

BBQ RECIPES

DAVID OWENS



SMOKED BRISKET



- **PREPARE THE MEAT**
 - WASH BRISKET AND PAT DRY
 - LIGHTLY BASTE WITH A MUSTARD BINDER
 - APPLY YOUR FAVORITE RUB
 - FOR BRISKET, I PREFER RUBS THAT HAVE A HIGHER CONTENT OF PEPPER
 - LET SIT AT ROOM TEMP FOR AT LEAST 1 HOUR
 - YOU CAN LET SIT LONGER. THE CLOSER TO ROOM TEMPERATURE THE BETTER BEFORE GOING ON THE SMOKER.
- **NOTE AND/OR MARK GRAIN DIRECTION**
- **FIRE UP SMOKER**
 - USE HICKORY OR MESQUITE WOOD
 - MY PREFERENCE IS HICKORY FOR BRISKET
- **SMOKE 1.5 HOURS PER POUND AT 235-250 DEGREES**
- **SPRAY APPLE JUICE IN MEAT EVERY 2-3 HOURS**
- **HOW TO TELL WHEN DONE?**
 - TEMP GETS TO 195-205
 - I PREFER CLOSER TO 205
 - INSERT THERMOMETER. IF NO RESISTANCE, THEN BRISKET IS DONE
- **LET BRISKET REST 15-30 MINUTES BEFORE SLICING**
- **OPTIONAL: WRAP BRISKET IN FOIL AND LET REST FOR 1-2 HOURS. THIS WILL ADD MORE MOISTURE.**
- **SLICE AGAINST GRAIN AND SERVE**

People go on BBQ road trips. Nobody ever goes on a spaghetti road trip!

PORK SHOULDER (PULLED PORK)



- **PREPARE THE MEAT**
 - WASH RUB AND PAT DRY
 - APPLY MUSTARD AS A BINDER
 - SPRINKLE AND COVER MEAT WITH YOUR FAVORITE RUB
- LET MEAT SIT AT ROOM TEMPERATURE FOR AT LEAST 60 MINUTES
- SMOKE AT 225 UNTIL 165 DEGREES
 - THIS TAKES APPROXIMATELY 6 HOURS
 - TIME AND TEMPERATURE CAN VARY BASED ON SIZE AND SCHEDULE. FOR EXAMPLE, IF YOU NEED THE MEAT DONE SOONER, YOU CAN SMOKE AT HIGHER TEMPS LIKE 250-275. MOST PEOPLE WOULD NOT NOTICE THE DIFFERENCE IN THE END....BUT I WOULD.
 - SPRITZ EVERY 2 HOURS
- PLACE SHOULDER IN FOIL PAN, SPRITZ AND COVER TIGHTLY WITH FOIL
- INCREASE TEMPERATURE TO 250-275. THIS CAN BE DONE IN THE OVEN OR SMOKER.
- LET COOK UNTIL 205-210
 - THIS TAKES APPROXIMATELY 2-3 HOURS
 - YOU SHOULD SEE BONE LOOSE IN MEAT. IF NOT, COOK TO 215
- REMOVE FROM SMOKER AND LET REST FOR 30-60 MINUTES.
- PULL APART AND PREPARE TO SERVE.
- TO WARM UP LATER
 - PREHEAT OVEN TO 375 DEGREES
 - PLACE MEAT IN OVEN FOR 20 MINUTES
 - MAKE SURE PAN/DISH IS COVERED WHILE IN OVEN.

Barbecue brings friends
and family together

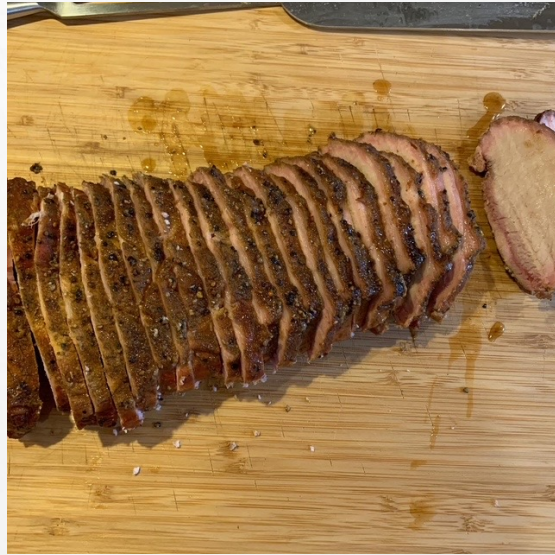
BABY BACK RIBS



- **PREPARE THE RIBS**
 - WASH RIBS AND PULL OFF MEMBRANE
 - AFTER REMOVING MEMBRANE, WASH AGAIN AND PAT DRY
 - APPLY LIGHT COAT OF MUSTARD STARTING WITH BONE SIDE
 - SPRINKLE AND COVER MEAT WITH YOUR FAVORITE RUB
- LET RIBS SIT AT ROOM TEMPERATURE FOR AT LEAST ONE HOUR
- FIRE UP SMOKER AND DIAL IN TEMPERATURE AT AROUND 240-250 DEGREES
 - I PREFER HICKORY FOR RIBS. APPLE WOULD BE MY CLOSE SECOND PICK.
- COOK RIBS FOR 2 1/2 HOURS IN THE SMOKER
 - THIS TIMING COULD VARY DEPENDING ON THICKNESS OF THE RIBS
- REMOVE RIBS AND PLACE ON FOIL
- SPRITZ APPLE JUICE ON RIBS AND WRAP TIGHT IN THE FOIL
- COOK RIBS IN OVEN AT 235 FOR 2 1/2 HOURS
 - AGAIN, THIS TIMING COULD VARY DEPENDING ON THICKNESS OF THE RIBS
 - YOU SHOULD SEE BONES PULED BACK
- REMOVE RIBS FROM FOIL AND LIGHTLY BASTE WITH BBQ SAUCE
- PLACE RIBS BACK IN SMOKER FOR 1/2 HOUR TO CARAMELIZE THE SAUCE
- SLICE RIBS AND SERVE

The worst barbeque is better than the best sub sandwich!!!

SMOKED PORK LOIN



- WASH LOIN AND PAT DRY
- PREPARE FAT CALF
 - I PREFER A THIN FAT CALF ON MY PORK LOIN. SO I TRIM IT DOWN TO ABOUT 1/8 INCH AND SCORE IT.
 - SOME PEOPLE LIKE A THICKER FAT CALF. THEY JUST LEAVE IT AS IT COMES FROM THE STORE AND SCORE IT.
- LIGHTLY BASTE MEAT WITH MUSTARD AS A BINDER
- APPLY YOUR FAVORITE RUB
 - FOR PORK LOIN, I PREFER A RUB WITH HIGHER CONTENT OF CHILI POWDER
- LET SIT AT ROOM TEMP AT LEAST 60 MINUTES
- FIRE UP SMOKER TO 225-240
 - I PREFER EITHER APPLE OR HICKORY WOOD FOR PORK LOIN. I DON'T DISCRIMINATE ON THIS ONE. BOTH ARE GOOD.
- COOK WITH FAT CALF UP UNTIL 148
 - THIS TAKES ABOUT 4-5 HOURS DEPENDING ON SIZE
 - SPRITZ SOME APPLE JUICE EVERY 2 HOURS
- PLACE ON FOIL AND SPRAY APPLE JUICE ON THE LOIN. THEN WRAP THE FOIL TIGHTLY
 - WRAP THE FOIL IN A DRY BATH TOWEL AND PLACE IN A DRY COOLER FOR 1-2 HOURS
 - THE PORK LOIN WILL CONTINUE TO COOK AND REACH TEMPERATURES ABOVE 155 DEGREES
- CUT IN THIN SLICES AND SERVE TO A HUNGRY CROWD

When serving BBQ, everyone
is in a good mood

SMOKED CHICKEN



- **PREPARE CHICKENS**
 - **MIX BRINE 18 HOURS BEFORE SMOKING**
 - **MIX**
 - 1/2 GALLON WATER
 - 3/4 CUP KOSHER SALT
 - 3/4 CUP BROWN SUGAR (OR SUGAR)
 - TABLESPOON OF MAPLE SYRUP
 - 1/2 CUP OF ORANGE JUICE (OR APPLE JUICE)
 - TABLESPOON OF BLACK PEPPER
 - BRING TO A BOIL
 - CHILL IN REFRIGERATOR
 - FOR 2 CHICKENS, DIVIDE LIQUID IN HALF IN 2 LARGE BOWLS
 - PLACE CHICKEN IN EACH BOWL AND TOP WITH WATER
 - SOAK CHICKENS 12 HOURS BEFORE SMOKING
 - PREPARE CHICKENS FOR SMOKING
 - PAT CHICKEN DRY
 - APPLY LIGHT COAT OF OLIVE OIL AS BINDER
 - RUB WITH A DRY RUB
- FIRE UP SMOKER AND DIAL IN TEMPERATURE TO AROUND 250 DEGREES
 - I ONLY USE HICKORY WOOD FOR CHICKENS
- COOK CHICKEN(S) UNTIL BREAST REACHES 160 DEGREES
 - MOST CHICKENS TAKE 3-4 HOURS TO SMOKE AT 250 DEGREES
- SPRITZ APPLE JUICE ON MEAT EVERY HOUR
- ONCE TEMPERATURE REACHES 160+ DEGREES, REMOVE FROM SMOKER AND LET REST FOR 30-60 MINUTES.
- TRIM THE BIRD AND SERVE. EVERYONE WILL LOVE THE SMOKE FLAVOR!

Everyone gets in line for good BBQ