



Turkey Perfect™ Apple Sage Turkey

You will need:

- 1 18 ounce package of Turkey Perfect™ Apple Sage Brining Mix
- 1 10-25 pound turkey, thawed
- 2 quarts apple cider or apple juice
- 2 cups granulated sugar
- ½ cup apple cider vinegar or white vinegar
- 6 quart ice water
- 1 brining bag or ice chest

Remove the neck and giblets from inside the turkey. Place the neck and giblets in refrigerator if you plan on making gravy with them later. With a knife, carefully cut a 3-inch slit on both sides of the turkey just under the thickest part of the breast – cutting the skin only, not through the meat. Place the turkey, breast side down, in a large brining bag or a clean ice chest.

Heat the apple cider or apple juice in a large stock pot over medium-high heat. Add brine mix and sugar and stir until dissolved. **DO NOT BOIL.** Remove from heat, add vinegar, and allow to cool for 15 minutes. If storing the turkey in the refrigerator, place the bagged turkey in a roasting pan for support. Add brine solution and ice water, sealing bag and making sure all of the air is removed.

TURKEY TIP:

To avoid spillage on the floor or the countertop when pouring brine into bag, place the brine bag in a cooler or the sink before pouring in the contents.

Turkey must be kept in the refrigerator or the ice chest that maintains a temperature of 40 degrees Fahrenheit or below. Brine the turkey for 1 hour per pound. Turkey over 24 pounds can be brined for 24 hours.

Remove the turkey from the brine; gather leftover spices/herbs from brine solution and pat onto meat for added flavor. Brush the turkey lightly with oil and roast, grill, or fry turkey as desired.



Turnkey Turkey

- 1 8-10 pound turkey
- 1 32 ounce bottle of beer (cheaper is better)
- 1 2 liter bottle of cola
- 1 32 ounce bottle of salt water
- 5 Tablespoons of Cookies Flavor Enhancer

Mix together all of the “wet” ingredients into a 5 gallon pail. Place a thawed turkey into the bucket with the “wet” ingredients and soak overnight. Sprinkle the inside and the outside of the turkey with the Cookies Flavor Enhancer. Remove the turkey from the brine and cook until the popper pops and the internal temperature reaches 165 degrees. Let rest for 15 minutes before carving.



Smokes Baby Back Pork Ribs

- 2 Racks Baby Back Pork Ribs
- 2 Cups of your favorite pork rub
- 2 Cups of your favorite barbeque sauce

Evenly coat each rack with pork rub. Cook in your smoker at 225 degrees until meat begins to pull back from the bone (in approximately 3 hours). Brush with your favorite barbeque sauce and serve.



2 Eye of Round Steak (1 inch thick)

Marinate the steaks in a bag with one 12 ounce container of frozen orange juice concentrate for 24 hours.

Wrap the steaks with one strip of thick bacon. Rub each steak with 1 teaspoon of Tastefully Simple Garlic Seasoning. Blend. Seal all in a bag for 24 hours.

Cook the prepared steaks using the indirect heat method of grilling. Cook the steaks over a pan of Merlot wine with some chunks of wood for a smoke flavor. (pecan, etc.)

Put on a light coating of Tastefully Simple Merlot Sauce. Take the steaks off of the grill at a temperature of 150 degrees and place them into a sealed container and let set for 15-20 minutes.



Buffalo Chicken Pizza

3 pounds boneless skinless chicken breasts
5 rolls of biscuits (10 count)
18 ounces Red Hot Sauce
2 tablespoons butter
Green Onions
Banana Peppers
Shredded Cheese

Grill the chicken breasts. When done grilling the chicken, finely chop and set aside. Roll biscuits out flat and poke small holes in each biscuit. When the biscuits are all rolled out, place a piece of foil on the grill. Spray with PAM and start placing the biscuits onto the foil. The biscuits will take about 5-6 minutes on each side to be cooked.

Chicken Sauce:

Melt two tablespoons butter and mix with 18 ounces Red Hot Sauce (more or less depending on flavor texture).

After the sauce is mixed, mix the chopped chicken into the sauce. Top the cooked biscuits with chicken, green part of green onions, chopped banana peppers and cheese. Place mini pizzas on foiled grill to melt the cheese.

Serve as an appetizer or as a meal.



No Sauce Babybacks

¼ Cup salt

¼ Cup brown sugar

¼ Cup paprika

1/8 Cup pepper

Combine all ingredients and blend them together well. Rub the mixture onto pork ribs. Place the ribs onto a smoker for 3 hours at 250 degrees. After three hours on the smoker, wrap the ribs in foil and then return them to the smoker for another 3 hours. Let the ribs rest for 15 minutes and then serve.



Ron's Top Round Roast

5 pounds Top Round Beef Roast
1 Onion
1 Green Pepper
Cider Vinegar
Kosher Salt
Pepper

Marinade: The night before cooking, coat the roast with Kosher Salt and place in a deep dish. Slice onion and green pepper, add to the dish with the roast and fill with water. Refrigerate overnight. In the morning drain off 1 pint of water and replace with vinegar. Let it sit at room temperature for 4 more hours. Sprinkle with salt and pepper to taste.

Cook over charcoal at 200-250 degrees for 2 hours. Remove when core temperature is 150 degrees. Let the cook roast sit for 15 minutes before slicing.

Prep Time: 2.5 hours

Servings: 10-12



Bulldog BBQ Ribs

1 Rack of Pork Ribs
1 TSP sweet and smoky barbecue rub
1 TSP chili powder
1-½ TSP Chipotle marinade mix, dry
½ Cup apple juice
1 TSP cayenne pepper
1 TSP brown sugar
1 tsp Worcestershire sauce
To 1 cup store bought bbq sauce add,
 ½ TSP honey
 1 TSP brown sugar
 ¼ Cup apple juice or use the apple juice in a spray bottle and mist the ribs every 15 minutes during the last hour of grilling.

Mix together the first 6 ingredients in a bowl to make your rub. Let the rub sit on the ribs for 1-½ hours before starting the grill. Next use aluminum foil to wrap the ribs and hold your apple juice. Turn grill on low, 195-200 degrees. Put the ribs on the top rack for 3-½ hours. Remove the ribs from the foil and place the ribs onto the bottom rack and paste with Bar-B-Q Sauce, putting a light coating on about ever 15 minutes for 1 hour.
ENJOY!



No Leftovers Meat Loaf

1 T oil, preferably canola or corn
½ cup minced onion
½ green or red bell pepper, finely chopped
3 garlic cloves, minced
1 t freshly ground black pepper
1 t salt
½ t ground cumin
1-¼ pounds ground beef
¾ pound ground pork
1-½ cups dry bread crumbs
3 T sour cream
2 T Worcestershire Sauce
1 egg
¼ cup stock, preferably beef
1 t Tabasco or another hot pepper sauce to taste

Bring smoker temperature up to 200-220 degrees.

Over medium heat in a skillet sauté oil, onion, bell pepper, garlic, pepper, salt, and cumin until the vegetables are softened. Place the vegetable mixture into a large bowl. Add the remaining meat loaf ingredients and mix well. Place the meat mixture into a smoke-proof loaf pan.

Transfer the loaf to the smoker. Cook for 45 minutes or until the meat has shrunk away from the sides of the pan. Remove the meat loaf from the pan and place it directly onto the smoker grate. Continue cooking the meat loaf for another 1-½ hours. When 30 minutes of cooking time remains, apply the barbecue sauce to the top of the meat loaf.

After removing the meat loaf from the smoker, allow it to sit at room temperature for 10 minutes before slicing.



Pork Loin Delight

1 whole pork loin
1 – 32 ounce bottle of Italian Dressing
Soak in dressing for 1 hour
Then apply Dry Rub
BBQ Seasoning as Rub

Use tenderizer to tenderize the loin. Place it in a pan with 32 ounces of Italian Dressing. Use half of a cup of barbecue seasoning to rub onto loin. Smoke the loin for 4 hours at 250 degrees using indirect heat.

Vegetable Sides:

Cut squash & zucchini into medallion slices and melt 2 stick of butter. Scrape the foam off of the melted butter and season with 4 tablespoons of barbecue seasoning. Place in a pan on the grill and cook to your preferred tenderness.



New York Strip

Season a New York Strip Steak with garlic, basil, onion, chive, parsley and oregano. Let set 24 hours in refrigerator, wrapped in Saran Wrap. Grill on a smoker for about 2 hours.

Stuffed Mushrooms

Portabella mushrooms
Cream cheese
Boursin cheese
Garlic
Bacon strips
Grated cheddar cheese

Clean and remove the stems from the mushrooms. Mix together the cheeses and garlic. Fill the mushroom caps with the mixture. Wrap each mushroom with a piece of bacon. Top the stuffed mushrooms with a sprinkle of grated cheddar cheese. Cook on the smoker for approximately 1 hour.

Smoked Shrimp

Shrimp, raw
Tequila lime salsa
Marinate the raw shrimp in tequila lime salsa. Place the shrimp in foil and cook on the smoker for 4-5 minutes.

Grilled Peaches with French Cream

4 peaches
3 tablespoons melted butter
Cut peaches in half and remove the pit. Brush peach halves with melted butter. Place peach halves directly on grill grate and grill for 3-4 minutes.

French Cream

½ cup Whipping Cream
3 tablespoons confectioners' sugar
½ cup sour cream
Zest of 1 lemon
Mix the above ingredients together and blend well. Top the grilled peaches with the French Cream.



Tequila Lime Chicken

Chicken Breasts
Sliced Colby-Jack Cheese
Cabela's Tequila Lime Seasoning
Spicy Ranch Dressing (optional)
Tortilla Chips
Pico de Gallo or Salsa

Preheat grill to medium heat. Tenderize chicken, using 1 teaspoon of seasoning on each side. (You may adjust seasoning amount to taste.) Grill the chicken until done (160 -170 degrees internal temperature on meat thermometer), turning once. Top each chicken breast with a slice of cheese. Continue to grill until the cheese is melted. Remove from the grill and place onto a bed of crushed tortilla chips. (Optional: Drizzle Spicy Ranch Dressing on to the chips.) Serve with Pico de Gallo or salsa on the side.



Lemon and Herb Grilled Turkey Tenders

Juice of one lemon or
¼ Cup of lemon juice
2 T olive or vegetable oil
1 t garlic, chopped
1 t prepared mustard
1-½ t Italian Seasoning
½ t salt
¼ t pepper
2 pounds boneless turkey breast tenderloins

Combine lemon juice, oil, garlic, mustard, Italian Seasoning, salt and pepper into a large Zip-loc bag. Add the turkey to the bag. Refrigerate for 2-24 hours. Turn the bag periodically.

Start the charcoal and wait until coals are gray-hot. Lay the marinated turkey tenders on foil cover grill grates. Grill over medium-hot coals for 10-15 minutes on a side until the tenderloins register 170 degrees on a meat thermometer.



Southwestern Style Grilled Top Round Steak

Marinade:

Olive Oil
Red wine vinegar
Steak sauce
Sliced onion
Minced garlic
Red pepper flakes
Honey
Boetje's mustard
Salt
Pepper
Thyme
Jalapeño slices

Combine all of the ingredients in a non-reactive container and refrigerate overnight.

Grill over hot coals for 7 minutes on each side and let the grilled steak rest for a few minutes. Slice the steak against the grain and season to taste. Serve the steak on a grilled bread product of your choice and add grilled onions, peppers and steak sauce.



Classic BBQ Chicken

Chicken Brine:

- 1 tbsp kosher salt
- ¼ cup light brown sugar, firmly packed
- 2 garlic cloves, smashed
- 4 sprigs of fresh thyme
- 12 to 15 chicken thighs

Mix the brine ingredients with 2 quarts of water in a 2-gallon resealable plastic bag. Add the chicken to the brine and seal and chill for 15 minutes to 2 hours. Prepare a barbecue grill for two-level heat (500 to 550 degrees in one area and about 350 degrees in another). Wipe the cooking grate with oiled paper towels. Pat the chicken dry with more paper towels and sprinkle with salt and pepper and drizzle with some oil. Grill the chicken skin side down on the high heat area 5 to 7 minutes. Move the pieces to the cooler area of the grill, turning the skin side up and cook for 20 minutes, covered. Spoon a good BBQ sauce onto the skin side of the chicken until an instant-read thermometer measures 160 degrees in the thickest part (or cut to test). 15 to 20 minutes. Let rest 5 minutes. Serve with BBQ sauce in a bowl.



Crunchy Ranch Parmesan Chicken

Chicken Breast – boneless and skinless

Buttermilk Ranch Dressing

Parmesan Cheese

Almonds or Corn Flakes

Butter

Tenderize the chicken. Mix together ranch dressing and parmesan cheese. Crush the almonds or corn flakes. Dip the chicken in ranch mixture and then into the crushed almonds or corn flakes. Place on a grill and cook until done. (Approximately 45 minutes.) Melt butter and pour over the chicken during the last 5 minutes of cooking.



“The Big Kahuna Hawaiian Burger”

3 pounds ground chuck
1 medium red onion, diced
1 medium green bell pepper, diced
1 TBS fresh ground pepper
1 TBS garlic powder
1 cup KC Masterpiece Honey Teriyaki Marinade
6 pineapple rings
12 slices Swiss cheese
6 Onion Buns

Combine in large mixing bowl, ground chuck, diced onion, diced peppers, garlic powder, ground pepper, and teriyaki marinade. Mix completely by hand, until well combined. Cover and refrigerate for 30-45 minutes.

Remove from refrigerator; mix one more time by hand. Separate meat into 6 equal portions. Use a plastic lid from a one gallon jar, (I use one from a one gallon jar of Miracle Whip) place a piece of Saran Wrap over the opening of lid. Take half of one portion of meat, press into lid on top of Saran Wrap, press meat down so to cover bottom half of lid, place one pineapple ring on center of meat, take second half of meat portion flatten into patty approximately same size as lid. Place on top, using one finger press firmly around outer edge of pineapple to seal top and bottom patties together, gently press down patty to level evenly. Carefully turn lid over to eject patty into your hand, place on tray. Repeat process to form the rest of your burgers.

Brush grill surface with vegetable oil, place burgers gently on grill at medium/high heat for 8 minutes with grill lid closed. Carefully turn burgers over, cook another 7-8 minutes. With approximately 2 minutes remaining place 2 slices of cheese on each burger and close the lid for remaining 2 minutes.

Remove burger from grill and place on a tray, cover and set aside. Lightly butter the top and bottom of buns and place on grill. Close lid and grill buns until nicely toasted, approximately 2-3 minutes. Place burger on toasted buns, sit down and get ready to enjoy one of “the Best” burgers you’ll ever have!!!!!!



Charcoal Grilled Pork Loin with Apple-Cranberry **From America's Test Kitchen TV Companion Cookbook**

This recipe is best prepared with a loin that is 7 to 8 inches long and 4 to 5 inches wide. To make cutting the pork easier, freeze it for 30 minutes. If mustard seeds are unavailable, stir in equal amount of whole grain mustard into the filling after the apples have been processed. Use more or less cayenne, depending on how spicy you'd like the stuffing. The pork loin can be stuffed and tied a day ahead of time, but don't season the exterior until you are ready to grill.

Filling:

1 cup apple cider

½ cup cider vinegar

¾ cup packed light brown sugar

1 large shallot, halved lengthwise and sliced thin crosswise (about ¼ cup)

1-½ cup (4 ounces) packed dried apples

½ cup (2 ounces) dried cranberries

1 – **For the Filling:** Bring all of the ingredients to a simmer in a medium saucepan over medium-high heat. Cover; reduce the heat to low and cook until the apples are very soft, about 20 minutes. Push the mixture through a fine mesh strainer set over a bowl to extract as much liquid as possible. Return the liquid to the saucepan and simmer over medium-high heat until reduced to 1/3 cup, about 5 minutes, reserve the glaze. Meanwhile, pulse the apple mixture in a food processor until uniformly coarsely chopped, about 15, 1-second pulses. Transfer the filling to a bowl and refrigerate while preparing the pork.

2 – **For the Pork:** Soak the wood chunks in water for 1 hour. Meanwhile, cut the meat to an even thick half inch thickness. Season inside liberally with salt and spread the apple filling in an even layer leaving a half inch border. Roll tightly and tie with twine at 1 inch intervals. Season the exterior liberally with salt and pepper.

3 – Light a large chimney starter filled with 5 quarts of charcoal (about 85 briquettes) and allow to burn until coals are fully ignited and covered with a thin layer of ash, about 20 minutes. Build a modified two-level fire by arranging the coals to cover one half of the grill. Drain the wood chunks and place onto the coals. Open the bottom vent fully. Position the cooking grate over the coals. Cover the grill and heat the grate until hot. About 5 minutes. Scrape the cooking grate with a grill brush. Lightly dip a wad of paper towels in the oil; holding the wad with tongs, wipe the cooking grate.

4 – Place the roast, fat side up, on the cooking grate over the cool side of the grill. Cover the grill and position the vent halfway open, over the roast to draw smoke through the grill. Grill-roast until an instant read thermometer inserted into the thickest part of the roast registers 130-135 degrees, 55 to 70 minutes, flip the roast once halfway through the cooking time. Brush the roast with half of the reserved glaze, flip and brush with the remaining glaze. (You may need to reheat the glaze briefly to make it spreadable.) Continue to cook until the glaze is glossy and sticky, about 5 minutes.

5 – Transfer the roast to a cutting board, loosely tent with foil and let rest for 15 minutes. (The internal temperature should rise to about 145 degrees.) Cut into half inch slices, removing the twine as you cut. Serve immediately.



Beef Rub

¼ teaspoon black pepper
¼ teaspoon salt
¼ teaspoon garlic salt
¼ teaspoon celery salt
1 teaspoon lemon pepper
¼ cup sugar

Mix all of the above spices and sugar together. Rub beef with olive oil and then rub with the spice mixture. Let this marinate in the refrigerator overnight and then grill to your liking. Enjoy!

Pork Rub

¼ teaspoon black pepper
¼ teaspoon salt
¼ teaspoon garlic salt
¼ teaspoon onion salt
¼ cup brown sugar

Mix all of the above spices and sugar together. Rub the pork with olive oil and then with the spice mixture. Let this marinate in the refrigerator overnight and then grill to your liking. Enjoy!



Chinese-Style Roast Turkey

6 turkey legs or thighs

Marinade:

4 tbsp rice wine or sherry

4 tbsp hoisin sauce

4 tbsp ketchup

3 tbsp light soy sauce

3 tbsp honey

1 tbsp brown sugar

½ tsp garlic powder

½ tsp five-spice powder

20-24 small flour tortillas, Finely shredded red cabbage, Sesame seeds

Sauce:

1 tbsp sesame oil

4 green onions, finely chopped

½ cup mushrooms, finely chopped

½ cup bamboo shoots, finely chopped

½ cup water chestnuts, finely chopped

4 tbsp oyster sauce

1 tbsp honey

2 tbsp cooked marinade

1 tbsp cornstarch – dissolved in 2 tbsp water

Remove the skin and excess fat from the turkey legs and thighs. Place in a re-sealable plastic bag. Combine the marinade ingredients together. If necessary, dissolve honey and brown sugar – warm marinade while stirring then allow the mixture to cool. Add the marinade to the plastic bag, coating the meat. Refrigerate for three hours or overnight.

Remove the meat from the bag, reserving the marinade, and roast over indirect heat. Slowly heat the reserved marinade in a saucepan until boiling, reduce the heat and simmer until it starts to thicken. Use to baste the turkey as desired. Roast the turkey until it reaches the internal temperature of 170 degrees. Remove from the heat and allow the meat to rest for a few minutes.

Enjoy right on the bone or pull the meat off of the bone and serve on warmed flour tortilla topped with sauce, cabbage, and sesame seeds.

To prepare the sauce, heat oil in a pan and stir-fry onion, mushrooms, bamboo shoots, and water chestnuts. Add soy sauce, oyster sauce, honey, and marinade. Cook until it is the desired thickness, adding cornstarch mixture as needed.



Elk Poppers

2 pounds of elk roast cut into stew pieces
1-½ Cups of Sweet Baby Ray's barbecue sauce
1 pound bacon
9 jalapeño peppers cut into 1 inch square pieces
8 wooden skewers soaked in water

Place elk pieces in an air tight container with barbecue sauce. Refrigerate for 24 hours.
Place one piece of elk with one piece of pepper and wrap in bacon. Place on a skewer.
Five or six poppers will fit on each skewer. Grill for 12-15 minutes, turning occasionally.



Heartland Bird and Bells

Ingredients for stuffing:

- 1 cup chopped onion, sweet or yellow
- ¼ pound ground lamb, 85% lean
- ¼ pound ground turkey
- 2 cloves garlic, finely minced
- ¼ cup chopped bell peppers
- ¼ cup chopped mushrooms
- 1 tablespoon Greek Seasoning
- ½ cup coconut milk
- ½ cup bread crumbs, or more as needed

Combine onion, lamb, turkey, garlic, bell peppers, mushrooms, Greek Seasoning, coconut milk and bread crumbs in a bowl and mix well. Place in the refrigerator while preparing the chicken and mini bell peppers.

Ingredients:

- 1 (4 to 5 pounds) whole chicken
- ½ cup olive oil
- 1 teaspoon rubbed sage
- 1 teaspoon rosemary
- 1 teaspoon ground thyme
- ½ teaspoon salt
- ½ teaspoon black pepper
- 12 mini bell peppers (red, yellow, and orange)
- 1 pound northern beans
- 1 pound carrots sliced
- 1 cup dry wine
- Black currant/Rhubarb Sauce (see recipe)
- Tzatziki Sauce (see recipe)

- 1 – Mix together the olive oil, sage, rosemary, thyme, salt and pepper.
- 2 – Season the entire chicken with the mixture in step one.
- 3 – Stuff the cavity of the chicken with the stuffing. Using butchers' twine, tie the chicken to secure the cavity, legs and wings.
- 4 – Cut the tops off the peppers and deseed them. Then stuff the peppers' cavities.

- 5 – Take a roasting pan and place the beans in the bottom of the pan, and then place the carrots over the beans and add 1 cup dry wine.
- 6 – Preheat smoker to 400 degrees Fahrenheit.
- 7 – Place the chicken and the roasting pan of vegetables side by side in smoker and roast for about 1 hour. Reduce the heat to 375 degrees Fahrenheit and continue to cook for 1 hour longer or until the meat reaches an internal temperature of 160 degrees Fahrenheit. Remove the chicken a pan from the smoker.
- 8 – Glaze the chicken with black currant/rhubarb sauce and let sit for 10 minutes.
- 9 – Carve the chicken and serve with the stuffing, peppers, beans and carrots. Serve with Tzatziki sauce.

Meat Glaze:

- 1 cup rhubarb, chopped
- 4 Tablespoons black currant jam or preserves
- 1 cup wine of your choice
- ½ cup wine vinegar

- 1 – Cook the rhubarb.
- 2 – Add jam, wine and wine vinegar to the cooked rhubarb.
- 3 – Cover the mixture and refrigerate overnight.

Tzatziki Sauce:

- 16 ounces plain yogurt or Greek yogurt
- 1 medium size cucumber, peeled, seeded and finely chopped
- Pinch of Kosher Salt
- 1 tablespoon olive oil
- 2 teaspoons red wine vinegar, garlic flavored
- 5 to 6 fresh mint leaves, finely minced

- 1 – Place the yogurt in a tea towel or a coffee filter, gather up the edges, suspend over a bowl and drain for two hours in the refrigerator.
 - 2 – Place the chopped cucumber in a tea towel or coffee filter and squeeze to remove the liquid; discard the liquid.
 - 3 – In a mixing bowl combine the drained yogurt, cucumber, salt, olive oil, vinegar and mint. Mix together well.
- The sauce can be made ahead and stored in an airtight container for up to a week.



Justin's Kicked Philly Loin

1 boneless center-cut pork loin
3 medium-large poblano peppers, or your choice
1 medium red onion
½ pound Provolone cheese, sliced, divided
Creole Seasoning, to taste
Butter
Extra virgin olive oil
Coarse salt
Ground Pepper
Butcher String

Carve the pork loin filet about a quarter inch to a half inch thick, starting from the outside and working toward the center. Season one side with Creole Seasoning, to taste. Roll up and place in plastic bag to marinate overnight. Slice onions into half inch thick slices and skewer. Brush with olive oil and season with salt and pepper. Grill over direct heat for several minutes until golden brown on both sides. Char peppers over direct heat until blackened on all sides. Stem, peel, and seed the peppers. Cut peppers lengthwise into quarter and cut onion slices in half. Set up grill for indirect heat and preheat to medium. Remove pork loin filet from plastic bag and unroll. Place roasted pepper slices on loin, then place onions on top of peppers. Place a quarter pound of sliced provolone cheese over onions, keeping the cheese about on half inch from the edge of the loin. Roll loin filet up, making sure all peppers, onions, and cheese remain inside the roll. Sprinkle Creole Seasoning over loin roll to taste. Tie the loin tightly at ends, and then at 1 inch intervals in the middle with butcher string, to keep the filling inside and to keep the shape of the loin.

Grill loin over direct heat on all sides for first 10-15 minutes, then move to indirect heat and continue cooking for an additional 1-½ to 2 hours. Baste loin roll with butter every 10-15 minutes. Meat will be done when internal temperature is 150-160 degrees. Cooking time will depend upon the thickness of the meat. Once meat is done, place remaining quarter pound of provolone on top of loin roll. Remove the pork from the grill, cover loosely with aluminum foil and let rest for 10 minutes before carving into thin slices. Serve on grilled garlic rolls for sandwiches.



Beer Can Chicken

Use a rub containing salt, pepper, cinnamon, red pepper and various herbs 30 minutes prior to placing the chicken onto the grill. Use your favorite beverage, at least half of a can with a drip pan underneath chicken containing half of a can of beer. You can also use apple or hickory wood for a smoke taste. Also, put a lemon or orange in the cavity to seal opening.

Cook for 1 to 2 hours, to an internal temperature of 180 degrees using indirect heat on a Weber Grill.



José's BBQ Chops

6 Iowa Chops

Marinade for chops:

½ cup teriyaki sauce
4 green onions, chopped
4 T cilantro leaves, minced
2 T fresh lime juice
2 ounces José Cuervo Tequila

Salsa:

1 – 29 ounce can peaches, drained and chopped
2 green onions, minced
2 T teriyaki sauce
2 T brown sugar, firmly packed
4 T cilantro leaves, minced
2 ounces José Cuervo Tequila

Combine the ingredients for the marinade and place into a resealable bag. Place chops in the bag, seal and refrigerate for 6-24 hours, turning the pork chops occasionally. Grill the marinated chops until done on a preheated grill.

In a small bowl, combine the ingredients for the salsa. Serve the salsa as a garnish for the chops after grilling.



Krystal's Lemon Basil Romano Turkey Breast

Salt Brine – ½ table salt and ½ water

Romano Basil Dressing

Bottle lemon juice or fresh lemon squeezed

Mix together the ingredients for the salt brine. Soak the turkey overnight in the brine. Then marinate the turkey in the Basil Romano Dressing for 2 hours overnight. Sear the skin of the turkey breast over high heat. Next, move away to smoke with cherry chips. Smoke the turkey until the temperature reaches 165 degrees internally. Remove, cover with foil for 5-10 minutes. Each time the turkey is turned, squeeze lemon juice over the meat.



Tuscan Lamb

1 pound of ground lamb
¼ cup bread crumbs or Panko (Japanese Bread Crumbs)
Buttermilk powder
1 egg
Garlic, minced
White Pepper
Salt
2 tablespoons olive oil
Green or sweet onion
1 medium size red onion
1 medium size zucchini
Mushroom Caps
1 can vegetable broth
1 cup white wine
1 can spinach or a bag of fresh
1 can white beans
½ pound carrots, cut in half lengthwise
24 mini sweet peppers

1 – Combine the ground lamb, bread crumbs, buttermilk powder, and the egg. Add garlic, white pepper and salt to the mixture to your taste. Add olive oil, onion, red onion, middle of the zucchini, mushroom stems chopped. Mix together well.

2 – Place into a pan the following in order listed:

- Vegetable Broth
- White Wine
- Spinach
- White Beans
- White Pepper, to taste
- Red Onion
- Green Onion
- Carrots
- Garlic
- Salt, to taste

3 – Fill peppers, mushroom caps and zucchini caps with the meat mixture.

4 – Place stuffed peppers, mushroom caps and zucchini caps on top of the layered items in step number two.

5 – Place the pan on onto the grill grate in offset chamber and bake at 250 degrees Fahrenheit until the vegetables are tender and the meat is at 155 degrees internally.

6 – Remove from the cooker and add gorgonzola cheese to beans and mash, place over stuffed items and serve, garnished with dill or chives or tops of green onions.



Beer Can Turkey

1 whole turkey

Olive oil

Favorite seasonings

Coat the entire turkey with olive oil. Sprinkle on your favorite seasonings. Open a large can of beer, such as Foster's, and take a drink. Place the can of beer right side up in the biggest opening of the turkey. Cook the turkey over indirect heat until thoroughly cooked.



Bacon Wrapped Tenderloin

Rub Mixture:

1 Cup brown sugar
1 tablespoon paprika
2 tablespoons garlic salt
½ teaspoon salt
½ teaspoon pepper
½ teaspoon dry mustard

2 pork tenderloins
Black Label Bacon, Maple Flavored

Rub the two tenderloins with the rub mixture. Wrap the seasoned pork loins with bacon. Wrap the prepared loins in plastic wrap and keep overnight in the refrigerator.

Place the loins in a smoker at 220 degrees for 3 hours. Smoke with oak and pear wood.

Sauce:

5 pears
½ cup honey

Cook the pears for half an hour and then add the honey. Mix together.



Round-Up Combo

1 pound of 1 inch thick round steak
1 pound of 1 inch thick pork

Marinade:

1 can carbonated drink
2 tablespoons red pepper flakes
1 tablespoon cumin
2 cloves of garlic
¼ cup of onion
¼ cup vinegar
A couple of dashes of hot sauce (to taste)

BBQ Sauce:

2 tablespoons mustard
¼ cup honey
2 tablespoons molasses
¼ cup ketchup
½ cup brown sugar
¼ cup vinegar
4 cloves of garlic
½ cup onion
¼ cup oil
Hot sauce and Wasabi (to taste)

Freeze the beef and the pork. Cut into quarter inch strips and pound out into long thin strips. Mix together the marinade. Pour the mixture over the meat and cover. Refrigerate the meat for at least two hours. Mix the BBQ sauce. Cook the mixture until it is thick and gooey. Thread the meat strips onto skewers and grill. Brush the skewers with the sauce.



Romano Basil Turkey Breast

4 ounces Romano Cheese, cubed
4 lemon slices
1 bone-in turkey breast
½ cup fresh basil leaves, torn
4 garlic cloves
Salt and pepper to taste

Combine cheese, basil, lemon and garlic cloves. With finger, loosen the skin from the meat and place the mixture under the turkey skin. Secure the skin with toothpicks. Rub the skin with oil and sprinkle with salt and pepper. Cook the turkey for one hour or until done. Let the cooked turkey stand covered for ten minutes before serving.



Pirate Stew

½ head cabbage
3 carrots, sliced
1 head broccoli, cut up
1 sweet potato, cubed
1 onion, sliced
2 stalks celery, chopped
6 – 8 asparagus spears
1 – 20 ounce can pineapple chunks, reserve juice, use pineapple for skewers
Red pepper, for skewers
3 chicken breasts
1 cup apple cider
1 tsp chicken soup base
1 tsp salt
½ tsp ginger
½ tsp basil
½ tsp parsley
2 tbsp sugar

Marinade:

½ cup olive oil
¼ cup pineapple juice
¼ cup soy sauce
1 tbsp lemon juice
1 tbsp brown sugar
½ tsp garlic powder
½ tsp ginger

Lightly pound chicken breasts to a uniform thickness. Cut into 1-½ inch pieces. Marinate chicken in the marinade mixture for several hours or overnight in the refrigerator.

Prepare and mix together all of the vegetables, except for the asparagus. Put them in a 9”X12”X2” foil pan. Lay the asparagus spears on top of the vegetables. Mix the apple cider, the balance of the pineapple juice and the spices together. Pour the mixture over the vegetables. Cover the pan tightly with foil. Place the pan on a grill over medium heat for 45-50 minutes.

On skewers alternate red pepper, pineapple chunks, and chicken. Grill for 12 minutes, 3 minutes per side. Add to the stew just before serving.



Island Style Baby Back Ribs

Brine:

1/2 cup kosher salt
1 can frozen pineapple juice
1 tablespoon ground cinnamon or cinnamon sticks
1 tablespoon ground pepper
1 gallon water

Rub:

Jamaican jerk seasoning

Sauce / Glaze:

1/4 cup fresh pineapple, chopped
2 tablespoons of Boetje's dark mustard
1 tablespoon soy sauce
2 tablespoons brown sugar

Mix the brine ingredients together thoroughly and place 1 slab of the baby back ribs into the mixture. Refrigerate for 6-8 hours. Remove the ribs from the brine mixture and rinse off well with water. Pat the ribs dry. Rub the ribs with Jamaican jerk seasoning and refrigerate for 30 minutes. Place the ribs onto the grill and cook using the indirect heat method of grilling. Cook the ribs for 2-4 hours. While the ribs are cooking make the sauce / glaze and refrigerate until use. Brush the sauce / glaze approximately 30 minutes prior to taking the ribs off of the grill. Serve on the bone or de-bone the meat and serve on toasted Ciabatta bread.



Apple Smoked Spare Ribs with Apple Sugar Glaze

- 2 racks of Pork Spare Ribs (remove excess fat if desired)
- 2 Tablespoons Famous Dave's Rib Rub
- 1 Tablespoon Granulated Garlic
- 1 Tablespoon Onion Powder
- 1 Tablespoon Ground Black Pepper
- 2 Tablespoons Kosher Salt (fine or coarse ground)
- 2 Tablespoons Liquid Smoke

Glaze:

Mix thoroughly. Don't have to use all of glaze.

½ Cup Brown Sugar

1-½ Cup Apple Cider Vinegar

Rub ribs down evenly with all ingredients and then seal in air tight container or Food Saver bags, and let marinate for 24 hours minimum. I prefer to let them marinate for 48 hours or so. Soak wood chips (preferably apple) overnight in water, so that they will smoke more and not burn as quickly. When ready to cook, have grill preheated to 225-250 degrees Fahrenheit. Add wood chips to grill (if using charcoal add them right to the coals. If using gas, place them in an aluminum foil pouch with holes over flame or smoke pan made for grilling). Then lay ribs onto grill, bone side down over indirect heat. Let ribs cook for about 3 hours, then using a basting brush begin to add the glaze little by little every ten minutes or so to both sides of the rib, flipping only to glaze a couple times on bone side. Once rib meat feels tender, check to see if meat will pull off the bone fairly easily and bone begins to turn white in color. These are signs that they are ready to be eaten. Total cooking time could take anywhere from 4-5 hours or maybe longer depending on the temperature of the grill. If you want to do more than two racks of ribs at a time on your grill, it should still be around the same time frame.



Vegetables Stuffed Bacon Wrapped Chicken Breast

- 1 large onion
- 3 assorted peppers, red, yellow and orange
- 1 package mushrooms
- 1 pound bacon
- 3 whole boneless, skinless breasts
- 1 package Legg's Old Plantation butter garlic seasoning for marinade

Slice onions, peppers and mushrooms; set aside. Butterfly each chicken breast and hand tenderize them. While laid open place onions, peppers and mushrooms on half of the chicken breast. Close up and secure with toothpicks. Wrap each chicken breast with 3-4 slices of bacon to cover the entire chicken breast. Place in air tight container with marinade for 24 hours in the refrigerator. Turn container over several times to mix.

Grill on direct heat to brown bacon and then move to indirect heat until done grilling. (Approximately 45 minutes to 1 hours.)



Barking Pork Loin

½ Cup Brown Sugar
¼ Cup Paprika
¼ Cup Garlic Salt
2 TBS Black Pepper
2 TBS Onion Powder
2 TBS Chili Powder
1 TBS Ground Sage
1 TPS Dry Mustard
1 TBS Cayenne Pepper
½ TPS Dried Thyme
3 Cans of Beer
36 ounces Apple Cider Vinegar
1 TPS Worcestershire Sauce
1 Cup Barbecue Sauce
1 Full Pork Loin

Mix dry ingredients together and rub the mixture onto pork loin. Let the seasoned loin sit overnight in the refrigerator. Mix 18 ounces of beer with equal amounts of apple cider vinegar and one teaspoon of Worcestershire sauce. Put this into a spray bottle and spray the loin every hour. Use the rest of the beer and apple cider vinegar with 30 ounces of water and place it in a steam pan under the loin. Cook at 250 degrees for 6 hours with indirect heat (smoked is preferable). After three hours, cover the loin with aluminum foil for 2 hours. After the two hours, uncover the loin and coat with the barbecue sauce of your choice. Cook for an additional hour. When the meat is done cooking, cut it into half inch slices and lightly baste with additional barbecue sauce. Serve.

Grill Fries:

3-4 potatoes for every 3 people
2 TBS Butter
3 TBS Cavender's Greek Seasoning
3 TBS Goya Adobo Seasoning

Slice the potatoes in quarter or eighth inch slices (personal choice). Mix the slices with butter and then cover with the mixed seasonings. Place the slices in a single layer on a medium high grill and flip frequently. The potatoes are done when they are a golden brown.



Apple Barbequed Baby Back Ribs

Your favorite pork rub

2 full racks of baby back ribs

Approximately 2 pints apple juice or cider in a spray bottle

Thirty minutes prior to cooking, rub ribs generously with your favorite pork rub. Grill with indirect heat around 225 to 250 degrees for approximately 3 to 4 hours. Add apple wood chunks to the grill about every 30 to 45 minutes or whenever the smoke stops. When adding apple wood chunks to the grill; spray them generously with apple juice or with cider. Cook until the meat shrinks back from the bone about one eighth to one quarter of an inch. Serve a a dry rib or with sauce. Makes approximately 4-6 servings.



Al's Pork Loin

4 pound pork loin
Coarse ground salt, to taste
1 Cup apple chips soaked in water overnight

Sauce:

Equal parts of honey and Grey Poupon Dijon Mustard
Rosemary leaves, to taste

Put salt and pepper on the top side of the loin the night before grilling and wrap in plastic wrap. Cook the loin using indirect heat on a Weber Grill. Place the soaked apple chip onto the gray coals. Cook the loin around 2 hours or until the meat is done.



Pineapple Hamburgers

2 pounds ground chuck
1 - 8 ounce can crushed pineapple
Salt and Pepper
Special Seasonings
Special Sauce

Mix ingredients together and grill.



Game Winner Pork Loin

- 1 pork loin
- 1 bag brown sugar
- 1 small jar apple butter
- 1 bottle Cookies Flavor Enhancer
- 6 ounces honey

Heat your smoker to 225-250 degrees. Apply Cookies Flavor Enhancer and brown sugar mixed 50/50 to the pork loin. Cook for approximately 1-½ to 2 hours; until the loin reaches an internal temperature of 130 degrees. Wrap the pork loin in foil, applying honey and apple butter to the loin. Cook the wrapped meat at 250-300 degrees for 1 to 1-½ hours or until the internal temperature is 150 degrees.

Touchdown Turkey Breasts

- 2 rolled boneless turkey breasts
- 4 ounces Apricot Juice
- 1 Lawry's Perfect Blend Poultry Seasoning and Rub
- 4 ounces honey

Heat the smoker to 225-250 degrees. Apply the rub generously to the turkey breasts. Cook 2-½ to 3 hours at 225-250 degrees. Wrap the turkey in foil, applying honey to top and putting apricot juice into the foil pouch. Cook for 2-3 hours at 250-300 degrees or until an internal temperature of 165 degrees is reached. Rest the cooked meat for 30 minutes before carving.



Mustard Dill Sauce Lamb Chops

Mix together mustard, dill and Worcestershire sauce to make a paste. Rub the paste onto the lamb chops and sprinkle dill weed to taste.

Arrange hot charcoal briquettes in a half-moon shape. Add a small pan of water to complete the circle of briquettes. Cook the chops for 10-15 minutes on each side and serve hot!



Baby Back Ribs

- 1 – Purchase baby back ribs.
- 2 – Trim membrane and excess fat from ribs.
- 3 – Apply homemade rib rub.
- 4 – Grill 2 hours.

Instructions:

Cook using the indirect heat method on a Weber Grill using charcoal. Grill for one hour. Wrap the ribs in foil and continue to cook for 1 to 1-½ hours longer. Unwrap the ribs and apply a barbecue sauce. Direct grill the ribs for 5 minutes. Let the ribs rest for 10 minutes and then cut them up. Serve.



Triple Meat Basket

10-12 ounces each of lean turkey, beef and pork, that can be cut into 8-10 inch long strips about the thickness of a finger. Marinate the meat for at least an hour, if not overnight in your favorite flavor. Take at least 12 of the meat strips and lay them out like you are making a lattice pie crust, weaving them into a basket weave. Poke them together with a short bamboo kabob stick or secure with butchers' twine to hold shape.

Get your grill ready to cook with the indirect grilling method using either gas or charcoal. Get 2 old soup cans or cans of beer and have them at least half full on the cooler side of the grill at first, and then place your meat baskets over the cans. Depending on the temperature of your grill, it should take 15 to 30 minutes on the cool side of the grill and then finish off the baskets on the hot side of the grill. Grill until done. Do not over cook. Wood chips may be added to the grill to give this a smoky flavor if you like. When done grilling, top with your favorite grilled vegetables or a topping of your choice.



Secret Loin

9 pound boneless pork loin
1 cup secret seasoning, divided

Cut pork loin into 3 pieces, approximately 3 pound apiece. Place 1, 3 pound piece of meat onto a large sheet of heavy duty foil. Rub one-third of a cup of the secret seasoning all over the meat. Wrap tightly in foil and then wrap in another sheet of foil. Repeat the steps with the remaining two pieces of meat. Place the foil wrapped meat onto a preheated 350 degree grill and cook for 20 minutes. After 20 minutes, flip the meat packets over and continue to cook for 20-30 minutes longer. After twenty minutes, check the meat temperature in the middle of the loin piece. When the internal temperature registers 155 degrees, you may remove the meat packets from the grill and let rest in the pan until packets then reach 160 degrees. Unwrap the meats from the foil and slice and serve.



Doubly-Touched Pork Shoulder Steaks Exciting by FireHouse Meats

One per serving needed ¾ inch Pork Shoulder Steaks

Tenderizing Shake:

Lightly shake over all surfaces of Pork Steaks 1 to 4 hours before grilling.

- 1 – Tablespoon Lime-Salt
- 2 – Tablespoons Papen/Papaya based tenderizer (citric acid base if necessary)
- 1 – teaspoon black pepper

Flavoring Shake:

Lightly shake over surface AFTER first turns on grill

- 1 – Tablespoon Lime-Salt
- 1 – Tablespoon Cookies Flavor Enhancer
- 1 – Tablespoon Natural Sugar (Turbinado)
- 1 – teaspoon Celery Salt
- 1 – teaspoon ground cinnamon or Maple-Cinnamon Sugar Sprinkles

Cooking:

Grill over medium charcoal or medium-high gas preheated medium; turning after 4 minutes and shaking flavoring mix on cooked side, and the second side after 4 minutes, and finally the third turn. Now check for meat temperature reaching 160 degrees right before removing from grill for serving.

Chef's Tips:

Serve with choice of slaw or sauerkraut, and grilled berry-wrap or apple-dumpling.



Seasoned Turkey

Dry Rub:

2 t garlic salt
2 t black pepper
2 t paprika

Glaze:

1 cup peach jam
4 t molasses
1 t liquid smoke
1 T soy sauce
1 T Dijon mustard

Build a charcoal fire for indirect cooking by spreading coals to 2 sides of the grill when hot. Take a whole turkey and cover it with yellow mustard. Then apply the dry rub mixture.

In the bottom of a cooking pan, place 1 cup 7-Up and 1 cup cherry/apple juice. Put a cooking pan between the two piles of coals and place the seasoned turkey in the pan. Cover the grill.

While the turkey is cooking, combine the ingredients to make a glaze. During the last half hour of grilling cover the bird with the glaze mixture. The turkey is done when it reaches an internal temperature of 175 degrees. (Cooking time is usually 2-½ to 3 hours, depending upon the weight of the bird.)



That's the Way They Like Them!

Barbecue Sauce:

The sauce recipe is a secret. Here are the ingredients, but not the exact measurements for each ingredient.

Green Chilies
Tomato Paste
Corn Syrup
Garlic
Vinegar
Salt
Mustard
Molasses
Fruit Juice
Hot Red Pepper
Hickory Flavor
Brown Sugar
Honey
Worcestershire Sauce
Apple Cider
Lemon Juice
Cayenne Pepper
Cinnamon

Other Ingredients Used, But Not in Sauce:

Rice Vinegar – 1 bottle
Dry Rub Seasoning – 1 bottle
Miller High Life – 3 large bottles

Peel skin membrane off back of ribs. Soak in Miller High Life overnight, totally submerged. Before smoking ribs, season tops with dry rub seasoning. Next, place the ribs on grill over charcoal and hickory chips. Smoke ribs for 2 hours. Every 15 minutes moisten ribs with rice vinegar. Last 10-15 minutes of smoking, apply BBQ sauce to the ribs.