Sauce over the pork belly burnt ends and mix until all cubes are evenly coated.
8. Place the pan back into the smoker and open the air vents to raise the temperature of the smoker to 350°F. Cook for an additional 10-15 minutes.
9. Remove the pan from your smoker and let rest at room temperature for 20 minutes before serving.



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The Old Guys Mumbo Sauce

(This stuff is amazing; you're going to end up using this on everything!)

What you are going to need:

- 1 (6 ounce) can tomato paste
- 2/3 cup ketchup
- 2/3 cup brown sugar
- 1 cup pineapple juice,
- 1 cup distilled white vinegar
- 1 lemon, juiced (1/4 cup)
- 1/4 cup honey
- 3 tablespoons soy sauce
- 1 1/2 tablespoons freshly grated ginger
- 1 teaspoon cayenne pepper
- 4 cloves smoked garlic

How you're going to make it:

I wanted a thicker sauce so for my pineapple juice I ran a cup of crushed pineapple through the blender until smooth. If you want a thinner sauce use pineapple juice. Add the ginger and smoked garlic blending until smooth.

Add all the ingredients into a saucepan and bring to a slow boil while stirring. Turn the heat down and simmer for about 10 minutes to let everything get happy. Stir occasionally until sauce has thickened slightly.

Note: Don't worry if you don't have smoked garlic use what you have. After cooking let cool and if you like work the sauce through a strainer with a spoon to remove solids.

You can store this sauce in anything you like. This goes well in a squeeze bottle. This sauce will get even better in a day or so...





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Poor Mans Brisket! (AKA Chuck Roast!)

It just doesn't get any easier than this and Oh My is it good!

What you are going to need!

1, 3 to 4lb chuck roast. I like to get the thickest one I can find!

Kosher salt

Fresh cracked Black Pepper

Granulated Garlic

Onion Powder

Beef Broth

How you are going to do it!

First, we are going to lightly coat out Chucky with a little Extra Virgin Olive Oil. A light smearing is all we need its only going to act as a binder to help keep our seasonings on the roast.

Next mix equal amounts of the Kosher salt, pepper, garlic and onion powder and apply generously to all sides of the roast.

Place the seasoned roast on a rack into the smoker running at 225° and let it go until it hits an internal temp of 170°.

Move roast to a close-fitting foil tray add a little of the Beef Broth, cover and seal with foil and return to the smoker until it hits an internal temp of 205°. Once it has done that its into the cooler it goes to rest for a solid 2 hrs. before slicing! It's easy to do, looks good, tastes great!





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Smoked and braised beef shanks

What you are going to need!

1 lb beef shank (2 slices, each about 1 1/2-inch thick)
kosher salt
1 tablespoon olive oil
1 small onion, diced
1 medium carrot, diced
1 small leek, sliced fine (white part only)
1 garlic clove, minced
ground black pepper
1/2 cup red wine
1/2 cup beef broth
2 sprigs rosemary
2 sprigs thyme



How you are going to do it

Preheat your smoker to 350°F.

Sprinkle beef with salt on both sides. Heat oil in a smoker safe skillet until it shimmers. Add beef and brown well on both sides.

Turn beef on its edge and move to sides of skillet. Add onion, carrot, leek, and garlic. Sauté briefly, until onions and leeks start to go limp. Add pepper, wine, and broth. Scrape bottom of pot to dissolve any accumulated fond. Lay beef back down on top of vegetables and lay rosemary and thyme across the beef.

Transfer to smoker. Braise in smoker 2 hours basting with the juices every 20 min. We served it with scalloped potatoes and a Caesar salad.



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Cowboy Candy! AKA Candied Jalapenos!

Once you have tried them, you are hooked! These things are quick easy, go with everything that's BBQ, you control the heat level and most importantly taste amazing!

What you are going to need!

10 to 12 jalapenos, sliced into rings or ribbons
1 ½ cups water
1 cup white sugar
½ cup white vinegar
1 teaspoon salt
½ teaspoon celery seeds



How you are going to do it!

Wearing food safe gloves wash and slice, de-seed, and de-vein your jalapenos. The seeds and white veins hold the heat of the peppers, by removing them you will end up with a much milder jalapeno

Combine all ingredients in a saucepan over medium heat and bring to a boil.

Once the liquid is boiling, reduce the heat to low and simmer for 10-15 minutes.

Remove the saucepan from the heat and set aside to cool.

Store and enjoy. Once cooled, transfer to a lidded glass jar or container. These candied jalapenos can be stored in a sealed glass container in the refrigerator for up to 4 weeks. How easy is that!



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Smoked Prime Rib!

Slathered in an herb infused compound butter and slow smoked to perfection, this prime rib recipe is by far my favorite. I am telling you than once you do up a roast like this it will be your favorite too!

What you are going to need!

1 8-10 pound bone-in prime rib roast
coarse salt and pepper

Garlic Herb Butter

16 oz softened butter
8 cloves garlic (minced)
2 sprigs rosemary (finely minced)
2 sprigs thyme (finely minced)
2 teaspoons salt
2 teaspoons black pepper



We are going to start off by incasing a beautiful 10 lb. roast in butter that's been compounded with garlic, Salt Fresh Crushed Black Peppercorns along with some fresh Rosemary and Thyme.

Then is going onto a rack on a backing sheet so I catch all that goodness that will be dripping off the roast while it cooks. Were going to strain that and use it later!

Low and slow is how its going to smoke! I'm going to be running the smoker at 225° and we like ours a nice Med. Rare so once it hits an internal temp of 120° I'm going to crank up the heat to at least 400° to finish it off and pull it once it gets to and internal temp of 130° then it will sit and rest for about 20 min. It will finish cooking during that rest time. Once it's finished resting it should be at an IT of 135° and the perfect "Medium Rare" I am looking for!



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Grilled Chili Lime Shrimp and Bourbon Pineapple kabobs!

What you are going to need!

1lb of 16 to 21 count shrimp
2 tbs EVO
2 Old Guys Chili Lime seasoning
1 fresh Pineapple
Brown Sugar
1 shot of your favorite bourbon



Take 1lb of 16 to 21 count shrimp add in 2 tbs EVO and 1 1/2TBS of our 2 Old Guys Chili Lime seasoning, mix will then toss on a screaming hot grill! Keep an eye on them and turn the often they will cook up quickly!

As for the Pineapple that come nice sized chunks toss them around in some Brown Sugar along with about 1 shot of your favorite bourbon, let that sit for at least 1 hr. then toss them on that same screaming hot grill, let them heat through and sear and enjoy!

Quick, easy and oh so good!



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Candied Bacon Roses!

All you do is lay a stripe of brown sugar followed up with a good dose of our Original rub.

Roll them up to look like roses hold them together with a couple of toothpicks.

Once you have done that put them on a rack and bake them at 400° for about 30 min.

I ran down to the local Hobby Lobby and grabbed a bunch of fake roses to use, and the rest is history!

