

Chuck's BBQ List Recipe Archive

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These recipes were posted between February, 1996 and October, 1998.

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Brined Pig	Brisket Burritos - Dannys	Brisket Marinade - 1
Brisket Marinade - 2	Brisket Rub and Sauce	Brisket Rub
Britts Another Smoked Brisket Rub	Britts Chili Powder	Broiled Lamb Chops With Mustard Honey Glaze
Bruce Bakers Eastern North Carolina Sauce	Bruces BBO Rub (Circa 1993)	Bruces Miss Peach, Mr. Bourbon Sauce
Brunswick (Georgia) Stew	Brunswick Stew - 1	Brunswick Stew - 2
Brunswick Stew - 3	Brunswick Stew - 4	Brunswick Stew (Soup)
Brunswick Stew Using Hogs Heads	Brunswick Stew With Corn Dumplings	Brunswick Stew With Quail
Brush-On Sauce For Chicken	Bubba Toms Eastern North Carolina Style Barbecue	Buckaroo Bar-B-Q Sauce
Buckwheat Hushpuppies	Buffalo Chipotle Sauce	Burgoo
Burmese Dry Chicken Curry	Burnt Ends	Buttermilk Pie
Buttermilk Slaw	Cabbage And Green Bean Salad	Cajun Barbeque Salt
Cajun Blackened Spice Mix And Blackened Fish	Cajun Boudin Sausage	Cajun Coleslaw
Cajun Fried Potatoes	Cajun Fried Turkey	Cajun Lamb Shanks
Cajun Marinade (For Injection)	Cajun Pork Burgers	Cajun Pork Roast
Cajun Red Beans And Rice	Cajun Seasoning - Susans	Cajun Seasoning Mix (Rub)
Cajun Seasoning Mix	Cajun Spice - Natalies	Cajun Spice Mix
Calabash Hushpuppies	Caldillo	CalTex Chili Powder
Cambogee Beef	Cambridge Dry Rub	Canadian Style Bacon - 2
Canadian Style Bacon (Recipe Will Cure Up To 25 Lbs.)	Cantonese Shrimp Barbeque	Capone Poppers - From Rock
Capone Poppers - Scotts	Captains Table BBOd Roast	Care Of Cast Iron Cookware
Careys Smoked Salt	Caribbean BBO Sauce	Ca-Rib-Bean Mop
Ca-Rib-Bean Rub	Carne Asada	Carne Guisada
Carnitas	Carolina Mustard Sauce	Carolina Red Sauce
Carolina Sandwich Slaw	Cashew Butter (Xmas)	Cashew Dipping Sauce
Cast Iron Cleaning And Seasoning	Cattle Ranch Barbeque Sauce	Cauliflower Pickles
Cecils Jerk Chicken	Cedar Door BBO Pork Rub	Cedar Plank Salmon
Central Pork West Sauce	Cevapcici (Cevaps For Short)	Chalupa
Champagne Ginger Barbecue Sauce	Char-Broiled Shrimp	Char-Broiled Turkey
Charcoal Barbeque Sauce	Charcoal-Broiled Duck Breasts	Charlies Maple Sugar Rib Rub
Charlotte Pork Sandwich (Boiled, then smoked)	Charlotte Smoked Pork Sandwich Sauce	Cheesy Jalapeno Peppers
Chefs Barbeque Sauce	Cherry Flavored Smoked Duck	Cherry-Orange Sauce

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Fajitas	Famous Daves Texas Pit Brisket	Famous Kansas Flightless Chicken Wings
Fancy Packed Smoked To Eat Fish	Fergys BBQ Sauce (Tomato Based)	Fergys Chuck Marinade
Fergys Imitation Hogs Breath	Fergys Mustard - Vinegar Barbecue Sauce	Fergys Shotgun Mop
Field And Stream Stuffed Burgers	Fiery Barbecued Venison	Fiesta Rib Eye Steaks
File Gumbo	Filet Mignon with Pasilla Chile BBQ Sauce	Filet Of Beef and Oysters
Filipino Breakfast Steaks	Filipino Chicken Stew	Finger Lickin Pickens Sauce
Fire Roasted Tomato Chipotle Salsa	Firecracker Corn-On-The-Cob	Firehouse Hot Chili Powder
Fish Marinade - Justins	Fish Sauce, To Keep A Year	Flank Steak With Lime-Chipotle Sauce
Flavoring Process For Buffalo Wings	Flesh Of The Pig Ala Bob Greenberg	Florida Barbecue Sauce
Flour Tortillas by Edna	Floyd Fluds Cornbread	Food Processor Hushpuppies
Food TV Rub	Four Vinegar Cole Slaw	Francis Leists Sweet Pickles
Frans Chorizo (Mexican Sausage)	French Quarter Sauce	Fresh Homemade Salsa
Fresh Pork Sausage (Breakfast)	Fried Corn	Fried Green Tomatoes
Fried Okra	Fried Squash Blossoms	Fried Stuffed Jalapeno Peppers
Fried Turkey Injection Sauce	Frijoles Borachos (Drunken Beans)	Frijoles Borate (Drunken Beans)
Frijoles Borrachos Mexicanos	Frijoles Borrachos	Frijoles De Olla (Slow Cooked)
Frozen Lemon Cheesecake Ice Cream	Fruit Horseradish Relish	Fry Bread
Galliano Barbeque Sauce	Garam Masala	Garlic and Mint Marinade
Garlic Coleslaw	Garlic Pickles	Garlicky-Minty Leg Of Lamb In The Pit
Garry Howards Chili Powder	Garrys Basic Sauce	Garrys BBQ Sauce
Garrys Mexican Rice	Garrys Tex-Mex Enchiladas	Gary Wiviotts Cornbread
Gaul Darn Delicious Tater Salad -- Ala Rock	General-Purpose Mop For All Barbeque Meats	Georgia Bar-B-Q Hash
Georgia Brunswick Stew	Georgian Marinade	Georgias Barbecue Sauce
Gibbons Roasting Salt	Gilroy Artichoke Kebobs	Ginger Baste For Pork
Ginger Lime Dip	Ginger Marinade	Gingerbread-Cheesecake Swirl
Ginger-Orange Cream Cheese Frosting	Ginger-Scallion Compound Butter	Girardis Italian Sausage
Glazed Meatloaf	Glenn Wiltses Beef Jerky	Golden Grill Barbeque Sauce
Goldsboro Coleslaw	Good Housekeeping Cajun Rub	Good Housekeeping Salt-Free Herb Rub
Grand Prize Winning Raspberry Wheat Beer Ice Cream	Granddads General-Purpose Dry Rub	Grandpa Larsons Barbecue Sauce
Grannys Ice Cream	Grapefruit, Avocado and Spinach Salad	Gravlax (Smoked Salmon)
Gravy with Mushrooms and Onions	Great Barbecue Sauce	Great Cole Slaw

[Great Grill Sauce](#)

[Green Chile - Triple HHH \(Howards Hottern Hell\)](#)

[Green Chili Salsa Dip \(Beware Very Hot\)](#)

[Grilled Cajun Potato Wedges](#)

[Grilled Chicken Sandwiches](#)

[Grilled Delmonico Steak Adobo With Charred Spring Onions](#)

[Grilled Fish Marinade](#)

[Grilled Jumbo Shrimp With Citrus Sauce](#)

[Grilled Marinated Pork Chops With Habanero Cherry Sauce](#)

[Grilled Onion Guacamole](#)

[Grilled Pork Chops Adobo With Spicy Apple Chutney](#)

[Grilled Pork Skewers with Ginger](#)

[Grilled Portabella Mushrooms](#)

[Grilled Ribeye With Chimichurri And Red Chile Mustard](#)

[Grilled Shrimp With Bacon](#)

[Grilled Tomatillo Shrimp](#)

[Grilled Tuna Burger With Spicy Mango Ketchup](#)

[Grilled Turkey](#)

[Grillin and Chillin Dry Rub 10](#)

[Grillin and Chillin Dry Rub 4](#)

[Gud Sauce](#)

[Gyro-Burger](#)

[Gyros](#)

[Habanero Pepper Sauce](#)

[Hard Stuff Barbeque Sauce](#)

[Hawaiian Island Marinade](#)

[Herbed Pecan Rub](#)

[Hill Country Sausage](#)

[Hogaholics Dry Rub](#)

[Hogs Breath Seasoning](#)

[Home-Grown Patent Rub](#)

[Greek Seasoning For Suckling Pig](#)

[Green Chile Sauce](#)

[Green Mountain Maple Barbequed Chicken](#)

[Grilled Cedar Plank Salmon](#)

[Grilled Chicken](#)

[Grilled Faux Salisbury Steak](#)

[Grilled Flank Steak With Lime-Chipotle Sauce](#)

[Grilled Leg Of Lamb](#)

[Grilled Marinated Skirt Steak](#)

[Grilled Pineapple Salsa](#)

[Grilled Pork Chops With BBQ Baked Beans](#)

[Grilled Pork Tenderloin With Pear Relish](#)

[Grilled Rainbow Trout With Apricot Salsa](#)

[Grilled Rum-Soaked Shrimp With Mango Lime Relish](#)

[Grilled Shrimp With Pasta and Fresh Tomatoes](#)

[Grilled Tossed Vegetables](#)

[Grilled Tuna Burgers](#)

[Grilled Wild Mushroom Sausage](#)

[Grillin and Chillin Dry Rub 12](#)

[Grilling Glaze](#)

[Gyro - Norm Corley](#)

[Gyros \(Doners, Yeros\)](#)

[Habanero Butter](#)

[Habanero Salsa](#)

[Harley Hog Sandwich](#)

[He Man Barbeque Sauce](#)

[Herbs de Provence](#)

[Hobbes North Carolina BBQ Sauce](#)

[Hogaholics Wet Sauce](#)

[Holiday Fruit Cake Recipe](#)

[Homemade Balsamic Ketchup](#)

[Green Beans Braised with Mint and Potatoes](#)

[Green Chile Stew](#)

[Gregs Barbecue Sauce](#)

[Grilled Chicken Kebobs](#)

[Grilled Chinese Chicken](#)

[Grilled Fiery White-Peppered Chicken Wings](#)

[Grilled Gulf Snapper With Avocado And Tomatillo Salsa](#)

[Grilled Marinated Lamb Chops](#)

[Grilled Napalm Shrimp](#)

[Grilled Pineapple With Ginger-Rum Glaze](#)

[Grilled Pork Loin With Grilled Onions](#)

[Grilled Pork with Citrus Marinade](#)

[Grilled Rainbow Trout With Asian Flavors](#)

[Grilled Shrimp And Marinade](#)

[Grilled Tandoori Chicken](#)

[Grilled Tri-Tip, Lompoc-Style](#)

[Grilled Tuna With Spiced Butter](#)

[Grillin and Chillin Dry Rub 1](#)

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[Guava BBQ Sauce](#)

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[Habanero Pepper Sauce Aka Agent Orange](#)

[Habanero-Cilantro-Lime Mayo](#)

[Harrys Great Grill Sauce](#)

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[Homemade Buffalo Wings](#)

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[Hot Grilled Trout](#)

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[Jacks Homemade Vanilla Ice Cream](#)

[Jalapeno Cheese Bread](#)

[Jalapeno Cornbread Dressing](#)

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[Jalapeno Roll-Ups](#)

[Jalapenos Stuffed With Chorizo And Cream Cheese](#)

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[Jeffs Salt-Free Boston Butt Rub](#)

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[Jerky A La Willie Rev. 4.1](#)

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[J&Js Outdoor Style Hickory Bbq Sauce](#)

[J. P. Hayess Chipotle Bbq Sauce](#)

[Jack Daniels Marinade](#)

[Jacks Coleslaw](#)

[Jacks Turkey Burger](#)

[Jalapeno Chutney](#)

[Jalapeno Dippin Sauce](#)

[Jalapeno Poppers](#)

[Jalapeno-Cheddar-Orange-Juice Hushpuppies](#)

[Jamaican Jerk Chicken](#)

[Jamaican Jerk Sauce - 3](#)

[Jcs Simple Chicken](#)

[Jerk Beef](#)

[Jerk Seasoning - Franks 1](#)

[Jerk Seasoning - Franks 4](#)

[Jerk Seasoning \(Sauce or Marinade\)](#)

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[Hotn Spicy BBQd Shrimp](#)

[How To Smoke Citrus](#)

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[J&Rs Barbecued Chicken](#)

[Jack Daniels Barbecue Sauce](#)

[Jack Daniels Rib Glaze](#)

[Jacks Dry Rub](#)

[Jacks Veggie Burger](#)

[Jalapeno Cole Slaw \(No Mayo, No Sugar\)](#)

[Jalapeno Jelly Glaze](#)

[Jalapeno Potato Salad](#)

[Jalapeno-Cheese Dip - Texas Style](#)

[Jamaican Jerk Sauce - 1](#)

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[Jerrys Creamy Sweet And Green Cole Slaw](#)

[Jills Green Hornet Chili](#)

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[Jim Tarantinos Basic Chicken Marinade](#)

[Joan Lowders Q Sauce](#)

[John Marshs Talliwagger Southern Style BBQ Sauce](#)

[John Willinghams Sweet & Sassy Beans](#)

[Jon McCoys Rub](#)

[Just A Good Ole Turkey](#)

[K. C. Masterpiece Sauce](#)

[Kansas City Barbeque Society Dry Rib Rub](#)

[Karl Mosers BBQ Sauce](#)

[Karls Dry Rub 11](#)

[Karls Dry Rub 8](#)

[Karls Rub 2](#)

[Karls Rub 5](#)

[Karls Smoked Turkey](#)

[Kc Rib Rub](#)

[Ken Haycooks Award Winning Chili - Aka Garden Fresh Chili](#)

[Key Lime Red Sauce](#)

[Killer Salza \(Hot, hot, hot\)](#)

[Kings Ranch \(South Texas\) Casserole](#)

[Kits Coleslaw](#)

[Kokoretsi Tis Souvlas \(Skewered Variety Meats\)](#)

[Korean Bul Kogi](#)

[Kowloon Duckling](#)

[Kurts Canned Beans](#)

[Kurts Simple Pot of Beans](#)

[La Parilla Tomato Arbol Salsa](#)

[Latin-Style Spice Rub](#)

[Lee Daniels Hushpuppies](#)

[Lemon Basil Herb-And-Spice-Seasoned Salt Subs](#)

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[Jim Prathers MJ Sauce](#)

[Jims Fudgy Coconut Q-Fest Squares](#)

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[John Mitchells Ukrainian Kielbasa](#)

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[Judys Barbeque Sauce For A Crowd](#)

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[Kansas City Baked Beans](#)

[Kansas City Style Barbecue Paste](#)

[Karl Mosers Cole Slaw](#)

[Karls Dry Rub 13](#)

[Karls Dry Rub 9](#)

[Karls Rub 3](#)

[Karls Rub 6](#)

[Karls Sparerib Glaze](#)

[Kebab Marinovat \(Marinated Lamb Kebab\)](#)

[Kens Spicy Texas Brisket Rub](#)

[Kfc Cole Slaw](#)

[Kim Chee](#)

[Kit Andersons Smoked Nuts](#)

[Kits Death Wish Habanero Sauce](#)

[Korean Barbecue - Bulgogi](#)

[Korean Grilled Beef](#)

[Kurt Lucass No Measure Game Chili](#)

[Kurts Jalapeno Barbecue Sauce](#)

[L.J.s Tomato Aspic](#)

[Larsons Guam Shish Kabob Sauce](#)

[Lazy Roux](#)

[Leists Most Everything BBQ Mix](#)

[Lemon Ice Box Pie](#)

[Lemon-Pepper Smoked Chicken](#)

[Jim Tarantinos Basic Beef Marinade](#)

[Jims Teriyaki Marinade And BBO Sauce](#)

[Joes Soak Sauce](#)

[John Willinghams Hush Dem Puppies](#)

[John Willinghams Wham Mild Seasoning Mix](#)

[Juicy-Juicy-Juicy Smoked Turkey](#)

[Justins Marinade And Basting Sauce For Brisket Of Beef](#)

[Kansas City Barbeque Society Barbeque Rub](#)

[Kansas City-Style Barbecue Sauce \(Paul Kirk\)](#)

[Karls 1 Steak Rub](#)

[Karls Dry Rub 7](#)

[Karls Favorite Dry Rub 10](#)

[Karls Rub 4](#)

[Karls Rub 1](#)

[Kartoffelsalat Mit Biermarinade \(Potato Salad\)](#)

[Kelly Koleslaw](#)

[Kents Killer Brisket](#)

[Kfc Style Coleslaw](#)

[Kinda Karolina Sauce](#)

[Kits Chorizo](#)

[Kits Refried Beans](#)

[Korean Barbequed Short Ribs](#)

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[Kurt Lucass Roux](#)

[Kurts Pollo Achiote](#)

[La Parilla Taqueria Guacamole](#)

[Latin American Marinade For Suckling Pig](#)

[Leannes Rib Rub](#)

[Lemon Barbecue Marinade](#)

[Lemon Marinade](#)

[Lemon-Pepper Smoked Ribs](#)

Lemon-Rosemary Chicken Halves	Lemony Butter Sauce	Lendzioszek BBQ Sauce
Lexington 1 Dipping Sauce	Lexington 1 Sauce	Lexington Barbecue Cole-Slaw
Lexington Barbecue Dip	Lexington Dipping Sauce 1 Interpreted	Lexington NC BBQ Sauce a la Smoke And Spice
Lexington NC BBQ Sauce a la Staten, Version 1	Lexington NC BBQ Sauce a la Staten, Version 2	Lexington NC BBQ Sauce a la Staten, Version 3
Lexington NC BBQ Sauce a la Voltz	Lexington NC BBQ Sauce From Denver, North Carolina	Lexington NC BBQ Sauce via Yadkin County, NC
Lexington-Style Barbeque Dip	Lexington-Style Finishing Sauce	Liam Wards Steak Marinade
Lime Pickles	Lime-Cooked Salmon With Salad	Lime-Cumin-Jalapeno Grilled Chicken Breasts
Lindas Salsa	Linguica	Liquamen (Ancient Roman Nuoc Nam)
Lite Flan De Queso	Little Chief Beef And Game Jerky	Little Chief Smoked Salmon Deluxe
Little Red-Haired Girl BBQ Sauce	Liver-Sage Sausage	Lizas Cucumber Salad
Lizas Lemonade Punch	Lizas Stuffed Mushrooms	Lizas Twice Baked Potatoes
Lone Chimney Ranch Style Beans	Louisiana Barbequed Shrimp - Johns	Louisiana BBQd Shrimp
Low Fat Raspberry Sorbet	Lowcountry Egg Rolls	Low-Sodium Chili Powder
Luau Pig	Luthers Barbecued Ribs	Lynchburg Lemonade
Lynns Beef Jerky	M. L. Mclemores Lone Star Baste	Mad Dogs BBQ Sauce
Mad Dogs Rib Rub	Maida Heatters Chocolate-Marbelized Cheesecake	Mamas Baked Beans
Mango Salsa	Mango Sauce	Mango Scotch Bonnet BBQ Sauce
Mango-Lime Puree	Mansion Barbecue Spice Mix	Maple Flavored Smoked Turkey
Mardi Gras Grilled Cajun Chicken	Margarita Glaze For Poultry	Margarita Shrimp Skewers
Marians Dip for Spare Ribs	Marians Dry Rub for Spare Ribs	Marie Callender Corn Bread
Marinade And Basting Sauce For Brisket Of Beef	Marinade And Basting Sauce For Lamb	Marinade For Charcoaled Roast
Marinade For Wild Boar	Marinade Pork Loin (Bone In 35)	Marinated Bean Salad
Marinated Beef Jerky	Marinated Hickory-Smoked Chuck Roast	Marinated Pork Tenderloin Birds
Marinated Spicy Jerky	Marius Johnstons Chicken	Marius Johnstons Smoked Carnitas
Marius Johnstons Smoked Chipotles And Adobo Sauce	Marius Johnstons Smoked Chipotles In Adobo Sauce II	Marius Johnstons Vinegar Sauce
Marjories Hushpuppies	Mark Peels Brine	Marks Barbecue Sauce
Marthas BBQ Sauce	Marthas Vineyard Raspberry Chicken	Martini Lamb
Master Recipe For Fish Marinade	Master Recipe For Poultry Marinade	Master Recipe For Pulled Pork Part 1
Master Recipe For Pulled Pork Part 2	Masters Pickled Peaches	Matts Smoked Salsa
Meat Flavoring Compound	Mels Moppin Sauce	Memphis Hogaholics Award-Winning Ribs Basting Sauce
Memphis Hogaholics Award-Winning Ribs Dry Rub	Memphis Hogaholics Award-Winning Ribs Wet Finishing Sauce	Memphis Hogaholics Award-Winning Ribs

[Memphis Magic Barbecue Sauce](#)

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[Mickey's Stuffed Jalapenos](#)

[Mikes Baby Back Rib Dry Rub](#)

[Mikes Kansas City Style Sauce](#)

[Minnesota Fresh Bratwurst](#)

[Missouri Rub for Pork Ribs](#)

[Molasses Orange Barbecue Sauce](#)

[Monkey Meat](#)

[Mrs. Lumholts Baked Beans](#)

[Murgh Kebab \(Chicken Kebab\)](#)

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[Napa Vineyard Marinade](#)

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[New Jerrys Cole Slaw](#)

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[Nicks Rib Sauce Clone V](#)

[Non-Carcinogen Grilling](#)

[North Carolina Eastern Rub and Sauce](#)

[North Carolina Eastern Style With Chili](#)

[North Carolina Eastern Style With Sugar - 2](#)

[North Carolina Pork Producers Cole Slaw](#)

[North Carolina Thin Red Sauce](#)

[Not-Al-Dente-But-Not-Paste-Neither Veggie Side Dish](#)

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[Old Buffalo Breath Chili \(1985\)](#)

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[Mustard Glazed Ham Steaks](#)

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[Mustard-Herb Marinade](#)

[N. C. Piedmont Style Carolina Red](#)

[Navajo Fry Bread](#)

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[New Mexican Chipotle Wings of Fire](#)

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[Nicks Starburst Rib Sauce](#)

[Noni Afghani \(Afghan Bread\)](#)

[North Carolina Eastern Style Sauce](#)

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[North Carolina Pork Shoulder \(Weber Grill Method\)](#)

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[Olive Garden Chicken Marsala](#)

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[Philips Potato Salad](#)

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[Red Lobster Cajun Seasoning](#)

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[Reds Basting Sauce](#)

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[Reed Hearons Barbeque Sauce](#)

[Renowned Mr. Brown Pork Butt](#)

[Rib n Beer Marinade](#)

[Richard Schwaningers Brine](#)

[Ricks Rib Sauce](#)

[Roasted Leg Of Lamb](#)

[Roasted Onion-Garlic Soup](#)

[Roasted Poblano Vinaigrette](#)

[Roberts Barbecue Sauce](#)

[Rocks Rib Finishing Sauce](#)

[Rodneys Hushpuppies](#)

[Rods Mop](#)

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1948 Original Barbecue Sauce

1 medium onion, chopped
2 cloves garlic, minced
2 Tbs butter, melted
1 fluid whole tomatoes, ¥
8 fluid ounces tomato paste
1/2 cup celery, chopped
1/3 cup vinegar
1/4 cup green pepper, chopped
2 fresh celery leaves, chopped
1 bay leaf
3 Tbs molasses
1 1/2 tsp salt
2 tsp dry mustard
2 tsp Tabasco sauce, to taste
1/2 tsp clove, ground
1/2 tsp allspice, ground
2 slices lemon

- 1 Sauté onion and garlic in butter in a saucepan until tender. Stir in remaining ingredients; bring to boil. Reduce heat and simmer, uncovered, 30 minutes; stir occasionally. Discard bay leaf and lemon slices. Process through a food processor if desired. Use sauce for basting and as a side dish for dipping. Yield 3 cups.
- 2 Posted to the BBQ List by Rock McNelly on Aug 26, 1998.

Servings: 12

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

24 Hour Slaw

- 1 head red cabbage, shredded
- 2 onions, shredded
- 3/4 cup sugar
- 1 tsp celery seed
- 1 tsp sugar
- 1 tsp dry mustard
- 1 1/2 tsp salt
- 1 cup vinegar

- 1 Pour 3/4 cup sugar over cabbage and onion and toss.
- 2 Bring celery seeds and remaining ingredients to a boil. Pour over cabbage and onions. Let sit for 24 hours before serving.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

4th of July Steer

MARINADE

- 1 Walla Walla sweet onion
- 7 Tbs garlic, minced, sautéed in olive oil
- 1 cup Leggs hot link sausage seasoning
- 5 cups olive oil
- 2 cups soy sauce
- 1/2 cup balsamic vinegar
- 1 Tbs cayenne
- 2 20 oz can dole pineapple chunks
- 2 tsp oregano
- 1 Tbs sweet basil
- 1 cup apple cider vinegar
- 2 Tbs ground rosemary

MOP

- 6 beef bouillon cubes
- 2 cups water
- 1 lb butter
- 3 Tbs minced garlic
- 1 cup Worcestershire sauce
- 2 Tbs habanero hot sauce
- 1 tsp chile sesame oil
- 1 Tbs sweet basil

- 1 We started with a 750 lb. steer. We let him age in the cooler for 12 days. We had him cut up all into rolled roasts between 10 and 15 lbs. and all deboned. I would guesstimate we got 160 lbs. of roasts. I took around 100 lbs. of the roasts for our 4th of July party at our VFW club and did the following: Marinated for 36 hours. Then I cooked these roasts on my rotisserie at 250F for 12 hours using hickory for smoke. The last 45 minutes I put a glaze of C.J's gourmet barbecue sauce which is fairly sweet so added a little cayenne. This was excellent beef. Totally moist and totally devoured. We had this after we had a golf tournament on 4 wheelers using a tennis ball for the golf ball in cow pasture. Made a nine hole course with water hazards and the works. Had dogs get them out of the water, were they wore out. Lots of fun and had a great fireworks show to top it off, great 4th.
- 2 Posted to the BBQ List on July 7, 1998 by Don Havranek

Servings: 1

Recipe Type

Bbq List, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

A Jerky Recipe

1/2 cup dark soy sauce
2 Tbs Worcestershire sauce
1 tsp MSG
1/2 tsp onion powder
1/2 tsp garlic powder
1/4 tsp ginger powder
1/4 tsp Chinese 5 spice

- 1 Lightly freeze the meat to help in slicing Slice into about 1/2 inch or less strips ,across the grain, with the grain for chewier jerky, and marinate over night I start them in the smoker on a rack for 2 to 3 hours then finish in a dehydrator. Could do the whole process on the smoker if you keep the temp low enough . That's it , it never lasts long enough around here to worry about storing it . Thanks again for all the response.
- 2 Posted to the BBQ List by Bill on Oct 08, 1998.

Servings: 1

Recipe Type

Bbq List, Beef, Jerky

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

A Mole Sauce

2 tsp salt
1/2 tsp pepper
1 cup water
3 large dried chilies
2 onions, chopped

Simmer for about 30 minutes

****THEN ADD****

2 cloves minced garlic
2 cups tomato sauce
1/3 cup sugar
1 tsp cinnamon
1 1 oz sq. unsweetened chocolate

- 1 Stir until heated through and chocolate is melted, then serve on smoked beef. Garnish with fresh cilantro.
- 2 Posted to the BBQ List by JLNSGE@aol.com on Aug 29, 1998.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

A Nice Grilling Sauce

2 cups ketchup
3/4 cup powdered sugar
1 Tbs Worcestershire sauce
1/4 tsp Tabasco sauce " Add more to taste "
6 Tbs molasses
1/4 tsp garlic salt, up to 1/2
1/2 tsp liquid barbecue smoke, up to 1

- 1 Mix all in a sauce pan and bring to a boil .,Then keep warm on low heat Great over RIBS, CHICKEN, BEEF or PORK
- 2 Recipe by David Amos on Mar 13, 1998.

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: David Amos

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

A Traditional American Basic Barbecue Sauce

3 Tbs vegetable oil
1 onion, chopped
2 cloves garlic, minced
1 1/4 cups catsup
1/3 cup cider vinegar
1/3 cup Worcestershire sauce
1/3 cup brown sugar
2 tsp chili powder
1/4 tsp cayenne pepper

- 1 Heat the oil in a medium saucepan and cook the onion and garlic, gently for 10 minutes. Add the catsup, vinegar, Worcestershire, brown sugar, chili powder, and cayenne, and mix well. Let simmer for about 20 minutes, stirring occasionally, until slightly thickened. Makes about 2-1/2 cups
- 2 This sauce has a nice balance of sweet, tart, and spice. Because the sauce contains sugar, it burns easily, and is best brushed on food just during the last 5 or 10 minutes of cooking. Pass the remaining sauce around the table.
- 3 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: The Fannie Farmer Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

A-2 Steak Sauce

1/2 cup dark molasses
2 each green onions, chopped
3 Tbs coarse salt
3 Tbs mustard dry
1 tsp paprika
1/4 tsp cayenne
1/2 tsp garlic powder
6 Tbs tamarind extract
1 Tbs kitchen bouquet
1 tsp pepper, black
1/2 tsp fenugreek, (Greek hay)
1/2 tsp ginger
1/2 tsp cinnamon
1 tsp cloves, ground
1/2 tsp cardamom seeds
1/4 tsp Tabasco sauce
6 oz Rhine wine
2 oz red wine
1 pint vinegar, white
1 each caramel coloring as desired

- 1 Run all non liquid ingredients through a spice blender until they are a fine powder. Place over low heat with half of vinegar and simmer 1 hour. Add the rest of the vinegar a little at a time. Stir in Tabasco, wines, kitchen bouquet and coloring. Cook 3 minutes to dissolve. Remove from heat. Pour into crock and let stand covered for 1 week. Strain through cheesecloth six times. Keeps refrigerated, also freezes very well.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 25, 1996.

Servings: 16

Recipe Type

Beef, Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

About Collagen Breakdown In Meat

See Directions

- 1 John Isenhouer asked for a thesis on collagen. It won't take a thesis to discuss the process as it relates to BBQ.
- 2 Meats are made of muscle, connective tissue, fat and bone. Muscle contains proteins and glycogen. As the temperature of the meat increases, glycogen, a long chain sugar, is reduced to simple sugars. This caramelizes and is responsible for one of the flavor components.
- 3 Proteins (flavorless) are denatured to amino acids which not only have flavors themselves, but undergo Maillard browning reactions which adds another flavor component.
- 4 While bone adds no flavor itself, the marrow is rich in methyglobulin and other proteins. This reacts with smoke nitrites to give us the smoke ring. You may have heard that "the sweetest meat is next to the bone". The proteins are reduced to amino acids. Nutrasweet is an amino acid.
- 5 Fat is very simple cells which breakdown to sugars, fatty acids, and triglycerides at low temperatures.
- 6 Collagen is proteins that have lots of side chain bonds. This makes them elastic. It takes more energy to denature them than the simpler proteins of muscle tissue. Energy in the form of heat will denature these proteins into the flavorful amino acids.
- 7 If the temperature is too high, the water in the muscle cells and the fat is rendered out before the collagen melts. This results in dry, tough meat. Too low and you risk bacterial activity.
- 8 Tough cuts of meat like brisket and pork butts benefit from low temperature cooking as the collagen adds flavor to the meat. Less tough, more expensive cuts do not need this phase and can be cooked at high temperatures for shorter periods. That is why ribs take only a few hours and briskets take 20.

Servings: 1

Recipe Type

Bbq List, Info.

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

About Marinades and Rubs

See Directions

- 1 A marinade is a highly seasoned liquid used to impart flavor and in some Cases, tenderize tougher meats. A rub is a highly concentrated blend of Herbs and spices that flavors the exterior of the meat as it grills. Marinades consist of liquid ingredients such as fruit or vegetable juices, Wine or water and oil in combination with seasoning for several hours or As long as overnight to impart flavor and/or tenderize. To tenderize a Marinade must contain an acidic ingredient such as lemon juice, wine, Vinegar, or yogurt, the acid penetrates meat fibers to help tenderize them.
- 2 Rubs are applied to the exterior surface of the meat just before Grilling; they need no standing time. However for convenience rubs may be Applied several hrs. in advance. The coated meat should be refrigerated Until grilling time.
- 3 Flavors become more pronounced the longer the rub is on the meat. Create your own blend or seasonings for rubs or use a commercial blend. Tips for marinade always marinate in the refrigerator; never at room temp Allow 1/4-1/2 cup of marinade for each 1-2 lbs. meat marinades may be Cooked or uncooked. Cooked marinades should be completely cooled before use.
- 4 A heavy duty plastic food bag is convenient for marinating. Select dishes In which the meat will fit snugly but lie flat turn meat occasionally During marinating so all sides are exposed to the marinade for Tenderization to take place most meat cuts must be marinated for at least 6 hrs, or as long as overnight. For flavor marinate 15 min or as long as 2 hrs. Marinades may also be brushed on during grilling. Discard used marinades never reuse them.
- 5 Posted to the BBQ List by Larry A. Willrath

Servings: 1

Recipe Type

Bbq List, Marinades, Info., Rubs And Spices

Recipe Source

Source: Larry A. Willrath

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Achiote Marinade/Mop

2 cups cider vinegar
24 oz beer
4 Tbs achiote paste
2 Tbs black pepper
1 Tbs granulated garlic
3 Tbs pequin pepper flakes
2 Tbs dry mustard
1/4 cup ground new Mexican chile
1 Tbs oregano
1 Tbs cumin seed, roasted and ground
4 Tbs Trappeys Mexi-Pep or Tabasco or?
2 Tbs kosher salt

Mix all ingredients in a non reactive bowl. Use as a marinade or mop.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ackerman's Chipotle Rub

RUB

- 2 anchos, stemmed and seeded
- 5 dried chipotles, stemmed and seeded
- 5 cloves garlic, peeled
- 1 Tbs Mexican oregano
- 1/3 cup kosher salt

RED CHILE SAUCE

- 2 anchos
- 2 cascabels
- 1 pasilla
- 1 canned chipotle
- 4 cloves garlic, unpeeled, pan roasted
- 1 large tomato, pan roasted and seeded
- water
- salt
- sugar

- 1 Bill Ackerman has improved a rub from 'La Parilla'. It is pretty basic--just anchos, chipotles, oregano, garlic and salt. But, boy howdy, is it good! Last night I rubbed pork chops and grilled them. Served with a basic red chile sauce.
- 2 Pan roast chilies and oregano until fragrant. When cool, grind in spice mill with garlic and salt.
- 3 I'm not sure of Bill's proportions but this is what I have been using.
- 4 For the sauce, stem and seed the dried chilies. Toast them in a heavy skillet until fragrant. Grind when cool in a food processor. Add tomatoes, garlic and chipotle. Add enough water to make it pourable. Strain in a food mill. Pour it back in the skillet and heat to bubbling. Salt to taste. Sugar to taste, if necessary.
- 5 I tried the rub on chicken. Then I started a lump charcoal fire, put the chicken in the cold cooking chamber, threw on heavy apple wood smoke initially and slowly ran the temp up to 350F over 1.25 hours. The chicken was moist with a crispy skin.
- 6 Posted to the BBQ List on June 8, 1998 by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ackerman's Chopped Beef Sandwich Marinating Sauce

1/4 cup cattleman's original, (no smoke)
1/2 cup cider vinegar
1/4 cup French's mustard
1 1/2 cups raw sugar
2 Tbs garlic oil
1 pinch each salt and ground pepper

- 1 The sauce is tangy and semi-sweet.
- 2 I heat up the chopped brisket in a double boiler and serve it on lightly toasted onion rolls.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Beef, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ackerman's Lamb Puree Marinade

4 Tbs roasted garlic
3 Tbs chopped Italian parsley
2 Tbs chopped fresh mint
1 Tbs finely chopped fresh thyme
1 1/2 tsp finely chopped fresh rosemary
1 tsp salt
1 tsp freshly ground pepper

- 1 I rubbed the outside with oil, salt and pepper. Cooked at about 250F with cherry wood until internal temperature was 130F (medium rare).
- 2 This was adapted from the Gotham Bar and Grill Cookbook (ISBN 0- 385-48210-8).

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Adobo (Smoked Chile Marinade) - 1

- 8 cloves of garlic, unpeeled
- 4 dried chilies anchos, stemmed, seeded, dev
- 6 dried chilies guajillos stemmed, seeded, dev
- 1/2 inch stick cinnamon, about 1/2 t ground
- 1 clove, or a pinch ground
- 10 black peppercorns, scant 1/4 t ground
- 2 large bay leaves broken up
- 1/8 tsp cumin seed, or 1/8 t ground
- 1/2 tsp dried oregano
- 1/2 tsp dried thyme
- 1 1/2 tsp salt
- 1/4 cup cider vinegar

- 1 Toasting the chilies and garlic. Roast the garlic cloves on a griddle or heavy skillet over medium heat, turning frequently, until blackened in spots and VERY soft, about 15 minutes. Remove, cool, skin and roughly chop.
- 2 While the garlic is roasting, tear the chilies into flat pieces and toast them a few at a time: Use a metal spatula to press them firmly against the hot surface for a few seconds, until they blister, crackle and change color, then flip them over and press them flat to toast the other side.
- 3 Soaking the dried chilies. Break the chilies into a small bowl, cover with boiling water, weight with a plate to keep submerged and soak 30 minutes.
- 4 Drain, tear into smaller pieces, place in a blender jar and add the garlic.
- 5 Finishing the Adobo. In a mortar or spice grinder, pulverize the cinnamon, cloves, peppercorns, bay leaves and cumin. Add the chilies along with the oregano, thyme, salt, vinegar and 3 Tbsp. water. With a long series of blender pulses, reduce the mixture to a paste. Run the blender for a few seconds until the mixture clogs, then scrape down the sides with a spatula and stir; repeat a dozen times or more until the mixture is smooth. Don't add water unless absolutely necessary or this marinating paste won't do its job well. Strain the paste through a medium-mesh sieve into a non-corrosive container with a tight-fitting lid. Cover and refrigerate.
- 6 Considerations: After soaking the chilies, they can be put through a Foley food mill to remove the skins and the seeds. Add this puree along with the garlic to the small blender jar and proceed. If this is done, and the mixture is put together in a small blender jar, and pulsed, scraped down, and mixed very well the final sieving can be eliminated. All of the chilies can be Ancho or Guajillo. You can substitute 3 1/2 ounces of California or New Mexican chilies for the above chilies but the flavor will be light.
- 7 Adobo with powdered chilies: For a darker, stronger tasting adobo made without the tedious series of blender runs, roast the chilies and garlic as directed above, then pulverize the chilies with the cinnamon, cloves, pepper, bay leaves and cumin in several batches in a spice grinder; sift through a medium-mesh sieve. Skin the garlic and mash it to a smooth paste. Mix with the powdered chile mixture, oregano, thyme, salt, vinegar and 6 Tbsp. water.
- 8 Store as directed above.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Adobo (Smoked Chile Marinade) - 2

- 3 oranges
- 1 lime
- 2 to 3 canned chipotle chilies, or to taste
- 3 cloves garlic (1 t)
- 2 tsp dried oregano
- 1/2 tsp cumin seed
- 1/2 tsp black pepper
- 2 Tbs wine vinegar
- 1/2 tsp salt

- 1 Source: FOOD day, July 9, '91 From: Valerie Whittle This spicy marinade owes its unusual flavor to the chipotle, a smoked jalapeno chile. Chipotles are usually sold canned in tomato paste. Look for them at Mexican and Latin American markets. Adobo marinade goes particularly well with pork.
- 2 Juice the oranges and lime. Finely chop chilies and garlic. Place citrus juices, chilies, garlic, oregano, cumin, black pepper, vinegar and salt in blender and puree until smooth.
- 3 Makes enough marinade for 1 1/2 to 2 pounds meat or chicken.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Adobo Marinade

2 cups drained canned tomatoes
3 Tbs Ancho chile powder
3 Tbs Pasilla chile powder
1 canned chipotle, seeded and diced
1 Tbs honey
1 Tbs dark brown sugar
3 Tbs red wine vinegar
1 tsp cayenne
1/4 cup chopped garlic
1/4 cup olive oil

Puree the marinade ingredients in a food processor.

Yield: 3 cups

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Grillin' & Chillin' SHOW GR3626

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Adobo Sauce - 1

- 3 large dried ancho chilies, seeded
- 1 dried Pasilla chile, seeded
- 1 large onion
- 2 cloves garlic, chopped
- 1/2 tsp dried oregano
- 1/4 tsp ground cumin
- 1/4 cup vegetable oil
- 1/4 cup distilled white vinegar
- 1 1/2 tsp sugar

Cover chilies with hot water, let sit for 15 min. Combine chilies, and 1/4 to 1/2 cup of the water they were soaking in, onion, garlic, oregano and cumin in a blender and puree. Sauté the mixture in oil for 5 min add vinegar and sugar and bring to a boil. Reduce heat, simmer until thick about 5-8 min.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Adobo Sauce - 2

12 ancho chilies, wiped clean
1/2 cup white vinegar
2 cups water
1/4 cup olive oil
2 medium onions, thinly sliced
5 garlic cloves, sliced
1 Tbs ground cumin
4 cups chicken stock
2 Tbs brown sugar
1/4 cup orange juice
1/4 cup lemon juice
2 Tbs tomato paste
1 tsp black pepper, freshly ground

- 1 Toast the chilies directly over a medium gas flame or in a cast-iron skillet until soft and brown, turning frequently to avoid scorching. Transfer the toasted chilies to a saucepan and add the vinegar and water. Bring to a boil, reduce to a simmer and cook 10 minutes to soften. Transfer the chilies and liquid to a blender or food processor. Puree until a smooth paste is formed, adding a tablespoon or 2 of water if necessary to thin. Set aside.
- 2 Heat the olive oil in a medium saucepan over medium-high heat. Sauté the onions until golden brown, 8-10 minutes. Stir in the garlic and cook briefly just to release the aroma. Next, stir in the cumin and cook another minute. Add the chicken stock and reserved chile paste. Bring to a boil, reduce to a simmer and cook 20 minutes.
- 3 Meanwhile, mix together the brown sugar, orange and lemon juices, tomato paste, salt and pepper to form a paste. Add to the simmering stock mixture and continue cooking another 15 minutes.
- 4 NOTE: Adobo Sauce can be stored in the refrigerator 1 week or frozen indefinitely.
- 5 Makes 1 1/2 quarts.
- 6 SOURCE: "Mesa Mexicana" by Mary Sue Milliken and Susan Feniger with Helena Siegel.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Afghan Chicken Kebobs

- 1 cup yogurt
- 1 1/2 tsp salt
- 1/2 tsp ground red or black pepper
- 3 Tbs garlic, finely minced
- 1 1/2 lbs chicken breasts, boneless, skinless, cut into kabobs
- flatbread such as lavash pita or flour tortil
- 3 tomatoes, sliced
- 2 onions, sliced
- cilantro to taste
- 2 lemons or 4 limes, quartered

- 1 Mix yogurt, salt, pepper and garlic in a bowl. Mix chicken with yogurt and marinate 1 to 2 hours at room temperature, up to 2 days refrigerated.
- 2 Thread chicken on skewers and grill over medium hot coals.
- 3 Place warmed pita bread on plates (if using tortillas, toast briefly over flame), divide meat among them, top with tomato and onion slices and cilantro and fold bread over. Serve with lemon or lime quarters for squeezing.
- 4 Makes 4 servings.
- 5 Newsday, Queens New York -- Dining and Food section -- 27 Sep 95
- 6 Posted to the BBQ List by Bill Wight on Oct 4, 1998.

Servings: 4

Recipe Type

Bbq List, Poultry, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Afghan Chicken

- 2 large clove garlic
- 1/2 tsp salt
- 2 cups plain whole-milk yogurt
- 4 Tbs juice and pulp of 1 large lemon
- 1/2 tsp cracked black pepper
- 2 large whole chicken breasts

- 1 Long, slow marinating in garlicky yogurt tenderizes, moistens and adds deep flavor, so you end up with skinless grilled chicken that's as delicious as it is nutritionally correct. Serve with soft pita or Arab flatbread and fresh yogurt.
- 2 Put the salt in a wide, shallow non-reactive bowl with the garlic and mash them together until you have paste. Add yogurt, lemon and pepper.
- 3 Skin the chicken breasts, remove all visible fat and separate the halves. Bend each backward to break the bones so the pieces will lie flat. Add to the yogurt and turn so all surfaces are well-coated.
- 4 Cover the bowl tightly and refrigerate. Allow to marinate at least overnight, up to a day and a half. Turn when you think of it.
- 5 To cook, remove breasts from marinade and wipe off all but a thin film. Broil or grill about 6 inches from the heat for 6 to 8 minutes a side, or until thoroughly cooked. Meat will brown somewhat but should not char. Serve at once.
- 6 Posted to the BBQ List by Bill Wight on Oct 4, 1998.

Servings: 6

Recipe Type

Bbq List, Poultry, Grilled

Recipe Source

Source: San Francisco Examiner, 6/2/93.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Aging Beef I

See Directions

- 1 Buy a whole Sub-Primal rib eye or strip loin when they are on sale (I think these things weigh 10 - 20 pounds, so take your piggy-bank to the store with you :-)). You probably won't find Prime, but make sure you get no less than Choice.
- 2 Take it out of the plastic wrap that it comes in and rinse it off with cold water. Let it drain and pat dry with paper towels.
- 3 Wrap the meat in a large plain white cotton dish towel and put it on the bottom shelf of the refrigerator. The bottom shelf is the coldest place in the refrigerator and is out of the way. It might be a good idea to check the temperature with a freezer thermometer to be sure it is not too far outside the 34 - 38 F range. Adjust the refrigerator temperature if necessary. This could be a very expensive mistake if the refrigerator is too warm :-).
- 4 The next day, change the towel. The first towel will be soiled by the moisture that has seeped from the meat. Continue to change towels as needed, from 10 days to 2 weeks. Now you can start to enjoy good steaks.
- 5 Cut steaks as needed from each end. Rewrap the unused portion and continue to replace the towels while the remainder ages.
- 6 If you have not finished the entire piece after aging for 21 days, remove the remainder from the refrigerator and cut into individual steaks. Wrap each one in heavy-duty plastic freezer wrap and freeze. They will keep for months in the freezer.
- 7 To clean the soiled cotton towels for re-use, soak them in cold water overnight. Next, soak them in cold salt water for 2 - 3 hours to remove any blood stains. Then launder as usual.

Servings: 1

Recipe Type

Bbq List, Beef, Info.

Recipe Source

Source: Michael Green

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Aging Beef II

See Directions

- 1 The general principles of aging are:
- 2 Temperature: Warmer ages faster with more mold growth and trimming but more flavor. Carcass needs to be chilled as soon after slaughter as possible. Over 38F. meat can get slick and off flavors then spoils. Commercially, meat is aged close to 33 for 10 days and has no aged flavor.
- 3 Humidity: Higher humidity encourages mold growth which enhances flavor to a point and increases trim losses.
- 4 Carcass Quality: The higher the quality (fatter, more marbling, not too old - preferably 2 years) the better beef ages and the better the flavor and the longer it should be aged. Lean breeds (dairy crosses, etc.) and grass fed animals should only be aged 2 to 3 weeks. Prime hindquarters can easily go for 4 to 6 weeks (This is truly "melt in your mouth" meat and is pure ecstasy!). Breeding is of lesser importance as long as there is a sufficient standard beef breeding (Hereford, Angus, Shorthorn, Devon, etc.) to have the quality.
- 5 Time. Depends upon temperature and quality. Ten days minimum, 6 weeks maximum. Forequarters don't age as well as hinds and should come out about a week earlier.

Servings: 1

Recipe Type

Bbq List, Beef, Info.

Recipe Source

Source: Dan Gill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Aji De Gallina (Piquant Creamed Chicken- Peru)

- 1 each carrot; peeled and sliced
- 2 each onions; one sliced, one minced
- 4 lbs chicken; quartered
- 1/2 each loaf white bread; crust removed
- 1 each 12 oz can evaporated milk
- 8 each fresh Aji chilies; seeded and stemmed pureed in a blender
- 8 each or yellow wax hot or red jalapenos
- 2 cloves garlic; minced
- 1/4 cup cooking oil
- 3 cups chicken broth
- 1 cup grated parmesan cheese
- 1/4 cup chopped walnuts
- 6 each to 8 potatoes; boiled in their jackets peeled and sliced
- 3 each hard-boiled eggs

- 1 Freshly ground black pepper Bring 1 quart of salted water to a boil in a large pot, then add the carrot, sliced onion, and chicken. When the chicken is poached (about 45 minutes), remove it from the water, cool, and shred it into small strips. Strain the broth and reserve the carrot and onion and 3 cups of the broth. Break the bread into pieces and soak them in the milk. In a large pot, sauté the minced onion, pureed chilies, and garlic in the oil for a few minutes, then add the reserved carrot and onion. Add pepper to taste. Stir over medium heat for about 20 minutes until thick. Place the potatoes on serving plates and pour the chicken sauce over them. Garnish with the hard-boiled egg halves. Authors' heat scale: Hot.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Aji Sauce - 1

3 whole Aji peppers, seeded and chopped
1 cup queso fresco, Or Muenster Cheese
1 cup heavy cream
2 Tbs oil

Combine chilies, 1 cup queso blanco or Muenster cheese, and heavy cream in a blender and puree until smooth. Heat olive oil and slowly add the cheese mixture, stirring constantly. Simmer the sauce for 5 minutes or until it thickens.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: cjackson@mv.us.adobe.com

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Aji Sauce - 2

- 1 whole onion, finely chopped
- 1/2 bunch parsley, finely chopped
- 1 whole Aji Peppers, ground

Fry finely chopped onion in oil. Add chopped parsley and ground Aji. Add a little water and cook until onion is tender.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Iroberts @ csc.com

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Al Smith's First Place Chili At The National Cookoff In Tex

- 4 lbs course-ground chopped sirloin or, tenderloin
- olive oil or butter
- 1 small cans tomato paste with water, up to 2 cans
- OR fresh tomatoes, finely chopped
- OR canned tomatoes pressed, through a colander
- 3 1/2 medium onions, chopped
- 1 bell pepper, chopped
- 6 cloves garlic, minced
- 1 Tbs oregano
- 1/2 tsp sweet basil
- 1 Tbs cumin seed or ground cumin
- salt and pepper to taste
- 3 Tbs (or more) chili power
- OR some chili pods

- 1 In a 4-quart pot, brown meat in oil or butter or in a blend of the two. Add the remaining ingredients, Simmer 2-3 hours with the lid on.
- 2 Posted to the BBQ List on July 04, 1998 by Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Beef, Chili

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Alaskan Ketchup

- 1 cup cranberries, crushed
- 1 onion, chopped and minced
- garlic
- black pepper
- salt to taste
- 1 tsp vinegar or lemon juice

- 1 When I lived in Alaska, I learned an old Sourdough recipe for ketchup that contained no tomatoes at all!
- 2 It's made with a type of cranberry that grows wild all over Alaska.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Bill Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Albondigas En Salsa Chipotle [meatballs In Chipotle Sauce]

MEATBALLS

- 1/2 lb beef, ground finely
- 1/2 lb pork, ground finely
- 1/3 cup onions, finely chopped
- 2 Tbs flour
- 1 Tbs cilantro, fresh minced
- 1/2 tsp oregano, dried
- 1/4 tsp cumin, ground
- 1 egg, beaten
- 3 Tbs vegetable oil

SAUCE

- 1 Tbs vegetable oil
- 1 onion, chopped
- 2 garlic cloves, chopped
- 1 cup tomato sauce
- 2 chipotles, canned in adobo sauce, stemmed and chopped
- 2 Tbs adobo sauce, (from chilies)
- 1/2 cup beef broth

TORTILLA CUPS

- 6 flour tortillas, (6 inch)
- vegetable oil for frying
- chopped lettuce

- 1 **MEATBALLS:** Combine all the meatball ingredients, except the oil, and mix well. Form into 1 1/2-inch balls. Brown the meatballs in the oil, remove, and keep warm. **SAUCE:** To make the sauce, add the oil to the pan and sauté the onion and garlic until soft. Add the remaining sauce ingredients, bring to a boil, reduce the heat, and simmer for 15 to 20 minutes until the sauce is thickened. Place the sauce in a blender or food processor and puree until smooth. Return the sauce to the pan, add the meatballs, and heat through. **TORTILLA CUPS:** To make the tortilla cups, pour the oil to a depth of 3 inches and heat to 375F. Place a tortilla in the oil and let it float for a couple of seconds. Press the center into the oil with a can or ladle to form a bowl and fry until crisp, remove, and drain. To serve, place the lettuce in each of the tortilla cups, top with the albondigas, and serve.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 19, 1996.

Servings: 6

Recipe Type

Barbecue Sauce, Bbq List, Mexican, Other Sauces, Beef, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

All South Barbeque Rub

- 2 Tbs salt
- 2 Tbs sugar
- 2 Tbs brown sugar
- 2 Tbs ground cumin
- 2 Tbs chile powder
- 2 Tbs freshly cracked black pepper
- 1 Tbs cayenne pepper
- 4 Tbs paprika

- 1 The rub is the second most important part of the BBQ process, next to the smoking technique. There are two main concepts to keep in mind when formulating your rub. The proportion of salt should be great enough to trigger osmosis and begin to draw the moisture from the surface of the meat, and (some may disagree with this) the proportion of sugar should not be excessive because it will caramelize and burn during smoking leaving a bitter taste. However, since sugar contributes to osmosis, it is an important component and shouldn't be eliminated.
- 2 Beyond that, your rub should only be limited by your imagination. Other ingredients to consider can include paprika, cumin, garlic powder, onion powder, black pepper, cayenne pepper, chile powder, oregano, sage or whatever sounds good to you.
- 3 I like to keep my rub in a shaker for easy application. Rub should be applied at least the night before smoking. Anything longer, up to three days, is better. Shake the rub over the entire surface of the meat to be smoked. Use a generous amount at first and then, as it starts to get moist and adhere, add more. I don't think it's necessary to "rub" it in. I find that that only results in uneven distribution, and besides, it stains your hands. Wrap the meat loosely in butcher paper and leave in the fridge until a couple of hours before smoking.
- 4 I find rubs to be far more useful than marinades especially for large pieces of meat such as briskets and pork butts. For cuts such as these, the internal and external fat melt through the meat during cooking to keep it moist. I believe that the texture of the meat is improved by drawing out excess moisture, before cooking, through osmosis. The dry surface of the meat and the rub itself combine to produce a flavorful and attractive crust on the finished product. Unless it is thoroughly blotted dry on the surface, marinated meat won't color properly.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Richard Thead

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Alligator Eggs

36	large jalapeno chilies, roasted and peeled
1/2 lb	shrimp, cooked, peeled , deveined, minced
2 tsp	mayonnaise
2 tsp	prepared chili sauce
2 tsp	minced capers
2 tsp	minced green onions
2 tsp	minced fresh parsley
1/2 tsp	Dijon mustard
1/2 tsp	horseradish
1/4 tsp	paprika , salt, freshly ground pepper
1/4 tsp	peanut oil
1 3/4 cups	all purpose flour
3/4 cup	beer, room temp
2	eggs, room temp
3 Tbs	minced green onions
2 Tbs	vegetable oil
1 1/2 Tbs	catsup
2 tsp	Worcestershire sauce
1 1/2 tsp	fresh lemon juice
1 1/2 tsp	baking powder
1 1/2 tsp	salt
1 tsp	cayenne pepper

- Using small, sharp knife; cut 1 1/2 inch slit at stem end on side of each chili. Scrape out seeds; do not tear stems. Rinse out chilies. Drain on towels. Mix next 9 ingredients. Season filling with salt and pepper. Spoon about 1 t into each chili (do not overstuff; chili should close). Arrange chilies on baking sheet. Refrigerate. Heat 3/4 inch peanut oil in heavy large skillet to 350F. Blend in remaining ingredients in large bowl. Dredge each chili in mixture, coating completely. Add chilies to skillet (in batches; do not crowd) and fry until golden brown, turning once, about five minutes. Drain on paper towels and serve. From Bon Appetit, Dec '86.
- Makes 36

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Almost La Victoria's Green Taco sauce.

2 lbs Anaheim or New Mex. chilies roast, peel, deseed
1 lb yellow Hungarian wax chilies seeded and chopped
1 serranos and jalapeno, seeded and chopped
2 1/2 lbs tomatillos, slice 1/8" thick
7 lbs green tomatoes, slice 1/4" thick
1/2 bunch cilantro, rough chop
4 cloves garlic
1 med. white onion, chopped
1/4 cup lime juice
1/4 cup apple cider vinegar
2 Tbs salt
4 Tbs corn starch

Heat a large cast iron skillet to hot and toast the tomatoes and tomatillos without any oil. Do just one layer at a time and give each slice a nice dark brown color on both sides without burning. Remove when toasted to a glass bowl. Do not deglaze the pan. In a blender, combine the onion, cilantro, chilies, tomatoes, garlic and tomatillos in batch sizes to half-fill the blender jar. Puree. If any dark brown liquid collects in the bottom of the toasted tomato and tomatillo bowl, add this to the last blender load. Mix the cornstarch in the lime juice/vinegar. In a large stewing pot, combine the blender loads, add the cornstarch mixture and heat until the sauce comes to a low boil, mixing constantly. Be careful here, if you don't mix constantly the thick sauce will tend to erupt in hot little geysers of taco sauce that could burn you. Allow sauce to cool and add salt to taste. Transfer to clean jars, filling them 3/4 full and freeze what you can't use in a few weeks. Be careful not to fill the jars too full or they'll break when you freeze them. I made a batch of sauce last year and it tastes just fine after a year in the freezer. The sauce keeps OK in my refrigerator for at least a month. * Adjust heat level to your personal taste. The La Victoria sauce is mild. 3 to 4 quarts

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Bill Wight via Chile-Heads List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Alphonse's Brunswick Stew

1 4 lb chicken, poached
1 2 lb rabbit, quartered
1 Virginia ham bone
2 cups onion, sliced
2 cups celery, chopped
1 cup carrots
2 cups cabbage, sliced
garlic
marjoram
2 bay leaves
1 dash cayenne, optional
3 lbs tomatoes with juice, chopped
1 lb lima beans
1 1/2 lbs potatoes, chopped
4 cups corn
salt and pepper
parsley, optional

As a fellow Southern "shivering" in this inhospitable Northern Iceland (why go to Reykjavik when you can have it all here?), I want to pass on to you one of my Brunswick Stew recipe to fortify you before grading student papers, prepare lectures, and such. Starting way in advance, poach one 4 lb. chicken. Then add a 2 lb. rabbit that's been quartered (if you don't find any in your backyard by all means substitute veal) and put on high heat and then simmer with the chicken with additional water to cover. You should add the rabbit some 35 minutes after having poached the chicken. When done, drain, reserve the stock and cool the meats on a platter. Once the meats are cool enough to touch with your fingers, bone the chicken and the rabbit and chop into bite-size pieces. Return the chicken and rabbit morsels into the stockpot and add a Virginia ham bone (if you got one) along with 2 cups of sliced onions, 2 cups of chopped celery, 1 cup carrots, and 2 cups of sliced cabbage. Add garlic, marjoram, 2 bay leaves, and a little dash of cayenne (optional). Stir in 2-3 lbs. of chopped tomatoes with juice, bring to a boil, then simmer for 25 minutes. Add 1 lb. of lima beans, 1 1/2 lbs. chopped potatoes, and 4 cups of corn. Bring to a boil again and then simmer, stir the pot a bit to prevent burning. This will take another hour. Season with salt and black pepper. An option is to sprinkle finely chopped parsley into the pot. You can serve this on a bed of rice, or with biscuit, or, as I like to do, with fresh baguettes. A nicely tossed salad with vinaigrette dressing would be a nice accompaniment to your stew. Choose a good, full-bodied red wine to serve with your stew and you and your guests can tell winter to do its worst.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Alphonse Vinh

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Amy's Grilled Chicken Breasts

- 4 Chicken breast halves, without skin
- 2 tsp Dijon mustard
- 3 1/2 Tbs White wine vinegar
- 2 tsp Garlic, minced
- 2 tsp Honey
- 1 1/3 Tbs Fresh thyme, or 2 teaspoons
Dried, minced
- 1/3 tsp Coarse salt
- 1 1/3 dashes Red pepper flakes
- 1 Tbs Olive oil
- 4 sprigs fresh thyme

- 1 Place the chicken breasts within a folded piece of plastic wrap; slightly flatten upper portion of each breast with the broad side of a chef's knife to promote even grilling. Place breasts in a shallow glass or ceramic dish. Place mustard, vinegar, garlic, honey, thyme, salt and pepper flakes in a small bowl; stir with fork to combine. Add oil a little at a time and whisk to combine marinade. Pour marinade over breasts. Cover with plastic wrap and marinate in refrigerator, turning once or twice in marinade, for at least 2 hours, or up to 4 hours. Remove breasts from marinade, scraping any bits clinging to chicken back into the shallow dish. Transfer all marinade to small saucepan and bring to a boil; reserve. Lightly grease grill rack with cooking spray. Preheat grill. Place breasts on grill. Cook covered with lid, basting frequently with marinade, until tender, approximately 5 to 6 minutes on each side.
- 2 Recipe By : Lean Italian Cooking, by Anne Casale
- 3 Posted to the BBQ List by Carey Starzinger on Jul 27, 1996.

Servings: 4

Recipe Type

Poultry, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Andouille - Chef John's (Cajun Sausage)

5 lbs pork butt
1/2 lb pork fat
1/2 cup chopped garlic
1/4 cup cracked black pepper
2 Tbs cayenne pepper
1 Tbs dry thyme
4 Tbs salt
6 feet beef middle casing (from butcher)

- 1 Cube pork butt into one and a half inch cubes. Using a meat grinder with four one quarter inch holes in the grinding plate, grind pork and pork fat. If you do not have a grinding plate this size, I suggest hand cutting pork butt into one quarter inch square pieces.
- 2 Place ground pork in large mixing bowl and blend in all remaining ingredients. Once well blended, stuff meat into casings in one foot links, using the sausage attachment on your meat grinder. Tie both ends of the sausage securely using a heavy gauge twine.
- 3 In your home-style smoker, smoke andouille at 175-200F for approximately four to five hours using pecan or hickory wood. The andouille may then be frozen and used for seasoning gumbos, white or red beans, pastas or grilling as an hors d'oeuvre.

Servings: 8

Recipe Type

Bbq List, Cajun, Sausage

Recipe Source

Source: Chef John Folse

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Andouille - Ellen's

- 4 lbs pork (2 lb. fat, 2 lb. lean)
[usually Boston butt]
- 1 lb inner lining of pork stomach
or largest intestine (chitterlings)
- 2 each cloves of garlic
- 3 each bay leaves
- 2 each large onions
- 1 Tbs salt (not iodized)
- 1 Tbs pepper
- 1 tsp cayenne pepper
- 1 tsp chili pepper
- 1/2 tsp ground mace
- 1/2 tsp ground cloves
- 1/2 tsp ground allspice
- 1 Tbs minced thyme
- 1 Tbs minced marjoram
- 1 Tbs minced parsley

(you can use an extra pound of pork instead of the tripe.) - Chop, do not grind the meat. Mix with seasonings. Stuff into casings. Age at least overnight and then smoke several hours using hickory, hackberry or ash. (Do not use pine.) Throw anything sweet, such as cane sugar or syrup, raw sugar, molasses, sugar cane or brown sugar on the wood before lighting. From: Ellen Cleary

Servings: 8

Recipe Type

Bbq List, Pork, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Andouille - Richard's

5 lbs pork, fat and lean separated
2 tsp garlic powder
2 Tbs kosher salt
1 Tbs ground black pepper
1 tsp red pepper flakes
2 tsp cayenne
3 Tbs paprika
1/2 tsp ground mace
1 tsp thyme
2 Tbs sugar
1 tsp Prague powder #1
3/4 cup cold water
1/2 cup soy concentrate
wide hog casings

Grind the fat through a 1/4 inch plate. Grind lean meat through 1/2 inch plate. Dissolve Prague powder in water to ensure even distribution. Mix all ingredients, except casings, well. Stuff into casings and twist at 12 inch intervals to form links. Hang sausages in front of a fan in a cool place overnight to dry. Smoke at less than 140F for 6 to 8 hours. Refrigerate until firm. Freezes well.

Servings: 1

Recipe Type

Bbq List, Pork, Sausage

Recipe Source

Source: Richard Matthews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Angry Pork Tenderloin

- 4 Each dried Chipotle chilies
- 12 Cloves garlic
- 3 Each shallot, peeled
- 1 Tbs ground allspice
- 5 Each cloves
- 1/2 cup malt vinegar
- 1/2 cup orange juice
- 1/4 cup lime juice
- 1/4 cup brown sugar
- 1 tsp fresh ground black pepper
- 1 1/2 cups olive oil
- 2 Each pork tenderloin

- 1 A tropical resort in an urban location, Miss Pearl's Jam House sits near the center of San Francisco. Chef Joey Altman is the creative wizard behind the dishes that seem to sing and dance their way across the multicolored dining room. He cooks up some visionary stuff, like Seared Scallops with Potato Crust and Citrus Beurre Blanc, Oyster Hot Shot with Chile Ginger Salsa, Angry Pork Tenderloin, and Coconut Sorbet. Palm trees and other greenery, original island-style paintings on the walls, and Caribbean tunes all combine to make a delightful setting for a tropical vacation without leaving the states. Don't miss the Sunday Poolside Brunch with Eggs Over Evil! Find Miss Pearl's at 601 Eddy Street (corner of Larkin), San Francisco, CA 94109, (415) 775-JAMS.
- 2 If using dried Chipotle, cover with hot water and allow to sit for 15 minutes to soften. Remove the stems.
- 3 Place all ingredients except the olive oil and the tenderloins in a blender or food processor and puree, slowly drizzling in the oil. Marinate the meat in this mixture for at least an hour.
- 4 Grill the tenderloins over medium-high heat or bake in a 400F oven for about 8 minutes, turning every 2 minutes. Slice the tenderloins into 1/2 inch pieces and serve with black beans, rice, salsa, and tortillas.
- 5 By: Garry Howard - Cambridge, MA

Servings: 4

Recipe Type

Bbq List, Pork

Recipe Source

Source: Chile Pepper Magazine - Feb 93

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Another Gyros

- 2 lbs lean ground lamb
- 2 slices homemade bread, toasted, crumbled
- 1 tsp allspice, crushed
- 1 tsp coriander seed, crushed
- 1 clove garlic, pressed
- 1 onion, grated
- 1 tsp fresh savory, chopped
- salt, to taste
- freshly ground pepper, to taste
- bacon slices, (optional)

- 1 In large bowl, combined all ingredients. Mix well, kneading until mixture is stiff. Make fingers of meat (about 5-inches longer and not over 2-inches in diameter). Place fingers on skewer spacing about 1-inch apart. Cook over hot coals for 10 to 15 minutes, turning frequently until cooked through.
- 2 You may wrap the "fingers" on the skewer with sliced bacon. If anyone tries this, let me know how it works out.
- 3 NOTE: I have this frequently in Greece and here in the U.S., but as I have said, I view it as a "deli" item. Krinos Foods has a "gyros kit" that is sold in the frozen food section of some supermarkets.
- 4 Posted to the BBQ List by ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 6

Recipe Type

Bbq List, Greek

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Appetizer Surprise

1 14 oz Ca artichoke hearts
1 cup Parmesan cheese
1/2 cup Mayonnaise
1/2 cup Sour cream
8 oz Cream cheese
Garlic salt, to taste
Dill weed, to taste
Paprika

- 1 Drain and chop artichoke hearts finely and set aside. Mix remaining ingredients until smooth and creamy. Add artichoke hearts and mix well. Place in long shallow dish that has been greased or sprayed with non-stick spray. Sprinkle with paprika. Bake at 375F. for approximately 20-25 minutes, or until bubbly and brown.
- 2 Serve with Ritz crackers, or dipping cracker of your choice. Keep warm while serving.
- 3 The original poster wrote: "Great for parties...I rarely tell anybody the ingredients until they have tasted this dish. Most think it is a warm "crab dip"; all are amazed that it is artichokes.
- 4 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Apple BBQ Sauce

1 cup catsup
1/4 cup apple juice/cider
1/4 cup apple cider vinegar
1/4 cup soy sauce
3/4 tsp garlic powder
3/4 tsp white pepper
1/3 cup grated, peeled apple
1/4 cup grated onion
2 tsp grated green pepper

- 1 Bring to a boil. Reduce heat and simmer 15 minutes. Rub meat with: 1 Tbsp. pepper, 1 Tbsp. paprika, tsp. chili powder, 1/2 teas. celery salt, 1/2 tsp. ground red pepper and 1/4 tsp. dry mustard before cooking. Baste with 1/2 cup apple juice while cooking. Add sauce last 15 minutes.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 16, 1996.

Servings: 4

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Apple Butter Barbeque Sauce

8 oz tomato sauce
1/2 cup apple butter
1 Tbs Worcestershire sauce

- 1 In a small saucepan, combine all ingredients. Bring just to a boil.
- 2 Brush sauce on burgers during last ten minutes of cooking. Heat remaining sauce just until bubbly and serve on the side.
- 3 Makes 1 1/2 - 2 cups, enough for 1-2 lbs. of meat.
- 4 Posted to the BBQ List by Carey Starzinger on Jul 19, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Better Homes & Gardens, July 1996

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Apple City Barbecue - 1994 Memphis In May BBQ

DRY RUB

10 Tbs black pepper
10 Tbs paprika
5 Tbs chili powder
5 Tbs red pepper
5 Tbs garlic powder
3 Tbs celery salt
1 Tbs dry mustard

FINISH SAUCE

32 oz Hunt's ketchup
8 oz soy sauce
4 oz Worcestershire sauce
1 Tbs garlic powder
8 oz apple cider vinegar
4 oz apple juice
1 Tbs white pepper or to taste

Mix dry rub ingredients. Rub into pork ribs. Put rubbed ribs into the refrigerator for 4 to 10 hours before cooking. Bring sauce ingredients to a boil. Then add 1 finely grated onion, 1 grated medium Golden Delicious apple and 1/4 grated small bell pepper. Cook until desired thickness. Cook prepared ribs for about 5 1/2 to 7 hours over charcoal kept at 180 to 200F. Baste occasionally with warm apple juice. Use soaked applewood chips in the fire to create a sweet flavor. About 30 minutes before serving, brush ribs with finish sauce. Right before serving, sprinkle on dry rub. Serve sauce on the side. TIP: Don't rush the cooking process.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Apple Pie

See Directions

- 1 Use a tart apple. The best apple to use is Gravenstein. If not available, use Granny Smith or other tart apple. You may want to use a little more sugar if using tart apples like Granny Smith that don't have the sweetness of Gravenstein. If you do not use tart apples, or if the apples are bland and/or lacking in flavor, sprinkle the sliced apples with 1 tablespoon lemon juice, 1/2 teaspoon grated lemon rind and 1 teaspoon vanilla.
- 2 Line a 9-inch pie pan with pie dough. Preheat the oven to 450F. Pare, core and thinly slice 6 cups fresh or frozen apples Combine and sift over the apples:
- 3 1/3 cup brown sugar 1/8 teaspoon salt 1/2 teaspoon Minute Tapioca teaspoon cinnamon
- 4 Stir the apples gently until they are well coated. Place them in layers in the pie shell. Dot with 1 1/2 tablespoons butter Cover the pie with a pricked upper crust. Brush the top of the pie crust with milk. Sprinkle with white sugar before baking. Bake in a 450F oven until done, 35 to 45 minutes or until golden brown.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Philip Wight

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Appling High School Brunswick Stew, Baxley, Georgia

5	hog heads
5 lbs	ground beef
2 gallons	ketchup
2 1/2 gallons	tomatoes
	red pepper to taste
25	hens
50 lbs	Irish potatoes
30	onions
20	lemons
1 gallon	whole kernel corn

- 1 The day before needed; boil hog heads and hens in separate containers. When tender grind hog heads and remove bones from hens. In a 50 gallon pot brown ground beef and chopped onions. Add ground hog heads and hens that have been cut up into small pieces. Add catsup, lemons and red pepper to taste.
- 2 Simmer for 1 to 2 hours. Add diced potatoes, tomatoes, whole kernel corn.
- 3 Simmer until mixture is well blended. About 1 hour

Servings: 75

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: by Doris Morris Published in the FHA Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Apricot and Habanero Glaze

1 small habanero peppers, dried
1/2 tsp salt
1 Tbs butter, (optional)
1 1/2 Tbs dark brown sugar
12 whole golden raisins, chopped
3 Tbs apricot preserves
1 tsp white wine vinegar

In a good-sized skillet heat about a half-cup water over medium heat until it begins steaming. Carefully cut small slices from the dried habanero and finely chop those to accumulate about 1/2 tsp. or so of flakes, adjusting to your taste and heat tolerance. (You might want to wear rubber gloves when touching the pepper; at least be careful and don't touch your eyes until your hands have been thoroughly washed.) Add the pepper flakes with the salt and butter to the water and allow the flakes to soften and the butter to melt. Add the brown sugar (stir to dissolve) and raisins. When the water is simmering, add the apricot preserves. Cut up any large pieces of apricot in the pan, and make sure all the gelatinous matter is dissolved. Add the vinegar a little at a time, being careful not to make the mixture at all sour; the vinegar should just brighten up the taste. Allow the glaze to simmer. As it thickens, water can be added a bit at a time to keep the glaze from scorching; it should be allowed to darken a bit. Coat grilled chops or meat slices with the glaze by simmering the meats with the glaze for a couple minutes on each side. Spread a teaspoon or so on each serving plate and arrange meats on top. Little mint sprigs and curls of orange peel could be used to give a truly goofy appearance, if you like that kinda thing.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: m5@tivoli.com

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Apricot or Peach Glaze

1 cup apricots or peaches
3 Tbs lemon juice
2 Tbs salad oil
1/4 tsp Liquid smoke, (optional)
1/2 tsp salt
1 tsp finely chopped green onions

- 1 Puree fruits or place in electric blender until smooth. Add remaining ingredients in saucepan and simmer 8 to 12 minutes. Makes about 1 1/3 cups. Baste on barbecuing chicken, lamb or pork during last 20 minutes cooking time.
- 2 Posted to the BBQ List by Carey Starzinger on Aug 22, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Arepas Rellenas Con Guiso De Carne

- 1 recipe basic arepa dough
- 2 Tbs oil
- 1/2 lb ground beef
- 1/2 lb ground pork
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 small green chile, chopped
- 2 large tomatoes, peel, seed, chop
- 1/2 tsp achiote powder
- 1/2 tsp ground cumin
- 1/4 tsp thyme leaves
- 1/4 tsp black pepper
- 1 tsp salt
- 8 pimento-stuffed olives, sliced
- 1 Tbs capers

1 Stuffed Arepas From Venezuela

2 Heat oil in a heavy skillet over medium heat, add meat, onions, garlic, green chile, tomato, achiote, cumin, thyme, black pepper and salt, and cook, stirring occasionally, for 20 minutes, or until tomatoes have formed a thick sauce. Stir in olives and capers.

3 Prepare a recipe of basic arepas, shape into 3-inch discs (3/4-inch thick), cook. When done, split in half, fill with meat sauce and serve hot.

4 Posted to the BBQ List by Garry Howard, Cambridge, MA

Servings: 10

Recipe Type

Bbq List, Mexican

Recipe Source

Source: Denver Post - Vista Magazine

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Argentina BBQ Rub

7 cloves garlic, chopped very fine
1/2 cup parsley, chopped
1/2 cup oregano
1/4 cup red dried pepper, (the Italian type)
1 cup boiling water
1/2 cup white vinegar
1/2 cup olive oil
salt to taste
black pepper to taste

- 1 you need to mix the ingredients in the above order and then (when it cools) to put in a closed jar (an empty mayonnaise pot is perfect for that) and store in the refrigerator for at least 12 hrs. Is perfect if you prepare the recipe one or two days before the BBQ !! It can be stored in the Refrigerator for 10 or 15 days. You can put on the meat or on the chicken before cooking (where the flavor is stronger) or you can put the sauce on the meat after cooking (the flavor became lighter) Enjoy and thank you for the opportunity. Excuse the poor English.
- 2 Posted to the BBQ List by Jeff Lipsitt on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Pablo Manoppella

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Argentina-Style BBQ Sauce

- 6 cloves garlic, chopped very fine
- 1/2 cup parsley, chopped
- 1/2 cup oregano
- 1/4 cup red dried pepper (pizza topping type)
- 1 cup boiling water
- 1/2 cup white vinegar
- 1/2 cup olive oil
- salt to taste
- black pepper to taste

- 1 You need to mix the ingredients in the above order [and heat it to almost boiling.] Then when it cools put it in a closed jar (an empty mayonnaise jar is perfect) and store in the refrigerator for at least 12 hours. Is perfect if you prepare the recipe one or two days before the BBQ. It can be stored in the refrigerator for 10 or 15 days. You can put it on red meat or on chicken before cooking (where the flavor is stronger) or you can put the sauce on the meat after cooking (the flavor is lighter).
- 2 This is a very traditional recipe from Argentina for BBQ.
- 3 Source: Pablo Manoppella Brazil
- 4 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Argentinean Chimichurri-Style Marinade

1/2 cup vegetable oil
1/2 cup malt vinegar
1/4 cup water
2 Tbs fresh parsley, chopped
3 large garlic cloves, minced
1 tsp cayenne pepper
1 tsp salt
1 1/2 tsp fresh oregano leaves, chopped.
1/2 tsp freshly ground pepper

- 1 Combine all ingredients in a glass jar with tight fitting lid. Let stand at room temperature for 24 hours. Makes about 1-1/3 cups
- 2 Posted to the BBQ List by Carey Starzinger on Jun 21, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Arkansas BBQ Sauce (Small batch)

1/2 cup water
3 oz brown sugar
3 oz Worcestershire sauce
3 oz yellow mustard
1/4 cup catsup
1/8 cup black pepper
1/8 cup red pepper flakes
3/4 quart red wine vinegar
1/4 quart white wine
3 oz salt

- 1 Bring to boil and then simmer for about 1/2 hour. Do not cook or store in aluminum, store in glass.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 08, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Army Barbequed Chicken

50 lbs	chicken, cut-up
1 1/2 quarts	dry onions, finely chopped
16 oz	butter or margarine, melted
1 quart	vinegar
3 quarts	water
2 cups	Worcestershire sauce
3 quarts	ketchup
3/4 cup	prepared mustard
3 cups	brown sugar
6 Tbs	salt
1 tsp	black pepper

- 1 Step 1: Wash chicken thoroughly under cold running water. Drain well. Place in containers, cover; set aside for use in Step 7.
- 2 Step 2: Sauté onions in 8 oz (1 cup) butter or margarine until tender.
- 3 Step 3: Add vinegar, water, Worcestershire sauce, catsup, mustard, brown sugar, salt, and pepper to sautéed onions.
- 4 Step 4: Bring to a boil, stirring constantly.
- 5 Step 5: Reduce heat; simmer 10 minutes or until well blended.
- 6 Step 6: Stir in remaining butter or margarine.
- 7 Step 7: Pour sauce over chicken; cover; refrigerate 2 hours to marinate.
- 8 Step 8: Drain chicken; reserve marinade for use in Step 10.
- 9 Step 9: Place chicken, skin side up, on lightly greased pans.
- 10 Step 10: Bake 1 1/2 hours or until chicken is tender; bast with marinade 2 or 3 times during baking period. (Note: Chicken should be cooked for at least 20 minutes after final basting.)

Servings: 100

Recipe Type

Bbq List, Poultry

Recipe Source

Source: U. S. Army

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Arni Lemonato (Roast Lemon Lamb)

- freshly ground black pepper
- 1 leg of lamb, about 2 kg (5 lbs.)
- 1 tsp dried rigani or oregano
- 3 garlic cloves
- 2 Tbs butter or margarine
- 2 lemons, (juice only)
- 1 cup hot water
- salt

- 1 Preheat oven to 350F
- 2 Wipe leg with damp cloth. Cut small slits over surface of lamb. Cut garlic cloves into slivers and insert in slits. Rub entire surface with lemon juice and season with salt and pepper. Sprinkle with herb and place in a roasting pan. Cook in a moderate oven for 1 hour. Drain off fat and add hot water to pan. Spread butter on lamb and return to oven. Cook for further 1 1/2 hours or until lamb is cooked to taste. Turn during cooking to brown evenly. Allow lamb to rest in warm place for 15 to 20 minutes before carving. Skim off excess fat from pan juices, reduce if necessary and serve with the lamb.
- 3 Note: 1 kg (2 lb.) potatoes, peeled and quartered, may be cooked with the lamb during the last hour. Sprinkle with additional lemon juice, herb, salt and pepper.
- 4 From: "The Complete Middle East Cookbook" by Tess Mallos. ISBN: 1 86302 069 1
- 5 Typed for you by Karen Mintzias

Servings: 8

Recipe Type

Bbq List, Lamb

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Arni Souvlakia (Shish-Kabob)

3 lbs leg or shoulder of lamb
1/4 cup lemon juice
2 tsp salt
2 tsp pepper
2 tsp powdered oregano
1/4 cup olive oil

- 1 Cut the lamb into 1-1/2 inch cubes or 1/2 inch strips -- whichever you prefer. Combine equal parts salt, pepper, and oregano. Place lamb in marinating container. Drizzle liberally with lemon juice. Sprinkle liberally with spice mixture. Let marinate in refrigerator for 3-8 hours.
- 2 Thread meat on skewers. Grill until meat is brown but still juicy, brushing with olive oil two or three times. Goes well with Chicken Flavored Rice.

Servings: 1

Recipe Type

Bbq List, Grilled, Lamb, Greek

Recipe Source

Source: David Rogers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Artichoke Dip Appetizer

- 8 oz cream cheese
- 12 oz mozzarella cheese, shredded
- 1 cup mayonnaise
- 1 cup grated parmesan cheese
- 1 onion, finely chopped
- 2 cloves garlic, finely chopped
- 2 small jars marinated artichoke hearts, drain well
- 2 bags pita bread

- 1 The following appetizer is sure to be a crowd pleaser. I have never taken it anywhere without being asked for the recipe:
- 2 Tear artichokes apart with your fingers.
- 3 Cut up pita bread into chip size triangles, separate and bake on a cookie sheet until crispy (approx. 5 minutes). Combine all other ingredients and mash (a KitchenAid mixer works great).
- 4 Bake in a uncovered casserole dish for approx. 30 minutes at 350F or until bubbly.
- 5 Serve hot out of the oven and scoop up dip with pita bread. If you intend to take this to a party or are having friends over be prepared to recite this recipe a number of times. My wife and I bring Xerox copies with us!
- 6 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 10

Recipe Type

Bbq List, Dips And Spreads

Recipe Source

Source: John Bilos

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Artichoke Garlic Bread

1 loaf French or sour dough bread
6 cloves garlic, minced
2 Tbs butter
1 1/2 cups sour cream
2 cups Monterey Jack cheese
1/4 cup Parmesan cheese
2 tsp lemon pepper
14 oz artichoke hearts, cut up fine

- 1 Slice bread and remove the center and tear pieces into small chunks. In a large pan, sauté garlic in butter, add bread chunks and sauté until golden.
- 2 Remove from heat and add remaining ingredients to the bread chunks. Mix well and place mix back in the bread crust. Top with 1 C. Cheddar Cheese. Bake at 350F for 30 minutes in oven Or, this can be wrapped in foil and heated in the smoker for about 45-50 minutes, long enough to heat and melt the cheese.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Asian Hot-Que Grill Sauce For Chicken, Beef Or Pork

- 2 Tbs brown sugar
- 2 Tbs red wine vinegar
- 1 cup ketchup
- 1/2 tsp Chinese hot mustard, up to 1
- 1 large garlic clove, minced
- 1 Tbs soy sauce
- 1 tsp Asian chile paste with garlic, up To 3

- 1 Combine all ingredients except chile paste in a small saucepan. Bring to a boil, then turn off heat. Stir in chile paste. Makes 1 1/4 cups. To use: Brush on chicken, beef or pork while grilling.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 16, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Asian Porterhouse

2 large Porterhouse steaks about 1-to-1 1/4-lb., each
freshly ground black pepper
MARINADE

1 Tbs dark soy sauce
2 Tbs light soy sauce
2 Tbs oyster sauce
1 Tbs chili bean sauce or paste
1 Tbs sugar
1 Tbs fish sauce
1 Tbs rice wine
2 tsp sesame oil

- 1 Bring the steaks to room temperature. Sprinkle with the freshly ground black pepper. In a medium-sized bowl, mix all the marinade ingredients together and spread this evenly over each side of the steaks. Allow to sit and marinate at room temperature for at least 1 hour. Approximately 40 minutes before you are ready to cook, make a charcoal fire and, when the coals are ash white, grill the steaks on each side for about 5-to-10 minutes, depending on their thickness and your taste.
- 2 Posted to the BBQ List by Carey Starzinger on May 22, 1996.

Servings: 4

Recipe Type

Bbq List, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Asparagus and Smoked Chicken Enchiladas

1 dozen flour tortillas
1/2 cup green taco sauce
3 cups grated jack cheese
3 cups smoked chicken, shredded
1/2 cup onion, chopped
2/3 lb cooked asparagus
1/2 cup oil
1/2 cup butter
1/2 cup flour
3/4 cup chicken broth
1 cup sour cream
parmesan cheese

Preheat oven to 425F. In a large fry pan heat oil and cook tortillas one at a time to soften. Set aside to cool and drain. In sauce pan melt butter then blend in flour. Add chicken broth and cook until thick and bubbly. Add sour cream and taco sauce. Heat thoroughly. On one tortilla at a time, place a handful of cheese, chicken, some onion, plenty of asparagus to extend to both ends of tortilla and 3 tablespoons above sauce. Roll tortilla, place seam side down in glass dish. Sprinkle with any remaining cheese, cover with a layer of parmesan cheese and cover with remaining sauce. Bake at 425F for 25 minutes.

Servings: 1

Recipe Type

Bbq List, Mexican, Vegetables, Poultry

Recipe Source

Source: Tony Lima

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Atomic Barbeque Sauce

- 1 onion, chopped
- 2 cups orange juice
- 4 cups catsup
- 1/2 cup fresh lime juice
- 1/2 cup cider vinegar
- 1/4 cup brown sugar
- 1 Tbs salt
- 1 Tbs black pepper
- 2 Tbs dry mustard
- 2 Tbs crushed red pepper
- 2 tsp garlic powder
- 1 tsp chili powder
- 2 Tbs Tabasco
- 2 Tbs tamarind paste
- 2 Tbs honey
- 2 1/2 sticks butter

Add the onion and 1/2 cup of the juice to a blender and puree until smooth. Transfer to a medium-size saucepan. Add the remaining ingredients to the saucepan and bring to a boil. Simmer for 25 to 30 minutes. Set aside to cool. Sauce keeps two weeks in fridge.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Auntie Jerry's Baked Beans

1 lb navy beans
1/2 lb salt pork, cut in strips
1 small onion, diced
1 Tbs dry mustard
1 Tbs catsup
1 tsp celery salt
1/3 cup brown sugar
1/3 cup molasses
salt and pepper

- 1 Clean and soak beans overnight. Cover with water by 2 1/2 inches.
- 2 Preheat oven to 300F. Water should be covering the beans by only 1/2 inch. Add remaining ingredients and stir. Bake at 300F for 4 hours. Check water level and doneness. Add more water if necessary and continue cooking if necessary. It should take 5-6 hours total. Remove cover for last 1/2 hour. Salt and pepper to taste.

Servings: 6

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Posted by Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Avocado Corn Relish

- 3/4 cup olive oil
- 4 cups fresh corn kernels, (5 to 6 ears)
- 1 tsp salt
- 3/4 tsp freshly ground black pepper
- 2 avocados, peeled and seeded
- 4 poblano chilies, roasted, peeled and seeded, (see note)
- 4 scallions
- 1/2 cup red wine vinegar

- 1 Use only the white and light green parts of the scallions. Thinly slice on the diagonal.
- 2 Sauté the corn with the salt and pepper, about 5 minutes. Transfer to a large mixing bowl and set aside to cool.
- 3 Cut the avocados, bell pepper and roasted poblanos into 1/4 inch dice. Add to the sautéed corn along with the scallions, vinegar and remaining 1/4 cup olive oil. Mix well and let sit 20 to 30 minutes to blend the flavors.
- 4 Serve at room temperature. Corn relish can be stored, tightly covered, in the refrigerator up to 1 day. To make 2 to 3 days in advance, mix all the ingredients except the avocado and store in the refrigerator. Add the avocado shortly before serving. Yield: 6 cups
- 5 Note: Fresh chilies and bell peppers can be roasted over a gas flame or on a tray under the broiler. Keep turning so the skin is evenly charred, without burning and drying out the flesh. Transfer the charred peppers to a plastic bag, tie the top closed and let steam until cool to the touch, about 15 minutes. (If you are rushed, you can place the bag in a bowl of iced water to speed things up.) The best way to peel is just to pull off the charred skin by hand and then dip the peppers briefly in water to remove any blackened bits. Do not peel the pepper under running water since that will wash away flavorful juices. Once peeled, cut away stems, seeds and veins.
- 6 Posted to BBQ List by Bill Wight on Feb 17, 1998

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe Source

Source: TOO HOT TAMALES SHOW #TH6176

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Avocado Cream Sauce

- 2 avocados
- 1 clove garlic, quartered
- 2 Tbs fresh chives, chopped
- 1 Tbs fresh cilantro, chopped
- 1/2 Tbs fresh tarragon, chopped
- 1 juice of half a lime
- 2 Tbs butter
- 1/4 cup light cream

- 1 In food processor fitted with chopping blade, puree avocado with garlic, lime juice, and herbs. Melt butter in a saucepan over low heat. Stir in avocado puree and cook over low heat, stirring occasionally, until heated through. Add cream and continue to heat, but do not allow to boil. Salt to taste and serve. Recipe By: Elizabeth Powell
- 2 Posted to the BBQ List by Rock McNelly on Aug 16, 1998.

Servings: 4

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Avocado Salsa Cruda

1/2 cup avocado, finely diced
1/2 cup chopped tomato, peeled
1/2 cup red onion, diced
1/4 cup jalapeno, finely diced
1/4 cup bell pepper, finely diced
1/4 cup fresh parsley, chopped
1/8 Tbs sugar
salt

Chop each vegetable by hand or with food processor. Mix together in a non-aluminum bowl. Add the sugar and salt to taste. Adjust the seasonings if necessary. Let the salsa sit for at least 1 hr. Stir well before serving.

Servings: 2

Yield: Approx. 2 cups

Recipe Type

Bbq List, Salsa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bacon Wrapped Jalapeno Poppers

- 2 lbs fresh jalapeno peppers
- 2 8 oz cream cheese*
- 1 lb Bacon**, (each slice cut in h

- 1 Split, seed and wash jalapeno peppers. Spread cream cheese in each half of split peppers, either leave in halves *OR* combine the two halves to make a whole popper. Wrap each half/whole jalapeno with a bacon slice cut in half. Place each bacon wrapped jalapeno on a cookie sheet. Bake at 250F until bacon is done, cool and serve.(Cheese will boil out if oven is set to high)
- 2 This is even better cold the next day!!! I should have posted these for Super bowl Sunday...good with beer, wine and margaritas.
- 3 *I have used fat free and low fat cream cheese, the amount varies as to how much cheese each individual likes in their jalapeno. **I use Turkey bacon for the wrap and it is really good, less fat too.
- 4 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 12

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bacon-Avocado Potato Salad

- 6 medium boiling potatoes
- 2 avocados, cubed
- 8 slices bacon
- 1/2 cup chopped onions, chopped
- 1 Tbs fresh lime juice
- 1/2 cup white wine
- 1/4 cup cider vinegar
- salt
- black pepper
- paprika
- 1/4 tsp mustard powder
- 2 Tbs fresh parsley, chopped
- 1 Tbs fresh cilantro, chopped

- 1 Boil potatoes in their skins. While potatoes boil, cube avocados and toss with lime juice. Chop bacon into one inch pieces and fry until crisp in a large skillet. Remove bacon to paper towels to drain. In bacon fat, sauté onions until golden. Remove pan from heat and stir in wine, vinegar, mustard, and salt, pepper, and paprika to taste. When potatoes are tender, drain, peel, and dice. While still warm, pour dressing over potatoes and toss. Allow to cool to room temperature. Fold in avocado, bacon, parsley, and cilantro. Serve at room temperature or chill one hour or longer.
- 2 Posted to the BBQ List by Rock McNelly on Sep 29, 1998.

Servings: 8

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe Source

Source: Elizabeth Powell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bad Attitude Barbeque Sauce

8 canned chipotles in adobo sauce
2 Tbs peanut oil
1 medium onion, finely chopped
4 cloves garlic, minced
28 oz ketchup
1 Tbs chile powder
1/2 Tbs cumin
1/3 cup malt vinegar
1/4 cup Worcestershire sauce
1/4 cup yellow mustard
6 oz Oktoberfest or Bock Beer

Finely chop chilies. Heat the oil and cook onion and garlic until soft. Add the remaining ingredients. Bring to a gentle boil stirring constantly. Then turn down and let simmer until thick.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bad Attitude Chili

2 lbs pork roast, cut into 1" pieces
2 lbs cheap ground beef
1/2 cup good chile powder
1 big onion, roughly chopped
1 head garlic, minced
8 New Mexican green chilies, roasted, peeled, seeded, chopped.
1 Tbs hot Hungarian paprika
1 Tbs ground cumin
4 beef bouillon cubes
1 28 oz can crushed tomatoes ***
1 bottle amber Mexican beer
1/4 cup bourbon
1 square bitter baker's chocolate
salt to taste

- 1 Sauté 1/4 of the garlic and onions until translucent. Add 1/4 of the meat, chile powder and brown. Salt the meat while cooking. Put into your chili pot. Cast iron is best. Repeat until all the meat is done. Put the rest of the ingredients in you chili pot and simmer for a hour.
- 2 As in any recipe, the amount of ingredients is variable. Add more of anything you want, especially chilies.
Serves 6-8
- 3 ***I no longer use the tomatoes. Garry Howard said he could taste them I couldn't stand for that.
- 4 Posted to the BBQ List on July 27, 1998 by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Beef, Chili

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bagged Sausage

See Directions

- 1 I love the unique flavor of aged pork sausage. I have even put the 2 pound plastic wrapped bags of store sausage in the refrigerator for about 3 weeks to let them age. This is probably a risky practice but it has worked in a pinch. The risk with any aged sausage is botulism (literally "sausage sickness", if that gives you a hint). By sealing the casing with fat, anaerobic conditions are created. During natural aging, it is not unusual for meat to be in the "danger zone" at least part of the time. If botulism organisms are present and can out grow the benign aging organisms, a lethal product results. The good news is that both the organism and the toxin are destroyed by ordinary (160F.) cooking temperatures.
- 2 Many years ago, my father and grandmother taught me how to make and age bagged sausage. It is hung in the garage or shed or smokehouse for several weeks and the aging conditions are dependent upon the weather, therefore, every batch is a different experience. The trick is to get the full flavor without letting it get too strong. I have never had any spoil. This past winter I accidentally re-discovered the value of smoke as an effective preservative.
- 3 Usually, we let the bags hang without smoking. We keep sampling until we like the flavor then freeze what we won't eat within a couple of weeks. Last winter we put up 66 bags weighing 2.5 pounds each! Before they attained a real good flavor, we had a serious cold snap with lows in the single digits. Afraid that the sausage and the meat in cure would freeze, I cut a green hickory tree and built a smoking fire on the dirt floor of the smokehouse. I had a lot of trouble getting the kindling started and threw a few extra oak slabs on to get things hot enough for the hickory to catch. It was too cold to hang around and watch the fire. When I checked on it about three hours later, thick smoke was pouring from the eaves. On opening the doors I found a lively fire, heavy smoke and the temperature was up to 120F. The sausage was dripping fat and condensate was dripping from the roof. I managed to keep the fire smoldering for the next two days but I was afraid I had over-stocked during that first day. The sausage had a strong (not unpleasant but definitely dominant) smoke flavor). I sampled sausage over the next month and it was not getting that familiar aged flavor; nor was it going bad. It was very good but not what I was used to. In addition to being an excellent breakfast sausage, it was fantastic on pizza (even dominating anchovies) and made a killer spaghetti sauce. I finally froze most of the bags but kept a few back to see what would happen. It is now June; twenty weeks after we hung the sausage. I still have one bag hanging and one that I am using! There is no sign of spoilage and the taste and aroma is indescribable. I just fried some up to make sure it was still good - it's wonderful; kinda like the best Lebanon raised to the third power! Next year I will try stopping the aging process with smoke after it is ripe.
- 4 Bagged Sausage:
- 5 lb. Fresh pork sausage, seasoned Sausage bags
- 6 Use only freshly ground seasoned pork sausage. If seasoned with a commercial mix, add extra sage to taste (we test fry samples as we season). Make bags of cotton feed bags or unbleached muslin. Cut rectangles 8" X 16" and stitch bottom and side allowing 1/4" for seams resulting in a 3 3/4" finished bag. Soak bags in water. Stuff sausage by hand and squeeze down hard so as to eliminate air and squeeze fat through bag (some people waxed them). Twist end tight, tie and hang in cool place (smoke house or garage) until distinctive aged flavor develops. Do not allow to freeze during aging. Temperatures should average in mid 30's; 38 is ideal. Weather with lows in upper 20's and highs in low 40's will age sausage in 3 to 4 weeks. If warm, check to see that sausage is not getting too strong or spoiling. May be cold smoked for 24 hours or longer at less than 100F using hickory or apple wood. Always cook aged sausage to well done. Do not wrap in plastic to store in refrigerator because of mold. Seal cut end with grease and store uncovered or hang.

Servings: 1

Recipe Type

Bagged Sausage

Bbq List, Sausage

Recipe Source

Source: dgill@ccsinc.com

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bake a Roux--How to

8 cups Flour, all purpose

4 cups Cooking oil

Mix flour and oil together in a heavy ovenproof container. Place on center shelf in preheated 400F oven. Bake at this temperature for 1 1/2 to 2 hours. Set timer, and stir roux every 15 minutes. Roux should be a caramel color when done. Remove from oven, cool, transfer to containers with tight fitting lids and store in refrigerator until needed. Roux may also be frozen. Yield: enough for 4 to 6 pots of gumbo.

Servings: 1

Recipe Type

Bbq List, Info.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Baked Beans

- 4 slices bacon
- 1 onion, chopped
- 6 cups cooked beans, (your favorite)
- 1/4 cup molasses
- 1/4 cup brown sugar
- 1/2 cup catsup
- 1/2 tsp garlic
- 1/4 tsp black pepper

- 1 Cook bacon until crisp, set aside. Sauté onion in same pan until golden, stir in crumbled bacon and all remaining ingredients. Mix well, bake uncovered at 325F for about 40-45 minutes. Can add maple syrup for a different taste, or spice it up by using cumin, and/or chili.
- 2 Posted to the BBQ List on July 23, 1998 by JLNSGE@aol.com

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Baked Stuffed Brie

- 1 one lb Brie
- 1 sheet frozen puff pastry
- 1 egg, beaten

- 1 Filling of your choice: cranberry chutney, some sliced cappacolla or Genoa salami, mushroom duxelles, some sautéed fennel or leek--whatever (except, maybe, peanut butter)
- 2 Allow pastry to defrost and roll out a little to be able to completely wrap the Brie in it. Slice Brie in half or in thirds horizontally and put in desired filling. Place in center of pastry and cut off the four corners of the pastry a couple of inches down. You can use these pastry scraps to make decorations for on top. Completely wrap the pastry around the Brie, brushing with beaten egg whenever you put the pastry together. Flip the assembly over and place on parchment-lined baking sheet. Brush top with beaten egg and place on pastry cutouts and brush them with the egg too. Bake at 400F until pastry is golden brown and puffed like it's supposed to. Best if not cut into while it's too hot--or else all the cheese will run out. Serve with water crackers.
- 3 Posted to the BBQ List by karin anderson on Sep 05, 1998.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Baked Texas Sweet Onions

Texas Sweet or Vidalia Onions

1 Tbs butter
1 tsp brown sugar
1 splash teriyaki sauce

The Texas sweets are in the markets at 4 lbs. for \$1. There are as good as the Vidalias. This week we cored a few so that there is a well in the center, put 1 Tbs. of butter, 1 tsp. Brown sugar, and a good splash of bottled teriyaki sauce in the well, cover in a Pyrex dish and bake 1 hr. at 350F. They are a great side dish for anything you Q.

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: Fred

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Balsamic Ketchup

2 Tbs balsamic vinegar
8 oz tomato sauce
4 Tbs brown sugar
1 tsp onion powder
2 Tbs Green McIlhenny Tabasco Sauce
1 Tbs Worcestershire
1 pinch allspice
1 pinch powdered clove

- 1 Stir vigorously in a jar, then microwave till it bubbles thoroughly (4 min.?). Stir well, cool, stir, put the lid on, refrigerate. (Contributor is not responsible for outcome based on frivolous substitutions.)
- 2 Mom's kitchen tip: Ketchups (like mayo) are colloidal suspensions. If you want the stuff up near the neck of the jar, jerk it a couple - three times towards the neck and it will pile up there handy where is easier to get at.
- 3 Posted to BBQ List by Jim Beauchamp on Jan 13, 1998

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Balsamic Vinaigrette Dip For Bread

1/2 cup balsamic vinegar

1/2 cup olive oil

40 basil leaves, cut chiffonade

5 large clov garlic, chopped, not minced.

1 Mix and serve in large shallow bowel with a fresh, crusty peasant bread torn into chunks for dipping.

2 Recipe by Kit Anderson on Mar 30, 1998.

Recipe Type

Bbq List, Dips And Spreads

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bama Brunswick Stew

1 2.5 lb broiler-fryer, up to 3
1 2 lb boneless pork loin roast, up to 2.5
2 lbs chuck roast
2 1/2 quarts water
3 large potatoes, peeled and finely chopped
3 large onions, finely chopped
1 28 oz can tomatoes, undrained and chopped
1 17 oz cream-style corn
1 14 oz bottl catsup
1 small hot pepper
1/4 cup red wine
2 Tbs to 3 tbsp. lemon juice
2 Tbs dry sherry
1 1/2 tsp paprika
1 tsp brown sugar
1 tsp pepper
1/2 tsp ground red pepper
1/2 tsp dried red pepper flakes

- 1 Combine chicken, roasts, and water in a large Dutch oven, cover, and bring to a boil. Reduce heat, and simmer 1 hour or until meat is tender. Remove meat from broth, reserving broth. Cool meat completely. Remove meat from bones. Grind meat in food processor or grinder.
- 2 Add potatoes and onions to broth; cook over medium heat 20 to 25 minutes or until tender. Add meat and remaining ingredients; bring to a boil. Reduce heat; simmer, uncovered, 2-1/2 hours, stirring often. Add water for a thinner consistency, if desired. Makes 1-1/2 gallons.
- 3 Recipe by J.A. Christian in January, 1987 "Southern Living".

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Chicken

- 4 each 4 pound chickens, quartered
- 1/4 cup vegetable oil
- 4 tsp thyme
- 2 tsp crushed red pepper
- salt and freshly ground black pepper
- True Texas Barbecue Sauce

- 1 Light a grill, preferably charcoal. Rub the chicken with the oil and season with the thyme, red pepper, salt and black pepper. When the fire is medium hot, arrange the chicken, skin side down, on the grill. Cover and cook, rotating from time to time, so the fat is rendered, about 10 minutes. Turn the chicken, cover and continue cooking until almost cooked through, about 15 minutes longer. Uncover and generously spoon the True Texas Barbecue Sauce all over the skin. Turn the chicken skin side down and grill, basting and turning so it doesn't burn, until the pieces are nicely glazed and slightly charred, about 10 minutes. Serve hot off the grill.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 16

Recipe Type

Bbq List, Poultry

Recipe Source

Source: DEAN FEARING SHOW #HE1A02

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Cubes

3 3 oz package Jell-O, Lemon
8 oz tomato sauce, (1 can)
1 1/2 tsp vinegar
1/2 tsp salt
1 dash pepper
1 Tbs horseradish

- 1 Dissolve Jell-O in boiling water. Mix all other ingredients, and when Jell-O is at room temperature, add and mix well. Pour into oiled 8-inch square pan. Chill until firm. Cut into cubes and serve atop salad to go with your barbecue.
- 2 Posted to the BBQ List by "Christina" on Aug 26, 1998.

Servings: 4

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Hash - South Carolina Style

2 lbs chicken breast meat, coarse chopped
2 lbs pork butt, coarse chopped
1 28 oz can tomatoes or 4-6 fresh chopped and seeded
5 medium potatoes, peeled and chopped
2 carrots, peeled and shredded
1 large onion, coarsely chopped
1/4 cup rub 12 o Barbecue sauce

- 1 In 12 quart stock pot, sauté onions in oil until translucent, add rub and stir until well blended. Add chicken and pork, sauté 5 - 7 minutes on medium heat. Add water to cover (approx. 1/2 gallon), then add tomatoes. Bring to boil, add carrots. Cook until tomatoes start to break up, then add potatoes. Cook until potatoes have broken down, then add barbecue sauce. Serve hot over rice.
- 2 Posted to the BBQ List on July 5, 1998 by bigwheel

Servings: 1

Recipe Type

Bbq List, Hash

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Sauce - Lucille's

- 1 sm. bottle lemon soda
- 2 Tbs Worcestershire Sauce
- 1 bottle catsup
- 2 Tbs sugar
- 1 Tbs butter
- 1 Tbs vinegar
- 1 tsp salt
- crushed red pepper to taste
- 1 tsp minced garlic

- 1 Bring to a boil and simmer until thick, about 30 to 45 minutes. Keeps well in the refrigerator. From "What's Cookin In Sheffield" compiled by Women's Missionary Society of Wesleyan Methodist Church, Sheffield, Illinois dated 1956. I add a little black pepper for balance, not a bad basic sauce.
- 2 Recipe by mike moberley on Mar 22, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Mrs. Lucille Millslagle

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Sauce - Mr. Anderson's'

7 pods garlic
1 large onion, chopped
1/4 cup Worcestershire sauce
2 Tbs mustard
2 Tbs horseradish
1 tsp sugar
3 drops vinegar
1 tsp Liquid Smoke
1 gallon catsup
1 bottle hot barbeque sauce
1 bottle water

- 1 Mix together. Cook 3 hours. Stir often. Store in refrigerator. Makes a gob.
- 2 [Editor's Note: With or without the liquid smoke, this looks like a winner]
- 3 Posted to BBQ List by Rock McNelly on Feb 8, 1998.

Servings: 4

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Sauce - Paul Prudhomme's

SEASONING MIX

- 1 1/2 tsp black pepper
- 1 tsp onion powder
- 1/2 tsp white pepper
- 1 tsp salt
- 1 tsp garlic powder
- 1/2 tsp ground cayenne pepper

MAIN INGREDIENTS

- 1/2 lb bacon, minced
- 2 cups pork beef or chicken stock
- 1 cup honey
- 5 Tbs orange juice, (1/2 orange)
- 2 Tbs lemon juice, (1/4 lemon)
- 2 Tbs minced garlic
- 4 Tbs unsalted butter
- 1 1/2 cups chopped onions
- 1 1/2 cups bottled chili sauce
- 3/4 cup dry roasted pecans, chopped
- rind and pulp from 1/2 orange
- rind and pulp from 1/4 lemon
- 1 tsp Tabasco sauce

Combine the seasoning mix ingredients in a small bowl and set aside. In a 2-quart saucepan fry the bacon over high heat until crisp. Stir in the onions, cover pan, and continue cooking until onions are dark brown, but not burned, about 8 to 10 minutes, stirring occasionally. Stir in the seasoning mix and cook about 1 minute. Add the stock, chili sauce, honey, pecans, orange juice, lemon juice, orange and lemon rinds and pulp, garlic, and Tabasco, stirring well. Reduce heat to low; continue cooking about 10 minutes, stirring frequently. Remove orange and lemon rinds. Continue cooking and stirring about 15 minutes more to let the flavors marry. Add the butter and stir until melted. Remove from heat. Let cool about 30 minutes, then pour into a food processor or blender and process until pecans and bacon are finely chopped, about 10 to 15 seconds. This sauce may be used to barbecue chicken, pork or ribs. Makes about 5 Cups. Source: Paul Prudhomme's "Louisiana Kitchen" Posted to BBQ List by ncorley@usa.net (Norm Corley) on Jan 08, 1998

Servings: 5

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Paul Prudhomme's "Louisiana Kitchen"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Sauce for Hot Dogs

7 3/4 oz junior peach cobbler, 1 jar
1/3 cup catsup
1/3 cup vinegar
1/3 cup brown sugar, packed
1 each clove garlic, minced
1 Tbs Worcestershire Sauce
1/2 tsp ginger, ground
1/4 tsp mace, ground
1 tsp onion salt

- 1 NOTE: If the baby food is not available, you could use the same amount of finely chopped peaches, if canned, well drained before chopping.
- 2 Combine all the ingredients thoroughly. Core the hot dogs diagonally on three sides. Barbecue basting with the sauce about three times while they are cooking. You can also use this on pork or chicken or the heated sauce in a chafing dish with sliced hot dogs.
- 3 Makes about 1 1/2 cups of sauce, (enough for 2 lbs. of hot dogs).
- 4 Posted to the BBQ List by Carey Starzinger on Apr 15, 1996.

Servings: 4

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Sauce with Beer

1/2 cup butter, 1 stick
1 onion, finely chopped
1 garlic clove, finely chopped
3 Tbs vinegar
1 cup chili sauce, Heinz
1 cup water
2 Tbs brown sugar
2 Tbs Worcestershire Sauce
1/2 Tbs mustard
1/2 lemon, juice
1 can beer, cooks choice
pepper

- 1 In a large saucepan, sauté onion and garlic in butter. When the onions are transparent add the remainder of ingredients. Bring to a boil. Simmer until your grill is ready, about 10 to 15 minutes or until you can't stand the wonderful smell of the sauce any longer. Now let me tell you, this is what I call barbecue sauce.
- 2 Posted to the BBQ List by Carey Starzinger on May 27, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Sauce With Mustard

1/2 cup sugar
1/4 tsp ground oregano
1/2 tsp ground thyme
1 tsp salt
1/2 tsp pepper
1/8 tsp cayenne pepper
1/2 tsp cornstarch
1/2 cup vinegar
1 cup molasses
1 cup ketchup
1 cup prepared mustard
2 Tbs oil

- 1 Combine first seven ingredients in a small saucepan. Stir in enough vinegar to make a paste. Combine molasses, ketchup, mustard, oil and remaining vinegar; add to herb paste. Bring to a boil, stirring constantly.
- 2 Reduce heat and simmer 10 minutes. Remove from heat; cool completely. Pour into a glass jar; cover tightly. Store refrigerated for up to 3 months.
- 3 Baste over chicken, turkey, ham or hot dogs.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Barbecuing And Sausage Making Secrets [Book]

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Sauce, Norine Juenger, Lenzburg

16 oz tomato sauce
2 Tbs brown sugar
1/4 cup vinegar
2 Tbs Worcestershire sauce
1 tsp salt
1 Tbs paprika
1 tsp dry mustard
1 tsp chili powder
2 Tbs green onion tops, chopped
1/8 tsp cayenne pepper

Simmer 15 minutes, stirring occasionally. Serve hot. Makes 2 1/2 cups.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Steven Frank

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Sop

14 oz beef broth
1/2 cup cooking oil
1/3 cup cider vinegar
1/2 cup Worcestershire sauce
1 tsp salt
1 tsp dry mustard
1 tsp garlic powder
1 tsp paprika
1 tsp chili powder
1 tsp Tabasco sauce

Mix well.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Travis and Carol Eckert

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Spice Mixture

1/2 cup chili powder
1/4 cup hickory flavored salt
3 Tbs onion powder
2 Tbs cumin
1 Tbs paprika
1 Tbs garlic
1 Tbs brown sugar
1 tsp cayenne pepper
1/2 tsp dry mustard
1/2 tsp lemon zest

Mix ingredients thoroughly and store in a tightly-sealed jar in a cool dark place.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue Spice Rub

2 Tbs salt
2 Tbs sugar
1 Tbs brown sugar
2 tsp chili powder
2 tsp paprika
1 tsp cumin
1/2 tsp cayenne pepper
1/2 tsp black pepper
1/2 tsp garlic powder
1/2 tsp onion powder

- 1 Combine all spices in a small bowl. Store in an air tight container. To use: rub on meat before grilling.
- 2 Posted to the BBQ List by muddy@ibm.net on Sep 13, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecue-Baked Sage Potatoes

- 4 baking potatoes
- 1 sweet red pepper
- 16 sage leaves
- 3 Tbs olive oil
- 2 cloves garlic, minced
- 1/2 tsp salt and pepper

- 1 Scrub potatoes; slice almost through at 1/4 inch intervals. Cut red pepper into quartered; slice crosswise into strips. Insert 1 red pepper strip into each slit of potato. Insert sage leaf into every third slit.
- 2 Stir together oil, garlic, salt and pepper; brush over potatoes and red pepper to coat evenly. Wrap each in foil, sealing well.
- 3 Place on grill over medium heat; cover and cook, turning occasionally, for 1 hour or until tender. Makes 4 servings. Source: Canadian Living 20th Anniversary Cookbook.
- 4 Posted to the BBQ List by muddy@ibm.net on May 5, 1998.

Servings: 4

Recipe Type

Bbq List, Sides, Potatoes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Alligator Tail

- 4 alligator tail steaks
 - about 3/4" thick
 - milk for marinade
- 1/2 tsp fresh ground black pepper
- 1/4 tsp cayenne pepper
- 1 Tbs rosemary
- red pepper flakes

Place milk in a deep bowl, add pepper flakes and rosemary. Season meat with black and cayenne peppers. Place meat in the bowl, add milk as needed to cover. Let marinate 3-4 hours. Remove meat from marinade, discard marinade. Pat the meat dry. Re-season the meat, if desired, with black and red peppers. Add salt to taste, if desired. Brush meat with olive oil to reduce sticking, and grill over hot coals, or over medium heat in a gas grill for about 10 minutes each side, brushing with oil again when turning.

Servings: 4

Recipe Type

Bbq List, Misc.

Recipe Source

Source: Contributed By Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Baked Beans

2 cups dried Navy or pinto beans
8 slices bacon, diced
1/2 cup onion, chopped
2 Tbs corn syrup
2 Tbs chili powder
1 small hot red chile pepper
3/4 cup tomato catsup
2 Tbs prepared mustard
1 tsp salt
1 generous dash hot pepper sauce

- 1 Soak beans overnight in cold water to cover. Fry bacon until crisp. Drain drippings from bacon into baking dish or small bean pot. Add all remaining ingredients to fat and blend. Drain beans and add to mixture. Blend. Crumble the crisp bacon over top. Add water just to cover beans. Cover dish or bean pot and bake at 325F. for 2 hours. Add more hot water if needed. Uncover beans during last 20 to 30 minutes. Serve from baking dish.
- 2 A slice of smoky bacon rind used instead of the sliced bacon will give a more decidedly country flavor. Brown sugar to taste may replace the corn syrup. And canned tomatoes may take the place of the catsup -- but if so, correct the seasoning as necessary with a little sugar, salt, cayenne and a pinch of ground allspice.
- 3 Posted to the BBQ List by Carey Starzinger on Aug 22, 1996.

Servings: 6

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: The Wide, Wide World of Texas Cooking ISBN 0-517-120089

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Brisket Of Beef

- 1 cup White wine
- 3 cups apple cider
- 1/4 cup honey
- 2 Tbs Dijon mustard
- 1/4 cup soy sauce
- 2 Tbs brown sugar, packed
- 1 Tbs minced garlic
- 1 Tbs minced fresh ginger root
- 1 Tbs whole coriander
- 2 sprigs fresh thyme
- 1 brisket of beef, (2-1/2 lb.)

- 1 Combine wine, cider, honey, mustard, soy sauce, brown sugar, garlic, ginger root, coriander and thyme in Dutch oven or heavy roasting pan. Add brisket. Cover tightly and place in oven. Turn oven to 350F and cook 1 hour. Remove brisket from cooking liquid, cover and set aside. Transfer liquid to medium pan and cook over medium heat until reduced to a glaze and thick enough to coat back of spoon. Using covered grill, light about 12 charcoal briquettes and add small piece of mesquite or other wood. Be sure to place charcoal and wood to one side of grill. Arrange brisket on grill so that it is not directly over burning wood. Paint it with some glaze. Place cover on grill and smoke brisket 1 hour, turning meat and coating with glaze every 15 minutes. Add charcoal or wood, small piece at a time, if fire seems to get too cold. Remove from grill, thinly slice meat against grain and serve. Offer any remaining glaze on side.
- 2 Posted to the BBQ List by Carey Starzinger on May 09, 1996.

Servings: 6

Recipe Type

Beef, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Butterflied Leg Of Lamb With Mint

- 1 leg of lamb, (5-6 lb.)*
- 3/4 cup balsamic vinegar
- 1/3 cup mint jelly
- 1/3 cup minced fresh mint leaves
- fresh mint sprigs, (opt)
- salt and pepper to taste
- small pocket bread**

- 1 * - boned and trimmed of surface fat ** - or regular pocket bread, cut in half crosswise
- 2 Lay meat boned side up. Slash about halfway through thickest portions, as needed, and pull meat, patting cut edges down, to make the piece relatively even.
- 3 Place lamb in a 9x13" pan. In a 1 1/2 quart pan over medium-high heat, stir vinegar with 1/3 cup mint jelly just until boiling. Stir in mint and pour evenly over lamb. Cover and chill 2 hours or up to a day. Turn meat over occasionally.
- 4 On firegrate in a barbecue, with a lid, ignite 50-60 charcoal briquettes. When briquettes are dotted with ash, in about 30 minutes, spread them into a single layer; scatter 10-12 more briquettes over coals. Set grill 5-6" above coals. Lift meat onto grill; reserve marinade. Put lid on barbecue and open vents.
- 5 Turn meat as needed to brown evenly; baste with marinade. Cook until thickest part of meat is done to your liking; for rare (140' on a thermometer) in center of thickest part, allow about 40 minutes total. Thinner sections will be well done.
- 6 Transfer lamb to a platter and let rest 5-10 minutes. Garnish with mint sprigs. Slice meat thin. Season to taste with mint jelly, salt, and pepper. Eat with knife and fork or tuck into pocket bread.
- 7 Posted to the BBQ List by Carey Starzinger on Jun 08, 1996.

Servings: 9

Recipe Type

Bbq List, Lamb

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Chicken On A Bun

- 1 tsp seasoned salt
- 1/8 tsp coarsely ground black pepper
- 2 whole boneless chicken breasts, halved
- 4 buns, split and toasted
- 4 slices Swiss cheese, (1 oz ea.)
- 4 slices baked ham, warmed (1 oz ea.)
- lettuce leaves
- ***PEACH-MINT SALSA***
- 1 fresh California peach chopped (about 2/3 cup)
- 1/3 cup green onions, chopped
- 1 tomato, chopped
- 1 1/2 Tbs fresh mint, chopped
- 1/4 tsp chili powder
- ***SAVORY GRILLED PEACHES***
- 4 fresh California peaches

- 1 Combine seasoned salt and pepper. Loosen one edge of chicken skin and rub seasoning mixture underneath skin. Cook chicken skin-side down on covered grill over medium, indirect heat about 30-25 minutes or until chicken is tender and no longer pink. Remove and discard skin. Serve chicken on buns topped with cheese, ham, and salsa. Garnish with lettuce. Serve with Savory Grilled Peaches. Makes 4 hearty sandwiches.
- 2 TIP: Sandwiches are delicious served either hot or cold.
- 3 PEACH-MINT SALSA: In small bowl, combine all ingredients. Refrigerate leftovers. Makes about 1 1/2 cups.
- 4 SAVORY GRILLED PEACHES: Cut 4 fresh California peaches in half. Cook on covered grill over medium, indirect heat 4 minutes. Turn and cook an additional 4 minutes or until heated through. Makes 4 servings.
- 5 Favorite recipe from CALIFORNIA TREE FRUIT AGREEMENT.
- 6 Posted to the BBQ List by Carey Starzinger on Apr 09, 1996.

Servings: 4

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Chicken Wings - Peak Gai Yang

1 1/2 lbs chicken wings
1 tsp salt
1/4 cup lemon grass, chopped
8 cloves garlic, chopped
1/2 tsp white pepper
1/4 cup minced cilantro root or
-coriander root

- 1 This is a favorite barbecue recipe. The enticing aroma of the sizzling meat on the grill makes it very popular with the street vendors' clientele.
- 2 Combine all the marinade ingredients and marinate the chicken wings overnight. Barbecue the wings over medium coals for 5 to 7 minutes on each side until they are cooked through and golden brown.
- 3 Serve with steamed sticky rice.
- 4 From: Thailand The Beautiful Cookbook.
- 5 Posted to the BBQ List by Carey Starzinger on Jun 06, 1996.

Servings: 4

Recipe Type

Poultry, Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Chile-Marinated Pork Spareribs

2 racks pork spareribs
8 dried new Mexican chilies
seeded
3/4 cup hot water
1/2 cup ketchup
2 cloves garlic
1/2 cup cider vinegar
3 Tbs brown sugar, firm packed
2 tsp salt
3 Tbs tequila
1/2 cup veg. oil
1/2 tsp cumin
1/8 tsp allspice

- 1 In a large kettle combine the spareribs with water to cover, bring the water to a boil and simmer the ribs skimming the froth as necessary, for about 50 min. Drain the ribs well and pat them dry.
- 2 While the ribs are simmering, in a blender puree the chilies, water, ketchup, garlic, vinegar, brown sugar, salt, tequila. oil, cumin and the allspice. In a jelly roll pan or on a tray coat the ribs generously with some of the chili sauce, reserving the remaining sauce in a small bowl, covered with plastic wrap and chilled for a least 8 hours or over night.
- 3 Let the ribs stand at room temp. for 1 hour and grill them on an oiled rack set 5-6 over heat source for 6 min. on each side In a small saucepan simmer the reserved chile sauce for 3 min. and serve it with the ribs.
- 4 Posted to the BBQ List by Carey Starzinger on Apr 08, 1996.

Servings: 6

Recipe Type

Pork, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Confetti Vegetables

- 8 cherry tomatoes, halved, up to 10
- 1 1/2 cups corn cut from cob
- 1 sweet red pepper, julienne
- 1/2 medium green pepper, julienne
- 1 small onion, sliced
- 1 Tbs fresh basil leaves, chopped
- 1/4 tsp grated lemon rind
- salt and pepper, to taste
- 1 Tbs + 1 tsp. unsalted butter or
- margarine, cut in pieces

- 1 Combine all ingredients except butter in a large bowl; toss gently to mix well. Divide vegetable mixture in half. Place each half in center of a 12 x 12" piece of heavy-duty aluminum foil. Dot vegetables with butter. Bring corners of foil together to form a pyramid; twist to seal. Grill foil packets over medium hot coals for 15 to 20 minutes, or until vegetables are tender. Serve immediately.
- 2 From Delicious Decisions by The Junior League/San Diego, CA in America's Best Recipes: A 1989 Hometown Collection. Birmingham, AL: Oxmoor House, Inc., 1989. Pg. 320. ISBN 0-8487-0765-6.
- 3 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 4

Recipe Type

Bbq List, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Cornish Hen

4 Cornish game hens
butter, melted
BARBECUE SAUCE
1 clove garlic, minced
2 tsp salt
1/4 cup vinegar
1/4 cup lemon juice
1/4 cup oil
1 1/4 cups Worcestershire
2 Tbs chopped onion
1 tsp paprika
1/2 cup brown sugar
1/4 cup ketchup

- 1 Brush each Cornish hen with butter and place on vertical roaster. Mash garlic and salt together in a bowl. Combine with remaining ingredients. Set Cornish upright on grill over coals and cover barbecue grill. Brush with sauce every 10 minutes for about 45 minutes or until tender.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 29, 1996.

Servings: 6

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Fish

- 1 small onion, chopped
- 1 Tbs brown sugar
- 1/4 cup cider vinegar
- 2 Tbs catsup
- 2 Tbs dry mustard
- 1 tsp Worcestershire sauce
- 1/4 tsp ground cloves
- 1 tsp chili powder
- 1/4 tsp cayenne pepper
- 1 1/2 lbs firm, whitefish fillets such as red snapper or halibut

- 1 Combine all sauce ingredients in a pot, place over medium heat and boil until reduced to a thin syrup. Pour the syrup through a strainer, discard the cooked ingredients in the strainer and chill the syrup. Place fish steaks or fillets in a baking dish and spoon some syrup over. Marinate in the refrigerator for 1 hour. Cook the fish on a hot grill, basting with a teaspoon of barbecue syrup on each side. ~~~
- 2 Posted to the BBQ List by Carey Starzinger on Apr 05, 1996.

Servings: 6

Recipe Type

Bbq List, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Goose With Prune And Brandy Stuffing

9 lbs goose, rinsed, patted dry
2 tsp salt
8 oz herb-seasoned stuffing cubes
1 1/2 cups water
1/2 cup brandy
1/4 lb butter, (1 stick)
2 tangerines, peeled, sectioned
1 stalk celery, thinly sliced
3/4 cup pitted prunes, quartered
1/2 cup raisins
 vegetable oil, for rubbing

- 1 Place the goose on a flat work surface and remove all loose fat. Sprinkle the cavity with 1 teaspoon salt; set aside. Prepare the herbed bread stuffing according to package directions, using 1 1/2 cups water, 1/2 cup brandy and butter. Once the stuffing is thoroughly moistened, stir in the tangerines, celery, prunes and raisins; stir well to distribute the fruit evenly. spoon the mixture into the body cavity, using up any remaining to fill in the neck cavity. Close both ends of the goose with skewers and place in a pan. Pierce the skin of the goose all over with the tines of a fork. Rub the skin all over lightly with vegetable oil before, not during, barbecuing. Rub the remaining salt on the skin. Set a drip pan in the center of the coals. Place the goose on a rack directly over the pan. Using a medium-slow wood or charcoal fire, cooking time will be between 2 3/4 to 3 1/2 hours, depending on the size of the goose, and the heat of the fire. The goose is done when the joints move freely. Remove the goose from the grill and set on a platter to cool for 10 minutes before slicing and serving.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 6

Recipe Type

Bbq List, Poultry

Recipe Source

Source: On The Grill Magazine 12/97

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Ham - Ala Starzingers

- 1 each cured ham, about 7 pounds
- 1 Tbs cinnamon
- 1 tsp dry mustard
- 1 Tbs ginger
- 1/2 tsp cloves, ground
- 2 oz JD sour mash whiskey
- 2 Tbs brown sugar
- 1/2 tsp molasses
- 2/3 cup wine vinegar
- pineapple juice

- 1 Make your fire of prune or fruit wood, approximately two or three inches in diameter, and enough charcoal to keep the bed of coals at an even heat. If ham still has some of the rind, cut it off. Leave fat on and score.
- 2 Place ham in cooker, and cook it about the same length of time you would bake it (follow directions on label for the type of ham you have). Baste ham as it cooks. The outside fat will char black, but don't let that worry you. Just don't let it burn. Keep the fire constant.
- 3 When ham is done, break off charred fat with a knife. Put back on cooker for another 10 or 15 minutes and use up remainder of basting sauce. Remove ham, cut off excess fat, slice, and serve.....
- 4 Basting Sauce:
- 5 Place the cinnamon, mustard, ginger, and cloves in a mortar, or small jar, and cover with the whisky. (The alcohol will dissolve the essential oils, and that's what gives the flavor). Let set for an hour or so. Put the brown sugar, molasses, and vinegar in a pint jar. Grind the spices with a pestle, or stir well, and add to the vinegar-sugar solution. Pour in enough pineapple juice to make a pint. Stir well.
- 6 Now your are ready to paint your ham. Mix the sauce each time you baste, so that the spices are evenly distributed. Don't leave any dregs in the jar, put them all on the ham to get the full, spicy flavor.
- 7 By "Carey W. Starzinger" on Jul 10, 1997.

Servings: 1

Recipe Type

Bbq List, Ham

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Meat Patties

- 1 1/4 lbs ground meat
- 1 egg
- 2 Tbs finely chopped onion
- 1 Tbs soy sauce
- 1 Tbs tomato ketchup
- 2 Tbs half-half
- 1 Tbs cornstarch
- ***BASTING SAUCE***
- 1/2 cup ketchup
- 1/4 cup water
- 1 Tbs lemon juice
- 1 Tbs brown sugar
- 1 Tbs Worcestershire sauce
- 1 dash hot pepper sauce

1 Stir to blend well. Add dash salt and black pepper. In a large mixing bowl, combine ground meat, egg and onion. Add soy sauce, and ketchup. Mix half and half and cornstarch. Add to meat mixture, mixing to blend well. Form portions of meat to even, rather thick meat patties. Place patties on preheated barbecue grill. Broil 3 to 4 inches from source of heat, basting with sauce and turning patties over from time to time for even browning. Grill 12-15 minutes total or to your liking- time depends on how well you like your meat done. Serve meat patties on hamburger buns, if you like, or with French Fries.

2 Great American Recipes

3 Posted to the BBQ List by Carey Starzinger on May 08, 1996.

Servings: 4

Recipe Type

Bbq List, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Pork Loin With Grilled Onions

1 Tbs chili powder
1/4 tsp ground cumin
1/4 tsp salt
1/4 tsp dry oregano, crushed
1 clove garlic, minced
1 1/2 lbs lean pork tenderloins
1 large sweet onion
olive oil cooking spray

1 Combine chili powder, cumin, salt, oregano and garlic in small mixing bowl. sprinkle spice mixture over meat, pressing into surface. Arrange coals for indirect cooking. Place meat on grill, cover and grill for 30 to 45 minutes until thermometer registers 160F. Spray onion slices with olive oil cooking spray and place on the grill rack over coals last 10 to 15 minutes of grilling time. Slice pork and serve pork and grilled onions with Corn and Black Bean Salsa.

2 Posted to BBQ List by Bill Wight on Dec 6, 1997

Servings: 6

Recipe Type

Bbq List, Pork, Grilled

Recipe Source

Source: Mardi Wetmore's Web site <http://www.wctravel.com/lowf>

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Ribs (Four Great Southern Cooks)

5 lbs pork spareribs
salted water
1/2 cup butter
1 medium onion, finely chopped
1 cup water
1/2 cup vinegar
1 cup ketchup
1 cup BBQ sauce, hickory smoke flavor
juice from one lemon
salt to taste
fresh ground black pepper
Tabasco sauce

- 1 Slice the ribs apart and place in a large cast iron skillet. Cover with salted water and bring to a boil. Reduce heat, cover and simmer over low heat for one hour, or until the meat is fork tender but not falling from the bones.
- 2 While the ribs are cooking, prepare the sauce. Melt the butter in a saucepan and sauté the finely chopped onion. Stir in the water, vinegar, catsup, bottled sauce, lemon juice, and seasonings. Bring to a boil, stirring, and remove from heat.
- 3 Place the ribs in a shallow pan and cover with the sauce, coating the ribs evenly. Place in the refrigerator for at least two hours.
- 4 Barbecue the ribs on an outdoor grill over moderately hot coals, basting with the sauce and turning often until well browned.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe Source

Source: William Mann, Jr.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Ribs With Peanut-Chipotle Sauce

- 2 cups soy sauce
- 1 cup water
- 4 Tbs chopped ginger
- 3 cloves garlic coarsely chopped
- 2 racks pork ribs

- 1 Combine the soy sauce, water, ginger and garlic in a medium saucepan and bring to a boil. Turn off heat and let cool. Place ribs in a large roasting dish. Cover with the marinade and let marinate in refrigerator for 24 hours.
- 2 Remove ribs from marinade. Grill the ribs turning and brushing with the sauce until cooked through.
- 3 [Bill's comment: I think these ribs would be better if smoked after marinating. Also remove the membrane from the bone side of the ribs before marinating.]
- 4 Posted to the BBQ List by Bill Wight on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: HOT OFF THE GRILL with Bobby Flay

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Short Ribs

3 lbs short ribs, (or chicken)
2 cups chicken broth
2 cups water (enough to barely cover ribs)
1 Tbs brown sugar
1/4 cup cider vinegar
1/4 cup catsup
2 Tbs tomato paste
1 Tbs dry mustard
1 tsp Worcestershire sauce
1/4 tsp ground cloves
1 tsp chili powder
1/4 tsp cayenne pepper

- 1 The day before grilling the ribs, put the sugar and vinegar in a pot large enough to hold the ribs and place over medium heat on top of the stove. Cook until the vinegar reduces and forms a syrup with the sugar, about 8 minutes. Watch carefully, as the syrup will suddenly darken in color. Immediately add the broth, water, catsup, tomato paste, mustard, Worcestershire, cloves, chili powder and pepper and bring to a boil. Add the ribs and cook 20 minutes. (If using chicken, cook for 10 minutes.)
- 2 Remove from heat, remove the ribs from the liquid and place covered in the refrigerator. Cook the liquid over medium heat until it becomes thick and syrupy. The next day, light a charcoal grill. Place the ribs on the grill so they are not directly over the coals and cover the grill so that smoke collects inside. If your grill does not have a cover, improvise one out of aluminum foil. Cook for 40 minutes, basting with barbecue sauce every 10 minutes. When ribs are well heated, remove to a platter and serve. Offer any additional barbecue sauce on the side.
- 3 Posted to the BBQ List by Carey Starzinger on Jun 04, 1996.

Servings: 4

Recipe Type

Ribs, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Steaks

3 lbs top round steak
2 Tbs lemon juice
4 Tbs mustard, prepared

- 1 Pound steak on both sides with a wooden mallet or the edge of a heavy plate.
- 2 Combine lemon juice and mustard and spread over both sides of steak. Allow to stand 4-5 hours at room temperature.
- 3 Broil steaks about 4 inches above glowing coals on barbecue grill for 4-5 minutes on each side, or until desired degree of doneness is achieved. You won't taste the lemon juice or mustard as such - just a very good and flavorful steak.
- 4 Posted to the BBQ List by Carey Starzinger on May 07, 1996.

Servings: 6

Recipe Type

Beef, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbecued Wings and Ribs

8 1/2 lbs spareribs
36 chicken wings
4 cups olive oil
1 1/2 cups raspberry vinegar
1/2 cup fresh lemon juice
1/2 cup honey
1/2 cup sesame seed
4 tsp cumin
2 tsp salt
8 cloves crushed garlic

- 1 Cut spareribs crosswise into 2-inch pieces and separate. Arrange with chicken wings in roasting pan. Mix oil, vinegar, lemon juice, honey, seeds, cumin, salt and garlic in processor to blend. Pour over chicken and ribs. Cover and refrigerate overnight, turning occasionally.
- 2 Prepare barbecue (low heat). Grill chicken and ribs until crisp and cooked through, brushing with marinade and turning occasionally, about 45 minutes. Serve immediately.
- 3 Posted to the BBQ List by Rock McNelly on Aug 20, 1998.

Servings: 6

Recipe Type

Bbq List, Pork, Ribs, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbeque Cups

1 lb hamburger
2 packages biscuits
1/2 onion, chopped
2 Tbs brown sugar
1/2 cup BBQ Sauce
1/2 cup Colby cheese, grated

Preheat oven to 350F. Brown hamburger with onion and drain. Add sugar and BBQ sauce and stir for 1 minute under medium heat. Flatten biscuits into muffin pan, making cups; place meat mixture into cup. Sprinkle with grated Colby cheese. Bake in oven for 10-12 minutes.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbeque Dipping Sauce

- 1 can tomato sauce
- 2 Tbs brown sugar
- 1 Tbs vinegar
- 1 Tbs Worcestershire sauce
- 1 tsp prepared mustard
- 1 tsp onion powder
- 1/2 tsp garlic powder
- 1 Tbs hot pepper sauce

- 1 Cook to blend and to get correct consistency.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 03, 1996.

Servings: 6

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbeque Dry Rub - Willingham

- 4 Tbs cumin
- 4 Tbs thyme
- 4 Tbs garlic powder
- 4 Tbs black pepper, freshly ground
- 2 Tbs cayenne pepper
- 2 Tbs salt
- 2 Tbs curry powder
- 1 Tbs onion powder
- 1 Tbs MSG or other flavor enhancer, (optional)

- 1 In a small bowl or glass jar with a lid, combine all the ingredients. Stir or shake to mix. Use immediately or store in a cool, dark place for several months.
- 2 This rub is pretty strong and so I do not recommend it for thin cuts (like ribs). But it is swell on heavier cuts of meat such as beef round, prime rib, pork shoulders, and even the whole hog. With this recipes, you have enough for five shoulders or four hams. Best if you let the meat marinate, loosely covered, in the refrigerator for a good twenty-four to forty-eight hours after being rubbed.
- 3 Posted to the BBQ List by Carey Starzinger on Jul 18, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe Source

Source: John Willingham's World Champion BBQ

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbeque Sauce - French

1/3 cup corn syrup
1/3 cup white wine
1/4 cup corn oil
1/4 cup Dijon mustard
2 Tbs parsley
1 clove garlic
1 tsp salt
1/8 tsp pepper
1/3 cup onion or shallots, diced

- 1 Sauté Onions or shallots in a little corn oil until cooked but not browned. Add remaining ingredients. Simmer for 10 minutes. Cool and serve or serve hot.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 25, 1996.

Servings: 16

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbeque Sauce - Indonesian

2/3 cup corn syrup (dark)
1/4 cup creamy peanut butter
1/4 cup soy sauce
1/4 cup cider vinegar
1/4 cup sliced green onions
1 clove garlic
1 tsp ginger
1/2 tsp crushed dried red pepper

- 1 Mix thoroughly and allow flavors to blend for at least one hour.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 25, 1996.

Servings: 16

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbeque Sauce - Mexican

1/3 cup dark Karo syrup
1/3 cup strong coffee
1/4 cup ketchup
1/4 cup cider vinegar
1/4 cup Worcestershire sauce
6 tsp chili powder
1 Tbs corn oil
2 tsp dry mustard
1/2 tsp salt
1/2 tsp hot pepper sauce

- 1 Mix well and allow flavors to blend for one hour or more
- 2 Posted to the BBQ List by Carey Starzinger on Apr 25, 1996.

Servings: 16

Recipe Type

Barbecue Sauce, Bbq List, Mexican

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbeque Sauce - Oriental

1/2 cup ketchup
1/2 cup corn syrup
1/4 cup soy sauce
2 each garlic, cloves
1/2 tsp anise seed
1/2 tsp cinnamon, ground
1/4 tsp pepper
1/8 tsp cloves, ground

- 1 Mix thoroughly and allow flavors to blend for at least one hour.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 25, 1996.

Servings: 16

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbeque Sauce Ala Jetton

1 cup tomato ketchup
1/2 cup cider vinegar
1 tsp sugar
1 tsp chili powder
1/8 tsp salt
1 1/2 cups water
3 each stalks celery, chopped
3 each bay leaves
1 each clove garlic
2 Tbs onion, chopped
4 Tbs butter
4 Tbs Worcestershire sauce
1 tsp paprika
1 dash black pepper

- 1 Combine all ingredients and bring to a boil. Simmer about 15 minutes. Remove from heat and strain. This is a table sauce to be served with beef, chicken or pork. Do not cook things in it. Makes about 2 1/2 cups sauce.
- 2 Source: Walter Jetton's LBJ Barbeque Cook Book, Simon & Schuster
- 3 Posted to the BBQ List by Carey Starzinger on Sep 04, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbeque Spice Mixture

1/2 cup chili powder
1/4 cup hickory flavored salt
3 tsp onion powder
2 tsp cumin
1 tsp paprika
1 tsp garlic
1 tsp brown sugar
1 tsp cayenne pepper
1/2 tsp dry mustard
1/2 tsp lemon zest

- 1 Mix thoroughly.
- 2 Posted to the BBQ List by Carey Starzinger on Aug 10, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbequed Beef Short Ribs

6 lbs beef chuck ribs cut into 1 rib pieces
1 cup water
3/4 cup soy sauce
2/3 cup dry sherry
1/2 cup packed dark brown sugar
6 each cloves garlic, minced
1 Tbs ground red pepper
1 Tbs fresh grated ginger
2 tsp Chinese five spice powder

- 1 Trim excess fat from ribs. In large roasting pan, arrange ribs in single layer. For marinade, in medium saucepan combine remaining ingredients. Cook over medium heat on range top until sugar is dissolved. Remove from heat; cool slightly. Pour marinade over ribs. Cover and marinate in refrigerator for at least 1 hour, turning ribs once.
- 2 Cover roasting pan with foil. Arrange medium hot briquettes around drip pan. Place roasting pan on grill, cover grill and cook ribs 45 minutes. Remove ribs from roasting pan and place directly on grid; reserve marinade. Continue cooking in covered grill, 45 to 60 minutes longer or until ribs are tender, turning occasionally. Brush ribs again with reserved marinade during last 10 minutes of grilling.
- 3 Posted to the BBQ List by Carey Starzinger on Sep 24, 1996.

Servings: 1

Recipe Type

Beef, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbequed Chicken - Craig's

1 split fryer chicken
white vinegar
RUB

5 tsp salt
2 tsp dry mustard
2 tsp coarse grind garlic powder
2 tsp cracked black pepper
2 tsp MSG
1 tsp crushed thyme
1 tsp celery salt
1/2 tsp dried ground lemon peel

- 1 I let a split fryer sit in white vinegar for twenty minutes or so, turning a few times. Next I coated the halves with olive oil. Then I sprinkled on this rub (makes plenty for one split fryer).
- 2 I let the chicken stand in the fridge for a good hour before cooking on the Weber with a combination of charcoal and hickory (plain tap water in the drip pan.) I personally thought it was a tad bit on the salty side, but the family said it was fine. Must have been me. Next time I might back off some on the plain salt and the garlic powder and make up the difference with Lawry's (Coarse Ground with Parsley) Garlic Salt, which I happen to like a lot.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Craig Edmundson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbequed Chuck Roast - Mildred Fischer

4 lbs round, (7-bone chuck roast) cut 2" thick
2 tsp meat tenderizer
3 each green onions, chopped
1 each garlic clove
1/4 each green pepper, (diced)
2 each stalks celery, diced
1/2 tsp oregano
1/2 tsp rosemary
1 dash cayenne
1 Tbs Worcestershire sauce
3/4 cup Burgundy wine
3 Tbs peanut oil

- 1 Slash fat edges. Sprinkle both sides of roast evenly with meat tenderizer. Pierce meat deeply all over with fork.
- 2 Place in shallow dish and top with green onions, garlic, green pepper, celery, oregano, rosemary and cayenne.
- 3 Combine Worcestershire, burgundy and oil and pour over meat. Refrigerate overnight, turning meat several times, each time spooning the chopped ingredients over top again.
- 4 Sear both sides over glowing coals. Raise grill and continue cooking, having meat about six inches from heat, until done as desired. Allow from 50 to 60 minutes for total cooking time. Brush frequently during cooking with any remaining marinade
- 5 Posted to the BBQ List by Carey Starzinger on Aug 02, 1996.

Servings: 1

Recipe Type

Beef, Bbq List

Recipe Source

Source: Best Barbeque Recipes by Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbequed Garlic Chicken

3 lbs roasting chicken
3 tsp garlic, chopped
2 tsp salt
2 Tbs black peppercorns
1 cup fresh coriander, chopped
2 Tbs lime juice
tomatoes
scallions

- 1 Cut chicken in half lengthwise, and remove bones, if desired. Crush the garlic with salt into a smooth puree. Coarsely crush the peppercorns with a mortar and pedestal or blender. Combine in a flat dish with the coriander, and lime juice. Rub the mixture well into the chicken on all sides, cover and refrigerate overnight or at least one hour. BBQ chicken over glowing coals, turning about every 5 minutes, until chicken is no longer pink and the skin is crisp. Garnish with tomatoes and curls of scallions. Serve with a salad of cucumber, scallions and tomatoes, seasoned with lime and salt.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 17, 1996.

Servings: 6

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbequed Pork Ribs/Currant Glaze

1 tsp ground ginger
1 tsp ground coriander
1/2 tsp paprika
1/4 tsp pepper
1 tsp salt
3 lbs pork loin back ribs or
1 1/2 lbs spareribs
GLAZE
1/2 cup red currant jelly
3 Tbs orange juice
1 Tbs lemon juice
1 Tbs Dijon mustard
thin orange slices, garnish

- 1 Combine the first five ingredients and rub only the meaty side of the ribs. Cover and refrigerate for 2 hours. An hour or so before serving, start cooking ribs 10 to 12" from coals (or under broiler) turning from time to time. Pork will take 60 to 70 minutes to cook depending on the thickness. Meanwhile, heat to combine red currant jelly, orange and lemon juice with mustard. Brush ribs with the glaze during the last 15 minutes of cooking. Garnish with orange slices.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 02, 1996.

Servings: 4

Recipe Type

Pork, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbequed Rabbit

See Directions

Lay the rabbit in salt and water half an hour, scald with boiling water, wipe dry, grease with butter, and sprinkle with pepper and a little salt. Lay it on the gridiron, turning often so that it may cook through and through, without becoming hard and dry. When brown, lay on a hot dish, butter plentifully on both sides, and add a little salt and pepper. Set in the oven, while preparing four teaspoonfuls of vinegar, one of made mustard, and one of currant jelly or brown sugar. Pour this over the rabbit, rubbing it in, then pour over the gravy and serve hot.

Servings: 1

Recipe Type

Bbq List, Rabbit

Recipe Source

Source: Housekeeping In Old Virginia

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbequed Shrimp And Chicken

- 1 tsp minced garlic
- 1/2 tsp onion powder
- 1/2 tsp ground cumin
- 1/4 cup melted butter
- 1/2 lb medium shrimp
- 1 lb boneless chicken breast

- 1 Peel shrimp and cut chicken into 1 inch cubes. Combine Garlic, Onion powder, Cumin and melted Butter. Marinate shrimp and chicken while preparing grill. String shrimp and chicken onto separate skewers. Cook about 5 inches above hot coals, allowing 5 minutes for shrimp and 10 minutes for chicken. Turn once or twice while cooking and baste often with remaining marinade.
- 2 The shrimp are done when they have turned from pink to white. Chicken is done when it is white throughout and if pierced with a toothpick, the escaping juices are clear. Please be careful and do not over cook either of these delicious bite-sized treats.
- 3 Posted to the BBQ List by Carey Starzinger on Apr 13, 1996.

Servings: 2

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Barbeque-Spiced Grilled Tenderloin Steaks

- 1 Tbs brown sugar
- 1 Tbs sweet paprika
- 1 tsp dry mustard
- 1 tsp ground allspice
- 1/4 tsp pepper
- 2 each 6 oz 1" thick tenderloin steaks

- 1 Combine first 6 ingredients in small bowl. (Can be prepared 1 week ahead. Store in airtight container.)
- 2 Prepare barbeque (high heat). Rub spice mixture generously into both sides of steaks. Grill steaks to desired doneness, about 3 minutes per side for medium-rare. Serve hot.
- 3 Bon Appetit - Too Busy to Cook
- 4 Posted to the BBQ List by Carey Starzinger on May 28, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bar-X BBQ Sauce

1/2 lb sliced bacon
1 each medium onion
2 cans condensed tomato soup
2/3 cup catsup
1/2 cup Worcestershire sauce
1/2 cup water
1 Tbs vinegar
1 Tbs sugar
1/2 tsp salt

- 1 Put bacon and onion through food chopper, using medium blade. Add remaining ingredients and slowly bring to boiling. Simmer 2 hours. Makes 3 cups.
- 2 Source: BH & G Barbecue Book, 1965
- 3 Posted to the BBQ List by Carey Starzinger on Oct 28, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic All-American Barbecue Sauce

- 4 large onions, chopped
- 3 Tbs vegetable oil, for sautéing
- 1 28 oz Can tomato puree
- 3 28 oz Cans tomatoes, with juice
- 2 1/2 cups white vinegar
- 4 Tbs packed dark brown sugar
- 4 Tbs granulated sugar
- 2 Tbs salt
- 2 Tbs freshly cracked black pepper
- 2 Tbs paprika
- 2 Tbs chili powder
- 4 Tbs molasses
- 1 cup orange juice
- 2 Tbs Liquid Barbecue Smoke
- 8 Tbs brown mustard, Dijon-style

- 1 In a large, heavy-bottomed saucepan, sauté the onion in the oil over medium-high heat until golden brown, about 7 to 10 minutes.
- 2 Add all the remaining ingredients, bring to a boil, then reduce the heat and simmer uncovered at the lowest possible heat for 4 hours. (This long cooking removes as much acidity as possible from the tomatoes.)
- 3 Puree sauce in 2, 3, or more batches to prevent it from spilling out of your food processor or blender.
- 4 Will keep 2 weeks, covered, in the refrigerator.
- 5 Posted to the BBQ List by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Arepa Dough

- 2 cups pre-cooked masa flour (yellow or white)
- 1 tsp salt
- 3 cups water, boiling
- butter, softened

- 1 Arepas are simple corn cakes first made by the Indians of Colombia and Venezuela. They were an important part of their diet, like corn tortillas were to the Aztecs.
- 2 Over the centuries, the poor people of Colombia and Venezuela continued to use them as inexpensive, easy-to-prepare source of nourishment. Today, these humble corn cakes are a comfort food for the rich and poor alike, a heart-warming tribute to simplicity, tradition, versatility, and good taste.
- 3 Originally, arepas were made from dried corn kernels that were soaked overnight in water and lime to remove the skins, then cooked, drained and ground into masa (dough). Thanks to modern technology, a pre-cooked harina de masa is now available at most Latin American markets. An instant masa can be made by simply mixing this corn flour (either white or yellow) with a little salt and enough boiling water to make a stiff dough.
- 4 The dough is then shaped into flat round cakes of varying thicknesses, depending on the intended use, and cooked on a griddle or deep-fried. In parts of Colombia, arepas are cooked atop a flagstone slab that is first heated and then brushed with fat. Another Colombian specialty -- arepas de chocolate -- are made from fresh corn and cooked on top of banana leaves.
- 5 Colombian arepas are generally thinner than their Venezuelan counterparts. The standard Venezuelan arepa looks somewhat like a flat bread roll, crispy on the outside and doughy on the inside. They can be split open and buttered, or spread with cream cheese or fresh goat cheese. Made this way, they are served for breakfast or as an accompaniment for grilled fowl, fish, meat stews, or sausages.
- 6 In Venezuela, the doughy inside is sometimes scooped out, and the shell is filled with savory mixtures of ground or chopped pork, beef, ham, chicken, seafood, vegetables, or beans. They are excellent first courses. Venezuelan mandocas, for example, are cheese arepas shaped into rings and deep-fried. Another specialty is bollos pelones -- balls of arepa dough stuffed with seasoned ground meat, either fried or poached in water, then served with tomato sauce.
- 7 A popular snack in Colombia consists of arepas served with fresh cheese and fried chorizo (sausage). Colombians also make tasty soups using fresh masa or leftover arepas. Arepitas dulces make great desserts.
- 8 The versatile arepa indeed proves that unpretentious food can be not only satisfying but also delicious.
- 9 Directions:
- 10 In a large mixing bowl, combine flour and salt. Add water, stir with a wooden spoon to make a soft dough. Let stand for 5 minutes, then knead for 3 minutes. Dough is ready to be shaped into standard arepas, or to be mixed and kneaded with other ingredients such as cheese, chicharrones (pork rind), etc.
- 11 To shape arepas: The standard Venezuelan arepa is 3 inches in diameter, 3/4 inch thick. Colombian arepas are larger and thinner, about 4 inches in diameter, 1/4 inch thick. To make arepas, oil or wet hands lightly and shape dough into balls. Place between 2 pieces of wax paper or plastic wrap and flatten into a circle; shape the edges to form a smooth disc.
- 12 To cook arepas: Heat a griddle or cast iron skillet over medium heat; grease lightly and cook arepas on both sides, turning a couple of times until a crust is formed. Colombian arepas are ready to be served at this point, spread with butter. Venezuelan arepas have to be baked in a preheat 350F oven for 15 minutes. To check for doneness, tap the arepa lightly -- if a hollow sound is heard, it's ready. Split open, add butter and serve hot.
- 13 Arepas freeze well if frozen while still warm. Freeze in layers separated by plastic wrap. Reheat frozen arepas wrapped in aluminum foil in a preheated 350F oven for 10 minutes or until heated through.
- 14 Compliments of Garry's Home Cookin' Garry Howard, Cambridge, MA

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Denver Post - Vista Magazine

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Barbecue Sauce

3 Tbs vegetable oil
1 onion, chopped
2 cloves garlic, minced
1 1/4 cups catsup
1/3 cup cider vinegar
1/3 cup Worcestershire sauce
1/3 cup brown sugar
2 tsp chili powder
1/4 tsp cayenne pepper

- 1 Heat the oil in a medium saucepan and cook the onion and garlic, gently for 10 minutes. Add the catsup, vinegar, Worcestershire, brown sugar, chili powder, and cayenne, and mix well. Let simmer for about 20 minutes, stirring occasionally, until slightly thickened. Makes about 2-1/2 cups
- 2 Posted to the BBQ List by Jeff Lipsitt on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: The Fannie Farmer Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Brine

1/2 cup non-iodized salt
1/2 cup white sugar
1 quart water

- 1 Fill a large container with 1/2 quart of warm water. Add salt and sugar. Mix thoroughly until well dissolved. Add the remaining 1/2 quart of water.
- 2 Immerse prepared fish chunks, filets or small whole fish completely in brine solution. Refrigerate fish in brine solution. Brine chunks of fish of fish 1" thick for about 5 up to 8 hours, 1/2" thick for about 4 hours, and for thinner filets or pieces 2-3 hours.
- 3 After brining, always rinse your fish with plenty of fresh water. Pat the fish dry, and allow them to air dry for about 1 hour. This will cause a "pellicle" (a tacky glaze on the fish) to form indicating that it is ready for the drying and smoking process.
- 4 Posted to the BBQ List by Jeff Lipsitt Cable on Apr 23, 1998.

Servings: 1

Recipe Type

Bbq List, Brines

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Chimichurri

1/2 cup olive oil
1/2 cup wine vinegar
1/2 cup onion, finely chopped
1 tsp garlic, finely chopped
1/4 cup fresh parsley, chopped
1 tsp dried oregano
1/4 tsp Aji pepper, ground
1 1/4 tsp salt
1 tsp freshly ground black pepper

Mix it all up and let it rest for a few hours to develop flavor.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Translated From Spanish By William Ackerman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Cooked Rice

2 cups uncooked rice
2 1/2 cups chicken stock
1 1/2 Tbs onion, very finely chopped
1 1/2 Tbs celery, very finely chopped
1 1/2 Tbs green bell pepper, very finely chopped
1 1/2 Tbs unsalted butter, melted
1/2 tsp salt
1/8 tsp garlic powder
pinch white pepper
pinch cayenne pepper
pinch black pepper

- 1 If you make this ahead of time and store it, omit the bell peppers -- they tend to sour quickly. Use chicken stock if you are serving the rice with a chicken dish, seafood stock with a seafood dish, beef with a beef dish...
- 2 In a 5x9/2 1/2 inch loaf pan, combine all ingredients; mix well. Seal pan snugly with aluminum foil. Bake at 350F until rice is tender, about 1 hour, 10 minutes. Serve immediately. However, you can count on the rice staying hot for 45 minutes and warm for 2 hours. To reheat leftover rice, either use a double boiler or warm the rice in a skillet with unsalted butter.

Servings: 4

Recipe Type

Bbq List, Sides, Cajun

Recipe Source

Source: Chef Paul Prudhomme's Louisiana Kitchen

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Frybread Recipe

2 cups flour
1 tsp salt
3 tsp baking powder
1 cup water

- 1 Mix ingredients and let sit for 10-15 minutes.
- 2 Break off a ball of dough about golf ball size and pat out no thicker than 1/4 inch. (In some tribal traditions a hole is always made in the center which has spiritual significance)
- 3 Fry in deep hot oil to a light golden brown, turn once to brown both sides. (Oil is hot enough if a small test piece of dough dropped in the oil begins cooking almost immediately and rises to the top.) Drain bread well and pat with paper towel to remove excess oil. Keep covered in a bowl while cooking to keep bread warm.
- 4 Serving - Usually eaten like bread with soup, stew or posole
- 5 Variations - Eat with honey, powdered sugar, cinnamon. Also good with strawberries and whipped cream
- 6 Posted to BBQ List by Dan Gill

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Meat Brine

1 quart water
4 Tbs sugar
3 Tbs kosher salt
1 Tbs black pepper
1 tsp thyme
2 tsp oregano
4 bay leaves, crumbled (4 to 5)
4 cloves garlic, smashed
2 Tbs vinegar

- 1 Heat the water and add the remaining ingredients. Bring to a low simmer, stir a few times and remove from the heat. Let cool. That's the brine. How to use it? One very easy way is a gallon freezer bag. Put the meat in the bag and pour the cooled brine over it. Squeeze out much of the air, put the bag in a container and refrigerate. Just in case of leaks. Chicken pieces benefit from the juice of a lemon and a tablespoon of rubbed sage added to the brine.
- 2 Posted to the BBQ List by "Nutting, Stacey" on Aug 3, 1998.

Recipe Type

Bbq List, Brines

Recipe Source

Source: Bob Pastorio

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Polenta

4 cups water
1 Tbs unsalted butter
1 1/2 cups coarse yellow cornmeal
1 bay leaf
2 Tbs coarse salt

- 1 In a medium cast-iron saucepan or other heavy pot, bring all ingredients except cornmeal to simmer over medium heat. Very slowly, begin to sift cornmeal into the pan through the fingers of one hand, stirring constantly with wooden spoon or whisk. Gradually sift remaining meal into the pan, continue to stir and reduce heat to medium low. Continue to stir until the polenta is smooth and thick and pulls away from the sides of the pan as it is stirred, about 30 minutes. Discard bay leaf, pour polenta into a serving bowl or onto a wooden board, and allow it to rest 10 minutes. To serve from the bowl, dip a large spoon into water and scoop polenta onto individual dishes, dipping the spoon into the water between scoops. To serve from the board, cut polenta into segments with a thin, taut string or knife and transfer to plates with a spatula or cake knife.
- 2 Posted to the BBQ List by "Fergy" on Apr 18, 1998.

Recipe Type

Bbq List, Sides

Recipe Source

Source: Fergy

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Preparation Of Pig Heads, Feet, Tails, Ears, Snouts

See Directions

- 1 Step I: Cleaning
- 2 Remove any hairs on heads, feet, tails, ears or snouts by singeing over an open flame or plucking. Scrub well (using a vegetable brush if desired) and then sprinkle with salt, rubbing it into the skin. Rinse well with cool water; pat dry Remove any excess fat. Poultry feet (chicken, duck or turkey) must be stripped of their outer scaly skin; plunge them in boiling water for 1 minute, as you would do before peeling tomatoes. Proceed with recipe.
- 3 Step II: Parboiling
- 4 Parboil in salted water (1 teaspoon salt for each quart water) for 5 minutes. Drain, discarding water. This step serves the propose of ridding the meat of running blood as well as clinging meat, fat or bone residue, thereby adding clarity to sauces.
- 5 Source: Allen, Jana, and Margaret Gin (1974) Innards and Other Variety Meats. San Francisco: 101 Productions.
- 6 Collected by Bert Christensen Toronto, Ontario rosewood@interlog.com <http://www.interlog.com/~rosewood>
- 7 Posted to the BBQ List by muddy@ibm.net on Oct 6, 1998.

Servings: 4

Recipe Type

Bbq List, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Roux

1 cup all-purpose flour

1 cup cooking oil

- 1 Heat oil in heavy pot or Dutch Oven. When oil is hot, gradually add flour, stirring constantly until well mixed. Lower flame and continue stirring until chocolate brown. When roux is chocolate brown, removed from pot and set aside. If roux remains in the pot it will continue to cook and get too dark.
- 2 Always use warm water to dissolve the roux.
- 3 While you're at it, make more than enough as it keeps well in or out of the refrigerator.
- 4 P.S. The darker the roux the more intense the taste. I prefer mine the color of peanut butter.
- 5 Jackie, Baton Rouge, LA Where there are two kinds of Cajuns. The city dwellers and the true country folk. The biggest difference is the city dwellers put tomatoes in everything. I was raised with the country folk and now live with the city dwellers. I still hate tomatoes.

Servings: 1

Recipe Type

Bbq List, Info.

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Turkey Stock

See Directions

After a couple of rounds of turkey sandwiches (squishy store bread, mayonnaise, sliced white meat, salt and pepper, lettuce, potato chips on side and cola over ice) there is nothing left but carcass. Throw it into a soup pot along with just about anything organic and simmer until the bones are clean. My wife just informed me that there really is a procedure! She cooks the carcass along with celery and onions, then removes the vegetables and bones for a relatively clear soup - variations are endless! Season as you like.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Dan Gill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basic Western North Carolina Barbecue Sauce

1 stick butter
1 large onion, chopped
6 cloves garlic, minced
1 cup white wine vinegar
1 tsp cinnamon
2 whole cloves
1 Tbs dry mustard
1 tsp chili powder
1/2 cup brown sugar
2/3 cup ketchup
1 cup water
salt and pepper

- 1 Melt butter in a saucepan; add the chopped onion, and minced garlic, until they just begin to brown. Add white wine vinegar, cinnamon, whole cloves, dry mustard, chili powder, brown sugar and ketchup. Stir, then add water and blend. Bring to a boil, lower heat to simmer, add salt and pepper to taste, and simmer for about 20 to 30 minutes.
- 2 Posted to the BBQ List by Jeff Lipsitt on Apr 23, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basil - Lemon Compound Butter

1 lb butter
4 Tbs chopped basil
1 Tbs minced garlic
4 Tbs lemon juice
salt and freshly cracked black pepper

Use softened unsalted butter. Mix ingredients in blender or by hand. Do not let butter melt. Roll up compound butter in plastic wrap and freeze until needed. When ready to grill, cut off a small pat for each portion of fish to be grilled.

Servings: 1

Recipe Type

Bbq List, Other Sauces, Fish And Seafood

Recipe Source

Source: Chris Schlesinger, Thrill of the Grill, ISBN

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basting Sauce For Fish

2 Tbs butter
1/4 cup lemon juice
1 tsp crushed garlic
1 tsp ginger paste
1 tsp Worcestershire sauce
2 shakes Tabasco sauce, or to taste

- 1 Combine ingredients and zap in the microwave for about 1 1/2 minutes until the butter is melted. Brush on fish with basting brush.
- 2 Grill fish on high heat turning frequently until cooked. Baste with sauce every time you turn it.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes, Fish And Seafood

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Basturma (Georgian Pomegranate Grilled Lamb)

- 1 3/4 lbs boneless leg of lamb
FOR THE MARINADE
- 2 cups fresh pomegranate juice
- 1 small onion, grated
- 2 cloves garlic, minced
- 1/4 cup extra virgin olive oil
- 1/4 cup fresh cilantro, chopped
- 1 bay leaf, crushed
- 1 tsp ground coriander
- freshly ground black pepper
- salt
- lemon wedges for serving

- 1 Cut the lamb into 1 1/2-inch cubes, trimming off excess fat or sinew. (Leave a little fat intact.)
- 2 Prepare the marinade. To juice a fresh pomegranate, cut it in half and press it on a citrus reamer. Strain juice into a large non-reactive bowl. Stir in the remaining marinade ingredients. Add the lamb and marinate for at least 4 hours, preferably overnight.
- 3 Thread lamb onto skewers and season with salt and pepper. Build the fire and let it die down to embers. Oil the grill. Rake a 1-inch layer of glowing coals beneath it. Generously season the kebabs with salt; grill, basting with any excess marinade, until the lamb is cooked to taste, 4 to 6 minutes per side. Transfer the kebabs to a platter, sprinkle with the remaining cilantro and serve with lemon wedges.

Servings: 1

Recipe Type

Bbq List, Grilled, Lamb

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Baked Beans

1 lb Navy beans, soaked overnight
6 cups water
6 oz bacon, chopped
1 onion, diced
1 green pepper, diced
1 red pepper, diced
1 cup barbecue sauce
1 cup cider vinegar
2 Tbs molasses
2 Tbs mustard
1 cup any leftover smoked meat

- 1 In a saucepan cook beans with water for 2 hours.
- 2 In a sauté pan, cook bacon over moderate heat. Add onions and peppers and cook until tender. Add remaining ingredients, including beans and bake at 250F for 45 minutes. Serve hot.
- 3 Posted to the BBQ List by Bill Wight on Apr 20, 1998.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Grillin' & Chillin' SHOW GR3626

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Chicken With Sesame-Chili Sauce

- 8 1/2 oz jar plum sauce or 3/4 cup sweet-and-sour sauce
- 1/3 cup hoisin sauce
- 1/3 cup soy sauce
- 3 Tbs honey
- 3 Tbs water
- 1 Tbs water
- 1 Tbs sesame seed
- 2 cloves garlic, minced
- 2 tsp ginger root, grated or
- 1/2 tsp ground ginger
- 1 1/2 tsp oriental chili sauce or several dashes bottled hot pepper sauce
- 1/2 tsp five-spice powder
- 2 broiler-fryer chickens quartered, or cut up

- 1 For Sesame-Chili Sauce, in a small saucepan combine all of the ingredients except chicken. Cook over medium heat till bubbly, stirring frequently. Reduce heat. Cover and simmer for 5 minutes. Set aside.
- 2 Rinse chicken; pat dry with paper towels. If desired, remove skin from chicken and discard. If using quartered chickens, break wing, hip, and drumstick joints so the bird will lie flat during cooking. Twist wing tips under backs.
- 3 Place chicken, skin side down, on an uncovered grill directly over MEDIUM coals. Grill for 20 minutes. Turn; grill 15 to 25 minutes more or till tender and no longer pink. Brush with sauce frequently during the last 10 minutes of grilling.
- 4 Transfer chicken to a serving platter. Heat any remaining sauce either on the grill or stove top; pass with chicken.
- 5 Make-ahead tip: The Sesame-Chili Sauce can be made up to 5 days ahead and stored, covered, in the refrigerator.
- 6 Posted to the BBQ List by Carey Starzinger on May 23, 1996.

Servings: 12

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Dry Rub - Overton Anderson's

1 Tbs chile, ground, New Mexico
2 tsp paprika, Hungarian
1 tsp cumin, powder
1 tsp coriander, ground
1 tsp salt
1 tsp onion powder
1 tsp garlic powder
1/2 tsp mustard, dry, Coleman's
1/2 tsp black pepper, fresh ground
1/2 tsp thyme, leaves, dried
1/2 tsp curry powder
1/2 tsp allspice, ground

Mix all ingredients. Rub on meat and refrigerate the night before smoking. Comment: Consider halving the chile for a milder rub. Posted to the BBQ List by Carey Starzinger on Jun 27, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe Source

Source: Overton Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Flank Steak

2 Tbs mustard, dry
1/2 tsp salt
1/4 tsp pepper
1/4 cup brown sugar, packed
2 Tbs soy sauce
2 Tbs olive oil
1 garlic clove, chopped
1/3 cup lemon juice
2 flank steaks

- 1 Whisk together first 8 ingredients in bowl to make basting sauce. Place flank steaks in shallow pan (flank steaks are best if they are tenderized first). Pour sauce over steaks covering them well. Refrigerate for at least 12 hours. Remove steaks from basting sauce and cook over grill for about 3-5 minutes per side. Baste with additional sauce as desired.
- 2 Posted to the BBQ List by Carey Starzinger on May 16, 1996.

Servings: 6

Recipe Type

Beef, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Meatloaf Aussie Style

1 lb ground beef - lean
1 lb sausage stuffing
1 cup bread crumbs - fine
2 onions - medium, chopped fine
1 Tbs curry powder
1/2 cup water
1 Tbs parsley - chopped
1 egg - beaten
1 cup clove - crushed
1/2 cup milk
salt and pepper to taste
sauce
1 onion - chopped very fine
1/4 cup water
1/2 cup ketchup
1/4 cup dry red wine or beef stock
1/4 cup Worcestershire sauce -
Lea & Perrin's
2 Tbs vinegar
1 Tbs instant coffee
1/4 cup brown sugar - packed
1 oz margarine
2 tsp lemon juice

- 1 Contributed to the echo by: Fred Towner Barbecue Meatloaf Aussie Style - First Prize LOAF: Combine meats, bread crumbs, onions, salt, pepper, garlic, parsley, curry and egg in large bowl. Mix well. Mix milk and water and add to meat mixture a little at a time until smooth but firm. Shape into loaf and put into greased baking pan. Bake 30 minutes at 375F.
- 2 SAUCE: Sauté onions in margarine until golden and add all other ingredients. Bring slowly to a boil, lower heat and simmer 10 to 15 minutes. (great with ribs or chicken). After loaf has cooked for 30 minutes, pour half of the sauce over the meat, return to oven and bake 45 minutes more, basting often with remaining sauce. Serve loaf hot in thick slices with remaining sauce. Also makes great sandwiches.
- 3 Servings: 8
- 4 Posted to the BBQ List by Carey Starzinger on Apr 11, 1996.

Servings: 8

Recipe Type

Bbq List, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Pasties

4 frozen pie shells, thawed
1 1/4 lbs pulled pork
4 medium potatoes, diced
1 large onion, chopped
1/4 cup rutabaga, diced
1 carrot diced
1/2 Tbs sage
1/2 Tbs thyme
salt and pepper

- 1 Mix all ingredients and put 1/4 in each pie shell. Fold the pastry over the filling to make half-moon shaped pies. Seal the edges and cut a couple of small slits on the top. Bake on a cookie sheet at 375F for 30 to 35 minutes, then reduce heat to 350F and bake 15 more minutes.
- 2 I just replaced the meat in the pasty recipe with pulled pork. It gave it a nice smokiness and with the BBQ sauce, it was great. I like flaky crusts and hate rolling pastry dough, so I use frozen pie shells. I get one pasty out of each shell. This makes 4 pasties. Serve with BBQ sauce and a Stroh's.
- 3 Posted to the BBQ List on June 6, 1998 by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Pork Roast

3 lbs pork, center cut loin
1 Tbs sage
1 tsp allspice
1 tsp coriander
1 tsp nutmeg
8 peppercorns
1 Tbs season salt
1 cup applesauce
1/2 cup brown sugar

- 1 Combine sage, allspice, coriander, nutmeg, peppercorns and season salt in food processor. Pulse until spices are combined.
- 2 Pat dry pork roast and press spices on fat cap of roast. Roast in dome BBQ grill until 160F. internal temperature with indirect roasting. This can be done with a pan directly under the roast and coals placed on either side of pan. Roasting time should be about 90 minutes.
- 3 During the last 30 minutes of roasting, combine applesauce and brown sugar and coat top of roast. Continue roasting until internal temperature is 170F. Apply applesauce mixture until all is used.
- 4 Remove roast from grill and let set for 15 minutes before carving.
- 5 Posted to the BBQ List by Carey Starzinger on May 29, 1996.

Servings: 6

Recipe Type

Pork, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Ribs 1991 World Bbq Contest Winner "Memphis In May"

DRY RUB

4 tsp paprika
2 tsp salt
2 tsp onion powder
2 tsp ground black pepper
1 tsp cayenne

SAUCE

6 Tbs salt
6 Tbs black pepper
6 tsp chili powder
4 cups ketchup
4 cups white vinegar
4 cups water
1 large yellow onion, diced
1/2 cup sorghum molasses

- 1 DRY RUB DIRECTIONS: Mix in jar, cover and shake well to mix. Sprinkle rub liberally on ribs. Allow to stand 20 to 30 minutes at room temperature until rub appears wet.
- 2 RIB SMOKING DIRECTIONS: Prepare smoker for long, slow cooking using hickory chips for flavor. Cook ribs, bone side down at 230F for 2 hours using indirect heat. Turn and cook 1 more hour. During last 15 minutes, baste with BBQ sauce diluted by 1/2 with water. Serve ribs with warm undiluted sauce on the side.
- 3 BBQ SAUCE DIRECTIONS: Combine all ingredients in a large saucepan. Bring to a rolling boil, reduce heat and simmer for 1-1/2 hours, stirring every 10 minutes or so. Pour into sterilized jars, seal and let stand for 2 to 6 weeks before using.
- 4 Posted to the BBQ List by Carey Starzinger on Jun 10, 1996.

Servings: 1

Recipe Type

Ribs, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Rub - Ray's

1 cup brown sugar, firmly packed
2 Tbs cayenne pepper
2 Tbs freshly ground white pepper
2 Tbs freshly ground black pepper
1 Tbs fennel seeds
1 Tbs salt
2 Tbs garlic powder
1/4 cup paprika
1 Tbs powdered oregano

Combine all ingredients and blend well. Sprinkle on your meats and then thoroughly rub into the meat. Let stand several hours, or overnight in the refrigerator.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Ray Sirmons

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Sauce - Emeril's

4 cups tomato ketchup
2 cups Worcestershire sauce
1 small onion, minced
1 Tbs minced garlic
drizzle of apple cider vinegar
four lemons, Juice of
Salt and black pepper

In a saucepan, whisk all the ingredients together. Season the sauce with salt and black pepper. Place the pan over medium heat, bring the mixture up to a simmer and cook for 3 to 4 minutes. Remove from the heat and cool completely. Sauce will keep for 2 weeks, covered and refrigerated.

Servings: 1

Yield: 8 cups

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: EMERIL LIVE SHOW #EMIA51

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Sauce - Texas Style

1/2 cup vinegar
1 Tbs Worcestershire sauce
1 each large onion, diced
2 each cloves garlic, pressed or
diced fine
1 each juice of one lemon
1 each grated peel of one lemon
1/2 cup catsup
1/2 tsp bottled hot pepper sauce
1 Tbs salt
1/2 tsp chili powder
1 dash sage

- 1 Combine ingredients; stir and simmer for 15 minutes. Serve with broiled chicken or ribs.
- 2 Source: BH & G Barbecue Book, 1965
- 3 Posted to the BBQ List by Carey Starzinger on Oct 27, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Slaw

- 1 head cabbage
- 3 Tbs sugar
- 4 Tbs apple cider vinegar
- 1 Tbs mustard
- 1/2 cup mayonnaise
- 1 cup ketchup
- 1/3 cup Heinz 57 sauce
- 1 dash Texas Pete hot sauce

1 Recipes Editor:

2 No directions were included by the poster with this recipe.

3 Here's some generic slaw directions:

4 Slice cabbage and add to a large salad bowl. Mix remaining ingredients in another bowl and pour over the cabbage and toss well. Cover and refrigerate for 3-4 hours before serving.

5 Posted to BBQ List by smoker@bbs.roxboro.net on Aug 29, 1997

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Veggies, Roasted Corn

- 1/2 cup butter
- 2 Tbs chives, finely chopped
- 2 Tbs parsley, chopped
- salt and pepper
- 8 ears corn

- 1 Prepare corn by peeling back the husk(do not remove) and removing the silk. If the husks feel dry, soak the whole ears in water for 15-30 minutes to replenish the moisture. Melt butter and combine with chives and parsley. brush corn with butter mixture; salt and pepper/. recover the corn with the husks. roast husks over hot coals, turning frequently for 30 minutes.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq Veggies

See Directions

- 1 In a frying pan with lid:
- 2 Spray frying pan with Pam (or use your favorite grease for a better flavor).
- 3 Cut veggies in big slices, quantities depend on your number of servings.
- 4 Green Peppers Mushrooms, -- two or three varieties (If you know what Morel Mushrooms are and have them use the Morels by themselves) Onions Potatoes Carrots Snow Peas (leave whole) Whole Garlic Cloves (Careful on the quantities, cut off ends, don't slice) Your favorite seasoning salt (My favorite my not be yours, so use your favorite) Your favorite smoked meat slicked thick (mentioned above) Your favorite BBQ or steak sauce
- 5 Optional: Hot Sliced Jalapenos Or... Add your favorite veggies
- 6 Mix all ingredients in a frying pan and salt to taste (your favorite seasoning salt) with lid on, sauté for 7 minutes, medium high heat, and turn, sauté for 7 more minutes, then turn again. (Cookin times depend on your stove) Add a little water and steam for 12 minutes. Add a little of your favorite BBQ or steak sauce and mix. Keep it juicy.
- 7 Serve on a bed brown rice.

Servings: 1

Recipe Type

Bbq List, Vegetables

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq, Onions Grilled

6 unpeeled Bermuda onions
1 Tbs red wine vinegar
1 Tbs water
2 pinches pepper
2 Tbs vegetable
1 Tbs brown sugar

- 1 Halve unpeeled onions lengthwise. Combine vinegar, water brown sugar, Pepper and oil. Brush on cut surface of onions, arrange cut side down on Oiled grill. Cook 5-6 inches over coals about 10 min. Turn over brush again with dressing. Continue to grill until crisp-tender And browned 10-15 min longer.
- 2 Posted to the BBQ List by Larry A. Willrath

Servings: 1

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq, Pineapple Aloha Baked

3 each pineapples
3/4 cup brown sugar-packed
1/2 cup rum
1/3 cup butter or margarine

- 1 Cut a thick slice from side of each pineapple. Cut out pulp; remove the Cores and cut pulp into bite sized pieces. Toss pieces with sugar rum, And dots of butter. Fill pineapple shells with the mixture. Replace Slices on the pineapple. Wrap each pineapple securely in a 20x18 inch Piece of foil, Fanning foil over the leaves. Grill 4" from medium coals 20 min on each side. To serve scoop steaming fruit from shells. 8 Servings
- 2 Posted to the BBQ List by Larry A. Willrath

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq, Pineapple Caribbean

2 each large fresh pineapples
1/3 cup plus 5 tsp. Grand Marnier
6 Tbs maple syrup
a few drops of vanilla extract

- 1 Slice the pineapples half and inch below the tops and reserve the tops. Using a very sharp knife with a long and narrow blade, scoop out the hard Fibrous center of each pineapple. Set the pineapples aside. Combine in a bowl the Grand Marnier maple syrup and a few drops of vanilla Extract. Stir with a wooden spoon. Brush the cut side of each pineapple With the mixture and pour the remaining Grand Marnier mixture evenly into The cavity of each pineapple. Cover each pineapple with its reserved top After coating the cut side with sugar so that it adheres to the Pineapple. Thread the pineapples on a skewer with the tops touching. Broil on the spit until the pulp of the pineapples is permeated with the Syrup this may take up to 30 min. Remove the pineapples from the skewer and cut into thick slices with a Very sharp knife serve unpeeled.
- 2 Posted to the BBQ List by Larry A. Willrath

Servings: 1

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq, Pineapple Island

***See Directions ***

- 1 Select a fully ripe pineapple. Remove top, but do not pare. Cut Pineapple lengthwise into 8 wedges. Place in oblong pan 13x9x2". Drizzle 3 tbs. honey over fruit. Let stand 1 hr, turning occasionally so Pineapple is well coated with honey. Place peel side down on grill 3" From medium coals. Cook 15-20 minutes or until pineapple is steaming hot.
- 2 Posted to the BBQ List by Larry A. Willrath

Servings: 1

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq, Pineapple With Brown Sugar And Kahlua

1/2 each small pineapple peeled, cored cut into 1" slices
3 Tbs brown sugar
1 1/2 Tbs butter
1/4 tsp cinnamon, ground
3 Tbs Kahlua or other coffee liqueur
vanilla ice cream

- 1 Preheat oven to 400F arrange pineapple in single layer in baking dish. Sprinkle with brown sugar. Dot with butter and sprinkle with brown sugar. Drizzle Kahlua over. Bake until pineapple juices bubble, approximately 25 min/ if necessary transfer juices to small saucepan and boil until Thickened to sauce consistency. Arrange pineapple on plates. Top with Ice cream. Spoon sauce over and serve immediately.
- 2 Posted to the BBQ List by Larry A. Willrath

Servings: 1

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq, Potatoes-Deer Camp

- 2 each large baking potatoes
- 1/2 cup Deer Camp BBQ sauce (see notes)
- 1/4 cup parmesan cheese-grated

- 1 Cut the potatoes in half lengthwise. Cut each half into 3 long wedges. Place the wedges in a bowl with the sauce. Toss together and allow to Marinate for 30 min. Toss a couple times while marinating. Place the potatoes skin side down in a greased 13x9" glass baking dish. Bake at 375F for about 40 min. Baste the potatoes with the sauce while Baking. When the potatoes become barley tender sprinkle them with the Grated cheese. Turn the oven to medium broil and brown the tops of the Potatoes.
- 2 Posted to the BBQ List by Larry A. Willrath

Servings: 4

Recipe Type

Bbq List, Sides, Potatoes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq'd Baby Back Ribs

DRY RUB

4 tsp paprika
2 tsp salt
2 tsp onion powder
2 tsp ground black pepper
1 tsp cayenne sauce-----
6 Tbs salt
Tbs black pepper
tsp chili powder
cup ketchup
cup white vinegar
cup water
large yellow onion, diced
1/2 cup sorghum molasses

- 1 DRY RUB DIRECTIONS: Mix in jar, cover and shake well to mix. Sprinkle rub liberally over and into the surface. RIB SMOKING DIRECTIONS: Prepare smoker for long, slow cooking using hickory, mesquite is also very good. Some people prefer to do back ribs using some of the wood of the fruit trees, apple, pear, etc. BBQ SAUCE DIRECTIONS: Combine all ingredients in a large saucepan. Bring to a gentle simmer. Allow to cool for at least one hour to allow the flavors to blend.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 29, 1996.

Servings: 1

Recipe Type

Ribs, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bbq'd Venison

4 lbs venison roast, boneless
1 cup sugar
1 cup salt
1 cup burgundy wine
1 Tbs Worcestershire sauce
3 bay leaves
2 tsp garlic pepper
1 tsp dry marjoram leaves
1 tsp chili powder

- 1 Try this recipe for BBQ'd venison. The wine is used to add flavor and also tenderize the meat. If you need to tie the roast to keep it together, then do that. I always do. Mix the brine ingredients in a NON-METAL container, add the meat, the keep in the fridge for up to 48 hours. You need to turn it over several times during the marinating period. After 48 hours drain the brine, pat dry with paper towels, and air-dry for 2 hours.
- 2 Smoke in the pit 4-5 hours.
- 3 Posted to the BBQ List on July 16, 1998 by Mark Qualman

Servings: 1

Recipe Type

Bbq List, Venison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beans, Lemon Pepper Green Beans

***See Directions ***

- 1 Cook and drain 1 lb. of fresh or 1 lb. of frozen whole green beans. Sauté 1/4 cup of slivered almonds in 2 tbs. of butter until lightly browned. Add 2 tsp. of lemon and pepper seasoning salt. Toss Almonds with the green beans.
- 2 Posted to the BBQ List by Larry A. Willrath

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bear's Bastardized Western NC BBQ Sauce

1 cup ketchup
1/2 cup Texas Pete Hot Sauce
3 cups apple cider vinegar
3 Tbs salt
4 Tbs freshly ground black pepper
1/2 cup dark brown sugar

- 1 Dump into a blender and blend the piss outta it.
- 2 It's good to let it sit overnight, allows the flavors to meld.
- 3 It will settle out while it sits around (during dinner), so stir often.
- 4 Playing with the amounts of anything completely change the taste, so experiment!!

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Bear

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bear's Beans

- 1 large can kidney beans
- 1 package bacon
- 1 large sweet onion
- salt and pepper, to taste

- 1 Put onion in fridge.
- 2 Put beans in pot and lots of bacon. Cover with water, salt and pepper to taste.
- 3 Add some Texas Pete for a good kick.
- 4 Cook forever and then some (4-5) hours at a simmer till reduced and thickened. If its going to fast add more water.
- 5 Chop cold onion and serve on side to go over beans.
- 6 Don't kiss nobody for a day.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Bear

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bear's Brisket Marinade

1/2 cup Worcestershire sauce
1/4 cup soy sauce
1 cup apple cider vinegar
1/2 cup olive oil
1 Tbs garlic powder
1 Tbs onion powder
2 Tbs salt
12 oz beer
1 Tbs pepper
1/4 cup Blue Front BBQ sauce
1/4 cup key lime juice
1/2 Tbs thyme
1/2 cup apple juice
1/4 cup Texas Pete

- 1 Blenda da pissa outa it.
- 2 I made a small slit in the cryovac poured the marinade in and 100 mile an hour taped it shut. Capillary action distributed the marinade all around the brisket, this worked really well.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Bear

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bear's Brisket Rub

2 Tbs garlic powder
2 Tbs onion powder
2 Tbs salt
2 Tbs pepper
1 Tbs thyme
1 cup dark brown sugar

Mix ingredients well and store in a tightly-sealed jar in a cool dark place.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bear's Buffalo Wings

- 1 gallon Texas Pete or Crystal hot sauce
- 2 sticks butter
- 1/4 cup fresh ground pepper
- 1/2 jar Marie's Bleu Cheese dressing, up to 3/4
- salt to taste
- 40 lbs chicken wings

- 1 Cut the chicken wings up into the drumette, the middle section and the tip. Discard tips or make into stock. Deep fry the wings until the outside is chewy. You can flour the wings if ya want a lil' crust. Wings should be safely edible at this point. In a pot melt the butter add everything but the bleu cheese dressing. Bring mixture up to a good simmer add the dressing. Cook until cheese lumps dissolve to an even texture (you can still have small bb size or bigger lumps). The addition of more or less dressing will increase or decrease the heat of the wings to a point. If ya want it hotter add some habaneros, it's your life.
- 2 You want to now sauce the wings. You can do this in a Tupperware bowl. Put in some wings and sauce and put on the lid and shake. You can do them by dipping them individually into the sauce with tongs. You can do them in a medium bag, or in a garbage can or garbage bag all at once. You get the idea--coat the wings with sauce.
- 3 The smoker should be going. I also did this for years on the Brinkmann bullet (no water pan, grill on top of the charcoal pan at lowest height). Put in the wings at 200 to 300F and smoke with mesquite wood until sauce it totally adhered to the wings. You can touch them without getting a sauce-covered finger.
- 4 Serve with Bleu cheese dressing (Marie's is the best I've had) for dipping. I don't bother cutting up no damn celery.

Servings: 1

Recipe Type

Bbq List, Poultry, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bear's Cornbread

1 cup all-purpose flour
1 cup yellow cornmeal
1/4 cup sugar
1 Tbs baking powder
1/2 tsp salt
2 eggs
1 cup whipping cream
1/4 cup vegetable oil
1/4 cup honey

Combine flour, cornmeal, sugar, baking powder, and salt. In a small bowl, beat the eggs. Add cream, oil, and honey to eggs; beat well. Stir into the dry mixture just until moistened. Pour into a greased 9 in. baking pan. Bake at 400F for 20-25 minutes or until a toothpick in the center comes clean. Yields about 9 servings.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Bear

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bear's Red Slaw

1 large head of cabbage, finely chopped

1 red bell pepper, finely chopped

FOR THE SAUCE:

3/4 cup ketchup

1/2 cup Texas Pete hot sauce

3 cups apple cider vinegar

3 Tbs salt

4 Tbs fresh ground black pepper

1/2 cup dark brown sugar

1 Dump the sauce ingredients into a blender and blend the piss outa it.

2 Put the sauce and put on large finely chopped head of slaw and 1 red bell pepper 24 hours in advance. Ya got slaw.

3 It's good to let it sit overnight, allows the flavors to meld.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Bear

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bear's Smoked Salmon

- 1 cup brown sugar
- 1 cup salt
- 1/4 cup lemon pepper
- 1 large whole salmon, cut into steaks

- 1 Mix all the dry items for rub.
- 2 Lay out a piece of plastic wrap long enough to wrap both filets well. Lay a filet scales down 5 inches up from the bottom of the wrap (lengthwise so the ends are left open). Pack all the "rub" on top of the filet. Lay the other side face down into the "rubbed" fish". You should now have the semblance of a sugar stuffed fishy.
- 3 Flip the bottom of the wrap up over the top of the fish and wrap it tightly (leaving the ends open).
- 4 Put on a cookie rack (or some such) in a baking dish and in the refrigerator. Let sit for 24 hours. Brown water will roll out of the ends that you left open.
- 5 Remove from wrap and scrape off excess rub. Let stand and air dry for 3 hours.
- 6 Smoke at 160F for 2-4 hours (when it starts to flake apart with a fork, it's done). I like to use cherry wood this.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bear's Turkey Breast

- 1 turkey breast
- 1 stick butter
- 1 cup honey
- 1 cup white wine

Inject turkey breast with butter, honey, and white wine mixture. I smoked it at 210 for 3 hours then wrapped it in foil and dumped the other half of the unused injection juice on it and sealed. Cooked for another hour.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Bear

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beaver Castor's All-Purpose Rub

1/2 cup sugar
1/8 cup garlic salt
1/8 cup onion salt
1/8 cup celery salt
1/8 cup seasoned salt
1/4 cup pepper
1/4 cup paprika
1/4 cup chile seasoning
1 tsp dry mustard
1/4 tsp oregano or cumin
1/4 tsp ginger
1/4 tsp cloves

- 1 Combine ingredients in a bowl or jar with a screw-on lid. Shake until thoroughly blended.
- 2 Source: The Great Barbecue Companion, Mops, Sops, Sauces, and Rubs by Bruce Bjorkman
- 3 Posted to the BBQ List by Carey Starzinger on Jul 14, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe Source

Source: Bruce Bjorkman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Brisket From Kip

1 8 lb Beef Brisket
All-South Barbeque Rub

- 1 Well, I fixed my first brisket this past weekend. Thanks to all BBQ list folks for the helpful suggestions and recipes that made this endeavor a success. Most recommendations to me, posts and e-mail, were centered on the importance of slicing the brisket against the grain. Bear suggested baked beans for a side dish and I fixed that. I had some input from the southwestern part of the US on side dishes, but, unfortunately, many of the ingredients necessary for these recipes are not available here in WV.
- 2 Here is the way I did it: 7:00 AM Friday morning. Unwrapped the brisket (8 lbs.) and washed it down. Rubbed in the "All South Rub," not too heavy, and as per suggestions of Dwight's recent post, put his heavy coating of brown sugar to it. On to the H2O, gas fired bullet smoker at 8:00 AM. Adjusted the flame as low as possible + a bit. One big, fist sized chunk of (1 hour soaked) hickory. Water pan full. Put on the brisket, fat side up.
- 3 At about 12:00 noon I checked it out and found that the water level was OK. and added, and maybe I'll not do this again, added another big chunk of hickory. Checked the water level again at 3:00. It was OK. At 5:00 PM (10 hours later) I took it off and put in a roaster pan with about a half cup of water. It was a nice brown color. Capped off the roaster pan with aluminum foil and put it in the refrigerator. That's it for day one. LAZY - Q, huh? Saturday. AM . In the oven at 185F until 6:00 PM then took it out to cool for slicing. Yes, my mouth is watering from the aromas in the kitchen. By the way, in the mid-afternoon, I fixed a barbeque sauce, to serve on the side with the brisket. See Carey Starzinger's BBQ sauce. Now, at 6:30 sharp, the totally unexpected, drop-in guests from out-of-town hit the door, drank all of our beer and stayed until 11:30. At this time, 6:30 PM, just to be sociable, I quit drinking beer, so they could have it and I switch to scotch. At about 8:30, when I was finally able to face the handwriting on the wall, and still fairly sober, I did manage to refrigerate the complete dinner and kept on smiling at the guests. Oh yes, I did invite them to have dinner with us, but was declined. So we hit the sack hungry and a little grumpy.
- 4 Sunday. 4:00 PM. Take the brisket, the beans, the dipping sauce out of the refrigerator and let them warm up on the counter for about a hour. Pre-heat the oven to 175 and put in the brisket at 5:30. I finally serve it at 7:00 and it is perfect! Finding the grain is no problem. You can cut this baby with a fork. If I made a mistake any mistakes at all, I might cut back on that last chunk of hickory. It was just a bit more smoky than necessary, so the wife suggested. I agree. I like a light smoke taste.
- 5 Anyway, if you have a water smoker, don't believe that you can't fix a respectable brisket. Go for it.

Servings: 1

Recipe Type

Bbq List, Beef, Brisket

Recipe Source

Source: Kip Jones

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Brisket On Kettle

1 4 lb beef brisket
Sam Higgins' Gud Sauce

- 1 That brisket came out so well, I almost cried. I knew that I had done well when I sliced through the blackened crust. As I went through what was left of the cap of fat, it bathed the meat below with just a touch more of delicious moistness. The meat was absolutely beautiful with a dark outside enclosing a picture perfect ring of pink. The meat just fell apart as I loaded it onto the sandwiches. After tasting it, I was initially speechless, then I set into an extended period of raving and eating.
- 2 Here's how I did it:
- 3 I got my meat from Sam's Club rather than a supermarket--4.3 pound half brisket. They don't trim their brisket there, so it had a good cap of fat on the top.
- 4 I applied a good layer of dry rub shortly before cooking--I usually don't give meats a real long time with the rub ahead of time. I built a fire to one side of the grill with the lump charcoal, and put an aluminum half pan of water on the other side to give a little humidity and catch the drippings (but not to produce steam). I put the meat on the grill to the opposite of the fire, and adjusted the vents so that the temp. on the dome cover read 250F for about an hour, then lowered it to about 230-240 for the rest of the cook. (This is what the thermometer read, I'm sure the meat was cooking a touch cooler.) I threw on a few large chips of mesquite from time to time, along with a few more chunks of the lump charcoal.
- 5 I gave it a bit over 11 hours on the grill, then took it off, wrapped it in foil, and held it at about 150F for a bit over an hour.
- 6 Sliced it across the grain, loaded it up on toasted buns and topped it with a modified version of Sam Higgins's Gud Sauce.
- 7 Next time, I will tone down the rub a little, and take it off a little sooner (or use a bigger piece of brisket), but if I say so myself, this was damn near perfection.

Servings: 1

Recipe Type

Bbq List, Beef, Brisket

Recipe Source

Source: Stephen J. O'Connor

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Jerky - 1

2 lbs round steak chuck steak or roast
1 tsp onion salt
1/2 tsp salt
1/2 tsp garlic salt
1/2 tsp lemon pepper
1/2 tsp sausage seasoning
1/2 tsp thyme
1/2 tsp oregano
1/2 tsp marjoram
1/2 tsp basil

- 1 Combine the spices in a dish. Cut the meat into strips less than 1/4 of an inch thick. Remove ALL fat. Sprinkle one side with the combined seasonings and beat with a meat hammer. Turn and repeat the seasoning and beating. Place the strips on a cookie sheet or other flat pan. Place in a 120 F oven for 4 hrs. Turn and put back for another 4 hrs. Keep the oven door propped open for the entire time to allow the moisture to escape. With a gas oven, the pilot light may be enough to provide the heat. Store in a plastic bag. Also may be stored in a pillowcase. Do not store in a paper bag.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 03, 1996.

Servings: 8

Recipe Type

Beef, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Jerky - Richard Thead

beef

- 1 I attended the school of hard knocks when it came to jerky on the smoker. I found that the key is to not try to completely dry the meat in the smoker. If you do, the meat will be so smoky that no one will be able to go near it.
- 2 I like to spread out the meat, and smoke at less than 150F, rotating the meat strips as they smoke. I smoke it for around 3 hours, and then finish it in a dehydrator.
- 3 Once, I had some too smoky jerky. My wife and I were volunteering at a local Ladies PGA golf tourney. My wife wanted to take some snacks, and put the jerky in one Ziploc and some cashews in another. After several hours in close proximity in the back pack, even though they were separated by plastic, the cashews were inedible. I won't even tell you about the guy who left some in his desk drawer over the weekend.
- 4 Go light on the smoke.

Servings: 1

Recipe Type

Bbq List, Beef, Jerky

Recipe Source

Source: Richard Thead

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Jerky - Steve Herrick

3 lbs flank steak - or London broil

MARINADE:

1/2 cup light soy sauce

4 1/2 Tbs honey

4 1/2 Tbs dry sherry

6 large garlic cloves - minced

1 1/2 Tbs ginger - fresh, minced

1 1/2 Tbs sesame oil

1 1/2 Tbs red pepper - crushed

2 Tbs freshly ground white pepper

- 1 Cut meat in half lengthwise and slice diagonally crosswise into paper-thin strips 1-1/2 to 2 inches wide and 4 inches long. Transfer to shallow pan. Combine marinade ingredients and rub thoroughly into meat. Arrange meat on racks and let dry at cool room temperature overnight (do not refrigerate). Preheat oven to 250F. Line two large baking sheets with foil and set wire rack(s) on top of each. Arrange meat on racks in single layer. Bake 30 minutes. Reduce heat to 175F and continue drying meat another 40 minutes (meat should be lightly browned but not burned). Let meat continue to dry on racks at cool room temperature overnight before packing into jars. Dried meat can be brushed lightly with sesame oil for additional flavor and shine.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 03, 1996.

Servings: 1

Recipe Type

Beef, Bbq List

Recipe Source

Source: Steve Herrick

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Jerky - Timpson

5 lbs beef, (roast)
1/4 cup soy sauce
1 Tbs Worcestershire sauce
1 tsp garlic powder
1 tsp onion powder
1 tsp black pepper, cracked
red pepper flakes, optional
1 Tbs Liquid Smoke

- 1 I make Jerky by buying about 5+ lbs. of beef. Usually a roast. I then remove the fat. Place the strips of meat into marinade and let soak for about 24 hours. Remove from marinade and allow to air dry for at least one hour. If you have a meat smoker then omit the liquid smoke and smoke meat at a low temperature.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 09, 1996.

Servings: 1

Recipe Type

Beef, Bbq List

Recipe Source

Source: timpson@acetek.cs.mci.com (Steven D. Timpson)

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Jerky (My Favorite)

1/2 tsp pepper, (more for hot)
1/2 tsp garlic powder
1/2 tsp onion salt
1 lb beef roast
1/2 cup soy sauce
1/2 tsp garlic salt
1/2 tsp lemon pepper

- 1 Marinate 1 hour or overnight. Bake in oven 150 to 170, overnight for 10 - 12 hours. Leave Oven door open to allow moisture to escape. Check often for proper level of dryness.
- 2 If you have a smoker, jerky may be dried in smoker. Keep the heat low and again check dryness of jerky often.
- 3 Posted to the BBQ List by Carey Starzinger on May 24, 1996.

Servings: 1

Recipe Type

Beef, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Marinade

1 cup Consommé, or
1 cup beef bouillon
1 cup red wine
2/3 cup soy sauce
1/2 cup green onions, sliced
1 cup garlic, minced
2 Tbs lime juice
2 Tbs brown sugar

- 1 Put ingredients in a sauce pan and bring to a boil.
- 2 For marinated and grilled steak: Score steak on both sides in 1-1/2" squares. Marinate for 8 hrs. in refrigerator. Grill to desired degree of doneness. Slice across grain into thin slices.
- 3 Posted to BBQ List by RockMc@aol.com on May 29, 1998

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Mop - Smoke & Spice

12 oz beer
1/2 cup cider vinegar
1/2 cup water
1/4 cup oil
1/2 medium onion, chopped
2 cloves garlic
1 Tbs Worcestershire sauce
1 Tbs dry rub seasoning (your favorite)

- 1 Combine the ingredients in a saucepan. Heat the mop and keep it warm.
- 2 Posted to the BBQ List on July 01, 1998 Heidi "karin anderson"

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Smoke & Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Rib Finishing Sauce

- 1 sautéed onion
- 1 large can peeled tomatoes
- white vinegar
- cider vinegar
- Louisiana dark molasses
- orange juice
- lime juice
- lemon juice
- dark brown mustard
- 2 dashes Tabasco sauce
- beef rib rub

After simmering the whole thing for a few (2 to 4) hours, it is run through a puree sieve and served up warm. Man is that a good sauce, especially if you make enough of it to age in the refrigerator for a few weeks. (Don't ask me for the quantities because that varies every time I make it! Just keep adding until its right.)

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Dave Lineback

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Rib Rub - Dave's

- 2 parts salt
- 2 parts dark brown sugar
- 2 parts sugar
- 2 parts cumin
- 2 parts black pepper
- 2 parts chile pepper
- 4 parts paprika
- cayenne pepper to taste

Mix well and rub on ribs.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Dave Lineback

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beef Satay Marinade

juice of one lemon
2 cloves garlic, crushed
1 Tbs brown sugar
1/3 cup soy sauce
2 tsp peanut oil
1/2 tsp black pepper
1/2 tsp red pepper flakes
1/4 cup coconut milk
1 tsp sesame oil
1 Tbs nuoc nam

Marinate thinly sliced meat (like flank) for several hours. Put on skewers and grill over hot coals until browned. Goes well with hot mustard, peanut sauce or nuoc cham (that's cham--not nam).

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Richard Thead

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beer And Cheese Soup - Ed's

1 cup carrots, chopped
1 cup celery, chopped
1 cup yellow onions, chopped
2 tsp vegetable oil
6 cups chicken stock
1 cup cheddar cheese, grated
2 tsp flour
salt and pepper, to taste
1/2 tsp dry mustard
1/8 tsp Tabasco sauce
1/8 tsp Worcestershire sauce
12 oz beer
parsley for garnish
polish sausage, optional

- 1 Sauté' the carrots, celery, and onions in the oil until lightly browned.
- 2 Bring the stock to a boil, add the vegetables, and simmer for 45 minutes.
- 3 Dredge the cheese in the flour, and mix into the soup, **STIRRING CONSTANTLY** until the mixture thickens. Keep stirring often until you serve.
- 4 Add the salt, pepper, mustard, Tabasco, and Worcestershire. Finally, add the beer, and stir until all is hot. Garnish with parsley, and serve.
- 5 Add sliced cooked sausage to this soup just before serving.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Ed Pawlowski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beer Bread

2 yeast cakes
2 1/2 cups warm beer
1/4 cup sugar, plus 2 teaspoons
2 eggs
1/2 cup oil
1/2 tsp salt
8 cups flour

- 1 Put 2 teaspoons sugar and yeast cakes in a large bowl. Pour warm beer over yeast and stir to mix. Add 1 cup flour and mix well, cover and let rise for 30 minutes.
- 2 Mix 1/4 cup sugar, eggs, oil, and salt together. Add this to the yeast mixture and stir well. Stir in 6 cups flour and mix well to form a stiff dough. Form into a ball and place in oiled bowl, flip the dough over, cover, and allow to rise till double in size.
- 3 Lightly grease and flour two loaf pans. Shape the dough into loaves and place in prepared pans. Let rise again till doubled in bulk.
- 4 Bake at 350F for 45 minutes to 1 hour until golden brown. Remove from oven, brush top of loaves with butter. Cool on wire rack.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Michael Honeywell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beer Can Up The Butt Chicken

See Directions

- 1 Get a Chicken. Rub with Tony Chacharie's or Paprika and salt Get a 16oz can of beer. Drink about 1/2 of the beer. Put into the can, red wine, onion powder, garlic powder, cayenne pepper, black pepper, whatever.... Slide the chicken over the can. Stand Chicken on grill. Smoke at about 275 or so, until the drumsticks turn easily. Usually about 5 or 6 hours.
- 2 The can of liquid boils and pushes the humidity and flavor into the bird.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Joe Wather and Mark Swiencki

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beer Drinker's Brine For Fish

1 cup non-iodized salt
1 cup brown sugar
1 cup soy sauce
1/2 cup cider vinegar
1 Tbs Worcestershire sauce
1 Tbs onion powder 1 T garlic powder
1/2 Tbs black pepper
1 Tbs paprika
1 Tbs chili powder
3 cups water

- 1 Fill a large container with water. Add ingredients. Mix thoroughly until well dissolved.
- 2 Immerse prepared fish chunks, filets or small whole fish completely in brine solution. Refrigerate fish in brine solution. Brine chunks of fish of fish 1" thick for about 5 up to 8 hours, 1/2" thick for about 4 hours, and for thinner filets or pieces 2-3 hours.
- 3 After brining, always rinse your fish with plenty of fresh water. Pat the fish dry, and allow them to air dry for about 1 hour. This will cause a "pellicle" (a tacky glaze on the fish) to form indicating that it is ready for the drying and smoking process.
- 4 Try using Hickory or Mesquite wood chips with this brine when smoking your fish.
- 5 Posted to the BBQ List by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beer Marinade For Beef

2 cans Beer, 12 oz cans
2 tsp Salt
1/2 cup Olive oil
1 tsp Ground cayenne pepper
1 Tbs Wine vinegar
1 Tbs Prepared horseradish
1 tsp Onion powder
2 Tbs Lemon juice
1 tsp Garlic powder

- 1 Mix all ingredients together and use as a marinade. Then use as a basting sauce for the meat while it cooks.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 13, 1996.

Servings: 8

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beer Marinade

1/2 cup olive oil
1 cup dark beer
1/4 cup lemon juice
4 cloves garlic, smashed
1 1/2 tsp sea salt
1 tsp freshly ground black pepper
2 bay leaves
1 tsp dry mustard
1 tsp basil
1 tsp oregano
1 tsp thyme

- 1 To prepare the marinade, whisk together the oil, beer, and lemon juice. Add the garlic, salt, pepper, bay leaves, mustard, basil, oregano, and thyme. Mix well.
- 2 Posted to the BBQ List on July 15, 1998 by Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beer Mop Sauce

12 oz beer
1/2 cup vinegar
1/4 cup oil, canola or corn
1/2 medium onion, chopped
2 cloves Garlic, minced
2 Tbs Mansion barbecue spice mix
1 Tbs Worcestershire sauce

- 1 Stir all ingredients together in a medium bowl. Apply the sauce with a small string "mop" for barbecue, or with a pastry brush. Variations: Substitute stock for the beer, or inexpensive dry wine (red for the meat or white for the poultry or fish). Yield: 2 to 3 cups
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 2

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: DEAN FEARING SHOW #HE1A02

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Beer Mop

12 oz beer
1/2 cup cider vinegar
1/2 cup water
1/4 cup canola or corn oil
1/2 medium onion, chopped
4 large garlic cloves, minced
1 Tbs Worcestershire sauce
1 Tbs Gibson's roasting salt

- 1 Combine the mop ingredients in a small saucepan and warm over low heat.
- 2 Posted to the BBQ List on July 27, 1998 by George

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Belly's Beans

1/2 lb pinto beans
1 Tbs brown sugar
1/3 lb Mr. Brown, chopped crust from that brisket you just smoked
1 large yellow onion, chopped fine
1 small can New Mexico chilies
2 Tbs red chile pepper
salt to taste

Let come to a rolling boil and boil for 45 minutes and then simmer for four to five hours, you may need to add more water at time, Taste and Salt to taste, don't over do, simmer on low heat till lunch

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Billy Maynard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Belly's Brisket Marinade

2 cups Dr Pepper
1/4 cup soy sauce
1 tsp Louisiana hot sauce
1/2 cup lime juice, (fresh)

- 1 I sub Worcestershire for soy and lemon for lime sometimes.
- 2 Sounds like you only got part of the whole brisket. Probably has very little fat on it. You should either get some beef fat from the market or else drape the meat you have with bacon to keep it from drying out. Also use a spray of 50/50 oil and either Dr Pepper or lemon juice every hour or so to keep the meat from drying out too much. Next time look for a whole packer trimmed brisket. Weight should run from 7 to 15 lbs. with a good fat cap. It will do better with the long cooking times for low and slow. Also go to <http://members.tripod.com/~DanGill/Survive.HTML> and read the BBQ List's FAQ. It has almost everything you need to know.
- 3 Posted to the BBQ List by Rodney on Oct 07, 1998.

Servings: 1

Recipe Type

Bbq List, Beef, Brisket, Marinades

Recipe Source

Source: Billy Maynard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Belly's Brisket

See Directions

- 1 I buy 8 to 12 pound cryovac Briskets the morning before I am cooking I cut a small hole in the sack and pour into it about a cup to cup half of Willingham Marinade and a 1/4 cup of Balsamic Vinegar and about two cups of Dr Pepper.
- 2 Cover the hole with Duct Tape, Refrigerate for 24 hours turning and rubbing it about each four hours, next morning open sack and remove Brisket and pat dry, let set in air for about a half hour and then rub it good with Willingham Dry Rub and let set till fire in ol barrel is ready, until I can hold my hand over the grill for a minute to minute half put brisket on fat side up and after about four hours. Turn it over and add some more coals if needs. Check about each hour and try to keep heat about the same after four hours turn fat side back up and if you wish you may then make a mop sauce of beer, DR Pepper and red pepper and mop each 30 or 45 minutes for next two or three hours, remove brisket and let cool and firm up so it will slice nice, I like it dry, but some folks want it wet, so we use a Texas Tomato base sauce or Willingham BBQ Sauce or any one of 1/2 hundred more sauces out there, oh yes a time or two I have used some of that there Yankee sauces too, Father forgive me.

Servings: 1

Recipe Type

Bbq List, Beef, Brisket

Recipe Source

Source: Billy Maynard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Belly's 'Kick Ass' Barbecue Sauce -- Texas Style

- 1 quart v8 juice
- 1 quart beef stock, (de-greased)
- 1/2 cup yellow mustard
- 1/2 cup apple cider
- 1 cup dark molasses
- 1/3 cup black pepper
- 1/3 cup Hungarian sweet paprika, fresh
- 1/4 cup Worcestershire sauce
- 1 big yellow onion minced
- 1 cup hatch NM chilies or any mild chilies
roasted and peeled, minced
- 1/2 cup pressed garlic

- 1 Mix together V8 juice and beef stock. Then add mustard, cider, molasses, black pepper and paprika as you stir the sauce. Put mixture on stove to simmer. After 1/2 hour, add Worcestershire sauce, minced yellow onion, chilies, and garlic. Let the sauce simmer for about 2 hours in your smoker to pick up the good smoke taste. Stir and taste often as it simmers. After about three hours total simmering time, taste and add some salt if needed. If you want it hotter, add some Louisiana Hot Sauce. You can put it in a blender to smooth it out. Let the sauce cool and put it in a gallon jug and let age at least a week in the refrigerator before using.
- 2 Serve on the side with brisket, ribs, chicken or over steak.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Billy Maynard aka Belly

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Belly's Paluxy River Sweet Sauce

1/2 cup dark molasses
1/2 cup pure maple syrup
1/4 cup butter, (pure cow)
1/4 cup corn oil
1/2 cup Orange Juice
1/2 cup good cider vinegar
1 cup good Bourbon plus one good drink for the cook
3/4 cup catsup
2 Tbs fresh minced garlic
2 yellow onions minced
1/4 cup dark brown sugar
2 Tbs Worcestershire sauce

- 1 A good all round Sauce, But please serve it on the side.
- 2 Mix all ingredients together and let cook on low heat for about 1/2 hour to 1 hour.
- 3 Taste and add red pepper, black pepper and salt to your taste.
- 4 Let set overnight and reheat before serving. Source: Belly
- 5 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Billy Maynard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Belly's Smoked Peach Cobbler

2 cans peaches, large cans, or use fresh peaches
1 cup peach brandy
1/4 lb butter
1 cup milk
2 cups flour

- 1 Melt butter in a 8x11x3 pan, add peaches and brandy, mix milk and flour pour into pan, stir one time and put into smoker. Takes about 1 1/2 to 2 hrs. It sure be good.
- 2 Note: I think they are a freestone peach, well anyway, I have this tree in back yard that I know is over twenty year old and we can get peaches for about two cobbler a year from it. Most time I just buy sliced peaches in the can, two big cans to the cobbler.
- 3 Posted to the BBQ List on July 24, 1998 by Billy Maynard (AKA Belly)

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Billy Maynard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Belly's Texas-Style Beef Mop

1/2 cup Texas dry rub
1 cup beer
1 cup DR pepper
1/2 cup cider vinegar, (4%),
1/2 cup vegetable oil
1 whole lemon, sliced
1 whole onion, sliced
4 cloves garlic, minced
2 dashes Louisiana hot sauce
1 Tbs Worcestershire sauce

- 1 Add the dry rub to a saucepan and add the beer, Dr Pepper and heat to a low boil. Then add the vinegar and oil and the other ingredients. Add enough water to make a total of about four cups and keep it warm over low heat or on/in your smoker.
- 2 Give that roast the fork test for tenderness--it should go in easy. Takes 4-5 hours. Please don't use a vinegar finishing sauce, try this:

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Belly's Texas-Style Dry Rub

- 1 Tbs salt
- 1 Tbs black pepper
- 1 Tbs red pepper, ground
(heat to your liking)
- 1 Tbs garlic powder
- 1 Tbs onion powder
- 1 Tbs sugar, (white or brown)
- 1 Tbs paprika

- 1 Mix ingredients and rub into meat well and let the meat sit until it is dry.
- 2 Put the meat into your smoker at 220F. Mop after it has cooked for about two hours and then every 1/2 hour.
- 3 Posted to the BBQ List by Belly

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Billy Maynard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Belly's Texas-Style Finishing Sauce

5 oz Worcestershire sauce
2 cups Dr Pepper
1 dash Tabasco sauce
1/4 cup brown sugar
2/3 cup good salad oil
 salt to taste
3 tsp garlic power
6 oz can tomato paste
1/2 cup lemon juice

- 1 Mix all ingredients together in a saucepan and bring to a low boil. Remove from heat and let the sauce sit all the time you're cooking the meat. Adjust the sauce to your own taste-- heat and salt.
- 2 Posted to the BBQ List by Belly

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Billy Maynard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bentley's Abercrombie Sauce

1/2 cup apple cider vinegar
1 1/2 cups ketchup
3/4 cup water
3 Tbs dark brown sugar
2 Tbs Worcestershire sauce
1/2 tsp black pepper
1/4 tsp salt
cayenne pepper, to taste

In a medium saucepan, combine the vinegar, ketchup, water, brown sugar, Worcestershire sauce, black pepper, salt, and cayenne pepper. Simmer on low heat for 10-20 minutes. Cool and store in the refrigerator.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Jimmy Bentley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bermudan Hot Grilling Sauce

3 tsp brown sugar
4 Tbs pineapple juice
4 Tbs dark rum
4 Tbs Tabasco or Bermudan hot sauce (like Outerbridges), up to 5 tbsp.
one orange, Juice of
1/8 tsp allspice

- 1 Mix all ingredients well, and use as a marinade, basting sauce, or dipping sauce. Posted by: Ray Sirmons
- 2 Posted to the BBQ List by Carey Starzinger on Sep 20, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Berry Fine Baby Back Ribs

- 2 Slabs baby back pork ribs, membranes removed
- 2 Tbs Worcestershire sauce

Dry Rub

- 3 Tbs brown sugar
- 1 Tbs onion powder
- 2 tsp chili powder
- 1 tsp dry mustard
- 1 tsp salt

Glaze

- 1 cup raspberry or strawberry jelly
- 1/4 cup water
- 1 Tbs ketchup
- 3 Tbs minced onion
- 2 Tbs Worcestershire sauce
- 2 Tbs cider vinegar

- 1 At least 3 hours and preferably the evening before you plan to smoke the ribs, mix the dry rub ingredients in a small bowl. Coat the ribs with the Worcestershire sauce. Massage the ribs with all but 2 tsp. of the spice mixture, reserving the remaining rub. Place the ribs in a plastic bag and refrigerate them for at least 2 hours. Bring your smoker to its appropriate cooking temperature. Remove the ribs from the refrigerator and let them sit at room temperature for 30 minutes. Combine the glaze ingredients in a small saucepan. Warm the mixture over medium heat, simmering about 10 minutes. Reserve the glaze at room temperature. Transfer the ribs to the smoker. Cook the meat until you can bend it easily between the ribs, about 2 3/4 to 3 hours at a temperature of 225 to 250. About 1 hour before the ribs are done, brush them thickly with the glaze; repeat the step in the last 15 minutes of cooking. The glaze will be sticky and caramelized in spots. Let the slabs sit for 5-10 minutes before slicing them into individual ribs...serve.
- 2 Technique tip: Slabs of baby back ribs come with a thin membrane that covers their underside. It's not essential to remove the membrane, but spices sink more fully into the meat when it's gone, and ribs slice more easily. Push a small knife tip under the membrane or scrape one of the rib bones until the tissue loosens. Work your fingers under the membrane and then strip it off in one or more sections.
- 3 Posted to the BBQ List by Rock McNelly on Aug 20, 1998.

Servings: 4

Recipe Type

Bbq List, Pork, Ribs

Recipe Source

Source: Sublime Smoke/1996

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bert's Superb Barbecue Sauce

1/4 cup cider vinegar
1/2 cup water
2 Tbs sugar
1 Tbs prepared mustard
1/4 cup butter or margarine
1 thick lemon slice
1 onion, sliced
1/2 tsp pepper
1 1/2 Tbs salt
1/4 tsp cayenne pepper
3/4 cup Heinz catsup
2 Tbs Worcestershire sauce

- 1 In a saucepan, mix vinegar, water, sugar, mustard, butter, lemon, onion, and seasonings. Simmer, uncovered, 20 minutes. Add Worcestershire sauce and catsup, bring back to a boil and its done. (Good Housekeeping CB, 1955) NOTE: I do not use cayenne or salt and always double this recipe. Into the double recipe, I add about 1/4 to 1/3 cup brown sugar. This gives the sauce more of a sweet and sour taste. It is just excellent on Baby Back Ribs, which I simmer in water with a little vinegar, garlic and just a pinch of salt for about 30 minutes before barbecuing. Through trial and error, I have found that Heinz ketchup is thicker and makes a "clingier" sauce.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 29, 1996.

Servings: 4

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Big Boy Barbecue Sauce

28 oz ketchup
12 oz chili sauce
1/3 cup prepared mustard
1 Tbs dry mustard
1 1/2 cups brown sugar, firmly packed
2 Tbs freshly ground black pepper, coarsely ground
1 1/2 cups wine vinegar
1 cup fresh lemon juice
1/2 cup bottled Steak Sauce, Thick
1 dash Tabasco Sauce, To Taste
1/4 cup Worcestershire Sauce
1 Tbs soy sauce
2 Tbs salad oil
12 oz beer
minced garlic, If Desired

- 1 Combine all ingredients except the garlic and mix well. Pour into pint jars to store. The sauce may be stored for several weeks in the refrigerator. For longer storage, freeze in freezer. About an hour before using the sauce, add the garlic if desired.
- 2 Makes 6 pints.
- 3 Posted to the BBQ List by Rock McNelly on Aug 26, 1998.

Servings: 48

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Big Boy Barbecue Book

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Big Heat's Brunswick Stew

FOR THE STOCK

- 2 medium chicken carcasses
- 3 bay leaves
- 2 Tbs black peppercorns
- 6 quarts water
- 1 smoked pork jowl, about 1 pound
- 3 lbs roasting hen
- 2 lbs smoked pork shoulder, pulled
- 2 28 oz cans whole tomatoes, chopped
- 1 16 oz can tomato sauce
- 2 lbs chopped okra
- 2 16 oz packages baby lima beans
- 2 16 oz packages yellow corn
- 6 ribs celery, chopped
- 2 large yellow onions, chopped
- 1 large green bell pepper, chopped
- 2 jalapenos, chopped
- 3/4 cup white vinegar
- 1/2 cup all purpose flour
- 1/2 cup nuoc nam
- 1/4 cup sugar
- 1/4 cup Worcestershire sauce
- 4 Tbs garlic powder
- 4 Tbs black pepper
- 3 Tbs paprika
- 3 Tbs Tabasco sauce

- 1 Place chicken carcasses, bay leaves, peppercorns, and pork jowl in 6 quarts of water. Bring to a boil, reduce heat to simmer, and cook for 2 hours. Remove from heat, strain, and let cool.
- 2 Place roasting hen in a Dutch oven. Add water, cover, and bake for 2 hours at 325F. Remove, let cool, and pull meat into thumb sized chunks, discarding skin and fat. Reserve.
- 3 Smoke pork shoulder for 8-12 hours, or until internal temperature reaches 160F. You may finish in a covered pan in the oven if time is a factor; however, it must smoke for at least 8 hours. Pull about 2 pounds into thumb sized chunks and reserve. Use the rest of the smoked pork shoulder for barbeque.
- 4 Return stock to the stove, bring to a gentle boil, and throw everything into the pot. Cook at a gentle boil for 1 hour. Reduce heat to a simmer and cook for an additional 2 to 3 hours, stirring occasionally. Remove from heat and serve immediately.
- 5 Posted to the BBQ List by Carey Starzinger on Aug 10, 1996.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Tom Solomon

Big John's Marinade

1 1/4 cups salad oil, olive oil, or mix of two
3/4 cup soy sauce
2 1/4 tsp salt
1/2 cup red wine vinegar
1 tsp crushed garlic
3/4 cup Worcestershire sauce
2 Tbs dry mustard
1 Tbs fresh ground black pepper
1 tsp dried parsley flakes
1/3 cup lemon juice

- 1 Prepare this marinade at least 6 hours in advance of use and always marinate meat for 6 -8 hours or overnight. Baste during the grilling/smoking process. Mop it on before serving.
- 2 Posted by Kip Jones

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Big John's Sauce

1 1/4 cups salad oil or olive oil or a mixture of the
3/4 cup soy sauce
2 1/4 tsp salt
1/2 cup red wine vinegar
1 tsp crushed garlic, or more to taste
3/4 cup Worcestershire sauce
2 Tbs dry mustard
1 Tbs black pepper, freshly ground
1 tsp dried parsley flakes
1/3 cup lemon juice

- 1 In a one quart jar, combine the above ingredients.
- 2 Prepare this marinate at least 6 hours in advance of use and always marinate meat for 6 -8 hours or overnight. Baste during the grilling/smoking process. Mop it on before serving.
- 3 This is a marinate, basting, and serving sauce for the smoker or the grill. For chicken, beef or chops.
- 4 I have been using this recipe for many years and I particularly like it on London Broil (cut 2 to 2 1/2" thick, grilled to very rare) or grilled/ smoked chickens.
- 5 Posted by: Kip Jones
- 6 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Big Wheel's Cornbread

INGREDIENTS BELOW

- 1 I do cornbread like this: Put about 1/4 cup bacon grease in a cast iron skillet in the oven at 425 and let it heat up. While its heating take a large bowl and mangle together 1 3/4 cups of cornmeal, 1/4 cups flour, 1 T baking soda, 1 T salt, 1 T sugar, 2 eggs, and enough milk to make it wet, but not too wet..(about like pancake batter) and mix it up good. Make sure the bacon grease is sizzling in the oven, then pour the hot grease into the mixture and stir it a little more. Make sure the skillet is still real hot, then pour the mix into the skillet and cook it in the oven till its nice and brown on top. When its done, cut it like a pie and slather up with some real cow butter. You can also substitute a little honey for the sugar. Now some of these Crackers claim it don't need any sugar, but I like it better with a little sweetening in it.
- 2 Posted to the BBQ List by bigwheel on Sep 29, 1998.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bill Martin's Meatloaf

ground meat
Rotel tomatoes, drained
chopped onion
soy sauce
BBQ sauce

1 dash balsamic vinegar
whatever else you like in your meatloaf

- 1 Bake in the smoker at 275F until done. Very tasty stuff!
- 2 Posted to the BBQ List by Bill Martin on Sep 8, 1998.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bill Martin's Secret Rub

1 cup brown sugar
1/8 cup salt, up to 1/4
1/8 cup black pepper and cherry pepper
1 oz chile powder
1 oz sage or poultry seasoning
1 tsp cinnamon, (secret ingredient)

- 1 Rub and let sit for a few hours, smoke with a mild wood for 1-2 hours. Don't let the tenderloin get over 165F or it'll start drying out like a field of hay in a Texas drought. Tenderloins are great to smoke in a short time and this rub is mighty tasty.
- 2 Posted to the BBQ List by David Clark on Aug 03, 1998.

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Bill Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bill's BBQ Rub

- 1 Tbs salt
- 1 Tbs oregano
- 1 Tbs black pepper
- 1 Tbs white sugar
- 1 Tbs brown sugar
- 2 Tbs paprika
- 2 Tbs dry mustard
- 1 Tbs cumin powder
- 1 Tbs coriander powder
- 1 Tbs red chile, powdered
- 1 Tbs garlic powder

- 1 Mix ingredients well and store in an air-tight container.
- 2 Apply rub to meat and let the meat sit overnight in the refrigerator.
- 3 Good on pork and beef.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bill's Beef Mop

1/2 cup beef broth, canned or homemade
1/4 cup vegetable oil
1/2 cup apple cider
2 Tbs lemon pepper

Add ingredients to small saucepan and heat to boiling. Remove from heat and keep the mop warm on/in your smoker as you use it. Stir or shake well just before you mop to mix it up.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bill's Lemon-Pepper Smoked Chicken

MARINADE

- 1 cup Wishbone Italian dressing
 - RUB
 - 8 Tbs lemon pepper (Tones brand)
 - 2 Tbs Willingham's WHAM regular seasoning
 - 2 tsp thyme, ground
- ## ***MOP***
- 1 cup apple juice
 - 1 cup vegetable oil
 - 2 Tbs lemon pepper (Tones brand)

- 1 Recipe makes enough for 6 large chicken breasts.
- 2 Brine the chicken breasts (I used Dan Gill's brine recipe) for 2 hours in the refrigerator. Remove breasts from brine and rinse in cold running water. Pat breasts dry on paper towels. Marinate breasts in the Italian dressing in the refrigerator for 30 minutes. Generously sprinkle on rub on both sides of breasts and under skin if possible. Let breasts sit in refrigerator for 1 hour. Smoke chicken breasts 240-250F with strong to medium flavor wood. Mop every 30 minutes on both sides. Remove from smoker when internal temperature in thickest part of breast reaches 155F, about 2 hours for the largest breasts.
- 3 Note: smoked chicken will be pink even when it is done. Go by internal temperature, not color.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bill's Salsa Fresca

- 1 lb ripe red tomatoes
- 1/2 lb tomatillos or green tomatoes
- 3 large sweet banana peppers, seeded
- 2 medium Hungarian wax peppers, seeded
- 1/4 bunch cilantro
- 1/2 medium white or yellow onion
- jalapeno or Serrano pepper, seeded
- adjust number for desired heat level
- 1 lime, juice of
- 1 tsp salt, (to taste)

By hand or in a food processor or salsa maker, chop everything into 1/4 to 1/8-inch pieces. Combine all ingredients in a large bowl and mix in lime juice and salt to taste.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bill's Sweet Beer Marinade

1/4 cup tamari
1/4 cup brown sugar
1/2 Tbs chopped garlic
1/4 cup beer (use darker beer)
1 Tbs fresh chopped basil
1 tsp red savina or habanero powder
(or cayenne powder for any lightweights)

- 1 This is absolutely wonderful when used on a rib eye or shell steak, marinated at room temperature for about an hour, then seared and cooked to rare over hot coals.
- 2 It also makes a great basting sauce for smoked chickens. For that, I reserve the marinade, basting during smoking and then reduce it by 1/2 to serve as a sauce for the chickens. Halve or quarter the bird and serve with the sauce drizzled over the pieces of chicken and ears of grilled corn-on-the-cob.
- 3 Posted to the BBQ List on 3 June, 1998 by Fishacue@aol.com
- 4 Note: Sugar/Tamari/Beer amounts should be adjusted for the level of sweetness you prefer.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Binghamton Speedies

2 tsp salt
2 tsp pepper
1 tsp parsley flakes
1 Tbs dried oregano
1/4 tsp rosemary
1 large clove garlic
1 medium onion, finely chopped
1/2 cup vinegar
1 cup olive oil
1 fistful fresh basil

- 1 Method: throw the whole mess in a blender and blend. Then pour over:
- 2 pounds lamb shoulder cut in 1 inch cubes (also good on pork)

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Bruce Baker

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Biscuit Recipe - Bear's

2 cups Bisquick baking mix
1/2 cup sour cream
1/2 cup 7-Up
butter

- 1 Melt the butter (NOT MARGARINE) all over the bottom of your baking pan. Now mix the sour cream with the Bisquick and then pour in the 7-up and mix all that up well. Turn the dough out onto a surface dusted heavily with Bisquick and be sure to put some Bisquick on your hands and whatever you're gonna use to cut the biscuits. One you have it rolled out to the right thickness (remember that Bisquick doesn't rise all that much) cut 'em out and put them into the pan.
- 2 Bake at 425F until brown. This takes about twenty minutes. Midway through baking, by the way, pour some more melted butter over them. You should do this when the biscuits are risen, but not yet very brown.
- 3 I defy anyone to eat this with anything. They are just perfect the way they are.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Bear

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black And Blue Rub

1 Tbs black mustard seed
1 Tbs black pepper, cracked
1 Tbs red pepper, ground
1 1/2 tsp dry mustard
1 Tbs salt
1 1/2 tsp ginger, ground
1/2 tsp black pepper, ground
1/2 tsp white pepper, ground
1/2 cup brown sugar, packed
1/4 cup sugar, granulated

- 1 Combine all the ingredients and grind into a powder. For use as an interesting alternative to ordinary rubs.
- 2 Source: Kansas City Barbeque by Bill Venable, Rick Welch, Bruce Daniel
- 3 Posted to the BBQ List by Carey Starzinger on Aug 18, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black Angus Burger With Cheese And Grilled Green Chilies

- 2 lbs ground Angus beef
- 3 grilled Poblano peppers, seeded and slice in thirds
- 6 slices yellow cheddar cheese
- 6 hamburger rolls
- Baby red oak lettuce
- Pickled red onions
- Poblano Pepper Vinaigrette, (recipe follows)
- Salt and freshly ground black pepper

- 1 Prepare a wood or charcoal fire and let it burn down to embers.
- 2 In a large mixing bowl season Angus beef with salt and pepper. Refrigerate until ready to use. When ready to use, form into 1-inch thick disks.
- 3 Grill for five minutes on each side for medium rare. During the last five minutes top with cheddar cheese. When finished grilling, on one half of the roll place the burger and top with baby red oak, Poblano peppers, vinaigrette and pickled red onions. Serve immediately.

Servings: 1

Yield: 6 servings

Recipe Type

Bbq List, Beef, Grilled, Sandwiches

Recipe Source

Source: Grillin' & Chillin' SHOW #GR3602

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black BBQ Sauce

1 cup Worcestershire sauce
1 cup white vinegar
2 Tbs brown sugar
2 Tbs fresh lemon juice
3 tsp fresh ground black pepper
2 cloves garlic, minced
1/2 tsp allspice

- 1 Combine ingredients in saucepan and simmer for 10 minutes. Serve hot or at room temperature.
- 2 Posted to the BBQ List by Kit Anderson on Sep 24, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: "Smoke and Spice"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black Bean Chili With Smoked Pork

3 lbs pork loin
1 lb dried black beans
4 cloves garlic
3 Tbs chili powder
5 hot chile peppers, skinned and chopped
1 Tbs ground cumin
1 tsp oregano
1 medium onion, chopped
2 whole jalapenos, skinned and chopped
28 oz crushed tomatoes, drained
28 oz chopped tomatoes, drained

GARNISH:

1 cup cheddar cheese, shredded
1/2 cup fresh cilantro, chopped
1 cup sour cream
2 avocados, diced
1/2 cup onion, chopped

Cover and soak beans overnight or longer. Start the smoker and when hot, put the pork loin on the smoker, using your favorite wood for flavor. (I used hickory.) Smoke for an hour or so at 225F and then hold until you're ready to start assembly. Pour everything in a stock pot except the tomatoes, jalapenos and, of course, the garnishes. Keep covered with water and cook 6 hours on low heat (cover the pot but leave cracked slightly open to allow a bit of steam to escape). Add additional water as necessary. After 6 hours, remove meat and shred. Put the shredded pork back in the pot and add tomatoes and jalapenos (as many as you want) and cook another hour or until thickened. Serve in individual dishes along with garnishes. Garnish with chopped cilantro, sour cream, chopped onion, diced avocado and shredded cheese.

Servings: 1

Recipe Type

Bbq List, Chili, Pork

Recipe Source

Source: Kip Jones

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black Bean Salad

For the beans

- 1 lb dried black beans
- 1/2 tsp dried thyme
- 1/2 tsp salt
- 1/4 tsp fennel seed
- 2 cloves garlic, peeled
- 1 bay leaf

For the dressing

- 2/3 cup red onion, chopped
- 1/2 cup red bell pepper, chopped
- 2 Tbs parsley, chopped
- 2 Tbs cilantro, chopped
- 2 Tbs scallion, chopped
- 1 Tbs ground cumin
- 1/8 tsp cayenne pepper
- 4 Tbs olive oil
- 10 Tbs lime juice, (about 5 limes)
- salt and pepper, to taste

- 1 This dish is Mexican/Southwestern in concept. It's a bit like a salad of greens, where black beans substitute for the lettuce and the rather large dose of lime juice makes it surprisingly refreshing. It travels well and is better the day after it's made: a good accompaniment to hot or cold grilled meat. You can also add cold grilled meat directly to the salad and turn it into an entree.
- 2 Sort the beans carefully, discarding any small pebbles that may be mixed in. Soak the beans in cold water to cover for 5 hours, then drain and rinse them well.
- 3 Put the beans in a saucepan and add enough water to come about 1 1/2 inches above them.
- 4 Add the thyme, salt, fennel seed, garlic, and bay leaf. Bring to a boil, then reduce the heat and simmer, uncovered, for 1 to 1 1/2 hours, or until the beans are tender but not mushy.
- 5 Drain the beans and rinse them under cold water for 1 minute to stop the cooking process. Drain them again.
- 6 In a large bowl, combine the dressing ingredients and mix well. Add the beans, toss, and serve. This salad keeps for 4 to 5 days covered and refrigerated.
- 7 Posted to the BBQ List by Carey Starzinger on Aug 22, 1996.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe Source

Source: The Thrill Of The Grill by Chris Schlesinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black Coffee Barbecue Sauce

- 1/2 cup very strong black coffee
 espresso preferred
- 1 cup ketchup
- 1/4 cup red wine vinegar
- 3/4 cup firmly packed dark brown sugar
- 1 cup onion, peeled and chopped
- 2 cloves garlic, peeled and crushed
- 2 Tbs dark molasses
- 3 fresh hot chili peppers, seeded jalapeno or hotter
- 2 Tbs hot dry mustard mixed with 1
- 1 Tbs water
- 2 Tbs Worcestershire sauce
- 2 Tbs ground cumin
- 2 Tbs chili powder

Combine all ingredients in a saucepan and simmer over low heat for 20 minutes. Cool, then puree in a blender or food processor until smooth. This can be stored in the refrigerator for up to 2 weeks in a covered container.

Servings: 4

Yield: 1 1/2 cups

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black Iron and Black Magic (Part 1)

No ingredients

- 1 The following article on the care of cast iron utensils, by Soc Clay, is taken from the January/February 1992 issue of The Louisiana Conservationist.
- 2 When the earliest white hunters and settlers came to Louisiana, one important piece of equipment they carried was a cast iron Dutch oven.
- 3 This highly practical cooking utensil was essential in the kit of even the lightest traveling adventurer in early America. In fact, long before Columbus began his quest of discovery, hunting parties around the world depended on some form of the classic Dutch oven to handle a multitude of cooking chores.
- 4 The Dutch oven and other black iron cooking utensils continue to be essential in hunting and fishing camps across Louisiana. An iron pot with a tight fitting lid is still the prized possession of many camp cooks. More than a few are also found "back home." The fancy copper-bottomed and tinted glass cookware may be prominently displayed, but the black iron is tucked away close at hand.
- 5 Properly seasoned, a flat-bottomed Dutch oven is an ideal pot to whip up a venison stew, work up a batch of gumbo or jambalaya, fry a mess of quail or bake a round of sourdough biscuits. The late Ted Trueblood, one of America's most loved hunting scribes, was sold on the Dutch oven as being the most important piece of cookware. Trueblood was an open fire cook of the first order. He saw no use whatever in packing in a camp stove and fuel when he was in a serious hunting situation.
- 6 Trueblood, writing in the August 1960 issue of Field and Stream, talked about the then-modern equipment available to hunters and fishermen. He said, "Among all these good new items there are a few old ones that survived with undiminished popularity. Almost without exception, they are things that the working outdoorsman adopted as his own. The canoe and the ax are classic examples. The Dutch oven is another old favorite."
- 7 Trueblood's observations ring true. According to America's largest manufacturer of black iron cooking utensils, Dutch oven users are thicker than they have been in years. There's even a Dutch Oven Society and a bunch of Dutch oven cookoffs popping up all over the country.
- 8 Amazingly, more and more folks are going back to ironware, not only because of its unique cooking and flavoring characteristics, but also because cast iron has stood the test of ages as one of the safest forms of cookware.
- 9 While a Dutch oven is still a favorite tool of the open fire cook, probably the most used piece of ironware in today's camp kitchens is the ever-faithful cast iron skillet. Throughout Louisiana, it is safe to say that at least 80 percent of all households have at least one black iron skillet in regular use.
- 10 Ironware was made for the cook who takes time to do things right. The thick walls of the casting were designed to absorb and evenly distribute heat from a licking outdoor flame or the flat top of a wood burning cookstove. With modern camp stoves fueled by electricity, natural gas or propane the iron pot continues to do a superior job. It just takes less energy than most of the other cookware on the market.
- 11 Cookware made of glass, stainless steel, enamel, porcelain or copper, or lined with a space-age non-stick surface, strives to leave no influence of taste in foods. Properly seasoned ironware, on the other hand, emits a savory seasoning "flavor" that no other cookware can duplicate.
- 12 But if black iron makes such black magic in the kitchen, how come even more folks ain't using it?
- 13 The answer is simple. Sweetnin' the pot, as the old timers call it, takes some time and patience. And once the initial job is accomplished, some thought has to be given to maintaining the pot. When done properly, fried foods won't stick and the bitter taste characteristic of a new casting won't leak into your food. If you have picked up a new casting, found a treasure at a flea market, or want to recondition a neglected family heirloom, here are some tips I gleaned from an old Cherokee lady who has used black iron to perform black magic in her kitchen for three-quarters of a century.

- 14 First, inspect your black iron casting for a smooth interior surface. The finish on the outside is unimportant. Quality ironware has a smooth interior that readily accepts sweetening and provides a slick surface to eliminate sticking.
- 15 Wash the new utensil, or one that has lost its seasoning, both inside and out with a mild dishwashing detergent. New castings come with a protective coating that must be completely removed. Use a scouring pad if necessary, but this is the last time a black iron utensil should ever see a scouring pad. Dry the casting thoroughly with paper towels and allow it to air dry for at least 30 minutes
- 16 Continued in the next recipe.....

Servings: 1

Recipe Type

Bbq List, Info.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black Iron and Black Magic (Part 2)

No ingredients

- 1 Continued from previous recipe.
- 2 Use unsalted lard or shortening to completely coat the inside and outside of the dry pot or skillet and then bake it in a 350F oven for a total of 10 hours. This can be accomplished a few hours at a time while baking other items if you make sure the old grease is wiped clean and a fresh coating is applied each time the pot goes into the oven.
- 3 After 10 hours of baking, test the pot by using a little vegetable oil to fry an egg. If the egg sticks, wash the pot lightly with soapy water and a cloth or brush, re-coat it, and bake it for an additional three hours or so. Then test it again. The sweetening process allows the porous cast iron to absorb as much grease as possible. When completed, the pot will take on a deep, shiny black finish.
- 4 Once the pot has been properly seasoned, never scour it or let the pot sit in soapy water. Never place it in a dishwasher. Old time camp cooks would break your arm for washing a black iron pot at all. They simply wiped it clean and used it frequently to keep it in top condition.
- 5 When boiling foods in a newly seasoned pot, keep the water content low and be sure to remove the lid from hot foods to avoid steaming the seasoning off the lid.
- 6 Once the pot is conditioned, store it in a dry place without the lid on between uses. A paper towel in the pot will absorb moisture. Most folks who use black iron regularly like to apply a light film of cooking oil or grease to the insides during storage. Finally, when you get ready to pass along that treasured old pot or skillet, be sure the new owner also gets these instructions.
- 7 There are other methods for sweetening black iron cookware, but none has ever worked as well for me as the old Cherokee recipe.
- 8 Some would say black magic occurs in many forms throughout Bayou Country. For good cooks, in camp and at home, across Louisiana some of the very best black magic takes form when well seasoned black iron bubbles and sizzles up some of the finest grub in the land.
- 9 Posted to the BBQ List by Jim Anderson on May 02, 1998.

Servings: 1

Recipe Type

Bbq List, Info.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black Jack BBQ Sauce

- 1 cup strong black coffee
- 1 cup Worcestershire sauce
- 1 cup catsup
- 1/2 cup cider vinegar
- 1/2 cup brown sugar
- 3 Tbs chili powder
- 2 tsp salt
- 2 cups chopped onions
- 1/4 cup minced hot chili peppers
- 6 cloves garlic, minced

- 1 Combine all ingredients in a saucepan and simmer 25 minutes. Strain or puree in a blender or food processor. Refrigerate between uses.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 29, 1996.

Servings: 2

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black Velvet Beef Roast

2 cups water
3 tsp Sysco imperial beef base
5 tsp Fiesta chili powder
4 shots Black Velvet whiskey
1 tsp cayenne
1/3 cup olive oil

- 1 Simmer together and let cool. Injected this mixture into roasts. Coated roasts in olive oil then sprinkled Hot chili powder and Johnny's seasoning salt all over. Wrapped and refrigerated for 24 hours . Will mop with same as injection mixture, but will add a little more oil to it. Will smoke these with apple and mesquite wood. Have a good Q day.
- 2 Posted to the BBQ List by Don Havranek on 24 Oct 1998.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Black Velvet Mop And Sauce

1 1/2 cups olive oil
1/2 cup hot chili powder
1/3 cup balsamic vinegar
2 Tbs oregano
1 tsp MSG
1/2 cup Johnny's seasoning salt
1 stick butter
1 can chipotles in adobe sauce
1 1/2 cups Black Velvet whiskey
1 Tbs cayenne
2 cups water
3 Tbs Imperial beef base

- 1 Simmer together and let rest for an hour. Mop your meat and then use for dipping sauce.
- 2 Posted to the BBQ List by Don Havranek on 24 Oct 1998.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Blackberry Cobbler

4 cups blackberries
 1 cup sugar or to taste
 1 1/2 Tbs cornstarch
 1 Tbs fresh lemon juice
 1/2 tsp lemon rind grated
 2 Tbs unsalted butter, cut into bits
 FOR THE BISCUIT DOUGH
 2 cups unbleached all-purpose flour
 1 Tbs sugar
 2 tsp double-acting baking powder
 1/2 tsp baking soda
 1 tsp salt
 1/2 stick cold unsalted butter, cut into bits (1/4 cup)
 2 Tbs cold vegetable shortening
 1 cup buttermilk
 EGG WASH
 1 egg beaten with
 1 tsp water

Butter the baking dish and preheat the oven to 425F. In a large bowl, toss together gently the berries, sugar, cornstarch, lemon juice and lemon rind. Let the mixture stand for 15 minutes. Arrange the mixture in the baking dish and dot it with the butter. Into a bowl sift together the flour, sugar, baking powder, baking soda and salt. Add the butter and the shortening and blend the mixture until it resembles coarse meal. Stir in the buttermilk and form the dough into a ball. On a floured surface press the dough gently into a round, 1/2 thick and with a 2 inch round cutter. Stamp out rounds then gather the scraps together and form into biscuits. Arrange biscuits over berry mixture. Brush dough with the egg glaze and bake the cobbler in the middle of the oven for 30 minutes, or until the biscuits are pale golden and the filling is bubbling. Serve the cobbler warm. Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 8

Recipe Type

Bbq List, Desserts

Recipe Source

Source: DEAN FEARING SHOW #HE1A02

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Blackberry Crunch

1 quart blackberries
1/2 cup sugar
1 pinch salt
1 Tbs butter, optional
1 dash vanilla extract
1 each egg
2/3 cup sugar
2 tsp butter, optional
2/3 cup flour
2/3 tsp baking powder
1 dash salt

- 1 Place two layers of blackberries over bottom of an 8" or 9" round pan. Sprinkle 1/2 Cup sugar over berries and a dash of salt. dot with butter and sprinkle on some vanilla.
- 2 In mixing bowl, beat 1 egg. Add 2/3 Cup sugar and beat well. Mix in 2/3 Cup flour, 2/3 tsp. baking powder and a dash of salt. Drop batter by spoonfuls over berries. Bake 10 minutes at 425, then 20 minutes at 350. May be served as is or with cream.
- 3 Posted to the BBQ List on July 10, 1998 by Dan Gill
- 4 Note: Both of these are old family favorites - especially when made by Grandmothers. They can be made as low fat desserts and not really lose anything. We usually make the no-crust pie as we like it a little better but I prefer the name "crunch".

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Mungee (Dan Gill's Grandmother)

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Blackberry No Crust Pie

1/2 stick butter, optional
1 cup sugar
3/4 cup flour
1 tsp baking powder
1/4 tsp salt
3/4 cup milk
4 cups blackberries, fresh
1/3 cup sugar, mix with berries

- 1 Place butter in the bottom of a casserole or spray with Pam. Put it in the oven while it is heating. Mix remaining ingredients (batter) and pour into hot casserole (it should sizzle). Spoon fruit mixture over batter and bake 50 min. at 350F. Batter will bubble up through the berries. Cook until top gets brown.
- 2 Posted to the BBQ List on July 10, 1998 by Dan Gill

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Mungee (Dan Gill's Grandmother)

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Blender Green Goddess Salad Dressing

2 oz anchovy fillets*, with oil
1/4 cup white wine vinegar
1 clove garlic, minced
2 Tbs lemon juice
1 small onion
1/4 cup parsley, minced
1 cup mayonnaise
chives or green onion tops, chopped
2/3 cup heavy cream
1/4 tsp pepper

Puree in blender. Best served with romaine lettuce and croutons.

Servings: 1

Recipe Type

Bbq List, Salads

Recipe Source

Source: G'ma Larson & niteowl@islc.net (Peggy)

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Blistering Brochettes

2 Tbs fresh Tabasco peppers, chopped
1/2 cup red wine
1 Tbs soy sauce
1 Tbs vegetable oil
1 small onion, minced
2 cloves garlic, minced
1 tsp dried thyme
1 tsp dried oregano
4 chicken breasts, cut in 1 1/2 inch, cubes
1 medium onion, cut in wedges
12 large mushrooms
12 cherry tomatoes

- 1 Combine Tabasco, wine, soy sauce, oil, minced onion, garlic, thyme, and oregano. Toss chicken breast cubes in mixture and marinate overnight in the refrigerator.
- 2 Thread chicken, onion wedges, mushrooms, and tomatoes on skewers. Grill over coals for 10-12 minutes, until chicken is done. Baste with marinade mixture during grilling.

Servings: 1

Recipe Type

Bbq List, Grilled, Poultry

Recipe Source

Source: Chile Pepper Magazine, June 1990

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bloody Toms

3 cups V-8 vegetable juice
1/8 tsp horseradish
1/8 tsp celery salt
1/4 tsp Tabasco sauce
1/8 tsp ground habanero pepper
1/2 shot nuoc nam
1 shot vodka

I mixed a drink for the playoffs last weekend. It was supposed to be Bloody Marys but I ran out of Worcestershire. Remembering you said it was tamarind and fish sauce, I used V-8, horseradish, celery salt, Tabasco, ground habanero, nuoc nam and vodka. I called them Bloody Toms.

Servings: 1

Recipe Type

Bbq List, Drinks

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Blooming Onions

- 1 sweet onion; Texas, Vidalia, Walla Walla or Maui water
- 1 egg, beaten
- 2 Tbs flour
- 1 cup cracker crumbs or coating mix
- oil, for deep frying
- ***DIP***
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1/2 cup thousand island dressing
- 2 Tbs horseradish, grated

- 1 Select a well-rounded onion. Peel outer skin off. Leave root intact; cut off any hanging roots. Using small, sharp knife, divide onion into four sections by making 2 cuts crosswise, beginning at the top and cutting toward root, stopping about 1/2 inch away. Cut each section twice. Place onion in bowl of enough boiling water to cover it and leave for 5 minutes. The sections, or "petals" will begin to open. Remove onion from hot water and immerse into ice water, to help the opening. Drain well by turning upside down on paper towel. Put flour into paper bag, add onion and shake gently to coat with flour. Roll floured onion in beaten egg to cover. Put cracker crumbs or coating mix in paper bag, add onion and shake gently to coat. Refrigerate for 1 hour before deep frying in oil to golden brown, 3 to 5 minutes. Cooked onion may be kept for a time in warm oven. The "Outback Steakhouse" serves this with a delicious hot-hot sauce to dunk in. They also add hot spices to the flour and/or coating mix.
- 2 Posted to the BBQ List on July 02, 1998 by John Cartlidge

Servings: 1

Recipe Type

Bbq List, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Blue Ribbon Apple Pie

CRUST

2 cups all-purpose flour
 1 tsp salt
 1 stick chilled unsalted butter, sliced
 1/3 cup chilled vegetable shortening
 1/3 cup sugar
 1 large egg, well beaten
 1 tsp distilled white vinegar
 2 Tbs ice water, approximately

FILLING

2/3 cup packed dark brown sugar
 1/4 cup fresh lemon juice
 1 Tbs vanilla extract
 1 1/4 tsp cinnamon
 1/2 tsp salt
 1/2 stick unsalted butter
 4 lbs tart green apples, cut 1/4", peeled

STREUSEL

3/4 cup all-purpose flour
 4 1/2 Tbs sugar
 2 Tbs unsalted butter
 3 Heath (1.4 oz) toffee bars, chopped
 1 large egg beaten with:
 2 Tbs water, (glaze)

For crust, combine flour and salt in medium bowl. Cut in butter and shortening with fork till mixture resembles coarse meal. Stir in sugar, egg and vinegar. Mix in just enough ice water, 1 tbs. at a time, to form dough that holds together. Divide dough in half, flatten each half into disc, wrap each in plastic and chill 4 hours. For filling, combine ingredients (except apples and butter), add apples and toss to coat. Melt butter in large skillet over medium high heat. Add apple mixture and cook till apples are slightly softened, about 10 minutes. Cover and chill. Preheat oven to 350F. On a floured surface, roll out 1 dough piece to 14" diameter. Transfer to a 9" deep dish glass pie dish. Trim edges leaving 1/2" overhang. Fold overhang under and let rest on rim of dish. Line crust with foil. Fill with dried beans and bake 10 minutes. Remove beans and foil. Bake crust till crust has set but has no color, about 5 minutes. Remove and cool, leave oven on. For streusel, combine flour and sugar in bowl. Using fork mix in butter till coarse meal forms. Stir in toffee. On lightly floured surface, roll out 2nd dough disc to 14" diameter. Mound apple filling in prebaked pie crust. Sprinkle streusel over filling. Top with dough round. Trim dough leaving 1/2" overhang. Gently pinch crust edges together to seal. Brush pie with glaze. Cut 5 slits in pie top to allow steam to escape. Bake until crust is golden and apples are tender, about 55 minutes. Cool pie 1 hour. Serve with good quality vanilla ice cream. Posted to BBQ List by mike moberley on Jul 05, 1997

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bob Garner's Hushpuppies

3 cups self-rising white cornmeal
1 cup all-purpose flour
1 Tbs sugar
1 tsp baking powder
1 medium onion, chopped fine
2 1/4 cups buttermilk
2 Tbs bacon drippings

Combine dry ingredients. Add buttermilk and bacon drippings, stir until well blended. Pour about four inches of peanut oil into a frying skillet or deep fryer and heat to 350F. Spread batter evenly, 1/2 inch thick, on flat surface of a pancake turner. With a knife, push 1/2 inch wide segments of batter into the hot oil, cooking only a few at a time. When hush puppies float, turn them so they brown evenly. Drain on paper towels.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Bob Garner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bob's Barbecue Rub

1 cup brown sugar, firmly packed
2 Tbs cayenne pepper
2 Tbs freshly-ground white pepper
2 Tbs freshly-ground black pepper
1 Tbs fennel seeds
1 Tbs salt
2 Tbs garlic powder
1/4 cup paprika
1 tsp powdered oregano

- 1 Combine all ingredients and blend well. Sprinkle on your meats and then thoroughly rub into the meat. Let stand several hours, or overnight in the refrigerator.
- 2 Yep you guessed it, From Bob at QVC again. Heck I can't afford all the goodies he sells but he has some good food on that show.
- 3 Posted to the BBQ List by Carey Starzinger on Sep 20, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bob's Barbequed Salmon

4 4-6 oz salmon steaks sauce-----
3 Tbs melted butter
1 Tbs lemon juice
1 Tbs white wine vinegar
1/4 tsp grated lemon peel
1/4 tsp garlic salt
1/4 tsp salt
1 dash hot pepper sauce, (optional)

- 1 Combine the sauce ingredients stirring thoroughly. Generously brush both sides of the salmon steaks with mixture.
- 2 Barbeque on a well oiled grill over hot coals. Make a tent of foil or use barbeque cover and place over salmon. Barbeque 6-8 minutes per side depending on the thickness of your steaks. Baste frequently. Turn once, brushing with sauce. Steaks should flake easily when tested with a fork.
- 3 Serves 4.
- 4 (Adapted from a National Fisheries Institute recipe)
- 5 Posted to the BBQ List by Carey Starzinger on May 21, 1996.

Servings: 4

Recipe Type

Bbq List, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bodacious Barbecue Sauce

1 28 oz bottle hot barbecue
1 24 oz bottle ketchup
4 cloves garlic, minced
1/2 cup onion, minced
1 habanero pepper, minced
1 jalapeno pepper, minced
1/2 cup brown sugar, packed
4 Tbs liquid barbecue smoke(r)
1 tsp hickory salt
1 Tbs horseradish, grated
1/4 cup Worcestershire sauce
1/2 cup molasses
4 Tbs seasoned rice wine vinegar
1 Tbs chili powder
4 oz tomato sauce

- 1 Combine all ingredients.
- 2 Stir on low heat for four hours.

Servings: 4

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bone Broth Basting Sauce

1 tsp salt
1 tsp dry mustard
1 bay leaf, finely crumbled
1 tsp chili powder
1/2 tsp paprika
1 tsp hot pepper sauce
1/2 cup Worcestershire sauce
1/2 cup cider vinegar
3 cups beef broth
1/2 cup oil
1 Tbs soy sauce
1 clove garlic, crushed

- 1 Mix, bring to a boil and let sit over night.
- 2 Posted to the BBQ List by Marius Johnston

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Boneless Pork Loin

- 1 boneless pork loin
- 9 cloves garlic
- 1/4 cup soy sauce
- 1/4 cup lime juice
- 4 crushed chile peppers
- 1/2 cup olive oil

Throw the marinade ingredients into a food processor, garlic and soy first, until mixed then add the rest. Marinate at least overnight, then fire up the grill using the indirect method. Put two or three large chunks of Hickory on the coals when they are ready. For an ~4 lb. pork loin it will take ~ 3 - 4 hours, adding charcoal and hickory as needed.

Servings: 1

Recipe Type

Bbq List, Pork

Recipe Source

Source: Lloyd

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bo's Cowboy Cassoulet

- 5 lbs trimmed beef stew meat
- salt pepper
- 2 sticks cinnamon
- garlic cloves
- 2 ancho chilies
- 2 lbs dried northern beans, cooked
- 3 lbs Italian sausage; hot or mild
- or 3 onions, finely diced
- 4 carrots, peeled
- 6 celery stalks
- 1 large can tomatoes
- 2 ancho chilies
- chicken stock

- 1 Oven roast 5 lbs. of trimmed beef stew meat. Season with salt and pepper, 2 cinnamon sticks, a handful of garlic cloves and 2 ancho chilies soaked in warm water (use the water too). Roast at 375F, 2-3 hours, until the meat is tender. Cool and refrigerate; then remove the fat that has congealed on the top.
- 2 Soak and cook 2 lbs. dried northern beans, adding salt after the beans are tender. Cool the beans by surrounding the pot with an ice-water bath in the sink or transferring the hot beans into shallow plastic containers. Beans are easily soured, so it is important to not put them in the refrigerator hot. It will take too long for the middle of the pot to cool.
- 3 Sausage: 3 lbs. hot or mild Italian sausage or a combination of the two. Prick the sausage with a fork on both sides. Roast 25 minutes at 375F. Cool the sausage and cut into three-inch chunks.
- 4 Finely dice 2-3 onions, 4 peeled carrots, and 6 celery stalks. Sauté until onions are clear. In a large ovenproof roasting pan, combine the defatted beef, the beans, sausage and the vegetables. Add 1 large can of tomatoes, 2 more ancho chilies that have been soaked in warm water, and enough chicken stock to make the whole mixture very wet.
- 5 Do not combine until right before you bake or the beans will absorb the moisture and the dish will be dry. Top the mixture with toasted bread crumbs and bake at 350F until the sides are bubbling, the crumbs have browned and formed a crust, and the middle of the casserole is hot.
- 6 Notes: "...cowboy stew... It was kind of an American version of cassoulet, with White beans sausage and beef and a complex heat Heaven guessed came from dried chilies. "*Recipe from REVENGE OF THE BARBEQUE QUEENS, a culinary mystery by Lou Jane Temple, with Heaven Lee, chef, Heaven Cafe. Pat Hanneman (Ed) 9/98 MasterCook
- 7 Posted to the BBQ List by "Garry Howard" on Sep 19, 1998.

Servings: 1

Recipe Type

Bbq List, Sides, Soups And Stews

Recipe Source

Source: Lou Jane Temple

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Boudin Sausage

2 lbs Pork meat, 30 % fat or so
1 1/2 lbs Pork liver
2 tsp Salt
2 tsp Black pepper
1 large Onion, cut up
3 bunches Green onions, chopped
12 cups Cooked rice
1 Tbs Chopped parsley
1 Lot sausage casing

- 1 Cook meat, liver, salt and pepper in water to cover until meat falls apart. Remove meat and reserve some of broth. While still warm, grind meat, onion, green onions, and parsley, saving about 1/2 cup of green onions and parsley mixture. Mix the ground meat mixture with the 1/2 cup of green onions and parsley, rice and enough broth to make a moist dressing. Stuff the dressing into sausage casing using a sausage stuffer. May be refrigerated, may be frozen. Prepare for eating by steaming, as microwaving or frying will shrink and burst casing.
- 2 Posted to the BBQ List by "Cindi" on Sep 20, 1998.

Servings: 10

Recipe Type

Bbq List, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bourbon And Honey Smoke-Roasted Pork Tenderloin

MARINADE

- 1 cup olive oil
- 1/2 cup bourbon
- 3 Tbs honey
- 1/2 cup lemon juice
- 1 Tbs minced garlic
- 1 1/2 Tbs fresh ginger root, peeled and grated
- 1/4 cup soy sauce
- 1/2 cup thinly sliced onion
- 2 Tbs fresh sage coarsely chopped
- 2 tsp pepper
- 1 tsp salt

MAIN DISH

- 3 pork tenderloins

GRILLING MATERIALS

- charcoal briquettes
- 6 wood chips, (up to 8) preferably fruitwood

- 1 Combine all marinade ingredients; blend well. The marinade for this dish can be prepared a day in advance; marinating should go on for 24 hours.
- 2 Lay the pork tenderloins in a ceramic or glass dish and pour marinade over them. Turn the tenderloins several times during the 24 hours that they are marinating in the refrigerator. When ready to cook, pat the pork dry.
- 3 Preheat charcoal in an outdoor grill and soak the wood chips in water for 30 minutes. Add the chips to the hot coals. Roast the pork evenly for about 40 minutes, until its internal temperature is 165 F. If pork is to be eaten hot, allow it to sit on the edge of the grill for 10 minutes or so after it is cooked so that the juices can be drawn back into the meat.
- 4 Good served either hot or cold, accompanied by a green tomato chutney.
- 5 From Someplace Special restaurant in McLean, VA. In "The New Carry-Out Cuisine" by Phyllis Meras with Linda Glick Conway. Boston: Houghton Mifflin Company, 1986. Pg. 130. ISBN 0-395-42504-2.
- 6 Posted to the BBQ List by Carey Starzinger on May 31, 1996.

Servings: 6

Recipe Type

Pork, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bourbon BBQ Sauce

1/2 cup dark molasses
1/2 cup pure maple syrup
1/4 cup butter, (pure cow)
1/4 cup corn oil
1/2 cup orange juice
1/2 cup good cider vinegar
1 cup good bourbon plus one good drink for the cook
3/4 cup catsup
2 Tbs fresh minced garlic
2 yellow onions minced
1/4 cup dark brown sugar
2 Tbs Worcestershire sauce

- 1 try this on your pork, it good also to eat on bread or red beans
- 2 mixed all together and let cook on low heat for about 1/2 hour to 1 hour. taste add red pepper, black pepper and salt to your taste. let set over night and reheat before serving.
- 3 Posted to BBQ List by "Billy W Maynard" on Sep 9, 1997

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bourbon Grilled Chicken - Orange-Flavored

2 lbs boneless skinless chicken breast
1/2 cup chopped onion
2 cloves garlic, minced
1 Tbs olive oil
2 tsp orange zest
1/3 cup orange juice
1 Tbs wine vinegar, balsamic is better
1/3 cup bourbon whiskey
1/2 cup molasses
1/2 cup catsup
1 Tbs steak sauce
1/4 tsp dry mustard
salt and freshly ground black pepper, to taste
Tabasco, to taste
1 tsp chili powder
1 pinch cloves

- 1 Mix all ingredients other than chicken well. Marinate chicken 4 hours. Remove from marinade and grill, basting with marinade frequently.
- 2 Posted to BBQ List by Bill Wight on Dec 6, 1997

Servings: 8

Recipe Type

Bbq List, Poultry, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bourbon Marinade

- 1/4 cup bourbon
- 1/4 cup soy Sauce
- 1/4 cup Dijon Mustard
- 1/4 cup brown sugar
- 1 each small onion, chopped fine
- 1/4 tsp garlic powder
- 1 dash Worcestershire Sauce

- 1 Combine all ingredients in a small bowl, mix well and refrigerate. Use this marinade on all types of meat, chicken, fish, vegetables, etc.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 29, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bourbon Marinating or Basting Sauce

2 Tbs lard (oil can be used, but it gives a slightly different e
2 Tbs hot red chili powder
2 Tbs mild red chili powder
1 onion finely chopped
1 Tbs minced garlic
14 oz tomato puree
1/2 cup Worcestershire sauce
2 Tbs cider vinegar
1/2 cup yellow mustard
1/2 cup firmly packed brown sugar
1/4 cup bourbon
2 drops Liquid Smoke flavoring, up to 3

- 1 Place the lard in a large, non reactive saucepan and sauté the onion and garlic until soft, about 10 minutes. Add the remaining ingredients and continue cooking for about another 30 minutes. Stir frequently to prevent sauce from burning. Allow to rest for at least an hour before using.
- 2 This is a marinating or basting sauce. To marinate, coat the meat with the sauce and leave in the refrigerator, covered, over night, or about 8 to 12 hours. Continue to baste with the sauce as the meat cooks. It's NOT a table sauce, but works best when cooked into the meat. Best with pork or beef.
- 3 Makes about 2 cups.
- 4 Posted to the BBQ List by Rick Thead

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bourbon Tuna Steaks

- 4 tuna steaks, 1" thick
- 1 cup bourbon
- Vegetable oil
- Salt and freshly ground pepper, to taste

- 1 Place steaks in a shallow glass or ceramic dish. Pour the bourbon over the fish and let stand covered for 1 hour.
- 2 Preheat the grill.
- 3 Toss a hand full or three of wood chips on the lava rock or coals. Brush the grid with oil.
- 4 Remove the fish from the marinade (resist the temptation to drink it), and pat dry. Lightly brush with oil and grill over high heat for 5 minutes per side. Baste before turning. Sprinkle with salt and pepper before serving.
- 5 Posted to the BBQ List by Jeff Lipsitt on Aug 29, 1998.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: "Cooking with Fire and Smoke" by Phillip Stephen Schulz

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Braised Rabbit Brunswick Stew

- 1 small rabbit, (1 to 2 lb.)
- 1/2 tsp basil, chopped
- 1/2 tsp chervil, chopped
- 1/2 tsp lemon thyme, chopped
- salt and pepper, to taste
- 2 Tbs butter, clarified
- 1 red onion, pared, halved
- 1 carrot, (batonette)
- 1 celery rib, (batonette)
- 2 red potatoes, cut in quarter
- 1 quart brown chicken stock
- 4 oz lima beans, shelled
- 1 Tbs tomato concassee, * see note

- 1 * tomato concassee--skinned, seeded, finely chopped tomato pulp basil, chervil, lemon thyme, chopped, to taste
- 2 Remove hind legs from rabbit; remove thigh bones. Combine herbs; sprinkle in thigh cavity. Season with salt and pepper; reserve. Trim off belly and front legs; cold smoke using desired wood for about 1 hour. Season rabbit loin; dice smoked pieces. Place butter in large pan; heat until hot. Add loin and smoked pieces; sear on all sides. Remove from pan; reserve. Place onion, carrot and celery in pan; cook until onion is caramelized. Return rabbit loin, smoked pieces and thigh to pan; add potatoes, stock and lima beans. Heat to boiling; cover. Place in 210F oven; braise for 30 to 40 minutes. Remove rabbit loin, thighs, celery, carrot, onion and potatoes; reserve hot. Strain stock; place lima beans and smoked pieces in sauté pan. Add tomato concassee and pinch of herbs; sauté lightly. Add herbs to stock; heat until hot. Adjust seasoning.
- 3 Serves: 2
- 4 TO SERVE:
- 5 Debone loin; reserve meat warm. Arrange celery and carrot batons on warm platter; lay thighs over. Arrange potatoes in two rows; place lima bean mixture in space between rows. Lay loins on beans. Pour stock over all. Serve with cornbread.
- 6 NOTES:
- 7 Season: Fall, WinterFood Cost: Low History: Braised Rabbit Brunswick Stew was a restaurant platter for : two prepared by Team USA Southeast for the IKA cold food : competition at Frankfurt.

Servings: 2

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Jessica A. Walton

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brats With Kraut

fresh brats
beer
1 quart sauerkraut
1 cup brown sugar
1 bottle dark beer

- 1 This ain't barbeque but DANG it was good!
- 2 Fresh brats boiled in beer for 20 minutes and then browned on the grill. Topped with a dark, sweet kraut made as follows;
- 3 quart sauerkraut cup brown sugar bottle dark beer
- 4 Boil until all liquid is gone.

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Tom Street

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bratwurst - Jerry's version 2

3 lbs pork, fine ground
2 lbs veal
1 Tbs salt
1 Tbs pepper
2 tsp nutmeg
2 tsp mace
1 cup water

Combine all ingredients. Stuff into hog casing with above mixture. Cover the Bratwurst with hot water, bring to a boil and then remove from heat. Allow sausages to stay in water until they feel firm, then drain them. Dip in milk and broil until they are golden brown on all sides. Source: Sausage-Making Cookbook by Jerry Predika

Servings: 10

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Sausage-Making Cookbook by Jerry Predika

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bratwurst - Jerry's

4 lbs pork butt, fine ground
2 lbs veal, fine ground
1/2 tsp allspice, ground
1 tsp caraway seeds
1 tsp marjoram, dried
1 1/2 tsp pepper, white
3 tsp salt
1 cup water, cold

Combine all ingredients, mix well and put through the fine blade of the grinder again. Stuff into hog casing.

Servings: 10

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Sausage-Making Cookbook by Jerry Predika

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bratwurst - Linda's

1/4 cup white bread with no crust
3/4 cup milk
10 oz veal
22 oz pork with some fat
1 tsp salt
1/4 tsp white pepper
1/4 tsp mace
1/2 tsp minced fresh marjoram
-or 1/4 tsp. dried (crumbled)
prepared hog casings

Soak the bread in the milk for 10 minutes. Then drain, reserving the milk. Grind the bread, veal, and pork in a food processor, in batches if necessary, until emulsified. They can also be coarsely ground in a meat grinder for a more unusual, but still authentic bratwurst. Stir the salt, pepper, mace, and marjoram into the milk, then stir or process the milk into the meats. Stuff firmly into prepared hog casings and tie off in 4" lengths. It is easier to stuff the casings if you let the mixture stiffen, covered, in the refrigerator for 1 to 2 hours, but not essential. Prick any air pockets with a pin. Poach the sausages for 20 minutes. You can eat them right away, or you can fry them in butter over low heat until browned all over. You can also barbecue or grill them raw. Never fry the sausages until you're ready to eat them. Raw sausages can be refrigerated for 2 to 3 days, poached will keep for 1 week. They can also be frozen, raw or poached, for up to 3 months. Makes 2 1/2 pounds raw sausage From 'The Savory Sausage: A Culinary Tour Around the World', copyright 1987 Linda Merinoff.

Servings: 4

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Linda Merinoff

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bratwurst - Rich's

- 3 feet small (1-1/2-inch -diameter) hog casings
- 1 1/2 lbs lean pork butt, cubed
- 1 lb veal, cubed
- 1/2 lb pork fat, cubed
- 1/4 tsp ground allspice
- 1/2 tsp crushed caraway seeds
- 1/2 tsp dried marjoram
- 1 tsp freshly ground white pepper
- 1 tsp salt, or to taste

- 1 Bratwurst resembles plump hot dogs. This recipe makes three pounds.
- 2 Prepare the casings. Grind the pork, veal, and pork fat separately through the fine blade of the grinder. Mix the ground meats and grind again. Add the remaining ingredients to the meat mixture and mix thoroughly. Stuff the mixture into the casings and twist off into four- or five-inch lengths. Refrigerate for up to two days. The bratwurst can be pan fired, barbecued, or grilled over charcoal. Source: Rich Harper

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brine For Corned Beef Brisket

25 lbs salt
12 oz rock salt
2 lbs sugar
15 gallons water
pickling spice, optional

Corned beef brisket is simply a beef brisket, the same cut that is barbecued, that has been brined. A simple brine is: 25 pounds of salt, 12 ounces of rock salt peter, 2 pounds of sugar, and 15 gallons of water. Boil all ingredients except the brisket, skim, and let cool. Once cooled the briskets are placed in the brine and held under with a weight. Cover. The brisket will be ready for use in seven to ten days. I also like to add pickling spices to the brine.

Servings: 1

Recipe Type

Bbq List, Beef, Brines

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brine For Fish Smoking

1 quart cold water
1/3 cup kosher salt
1/4 cup sugar
1 tsp black, red or other peppers to taste

- 1 Mix this together in a glass or enamel bowl; add the fish and submerge the fillets with a weight to hold them under the brine. Brine the fillets in the refrigerator from 2 to 4 hours (longer makes the fish saltier).
- 2 Remove the fillets and wipe dry with paper towels. Place them, skin side down, on several thicknesses of dry paper towels and let them air dry for several hours. The surface is dry enough when your finger sticks to the flesh.
- 3 Hot smoke over a 250F wood fire for about 2 hours or until the fillets are firm to the touch (like medium rare steak).
- 4 Peel off the skin and serve.

Servings: 1

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brine For Oily Or Strong Tasting Fish

1 cup non-iodized salt
1/2 cup brown sugar
1/4 cup lemon juice
1 Tbs garlic powder
1 Tbs onion powder
2 quarts water

- 1 Fill a large container with 1/2 quart of warm water. Add ingredients. Mix thoroughly until well dissolved. Add the remaining 1 1/2 quarts of water.
- 2 Immerse prepared fish chunks, filets or small whole fish completely in brine solution. Refrigerate fish in brine solution. Brine chunks of fish of fish 1" thick for about 5 up to 8 hours, 1/2" thick for about 4 hours, and for thinner filets or pieces 2-3 hours.
- 3 After brining, always rinse your fish with plenty of fresh water. Pat the fish dry, and allow them to air dry for about 1 hour. This will cause a "pellicle" (a tacky glaze on the fish) to form indicating that it is ready for the drying and smoking process.
- 4 Posted to the BBQ List by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brine For Salmon

1/4 cup non-iodized salt
1/2 cup brown sugar
2 cups soy sauce
1 Tbs onion powder
1 Tbs garlic powder
1/2 Tbs black pepper
1/2 Tbs Tabasco sauce
1 cup dry white wine
1 cup water

- 1 Fill a large container with water. Add ingredients except white wine. Mix thoroughly until well dissolved. Add the white wine. Mix again.
- 2 Immerse prepared fish chunks, filets or small whole fish completely in brine solution. Refrigerate fish in brine solution. Brine chunks of fish of fish 1" thick for about 5 up to 8 hours, 1/2" thick for about 4 hours, and for thinner filets or pieces 2-3 hours.
- 3 After brining, always rinse your fish with plenty of fresh water. Pat the fish dry, and allow them to air dry for about 1 hour. This will cause a "pellicle" (a tacky glaze on the fish) to form indicating that it is ready for the drying and smoking process.
- 4 When smoking salmon, use alder, or mix different fruit woods such as cherry and apple.
- 5 Posted to the BBQ List by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Brines

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brined Pig

BRINE

1 gallon	water
1/4 cup	vinegar
1 Tbs	pickling spice
1/2 tsp	allspice
1 tsp	pepper
1 tsp	garlic powder
1 tsp	onion powder
1 tsp	celery salt
1 1/2 cups	salt
1 tsp	liquid smoke
1/4 cup	brown sugar
1 Tbs	maple extract
1 Tbs	dark molasses

Well did my 100 lb. brined pig and turned out amazing. Brined for 5 days. Was a pretty lean pig to start with but trimmed where I had to too 1/4" fat. Took pig out Friday am and thinking I might of overbrined I made like a pepper rub. Cayenne, black pepper, paprika, chile powder(Top Hat) and a little onion and garlic powder. Rubbed all over and covered until I put on spit at 2 am Sat. I did not turn my spit continuously. I turned every two or three hours to position on back or sides. I didn't look in pit for the first 4 hours and when I did it was taking on a very nice golden color but looked dry, probably from the salt. So made a mop of vinegar, olive oil, and what rub I had left over. Worked great. Cooked with hickory until 3 p.m. (13 hrs), internal was 170 when taken out of cooker. Cooking temp was 200 to 225F the entire time and temperature outside was 20F. I must say this pig was buy far the most golden in color and the most tasty, moist pig I've done to date. Fed around 100 people, and when I went around to ask how the pig was, no one would answer, they devoured it. You pork butt smokers should try this. I made up 25 gallons of brine, and I used solar salt for first time, cheap. Posted to BBQ List by Don Havranek on Dec 16, 1997

Servings: 1

Recipe Type

Bbq List, Pork, Whole Pig

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brisket Burritos - Danny's

- 1 dozen flour tortillas
- 1 pile barbecued brisket or pork
- 1 handful green chilies, sautéed
- 1 handful onions, chopped
- 1 handful longhorn cheddar cheese, grated
- 1 dash hot sauce

- 1 We make one at the joint that goes like this: lightly butter grill and warm a 10 inch flour tortilla on both sides--not for too long, or it will become dry and tough. Remove tortilla. Place several thin slices of smoked brisket or pork up and down the middle of the tortilla, until you are about one inch from the ends. Add sautéed green chilies and onions, a hand full of grated Long Horn cheese, a little hot sauce, and roll it. You end up with one great burrito that is hard to beat.
- 2 Posted to the BBQ List on July 27, 1998 by Danny Gaulden

Servings: 1

Recipe Type

Bbq List, Beef, Mexican

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brisket Marinade - 1

1 Tbs garlic salt
1 Tbs pepper
1 tsp onion salt
1/2 cup vinegar
1/3 cup catsup
1/2 cup Worcestershire sauce

- 1 Marinade brisket (app. 10 lbs.) in sauce for 12 hours prior to cooking.
- 2 Posted to the BBQ List by Carey Starzinger on May 09, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brisket Marinade - 2

2 cups red wine
2 cans beer
1/2 cup lemon juice
1/4 cup Worcestershire sauce
2 Tbs liquid smoke flavoring
8 Tbs garlic salt
8 Tbs Accent seasoning mix
4 Tbs Italian seasoning powder

- 1 Mix above ingredients in a sauce pan. Warm to almost boiling on stove, turn off heat and let sit until cool (to blend).
- 2 Marinate full brisket for two days. (When marinating, mess with the meat as often as possible (meaning: move it around in the marinate))

Servings: 1

Recipe Type

Bbq List, Beef, Marinades

Recipe Source

Source: Contributed By Terry Light

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brisket Rub and Sauce

RUB:

2 1/2 Tbs dark brown sugar
1 1/2 tsp dried sweet basil
1/8 tsp ground cumin
3/4 tsp ground coriander
3/4 tsp ground savory
3/4 tsp dried thyme
3/4 tsp black pepper
3/4 tsp white pepper
2 Tbs paprika
2 tsp dry mustard
2 tsp onion powder
2 tsp garlic powder
salt to taste

SAUCE:

1/4 cup vinegar
1/4 cup brown sugar
1/4 cup Worcestershire sauce
2 cups water
1 cup ketchup
1 onion, minced
1 tsp celery seed
salt to taste

- 1 Prepare the rub: Combine all the ingredients in a small bowl. Store the mixture in an airtight container for up to four months. There's no need to refrigerate it.
- 2 To use the rub: Massage it into the meat thoroughly the night before you plan to grill or bake. Wrap the meat well in plastic wrap and place in the refrigerator until cooking time, so the flavors will be absorbed into the meat.
- 3 Mix all ingredients for sauce and boil 15 minutes. Pour sauce over finished meat.

Servings: 1

Recipe Type

Bbq List, Brisket, Barbecue Sauce, Rubs And Spices

Recipe Source

Source: Edward Beatty

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brisket Rub

1 1/4 cups paprika
3 Tbs chili powder
1 Tbs ground cumin
1 Tbs ground coriander
1 Tbs sugar
1 Tbs salt
1 1/2 tsp dry mustard
1 1/2 tsp black pepper
1 1/2 tsp dried thyme
1 1/2 tsp curry powder
1 1/2 tsp cayenne

- 1 Mix together, rub on brisket, leave in refrigerator overnight, make sure trim side is up, keep temperature between 180 - 220F until done. Recipe said to baste with beer sauce every hour (12 oz beer or cheap wine, 1/2 cup vinegar, 1/4 cup oil, 1/2 onion, 2 cloves garlic and 1 tbsp. Worcestershire).
- 2 Posted to BBQ List by JLNSGE@aol.com on Sep 17, 1997

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Britt's "Another Smoked Brisket Rub"

- 2 Tbs non-iodized salt
- 2 Tbs course black pepper
- 1 Tbs chipotle powder OR cayenne, a poor substitute
- 1 Tbs ground cumin
- 1 Tbs garlic powder
- 1 Tbs onion powder
- 1 Tbs brown sugar

- 1 Wet brisket with lemon juice, then put on the rub. Smoke for 18 hours or until tender.
- 2 Posted to the BBQ List on June 26, 1998 by "Britt C. Scheer"

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Britt C. Scheer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Britt's Chili Powder

3 Tbs ancho chili pepper, ground
1 tsp cumin, ground
1 tsp Mexican oregano, ground
1/2 tsp garlic powder
1/2 tsp onion powder
cayenne pepper to taste
chipotle powder is nice also

- 1 Grind in spice or coffee grinder. Store in air tight container.
- 2 Garry Howard also has some good info on his web page about making your own chili powder. I agree with Garry, once you've made your own you'll never go back.
- 3 Posted to the BBQ List on July 9, 1998 by Britt Scheer

Servings: 1

Recipe Type

Bbq List, Chili

Recipe Source

Source: Britt C. Scheer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Broiled Lamb Chops With Mustard Honey Glaze

- 1/4 cup Dijon Mustard
- 1/4 cup honey
- 1 each garlic clove, minced
- 1/4 tsp ground ginger
- 4 each large lamb shoulder chops

- 1 Mix together first 5 ingredients. Trim excess fat from chops; place chops on grill. Generously spread chops with half of spice mixture and baste during grilling.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 02, 1996.

Servings: 4

Recipe Type

Bbq List, Lamb

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bruce Baker's Eastern North Carolina Sauce

1 cup vinegar
2 Tbs brown sugar
2 Tbs red pepper flakes
1 tsp cayenne
1 tsp black pepper
1 tsp salt
1/2 cup water, optional

Pour it all in a wine bottle, stick the cork back in and give it a shake. No refrigeration necessary.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Bruce Baker

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bruce's BBQ Rub (Circa 1993)

1/2 cup light brown sugar, packed
1/2 cup white vinegar
1/4 cup seasoned salt
1/4 cup onion powder
1/4 cup paprika
2 Tbs pepper
2 Tbs chile powder
2 Tbs dry mustard
1 tsp poultry seasoning
1 tsp thyme
1 tsp tarragon
1 tsp ginger
1/2 tsp allspice

- 1 Place all ingredients in a resealable gallon-size freezer bag. Make sure bag is sealed. Shake and tumble the mixture until all ingredients are thoroughly mixed. Yield: 2 cups
- 2 Source: The Great Barbecue Companion, Mops, Sops, Sauces, and Rubs by Bruce Bjorkman
- 3 Posted to the BBQ List by Carey Starzinger on Jul 09, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe Source

Source: Bruce Bjorkman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bruce's Miss Peach, Mr. Bourbon Sauce

1 each jar, (8 oz) Dijon mustard
1/4 cup peach jam
1/2 cup bourbon

- 1 In a saucepan, dissolve peach jam over low heat. Stir in mustard and bourbon until mixture is a smooth, medium consistency. This can be used as a glaze if you are using indirect heat, or as a finishing sauce. Very Good!!! Yield: 2 cups
- 2 Posted to the BBQ List by Carey Starzinger on Sep 17, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe Source

Source: Bruce Bjorkman in "Born-2-Que"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brunswick (Georgia) Stew

- 1 lb round steak
- 1 lb boneless pork loin chops
- 3 medium onions, chopped
- 1 clove garlic
- 1/2 tsp salt
- 1/2 tsp pepper
- 7 cups water

- 1 3 lb broiler chicken, skinned and halved

- 56 oz whole peeled tomatoes, undrained, chopped
- 1 3/4 cups ketchup
- 1/3 cup Worcestershire sauce
- 1/2 cup chili sauce
- 2 Tbs Tabasco sauce
- 1 Tbs paprika
- 1 tsp dry mustard
- 2 bay leaves

- 34 oz frozen corn
- 34 oz frozen lima beans
- 17 oz frozen English peas
- 3 small potatoes, peeled and diced
- 3 Tbs white vinegar
- 10 oz frozen sliced okra, thawed

- 1 Combine first seven ingredients in large pot; bring to boil. Cover, reduce heat, and simmer 1 1/2 hours. Add chicken and simmer 1 1/2 hours more. Remove meat from broth; reserve broth. Cool meat; bone and chop coarsely. Set aside.
- 2 Add tomatoes and next seven ingredients; bring to boil. Simmer, uncovered, 1 hour, stirring occasionally. Stir in meat, corn, beans, peas, potatoes, and vinegar; simmer, uncovered, 45 minutes, stirring often. Add okra; cook 15 minutes. Remove bay leaves. Yield: 6 1/2 quarts.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: John Shelton Reed

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brunswick Stew - 1

6 lbs stewing hen
(or two 3 lb. broilers)
2 large onions, sliced
2 cups okra, cut (optional)
4 cups fresh or
2 (1 lb. cans tomatoes)
2 cups lima beans, frozen
3 medium potatoes, diced
4 cups corn cut from cob or
2 (cans of corn, 1 lb. each)
3 tsp salt
1 tsp pepper
1 Tbs sugar

- 1 Cut chicken in pieces and simmer in 3 quarts of water for a THIN stew, or 2 quarts of water for a THICK stew, until meat can easily be removed from the bones, about 2 1/4 hours. Remove chicken and let cool.
- 2 Add the vegetables to the broth and simmer uncovered until the beans and potatoes are tender. Stir occasionally to prevent scorching. Add the chicken deboned and diced, or in sections. Add the seasonings.
- 3 NOTE: If canned vegetables are used, include their juices and reduce water to 2 quarts for a thin stew, and 1 quart for a thick stew.
- 4 ALSO NOTE: Brunswick Stew is one of those delectable things that benefit from long, slow cooking. It is a rule in some homes never to eat Brunswick Stew the same day it is made, because its flavor improves if it is left to stand overnight and is reheated the next day.
- 5 Recipe from Chowning's Tavern in Old Town Williamsburg, Va. Taken from The Williamsburg Cookbook Typed by Dale and Gail Shipp, Columbia Md.

Servings: 8

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brunswick Stew - 2

- 1 whole chicken, cut up
- 1 onion, quartered
- 2 ribs celery, diced
- 1 tsp salt
- 1/8 tsp white pepper
- 1/4 tsp black pepper
- 10 oz frozen small lima beans
- 16 oz frozen white shoepeg corn
- 1 lb canned tomatoes
- 3 small potatoes, cubed
- 1/3 cup ketchup
- 2 Tbs vinegar
- 1 Tbs brown sugar
- 1 tsp Worcestershire
- 1/2 tsp Tabasco
- 1/4 tsp marjoram, (dried)

- 1 Place chicken in Dutch oven and add enough water to cover well. Add onion, celery, salt and pepper. Simmer until chicken comes off bones easily. Remove chicken to cool and add corn, butter beans, tomatoes, potatoes, ketchup and vinegar; cook 2 hours or until tender. Remove chicken from bones and add to vegetables along with Worcestershire, Tabasco, and Marjoram.
- 2 Serves 6 - 8
- 3 NOTE: Vary amount of water for thick or soupy stew. Add a cup of chicken broth after first or second serving.
- 4 From Virginia Hospitality 15th edition, 1990. Typed by Dale and Gail Shipp, Columbia Md.

Servings: 6

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brunswick Stew - 3

- 1 chicken, 3.5-4.5 lb.
- 1/3 cup flour
- 1 tsp salt
- 1/2 tsp freshly ground pepper
- 1/2 tsp dried thyme leaves
- 1/8 tsp cayenne
- 3 Tbs vegetable oil
- 2 medium onions, chopped
- 6 oz lean smoked ham, diced (opt)
- 4 cups chicken stock
- 1 can peeled whole tomatoes, (28 oz.) drained and quartered
- 1 small green bell pepper, diced
- 1 bay leaf
- 2 cups fresh shelled lima beans or
- 1 package frozen, thawed (10 oz.)
- 2 cups corn kernels, fresh or frozen

- 1 Cut chicken into 10 serving pieces: 2 drumsticks, 2 thighs, 2 wings, and 4 breast pieces. Trim of as much fat as possible. Rinse and let drain. In a shallow bowl, mix the flour, salt, pepper, thyme and cayenne. Dredge the damp chicken pieces in the seasoned flour. In a large skillet, heat 2 tablespoons of the oil over moderately high heat. Dredge the chicken again if the coating looks damp, and shake any excess back into the bowl. Reserve the excess seasoned flour. Add the chicken pieces to the pan in a single layer without crowding, in batches if necessary, and cook, turning, until golden brown, about 7 minutes per batch. Lower the heat if necessary about 1/2 way through, so the fat doesn't burn. Remove the chicken to a large flame proof casserole. Add the remaining 1 tablespoon of oil and the onions to the skillet. Cook over moderate heat, stirring occasionally, until soft, about 3 minutes. Add the ham and cook until lightly browned, about 3 minutes longer. Sprinkle the reserved seasoned flour over the ham and onions and cook., stirring, 30-45 seconds. Pour in half the stock. Bring to a boil, scraping up any brown bits from the bottom of the pan. Boil stirring, until slightly thickened. Pour everything in the skillet over the chicken in the casserole. Add the tomatoes, the remaining stock, the green pepper, and the bay leaf. Bring to a boil, reduce heat to moderately low, and simmer, partially covered, 15 minutes. Add the lima beans and corn and simmer uncovered until the chicken and vegetables are tender, 10 to 12 minutes longer. Skim any fat off the top of the sauce. Remove and discard the bay leaf and season with additional salt and pepper to taste before serving.
- 2 Source: Miami Herald, 2/8/96 formatted by Lisa Crawford, 4/23/96

Servings: 6

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brunswick Stew - 4

2 rabbits
16 oz lima/butter beans, can
4 squirrels
2 cans tomatoes
2 lbs venison
1 can okra
4 onions, diced and sautéed
2 Tbs Worcestershire sauce
4 potatoes, diced
2 bay leaves
8 cups broth, (from parboil)
2 tsp salt
1/2 cup butter
1 tsp peppercorns
8 oz cream style corn
1 tsp red pepper, dried

- 1 Parboil rabbits or squirrels; remove meat from bones. Save broth. Cut venison into chunks, flour, and brown. Add all ingredients to a large pot and simmer slowly for about an hour with the pot covered. When meats are tender, check if seasoning adjustment is needed. Add water to thin if required. Serve in soup bowls. A dash or two of Tabasco can be substituted for the red pepper. Modify ingredients according to availability.
- 2 Posted to the BBQ List by "Karl E. Moser (KE3NF)" on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brunswick Stew (Soup)

1 Tbs bacon fat
1 large onion, sliced
1 chicken, cut in half
1 lb beef stew meat, in bite-size
1 Tbs flour
1 lb baked ham, (leftover)
8 cups cold water
1 Tbs salt
fresh ground black pepper
1/2 tsp dried thyme
1/4 tsp red pepper flakes
1 large canned tomatoes
2 medium potatoes, diced
1 cup frozen corn kernels
1 cup frozen lima beans
1 cup frozen okra, sliced
1 cup frozen green beans
1/4 cup fresh parsley, chopped

- 1 Recipe by: Someone in Georgia, North Carolina, or Virginia
- 2 In a large heavy kettle, heat bacon fat and add onions. Sauté until lightly browned. Dust beef with 1 tablespoon of flour, add to kettle along with chicken and brown. Add the ham, cold water, salt, black and red pepper, and thyme. Bring to boil then reduce heat and simmer for 2 hours covered, or until meat is tender.
- 3 Remove meats from stock and strain stock. Skim any excess fat from stock, and return to kettle. Remove chicken from bones, discard skin and cut into bite size pieces. Return meats to kettle adding all remaining ingredients except for okra, beans and parsley. Bring to boil and simmer, covered, for 45 minutes. Add okra and beans and cook for 15 minutes longer. Garnish with fresh parsley.

Servings: 6

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brunswick Stew Using Hogs Heads

5 hog heads
5 lbs ground beef
2 gallons catsup
2 1/2 gallons tomatoes
red pepper
25 hens
50 lbs Irish potatoes
30 onions
20 lemons
1 gallon whole kernel corn

- 1 Published in the FHA Cookbook Appling County High School 1986.
- 2 The day before need: Boil hogs head and hens in separate containers. When tender grind hogs head and remove bones from hens. In a 50 gallon pot brown ground beef and chopped onions. Add ground hogs heads and hens that have been cut in small pieces. Add catsup, lemons and red pepper to taste. Simmer for 1 to 2 hrs. Add diced potatoes, tomatoes, whole kernel corn. Simmer until mixture is well blended, about 1 hr.
Serves 75
- 3 Posted to BBQ List by "Randy & JoAnne Dewberry" on Aug 11, 1997

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brunswick Stew With Corn Dumplings

18 white peppercorns, bruised
 6 whole cloves
 2 cloves garlic
 2 bay leaves
 3 sprigs parsley
 1/4 tsp dried thyme, or 4 sprigs fresh
 2 quarts chicken stock
 6 lbs stewing chicken or large roaster, quartered
 1 large onion, chopped
 1/2 lb bacon - thick sliced, fried, chopped
 3 medium onions, chopped
 3 medium new potatoes, peeled and cubed
 12 oz tomatoes, peeled, undrained
 1 cup dried baby lima beans, soaked overnight
 2 Tbs tomato paste
 1 dried red pepper, optional
 1/2 tsp salt
 1/8 tsp fresh ground black pepper
 1 cup okra, fresh, halved
 2 cups corn kernels, fresh
 CORN DUMPLINGS
 1 cup flour
 1 Tbs yellow cornmeal
 2 tsp baking powder
 1/2 tsp salt
 1 pinch sugar, generous
 1 Tbs butter, chilled
 1/3 cup fresh corn kernels, or frozen, thawed
 2/3 cup milk, cold

- 1 Soak lima beans overnight in cold water then drain. Combine first 6 ingredients in small piece of cheesecloth and secure with a string. Add to an 8-quart pot with the stock and bring to a simmer over medium-high heat. Add hen, giblets, and 1 chopped onion. Simmer, covered, until the chicken is tender, about 1 1/2 to 2 hours. Chill overnight if desired. Skim fat from surface of stock. Remove chicken; discard skin and bones and cut meat into bite-size pieces. Set aside. Cook bacon until crisp in medium skillet over medium heat. Remove with slotted spoon to paper towel and drain well. Add to stock. Pour off all but 2 tbsp. fat and place skillet over high heat. Add remaining onion and sauté quickly until browned. Add to stock along with potatoes, tomatoes, lima beans, tomato paste, red pepper, salt, and pepper, and stir to combine. Cover partially and simmer until beans are tender, about 40-60 minutes. Stew can be prepared several days ahead to this point and refrigerated. Stir in reserved chicken, okra, and corn. Bring stew to simmer, then drop dumpling batter in by tablespoonfuls. Cover pot securely and simmer until dumplings are puffed and a toothpick inserted in center comes out clean, about 15 minutes. Turn into soup tureen to serve or spoon dumplings into heated bowls and ladle soup over.
- 2 Corn Dumplings: Combine flour, cornmeal, baking powder, salt, and sugar in medium bowl and mix well. Cut in butter using a pastry blender or two knives until mixture resembles coarse meal. Stir in corn using fork, then add milk and stir just until moistened; DO NO OVER MIX. Add to stew and cook as directed.
- 3 Recipe by: connally@vms.cis.pitt.edu (Kate Connally)

4 Posted to BBQ List by Rock McNelly on Dec 10, 1997

Servings: 8

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brunswick Stew With Quail

8 quail*, dressed and split
3 squirrels, dressed and quartered
flour
6 Tbs butter
1 cup chopped scallions
4 medium potatoes, thinly sliced
2 cups lima beans
3 cups okra, sliced across
1 cup canned tomatoes
1 bay leaf
2 Tbs chopped parsley
1 1/2 tsp salt
2 cups fresh corn kernels, **see note

- 1 * May substitute 1/2 chicken. **Add corn during last 10 minutes.
- 2 Flour the quail and squirrels lightly and brown them in butter; place in a large pot and cover with water. Simmer for 1 1/2 hours. Then add the rest of the ingredients, except the corn, and enough water to again cover. Simmer until the vegetables are tender, stirring often to prevent sticking to the bottom. Add the corn and simmer 10 minutes more. Serve in a flat soup plate.
- 3 Source: "Mountain Measures"--Junior League of Charleston, WV ed. 1974 Recipe By : Mrs. Robert M. Chilton

Servings: 6

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Brush-On Sauce For Chicken

1/2 cup cider vinegar
1/2 cup water
1/2 cup melted butter or margarine
1 tsp celery salt
1/2 tsp black pepper
2 tsp salt

- 1 Mix ingredients thoroughly and use as brush-on sauce for chicken halves during broiling. Brush chicken frequently with sauce, turning pieces from time to time.
- 2 Posted to the BBQ List by Carey Starzinger on Oct 14, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Bubba Tom's Eastern North Carolina Style Barbecue

1 5 lb Boston butt pork, up to 8
- roast, smoked
16 oz apple cider vinegar
4 Tbs cayenne pepper flakes
8 bulbs garlic
PAN SAUCE-----
12 oz apple cider vinegar
2 Tbs cayenne pepper flakes
1 Tbs salt
2 cups water

- 1 While nothing can duplicate the sweet ambrosia of slow, pit-cooked, whole hog Eastern North Carolina barbeque, this is a right close backyard approximation for those of us who find themselves exiled in distant, heathen regions of barbeque heresy.
- 2 First, get yourself some pork shoulders or Boston Butt roasts, as many as your smoker will hold comfortably. I use a Brinkmann Professional Pit Smoker with an offset firebox, but you can do this with a vertical Brinkmann water smoker as well. The key is providing a moist, smoky, indirect heat for a long period of time.
- 3 What I do is put a bag of charcoal in the firebox, open the vents, light it, and let it burn down to coals. Then I add wood (generally oak, since hickory is scarce up here)--two parts wet (soaked) wood to one part dry--regulate the dampers, and put the shoulders or butts, fat side up, in the cooking chamber. Beneath the meat I put a drip pan half-filled with apple cider vinegar. You must keep the heat between 180-260F throughout the smoking process; the optimum range is 220-240F. Normally, I'll add apple wood to the firebox as well, and I always add between 5-7 whole heads of garlic during the process. Keep the firebox fed and a good smoke going for between 8 to 10 hours. Do not open the cooking chamber to baste the meat--the only time you open the cooking chamber is when the temperature spikes above 260F, and you open it only long enough to bring the temperature back in the proper range. By the time the smoking period is finished, the outside of the pork will have a golden amber to dark brown crust.
- 4 Now, take the meat and put it in a covered Dutch oven. If it's too dark outside to continue, preheat your indoor stoves' oven to just under 300F; otherwise, just raise the temperature in the cooking chamber a like amount. Get a quart-sized Mason jar; fill it halfway with apple cider vinegar, add one (or more) teaspoons of red pepper flakes, and fill the rest of the jar with water. Dump this into the Dutch oven with the pork, cover, and cook until the meat falls from the bone, about 2 more hours or so.
- 5 When the meat is done, let it cool a bit. [NOTE: If you're too tired, you can stop here for the day--cover 'em up, put them in the fridge, and warm 'em up the next morning and continue
- 6 The procedure. While it's cooling, fill some 16 ounce bottles with apple cider vinegar, adding about a teaspoon of red pepper flakes to each one (I use Grolsch beer bottles with those pull-down caps, any excuse for buying good beer...). When the pork has cooled enough to handle (I use latex gloves) pull it into thumb-sized chunks, discarding as much fat as possible. Pack roughly 3 pounds of barbeque into a large frying pan (I use a Number 10 size cast iron skillet). Dissolve 1 tablespoon of salt into 2 1/2 cups of warm water and pour it into the pan. Add about 12 ounces of your apple cider vinegar and red pepper sauce, turn the heat to medium, and let the liquid slowly simmer off, stirring frequently, until the sauce just barely oozes over the top of your spatula when you press down on the barbeque with it. Remove from heat, and congratulate yourself--you've just made a fine batch of Eastern North Carolina Style Barbeque.
- 7 Posted to the BBQ List by Tom Solomon

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Buckaroo Bar-B-Q Sauce

- 1 each medium onion, sliced
- 1/2 cup chopped celery
- 2 Tbs fat
- 2 Tbs brown sugar
- 2 Tbs prepared mustard
- 1 Tbs Worcestershire sauce
- 1 cup water
- 1/2 cup catsup
- 1 each 8 oz can seasoned tomato sauce

- 1 Cook onions and celery in hot fat till soft and yellow. Add remaining ingredients; Mix thoroughly. Makes 2 cups, enough to barbeque 4 lbs. spareribs.
- 2 Source: Better Homes and Gardens Barbeque Book
- 3 Posted to the BBQ List by Carey Starzinger on Oct 07, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Buckwheat Hushpuppies

1 cup all purpose flour
1/4 cup cornmeal
1/8 tsp salt
1 cup buckwheat flour
1 chopped shallot
1 pinch black pepper
1/4 tsp baking powder
1 egg
1/4 tsp baking soda
1 1/2 cups buttermilk

- 1 Mix flours, baking powder and baking soda. Add cornmeal, salt and pepper. Add shallots. Mix egg into buttermilk. Add to dry ingredients. Mix into a thick paste. Let rest for 15-30 minutes. Drop 1 Tbsp. batter into hot canola oil. Fry until golden brown. Serve with smoked salmon and drizzle sour cream on top. Serves 4. Recipe from Kelly McCown, The Pampas Club
- 2 Posted to the BBQ List by "James A. Whitten" on Aug 26, 1998.

Servings: 1

Recipe Type

Bbq List, Ham, Hushpuppies

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Buffalo Chipotle Sauce

- 1 1/3 cups dark corn syrup, (Karo)
- 1 1/3 cups strong coffee
- 1 cup catsup
- 1 cup cider vinegar
- 1 cup Worcestershire Sauce
- 4 Tbs corn oil
- 7 Tbs chile powder
- 3 Tbs prepared mustard
- 2 tsp salt
- 2 7 oz cans Chipotle peppers in adobo sauce

- 1 Blenderize thoroughly. Heat thoroughly, bring to a boil, simmer until the desired thickness is obtained. If you are using the canned chipotles as the recipe calls for, you may can in a water bath canner for 15 minutes using 1/2 pint jars.
- 2 Posted to the BBQ List by Carey Starzinger on Aug 10, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Burgoo

PART ONE:

1 5 lb hen
 1 lb beef stew meat
 1 lb veal stew meat
 4 large beef or knuckle bones
 celery
 onions
 carrots
 parsley
 10 oz tomato puree
 4 quarts water
 1 red pepper pod
 1/4 cup salt
 1 Tbs lemon juice
 1 Tbs Worcestershire sauce
 1 Tbs sugar
 1 1/2 tsp coarse black pepper
 1/2 tsp cayenne

PART TWO:

6 onions, finely chopped
 2 green peppers, finely chopped
 1 medium turnip, finely diced
 10 tomatoes, peeled and chopped
 2 cups fresh butter beans, shelled
 2 cups celery, thinly sliced
 2 cups cabbage, finely chopped
 2 cups fresh okra, sliced
 2 cups fresh corn (six ears, husked)
 1/2 unpeeled lemon, seeded

- 1 If you make this in 2 parts, on successive days, it is not such a chore. Put all ingredients from part one in a roaster, bring to a boil and simmer slowly, covered, for about 4 hours. Let cool and strain. Cut chicken and meat fine, removing all skin, bone and gristle. Kitchen scissors are good for this job. Return to stock and refrigerate.
- 2 The following day lift off half of the fat, add all the vegetables except corn and okra and cook another hour or until thick.
- 3 Cut corn twice, scraping cobs to get the milk. Add this along with the lemon and additional seasonings. If you finish the cooking in the oven, it will eliminate stirring and watching. Cook, uncovered, at 300F for about 2 hours until the consistency of a thick stew. This will make a gallon. If made before hand, reheat in the oven to insure against scorching. Serve in mugs and sprinkle with chopped fresh parsley.

Servings: 1

Recipe Type

Bbq List, Beef, Poultry, Soups And Stews

Recipe Source

Source: Senator Mitch McConnell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Burmese Dry Chicken Curry

- 2 onions, rough chopped
- 5 cloves garlic, rough chopped
- 1/2 inch pc fresh root ginger peeled and chopped
- 2 sticks lemon grass, roughly chopped
- 2 red chilies seeded and chopped habaneros or Thai chilies
- 1 Tbs fish sauce, (nam pla)
- 1 tsp ground turmeric
- 4 Tbs Veg. oil
- 3 lbs chicken, cut into 8 curry pieces
- 4 green (or two black) cardamom pods
- 2 Tbs rough chopped coriander/cilantro leaf
- Salt and fresh ground black pepper

- 1 *Curry pieces: cut off both legs and thighs together taking as much meat as possible from the carcass at the top of the thigh, separate legs and thighs. Cut down along breast as far as wing at side of breast bone to expose ribs, cut through ribs at top along length of breast bone, cut through ribs at bottom of breast as far as wing, cut wing at joint with body and remove breast and wing as one piece, cut into two approximately one third along breast from wing.
- 2 Grind the first 7 ingredients (i.e. up to and including the turmeric) together into a smooth paste (food processor/pestle and mortar etc). Heat oil in wide frying pan or wok and add paste, stir-fry until moisture has evaporated and paste has started to brown. Add chicken pieces and stir well, scrape bottom of pan to prevent sticking. Cover tightly and simmer for 35-45 minutes - there should be enough liquid given off from the chicken during cooking but check now and then and stir. If chicken does get too dry and starts sticking/burning (and it's never happened to me) add a tablespoon or so of water and stir in, scraping residue off bottom of pan.
- 3 Shortly before chicken is ready slit open cardamom pods and extract seeds, crush seeds in pestle and mortar and add to chicken with coriander leaf, stir and simmer for a further minute or so, taste and adjust seasoning.
- 4 Serve with plain rice or coconut rice. Drink beer: Singha, Bintang or Tiger beers are excellent, Pilsner Urquell is good too.
- 5 Ken Hom has a similar recipe but he omits the Nam Pla and adds 1 tbs. dry sherry and two tbs. soy sauce just before the simmering which makes it much more like a Straits Chinese or Nonna dish.
- 6 Source: Sophie Grigson's Meat Course, Network/BBC Books, London, 1995, ISBN: 0 563 37173 0, an excellent book for all sorts of meat cooking)
- 7 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Sophie Grigson's Meat Course

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Burnt Ends

10 lbs Beef Brisket, up to 12
2 cups BBQ rub
RUB INGREDIENTS
2 Tbs Salt
2 Tbs sugar
2 Tbs brown sugar
2 Tbs ground cumin
2 Tbs chili powder
2 Tbs fresh-ground black pepper
1 Tbs cayenne pepper
4 Tbs good paprika
2 pints BBQ sauce (your favorite)

- 1 Put that beast in the smoker at least 225F for about 1 1/2 hours per pound. Trim the fat, shred or cube the meat. Put in heavy metal skillet and cover with sauce. Set flame on low, cover, and simmer for at least 1 hour.
- 2 Don't use bulkie rolls! Hamburger rolls, and coleslaw will ticket you to heaven.
- 3 Posted to the BBQ List by Jeff Lipsitt on Oct 8, 1998.

Servings: 4

Recipe Type

Bbq List, Beef, Brisket

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Buttermilk Pie

1 Tbs butter
4 Tbs flour
3 egg yolks
1 cup sugar
2 cups buttermilk
1 tsp lemon extract
2 9 inch pie shells

- 1 Blend butter and flour, add yolks and sugar beaten together, buttermilk and extract. Add to pie shell and bake 425F 10 minutes. reduce to 350F and continue baking 20 to 25 minutes or until set. Remove from oven and cover with Meringue and bake until meringue is brown. from Roy Harper..
- 2 Posted to the BBQ List by Jim Anderson on Apr 07, 1998.

Servings: 2

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Buttermilk Slaw

1/4 cup plus 1 tbsp. sour cream
1/4 cup buttermilk
1 Tbs cider vinegar
1 tsp Worcestershire sauce
2 dashes hot sauce, up to 4
1 1/4 tsp sugar
1 tsp celery seed
1/2 tsp salt
1/2 tsp freshly ground pepper
1 lb cabbage, (1 small head)
6 Tbs chopped red onion
1/4 cup chopped parsley
2 Tbs chopped fresh basil, (OPT)

1 In a small bowl, whisk together the sour cream, buttermilk, vinegar, Worcestershire sauce, hot sauce, sugar, celery seed, salt, and pepper. Remove the tough outer leaves from the cabbage and discard. Quarter the cabbage; cut out the core. Using a mandolin or a thin sharp knife, slice the cabbage lengthwise into 1/4-inch wide shreds. In a large bowl, toss the cabbage with the red onion, parsley, and the dressing. At this point the slaw can be refrigerated for up to 1 hour before serving. Add the basil, if desired, at the last minute.

Nutritional info per serving: 59 calories; 1.9 G protein; 2.8 G fat; 7.4 G carbohydrate.

2 Posted to the BBQ List by Carey Starzinger on Apr 04, 1996.

Servings: 6

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cabbage And Green Bean Salad

1/2 lb haricots verts (French green beans)
1 medium head red cabbage, finely shredded
1 small head Napa cabbage, finely shredded
1 jalapeno pepper, minced
1 cup rice wine vinegar
3 Tbs olive oil
1 Tbs honey
Salt and pepper
1/4 cup orange juice
1/4 cup lemon juice
1/4 cup lime juice
2 fresh basil leaves, cut into chiffonade
1 Tbs finely chopped red onion
2 cups pure olive oil

In a large pot of boiling water, salted water over high heat, blanch the haricots verts for 1 minute. Remove with a slotted spoon and shock in a large bowl of ice water, drain. In the same pot, add the red cabbage and blanch for 1 minute, remove with a slotted spoon and shock in the ice water, drain well. In a large bowl, combine the blanched and raw Napa cabbage, jalapeno pepper, vinegar, oil and honey, season to taste with salt and pepper. Transfer the mixture to a large saucepan and cook, covered, mixing occasionally, until cooked through. Combine the juices, basil, and onion in a blender and blend until smooth. With the motor running, slowly add the oil until emulsified. Season with salt and pepper to taste. Place the cabbage in a serving bowl, toss with the citrus vinaigrette and fold in the haricots verts. Serve at room temperature.

Servings: 1

Yield: 4 servings

Recipe Type

Bbq List, Vegetables

Recipe Source

Source: Hot Off The Grill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Barbeque Salt

1 salt
1 1/2 oz black pepper
2 oz red pepper
1 oz chili powder
1 oz MSG
FOR SEAFOOD ADD
1 tsp thyme
1 bay leaf, crumbled
1 tsp sweet basil

Combine and sprinkle over meat. By ncorley@usa.net (Norm Corley) on Jan 08, 1998.

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe Source

Source: Judy Howle

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Blackened Spice Mix And Blackened Fish

1 Tbs paprika
2 1/2 tsp salt
1 tsp onion powder
1 tsp garlic powder
1 tsp cayenne pepper
3/4 tsp white pepper
3/4 tsp black pepper
1/2 tsp thyme
1/2 tsp oregano
1/4 tsp sage
-white fish fillets
-vegetable oil

Mix all spices together and store in a tight jar. Heat 1 tablespoon vegetable oil in cast iron skillet on medium high heat until very hot, but not quite smoking. Rinse fish fillets and pat dry with paper towel. Rub a little oil on both sides of the fish and sprinkle spice mix on both sides (generously, if you like it hot). Sear the fish in the hot oil for about 1 minute. Flip it and cook the other side. If the fillets are thick, you may need to lower the heat and cover to fully cook the fish. Serve with lemon wedges.

Servings: 1

Recipe Type

Bbq List, Cajun, Fish And Seafood, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Boudin Sausage

2 lbs ground beef
2 lbs ground pork
4 cups cooked rice
4 large onions, minced
cloves garlic (10-25), minced
6 small Hot Chile Peppers, (Serrano, Etc), minced
2 stalks celery, minced
1 large sweet red pepper, minced
1 large sweet green pepper, minced
2 medium leeks, minced
6 green onions, minced
1 cup minced parsley
1/3 cup minced cilantro
1 tsp red pepper flakes
1 tsp black pepper
2 Tbs sugar
1/4 tsp thyme
1/4 tsp sage
1/4 tsp rosemary
1/4 tsp savory

Mix thoroughly. Stuff into casings.

Servings: 1

Recipe Type

Bbq List, Cajun, Sausage

Recipe Source

Source: dougr@aloft.att.com

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Coleslaw

- 5 Tbs mayonnaise, (heaping)
- 1 tsp Louisiana hot sauce
- 2 Tbs yellow mustard, (heaping)
- 2 Tbs ketchup
- 2 Tbs olive oil
- 1 Tbs wine vinegar
- 1 tsp garlic salt
- 1 Tbs Lea & Perrin's
- 1 each juice of mediums size lemon
- 3 tsp salt, (to taste)
- 4 each bell peppers, sliced
- 2 each onions, medium, shredded
- 1 each large cabbage, shredded

- 1 Put mayonnaise and mustard in a bowl large enough to hold complete mixture, but shaped so that the mixture can be beaten with a fork. Beat mayonnaise and mustard until combined. Add olive oil slowly, beating all the time. Beat until mixture has returned to the thickness of original mayonnaise. Add Louisiana hot sauce, continuing to beat. Add ketchup and keep beating. Add salt and garlic salt, beating all the time. Add wine vinegar (this will thin the sauce down). Beat this thoroughly, adding the lemon juice as you do so. Taste for salt and pepper. Place shredded cabbage, peppers, and onions in a large salad bowl. pour sauce over and toss well. This should be done about an hour before serving. Tastes even better the next day. From Justin Wilson's "Outdoor Cooking With Inside Help"
- 2 Posted to the BBQ List by Carey Starzinger on Apr 04, 1996.

Servings: 10

Recipe Type

Bbq List, Slaw, Cajun

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Fried Potatoes

- 4 large white potatoes, unpared, scrubbed
boiling, salted water
- 1/2 tsp salt
- 1/4 tsp ground white pepper
- 1/4 tsp ground black pepper
- 1/4 tsp onion powder
- 1/4 tsp garlic powder
- 1/8 tsp ground cumin
- 1/8 tsp ground cayenne pepper
- 2 cups oil for frying

- 1 Cut the potatoes into 1" cubes. Add to boiling salted water. Cook just until fork tender but not mushy, about 7 minutes. Drain and cool. Meanwhile, in a bowl, combine the salt, peppers, onion and garlic power, cumin and cayenne pepper. Add the potatoes to the spices. Toss to coat all pieces evenly. You may do this much in advance and hold the potatoes as long as an hour before completing the dish. Heat about 1" oil in a wok or deep skillet to about 350F or until a piece of potato sizzles when added to the oil. Add the potatoes. Fry until golden brown on all sides, turning frequently. Remove from fat, drain and serve immediately.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 02, 1996.

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Fried Turkey

	-, Seasoning Mix ---
2 tsp	salt
2 tsp	cayenne
	-, turkey ---
1 10 to 12 lb	dressed turkey
	preferably fresh, (never frozen), and
	not injected with butter, seasonings, or
	other flavorings
4 Tbs	unsalted butter
3/4 cup	onions, finely chopped
1/4 cup	celery, finely chopped
3 Tbs	garlic, minced
2 Tbs	green peppers, finely chopped
1 Tbs	plus 1 teaspoon salt
1 Tbs	cayenne
1 tsp	black pepper
1/2 cup	chicken stock
2 Tbs	Worcestershire sauce
	-, Frying ---
5 gallons	vegetable or peanut oil

- 1 If at all possible, select a fresh (never frozen) turkey and one that has not been injected with butter, seasonings, or other flavorings. You need a food injector with a fairly large hole to inject the turkey. Do this a day ahead, then cover and refrigerate until ready to cook.
- 2 It is best to fry the turkey outdoors, using a propane burner or other outdoor cooking equipment on a concrete slab or some type of solid, level, and non slippery surface. A few drops of oil will probably bubble over, so have some old towels handy for wiping up slippery spots.
- 3 Thoroughly combine the seasoning mix ingredients in a small bowl and set aside.
- 4 To prepare the turkey: If your turkey comes with a metal prong that holds the cavity closed, remove and set aside. Remove the giblets and neck from the turkey - checking both ends. Remove any "pop-up" doneness indicator.
- 5 In a large skillet, melt the butter over high heat until half melted. Add the onions and sauté about 3 minutes, stirring occasionally. Add the celery, garlic, hot peppers, salt, red pepper, and the black pepper. Cook until the mixture is a rich golden brown, about 3 minutes, stirring and scraping the pan bottom frequently. Add the stock and Worcestershire and bring to a boil, stirring constantly. Remove from heat and cool slightly. Blend on highest speed until mixture is a very smooth puree, pushing sides down as needed.
- 6 Rinse and drain turkey well. Pour puree into the injector and inject into the turkey. Insert to the bone or to the depth of the injector needle, without piercing through the cavity. To fill the injection hole with as much puree as possible, begin to draw the needle out while injecting firmly. Make holes about 2 inches apart and use most of the puree in the meatiest areas. Be sure to inject some of the puree in the upper joint of the wing. Pour any remaining puree into the cavity of the turkey and rub it over the inner surface. Set turkey aside.
- 7 Sprinkle the reserved seasoning mix evenly over the bird and inside the cavity, rubbing it in by hand and using it all. Place the neck back inside the cavity. Close the legs with the metal prong or tie with kitchen twine. Cover and refrigerate overnight.

- 8 **Equipment:** Assemble all equipment and utensils before starting to fry the turkey. You will need: 1. A propane burner or other heat source with an adjustable control capable of a strong flame. 2. A very deep pot (8 gallon or larger) so the turkey will be totally submerged in hot oil with plenty left over - a depth of several extra inches for the oil to bubble in without bubbling over. 3. A large boiling or fry basket large enough to hold the turkey and fitting into the pot. The turkey will be slipped into and lifted out of the bubbling hot oil in the basket. 4. A thermometer that reads up to at least 400F and has a long probe and clip so it can be left in the oil while the turkey fries. 5. Two strong utensils for turning the turkey (20 inches or longer). It may be necessary to weight the turkey down by inserting a long-handled heatproof fork securely under the metal prong or by pressing down with some utensil. Do not use anything that would keep a section of skin from being exposed to the hot oil for frying. 6. A large platter or pan lined with several thicknesses of paper bags to drain the turkey once it's fried. 7. Plenty of hot pads. 8. Old towels to deal with any spilt oil.
- 9 Let the turkey come to room temperature for 1 hour before frying. Place the turkey on its back inside the fry basket. Place the basket in the EMPTY pot and measure the turkey's height in the pot with a ruler. Remove basket and turkey. Place pot on the burner and fill with oil at least to cover the height of the turkey. Remember, the oil will be higher in the pot with the turkey submerged.
- 10 It is recommended that a dress rehearsal be held to make sure that you can slip the turkey into the pot gently. Any splashing with super hot oil can be very dangerous.
- 11 To fry: Heat oil to 400F. VERY CAREFULLY AND SLOWLY lower the basket containing the turkey into the oil. Immediately adjust the flame down slightly and maintain a temperature lowered to as close to 350F as possible. Oil should be hot enough to bubble during frying but not so hot that it burns the meat.
- 12 Make sure the turkey is submerged while frying. Let the turkey fry until the juices run clear when you insert a skewer into the breast meat. Total frying time will be between 35 and 45 minutes. The fried turkey will look very dark brown when done.
- 13 Carefully remove the basket and turkey from the hot oil and place turkey breast side down on a platter or pan lined with several thicknesses of brown paper bags and let drain for about 5 minutes. Then turn turkey over to drain and cool about 15 minutes before slicing.
- 14 Again, be very careful with the hot oil. It is deadly.
- 15 Posted to the BBQ List by Carey Starzinger on Sep 15, 1996.

Servings: 10

Recipe Type

Bbq List, Cajun, Poultry

Recipe Source

Source: The Prudhomme Family Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Lamb Shanks

4 Tbs olive oil
4 large lamb shanks
2 medium chopped onions
1 large chopped green bell pepper
1/2 stalk chopped celery, (not a single rib)
4 cloves chopped garlic, (more if desired)
2 cans Cajun styled tomatoes
1/2 can beef stock
4 Tbs red wine vinegar
4 Tbs brown sugar
2 tsp thyme
2 bay leaves
1 Tbs fresh sage, finely chopped
1/2 cup white wine
Tabasco or cayenne to taste

1 Preparation :30 Cook 3:30 Stand :00 Total 4:00

- 2 Regional - Creole, Lamb The taste of this delicious offering of lamb shanks will result in numerous requests to share your recipe. Unless told, they will be puzzled as to what type meat is being served. Roll lamb shanks in flour, salt and pepper then, in a large Dutch oven, sauté in hot Olive oil until browned. (about 15 minutes). Remove and set aside.
- 3 Add to same pan, 2 chopped onions, 1 chopped large green bell pepper, 1/2 stalk chopped celery, 4 or more chopped cloves of garlic. Sauté over medium heat until vegetables are softened.
- 4 Return the lamb shanks to the pan and add 2 cans chopped Cajun style tomatoes, 1/2 can beef stock, 3 tablespoons of red wine vinegar, 3 tablespoons dark brown sugar, 1 teaspoon thyme, 2 bay leaves, 1/2 cup of wine and, if desired, 3 tablespoons Tabasco sauce. Bring to a simmering boil, cover and bake in a preheated 350F oven for 3 hours. Posted to BBQ List by Jim Anderson on Feb 15, 1998

Servings: 1

Recipe Type

Bbq List, Cajun, Lamb

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Marinade (For Injection)

2 Tbs	Hungarian paprika
1 Tbs	cayenne pepper
1 Tbs	black pepper
1 Tbs	white pepper
1 Tbs	granulated garlic
1 Tbs	ground passilla chile
2 tsp	dry mustard
1 tsp	roasted and ground cumin
1/2 tsp	thyme
1/2 tsp	oregano
1 1/2 Tbs	kosher salt
3 Tbs	cayenne pepper sauce
1 Tbs	Worcestershire sauce
1/4 cup	cider vinegar
12 oz	chicken stock
12 oz	beer

- 1 Place the dry ingredients in a clean coffee grinder and grind until very fine. Place the liquid ingredients in a small saucepan and add the ground dry ingredients. Bring to a boil. When it comes to a boil, remove from heat and let cool completely . Using a syringe with a large needle, inject the turkey every inch or so. Do this 24 hours before cooking. After 24 hours you can cook the turkey how you like, deep fried, smoked, roasted, etc. I think the deep fry method is best suited for this marinade.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Cajun, Marinades

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Pork Burgers

- 2 Tbs water
- 2 tsp hot pepper sauce
- 1/2 lb ground pork
- 1/2 lb bulk hot sausage
- 4 sandwich buns
- 4 lettuce leaves

- 1 Heat grill. In large bowl, combine water and pepper sauce; blend well. Add pork and sausage, mix gently. Shape into 4 patties. Place on gas grill over medium heat. Cook 14 minutes or until no longer pink, turning once. Serve on buns with lettuce leaves and any desired additions.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 01, 1996.

Servings: 4

Recipe Type

Pork, Bbq List, Cajun, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Pork Roast

10 lbs boneless Boston pork roast
1 cup chopped onion
3/4 cup chopped garlic
1/2 cup tiger sauce
1 tsp chopped Parsley
1/2 cup Worcestershire Sauce
2 Tbs steak sauce, (Lea & Perrin's)
2 1/2 Tbs dry mustard
1 seasoned salt, (dry rub)
6 oz tomato paste
3 Tbs brown sugar

- 1** **MARINADE:** Combine chopped onion, chopped garlic, chopped parsley with the Tiger Sauce, Worcestershire sauce, steak sauce and dry mustard. Mix well. Make slits into roast and rub sauce well into and over the roast (a basting syringe works well to place sauce into slits). Allow to sit in the refrigerator for 6 hours (or overnight). **TOMATO SAUCE:** Mix tomato paste and the brown sugar very well and set aside. Cook roast in a covered grill until the internal temperature of the roast is 170F. Brush with Tomato Sauce when done and serve. **NOTE:** Tiger Sauce is a brand name of sweetened hot sauce.
- 2** By ncorley@usa.net (Norm Corley) on Jan 08, 1998.

Servings: 12

Recipe Type

Bbq List, Cajun, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Red Beans And Rice

3 onions, diced
4 bell pepper, diced
1 stalk celery, diced
6 jalapeno, minced
1 Tbs cayenne pepper
1 Tbs white pepper
1 Tbs black pepper
1 Tbs paprika
1 Tbs granulated garlic
1 tsp dry mustard
1 tsp cumin, roasted and ground
1/2 tsp thyme
1/2 tsp oregano
2 bay leaves
1/2 cube margarine
6 quarts red beans
12 quarts vegetable broth
2 quarts brown rice
5 dashes Tabasco sauce
to taste salt

- 1 Mix together all the spices except the salt. Sauté the onions, bell pepper, celery, and garlic until translucent. Over medium high heat add the spice mixture and 1/2 a cube of margarine. Sauté and stir about 5 to 7 minutes scraping all the good stuff that is sticking to the bottom of the pan. Add the beans, veggie broth and Tabasco sauce and bring to a boil. Reduce to a simmer. After about an hour, add the rice and continue cooking until the beans are done, about an hour longer. Add water as needed. Adjust salt and serve.
- 2 Posted to BBQ List by Kurt Lucas on Dec 18, 1997

Servings: 32

Recipe Type

Bbq List, Cajun, Beans, Sides

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Seasoning - Susan's

1 tsp oregano
1 tsp thyme
1 tsp paprika
1 tsp salt, (this is optional)
1 tsp garlic powder
1 tsp cayenne pepper
1 tsp black pepper
1 tsp white pepper

Mix and store in air-tight jar.

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe Source

Source: Susan Sherman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Seasoning Mix (Rub)

1 Tbs dried basil leaves
1 Tbs dried oregano
1 Tbs paprika
2 tsp salt
2 tsp dried thyme
1 tsp ground allspice

Blend all ingredients together. Use to season tender cuts of meat before grilling. Makes enough to season 2-4 pounds of meat(depending on personal taste). Recipe By : Toastmaster

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Seasoning Mix

2 Tbs salt
1 tsp black pepper, fresh ground
1 tsp lemon pepper
1 1/2 tsp cayenne pepper
1 tsp dry mustard
1 tsp brown sugar
1/2 tsp garlic powder
1 pinch cinnamon
1 pinch Accent or MSG, if desired

- 1 In a small bowl or glass jar with a lid, combine all the ingredients. Stir or shake to mix. Use immediately or store in a cool, dark place for several months.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 12, 1996.

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Spice - Natalie's

9 tsp pepper, cayenne
4 1/2 tsp pepper, black
4 1/2 tsp salt, sea
6 tsp oregano, dried, ground
6 tsp thyme, dried
6 tsp fennel, dried
6 tsp cumin, ground
6 tsp cardamom, ground
6 tsp garlic powder
6 tsp chile powder
6 tsp coriander, dried

Whirl in blender or mix all together by hand and fill up jar to store. Source: A Vegetarians Ecstasy, by Natalie Cederquist and James Levin, M.D.

Servings: 2

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cajun Spice Mix

1 cup sweet paprika
1 tsp paprika
1 Tbs black pepper
1 Tbs white pepper
3 Tbs cayenne
1 Tbs garlic powder
1 Tbs onion powder
1 Tbs salt
1 Tbs rosemary

Combine ingredients and store in an air-tight jar.

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Calabash Hushpuppies

1 cup yellow cornmeal
1 cup plain flour
1 tsp baking powder
1 tsp salt
1 tsp baking soda
1/2 tsp onion salt
1/2 tsp granulated garlic
1 egg, well beaten
1 cup buttermilk
1/2 cup green onion, finely chopped

- 1 Preheat oil in deep fryer or cast-iron skillet to 350 - 375F. Stir all dry ingredients together. Make a well in dry ingredients; add egg and 3/4 cup buttermilk. Stir thoroughly; add 1/4 cup buttermilk if needed.
- 2 Add green onions; mix well. Drop by spoonfuls into hot oil for 3-4 minutes or until brown. Drain on absorbent paper.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Caldillo

2 lbs cubed round steak
2 tsp lard
6 cups water (or 3 cups water 3 cups beer)
1 cup chopped onions
2 tomatillos, quartered
1/2 cup cilantro leaves, chopped
2 cups chopped green chilies
1/2 cup tomato sauce
3 cloves garlic, minced
1 1/2 tsp salt
1 tsp pepper, (freshly ground)
4 new potatoes, cubed
4 large carrots, sliced

1 In a stew pot, brown the cubed meat in hot lard. Add water and bring the pot to a boil. Reduce to a simmer and add the onion, tomatillos, cilantro, green chilies, tomato sauce, garlic, and salt and pepper to taste. Simmer about 45 minutes, then add the potatoes and carrots. Continue to simmer until the vegetables are tender. Serve with warmed flour tortillas.

2 Serves 6-8

3 Posted to the BBQ List on July 18, 1998 by George

Servings: 1

Recipe Type

Bbq List, Misc.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

CalTex Chili Powder

1/4 cup toasted cumin seed, ground
2 Tbs toasted coriander seed, ground
2 Tbs paprika
1 Tbs toasted teicherry black peppercorns, ground
2 1/4 tsp chipotle peppers, ground
1 1/2 tsp Pequin chilies, ground
3/4 tsp dried cascabels, ground
1/2 tsp ground ginger
1 tsp ground cloves

Sift all the ingredients together and store in a tightly sealed jar.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Contributed By Dave Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cambogee Beef

1 lb beef
MARINADE
2 red jalapenos, stems remove
1/4 cup lemongrass, sliced thin
6 lime leaves or the peel of 1
4 centiliters garlic
1 tsp galangal
1/2 cup oyster sauce
2 Tbs sugar
1 pinch salt
1/2 cup water

- 1 Recipe by: Richard Sterling Cut beef into thin slices and thread onto skewers.
- 2 Mash or blend the Jalapeno, lemon grass, lime leaves, garlic and galangal together. Combine the mixture with the remaining marinade ingredients. and let cool. Taste for sweetness; it should be present but not dominant.
- 3 Marinate the beef in the refrigerator for at least one hour.
- 4 Grill the skewers over hot coals, keeping the beef at least four inches from the heat lest the sugar burn, until desired doneness.
- 5 Serving suggestion: Before cooking, stick a chunk of fresh pineapple on the end of each skewer. Serve with Green Mango Salad and steamed rice.
- 6 Posted to the BBQ List by Carey Starzinger on Jun 24, 1996.

Servings: 8

Recipe Type

Beef, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cambridge Dry Rub

1/2 cup dark or light brown sugar
3 Tbs salt
3 Tbs black pepper
3 Tbs chili powder
2 Tbs cumin powder
2 Tbs paprika
2 tsp garlic powder, optional
2 tsp lemon pepper, optional

- 1 I adapted this rub from a recipe by my good friend Chris Schlesinger. His version is in his book *The Thrill of the Grill*, which he wrote with John Willoughby. I have altered the quantities of the ingredients to suit my own tastes. This is an excellent all-purpose rub for chicken, fish, pork, beef, or lamb, and can also be a breading for deep-frying. Sprinkle in into the batter for deep-fried zucchini, onion rings, or mushrooms. Wow! for a basting sauce or marinade, I add soy sauce, vinegar, and water.
- 2 In the top half of a double boiler set over simmering water, combine all the ingredients. Cook for about 20 minutes, stirring every 5 minutes or so, until the sugar begins to melt and the mixture thickens. Remove from the heat and let the mixture cool to 100F.
- 3 Pass the mixture through a sifter. Use immediately or store in a cool, dark place for several months.
- 4 From: John Willingham's *World Championship Bar-B-Q* ISBN 0-688-13287-1

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Chris Schlesinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Canadian Style Bacon - 2

5 quarts ice water 38-40f.
6 oz dextrose
2 oz Prague powder #1
8 oz salt
MEAT
pork loins

- 1 Will cure up to 25 lbs.:
- 2 Processing: Dissolve all the ingredients in water. The loins are then spray pumped to 10% of their green weight. Loins are then place into the leftover brine and placed into cooler for 4-6 days at 38-40F. Remove from the cooler and wash under a shower of cold water.
- 3 Smoking: Place in smoker and smoke at 160F. until an internal temperature of 142F. is reached. Remove from smoker and cool with tap water until an internal temperature is reduced to 110F. Hang at room temperature until dry. Remove to cooler overnight before using. Pea meal bacon: After curing, the loins are dried somewhat and coated generously with yellow cornmeal. They are then sliced and fried.
- 4 Posted to BBQ List by Strange Brew on Dec 06, 1997

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Canadian Style Bacon (Recipe Will Cure Up To 25 Lbs.)

5 quarts ice water 38-40F
6 oz dextrose
2 oz Prague powder #1
8 oz salt
25 lbs pork loins

- 1 Processing: Dissolve all the ingredients in water. The loins are then spray pumped to 10% of their green weight. Loins are then placed into the leftover brine and placed into cooler for 4-6 days at 38-40 F. Remove loins from the cooler and wash under a shower of cold water.
- 2 Smoking: Place in the smoker and smoke at 160F until an internal temperature of 142F is reached. Remove from smoker and cool with tap water until an internal temperature is reduced to 110F. Hang at room temperature until dry. Remove to cooler overnight before using.
- 3 Pea meal bacon: After curing, the loins are dried somewhat and coated generously with yellow cornmeal. They are then sliced and fried.

Servings: 1

Recipe Type

Bbq List, Ham

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cantonese Shrimp Barbeque

2 lbs shrimp, large, deveined, peeled
3 each thin slices of ginger
2 tsp ginger
6 each green onions
1/4 cup dry white wine
3 Tbs soy sauce
1/2 tsp salt
3 Tbs sugar
2 Tbs vegetable oil
2 each cloves garlic, minced

- 1 Shell and devein shrimp, leaving tails intact. Mix remaining ingredients in large bowl. Marinate shrimp for two hours. Put shrimp on oiled skewers and grill three inches above hot charcoal about 4 - 5 minutes on each side. Brush several times with marinade and serve hot.
- 2 Posted to the BBQ List by Carey Starzinger on Aug 12, 1996.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Capone Poppers - From Rock

fresh jalapenos

8 oz cream cheese

8 oz cheddar cheese, finely shredded

8 oz Monterey jack cheese, finely shredded

Batter

beer

1/2 cup fried vegetable batter, (Chuck Wagon)

1/2 cup flour

1 tsp garlic salt

1 tsp black pepper

1 tsp onion salt

1 tsp cayenne

Breading

white cornmeal

- 1 There are essentially 5 functional parts of the perfect popper. 1) The pepper 2) The filling 3) The initial batter 4) The breading 5) The final batter
- 2 This recipe is for 150-200 poppers (to be made in advance)
- 3 The pepper: Fresh jalapenos. Take your big batch of fresh picked (not pickled, canned, etc) jalapenos and wash them. The ideal popper is 100% edible, so that you can pop the whole thing in your mouth, hence the name. A potato peeler with a pointed end is the perfect tool for deseeding. The radius of the peeler allows you to make a hole about 1 cm in diameter, which is optimized for efficient seed removal, effective stuffing of popper, and minimal leakage (more on that later). Stab the pepper adjacent to the stem, with the stem on the concave side of your peeler, remove, turn pepper roughly 1 radian and repeat. After 3 or 4 stabs, you will have separated the stem from the rest of the pepper. Pull out, with slight twisting motion, and you will remove most of the seeds. A little additional scraping may be required to get out the innards. Your popper is now a capone. Put aside and repeat until done. If you do 200 peppers, it will take about an hour, depending on how many times you scratch your eye. Add a half hour for each incidental mucous membrane contact. My fingers were starting to 'prune' from the jalapeno juice when I finished. People who haven't burned their fingers on oven doors and hot pans enough times to kill their nerves should probably wear gloves.
- 4 The filling: Cheese was a challenge. Cream cheese was a little bland. Cheddar was just too oily when it broke down. Mozz and other white cheeses were just missing something. Velveeta is only allowed in seven chile-head dishes, and this isn't one of them. Cream cheese had the best consistency when cooked, but cheddar/Monterey jack blend has the best flavor. Mix equal weights of cream cheese, finely shredded cheddar (sharp or very sharp), and finely shredded Monterey jack. My batch used 8 ounces of each, which conveniently was also one package of each. Mix these together in a bowl, until additional mixing makes no change in consistency. You should have one big icky glob that has a wonderful aroma. If, after stuffing 200 poppers you have lost your appetite because of the cheese smell, don't worry, you won't be eating them that day.
- 5 The batters: Both of them have basically the same ingredients. The differences are in consistency (and time of preparation). Don't use milk for the batter. It won't grab the pepper, because of the waxy consistency. Beer works best of beer, water and milk. Use generic fried vegetable batter (I used the Chuck Wagon stuff), and an equal part of flour. Season with garlic salt, black pepper, onion salt, and powdered cayenne for color (both in the batter and in the unsuspecting faces of your guests). I used about 1 teaspoon of each to about 1/2 cup each of chuck wagon stuff and flour.
- 6 For the initial batter, you want it very thick, thicker than pancake batter. This is to hold the breading to the popper. If you add too much beer at the start, add flour to thicken. I think it took about half a beer for this.

- 7 For the final batter, you want it very thin, it should take less than a second for the batter to 'climb' the tines of a fork when removed and held vertically over the batter. This has an added bonus of making those little crunchy things to eat with the poppers. This was still less than a whole beer, so don't get too carried away- make it thick and add the beer in small amounts. Remember, don't make this until you're serving them!
- 8 The breading: Just a plate with a pile of white cornmeal, dry.
- 9 The process: After coring a sinkfull of peppers, stuff them all full of the cheese. Use your pinky to pack the cheese in good, leaving about a 1/4 inch divot on the end of the pepper (recessed cheese, in case I'm not being clear). Then line up your thick batter and corn meal, and an oven tray lined with aluminum foil. Dip the pepper in the batter, holding by the cheese and tip ends. Allow as much of the excess batter as you can stand to drip off. Then place the pepper in the corn meal. Pick up a handful of meal and bury the pepper. Place your hand on top of the pile (cupped), and apply some light pressure to help everything pack together. Pick up the pepper and shake off the excess meal. Again, handle the pepper by the tips, it helps minimize the bald spots. Place the pepper on the tray, and repeat. Place the pan in the freezer. This is called flash freezing. After about half an hour (the time it takes to fill the next tray) remove the first tray, and place all of the poppers in a big Ziploc bag. Put the bag back in the freezer. Wait overnight or longer.
- 10 The serving of and eating of poppers: Heat up grease in your fridaddy (or cauldron). Make the final (thin) batter. Get some of your frozen poppers. Some of the breading may have come off in spots, don't sweat it. Dip the popper in the thin batter and put in the grease. Don't worry about excess batter dripping in the grease, it makes good eats. Cook until golden brown. Conveniently, this is also the point where the cheese is melted, yet the pepper isn't overcooked.
- 11 Pop in yer mouth
- 12 I made 14 in two batches, with the following results 0 poppers leaking cheese 0 poppers having burnt spots 0 poppers losing breading 14 poppers tasting like fresh peppers 14 poppers being crisp enough to bite, but not so crisp that they don't flex 14 poppers where the cheese was perfectly melted 14 poppers that were golden brown
- 13 Recipe by Rock McNelly on Mar 24, 1998.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Capone Poppers - Scott's

1 See directions:

- 1 Recipe by: Scott Sehlhorst Capone Poppers There are essentially 5 functional parts of the perfect popper. 1) The pepper 2) The filling 5 (no, 3 sir) 3) The initial batter 4) The breading 5) The final batter
- 2 This recipe is for 150-200 poppers (to be made in advance, silly)
- 3 The pepper Fresh jalapenos. I've made hab-poppers. I could only eat 2. Those deep fried death bombs are only for the most seasoned of leathermouths! Take your big batch of fresh picked (not pickled, canned, etc) jalapenos and wash them. The ideal popper is 100% edible, so that you can pop the whole thing in your mouth, hence the name. A potato peeler with a pointed end is the perfect tool for deseeding. The radius of the peeler allows you to make a hole about 1 cm in diameter, which is optimized for efficient seed removal, effective stuffing of popper, and minimal leakage (more on that later). Stab the pepper adjacent to the stem, with the stem on the concave side of your peeler, remove, turn pepper roughly 1 radian and repeat. After 3 or 4 stabs, you will have separated the stem from the rest of the pepper. Pull out, with slight twisting motion, and you will remove most of the seeds. A little additional scraping may be required to get out the innards Your popper is now a capone (castrated one, I think). Put aside and repeat until done. If you do 200 peppers, it will take about an hour, depending on how many times you scratch your eye. Add a half hour for each incidental mucous membrane contact. My fingers were starting to 'prune' from the jalapeno juice when I finished. People who haven't burned their fingers on oven doors and hot pans enough times to kill their nerves should probably wear gloves.
- 4 The filling Cheese was a challenge. Cream cheese was a little bland. Cheddar was just too oily when it broke down. Mozz and other white cheeses were just missing something. Velveeta is only allowed in seven chile-head dishes, and this isn't one of them. Cream cheese had the best consistency when cooked, but cheddar/ Monterey jack blend has the best flavor. Mix equal weights of cream cheese, finely shredded cheddar (sharp or very sharp), and finely shredded Monterey jack. My batch used 8 ounces of each, which conveniently was also one package of each. Mix these together in a bowl, until additional mixing makes no change in consistency. You should have one big icky glob that has a wonderful aroma. If, after stuffing 200 poppers you have lost your appetite because of the cheese smell, don't worry, you won't be eating them that day.
- 5 The batters Both of them have basically the same ingredients. The differences are in consistency (and time of preparation). Don't use milk for the batter. It won't grab the pepper, because of the waxy consistency. Beer works best of beer, water and milk. Use generic fried vegetable batter (I used the Chuck Wagon stuff), and an equal part of flour. Season with garlic salt, black pepper, onion salt, and powdered cayenne for color (both in the batter and in the unsuspecting faces of your guests). I used about 1 teaspoon of each to about 1/2 cup each of chuck wagon stuff and flour.
- 6 For the initial batter, you want it very thick, thicker than pancake batter This is to hold the breading to the popper. If you add too much beer at the start, add flour to thicken.
- 7 For the final batter, you want it very thin, it should take less than a second for the batter to 'climb' the tines of a fork when removed and held vertically over the batter. This has an added bonus of making those little crunchy things to eat with the poppers. This was still less than a whole beer, so don't get too carried away-make it thick ad add the beer in small amts. Remember, don't make this until you're serving them!
- 8 The breading Just a plate with a pile of white cornmeal, dry.

- 9 The process After coring a sinkfull of peppers, stuff them all full of the cheese. Use your pinky to pack the cheese in good, leaving about a 1/4 inch divot on the end of the pepper (recessed cheese, in case I'm not being clear). Then line up your thick batter and corn meal, and an oven tray lined with aluminum foil. Dip the pepper in the batter, holding by the cheese and tip ends. Allow as much of the excess batter as you can stand to drip off. Then place the pepper in the corn meal. Pick up a handful of meal and bury the pepper Place your hand on top of the pile (cupped), and apply some light pressure to help everything pack together. Pick up the pepper and shake off the excess meal. Again, handle the pepper by the tips, it helps minimize the bald spot Place the pepper on the tray, and repeat a million (OK, 200, but it seems like a million) times. Place the pan in the freezer. This is called flash freezing. After about half an hour (the time it takes to fill the next tray remove the first tray, and place all of the poppers in a big Ziploc bag (or Tupperware, or an iron box, whatever floats your boat). But the bag back I the freezer. Wait overnight or longer.
- 10 The serving of and eating of poppers Heat up grease in your fridaddy (or cauldron). Make the final (thin) batter Get some of your frozen poppers. Some of the breading may have come off in spots, don't sweat it. Dip the popper in the thin batter and put in the grease. Don't worry about excess batter dripping in the grease, it makes good eats. Cook until golden brown. Conveniently, this is also the point where the cheese is melted, yet the pepper isn't overcooked. Posted to BBQ List by "Wyndell Ferguson" on Aug 20, 1997

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Captain's Table BBQ'd Roast

- 5 lbs rolled roast
THE MARINADE
- 1/2 cup olive oil
1/4 cup lime juice
1/4 cup Dijon mustard
1/2 cup Chablis
1 Tbs chopped fresh tarragon
1 Tbs chopped fresh dill
1 tsp cumin
1 Tbs fresh ground black pepper
6 garlic cloves*
- ***THE GLAZE***
- 2 Tbs olive oil
1/3 cup lite soy sauce
3/4 cup honey
1 Tbs fresh ginger, grated
1 large garlic clove, minced
2 Tbs lemon juice
3/4 Tbs crushed Thai chili peppers

- 1 Sliver the garlic cloves into 20-25 pieces.
- 2 **MARINADE:** Combine first eight ingredients in a mixing bowl, stir well and pour into a durable plastic bag. With the tip of a sharp knife, penetrate the outer skin of the roast and insert the slivered garlic cloves. Add beef to the bag, seal and turn to thoroughly coat. Let stand a minimum of 1 1/2 hours, turning several times.
- 3 **THE GLAZE:** Add honey to sauce pan, heat gently. Add all other glaze ingredients, stir frequently. **DO NOT BRING TO A BOIL!** Remove from heat.
- 4 **PREPARATION:** Preheat grill to minimum 325F. Remove beef from marinade, reserve for future use. Set beef on rack. Insert meat thermometer so that probe is in the center of the meat. Cover with tinfoil tent and place on grill or spit. For rare meat, roast for 33 minutes per pound or up to an internal temperature of 140F. for rare meat, 160F for medium. **GLAZE** after 30 minutes. Remove foil for last 1/2 hour. Remove from grill and let stand for fifteen minutes before slicing thinly. Remaining glaze can be re-heated and used as a sauce.
- 5 Posted to the BBQ List by Carey Starzinger on May 14, 1996.

Servings: 8

Recipe Type

Beef, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Care Of Cast Iron Cookware

cast iron cookware

vegetable oil (preferably peanut oil)

- 1 Wash in warm, sudsy water. Scrub with scouring pad. Dry thoroughly.
- 2 Coat the entire product with vegetable oil. Place in 300F oven for one hour, or heat over medium heat until quite hot.
- 3 Remove and wipe off excess oil with paper towel.
- 4 Before each use: Pre-heat for 90 seconds over medium heat.
- 5 Cleaning and storing: Rinse in hot water after each use. Avoid the dishwasher. Harsh detergents will remove the seasoning. Dry thoroughly. Store in warm, dry place. Don't stack.
- 6 After repeated use, your cast ironware will turn black; providing a durable, non-stick surface. If you have any difficulties, re-seasoning is probably required. Simply repeat the above steps to re-season your cast iron product.

Servings: 1

Recipe Type

Bbq List, Info.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Carey's Smoked Salt

1 bowl salt

I place a bowl of salt inside the smoker when it is cooking and let the salt absorb the smoke. It will get brown and crusty on the surface. When I am through cooking, I mix this in with the rest of the salt. It naturally dries out and is ready to be smoked again. After a while it gets brown throughout and when the color gets dark enough, it is then called 'mesquite smoked salt' or whatever kind of fuel you are using.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Carey Starzinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Caribbean BBQ Sauce

2 scotch bonnet chilies, fresh or dried
1 cup orange juice
1 cup honey
1/3 cup soy or Worcestershire sauce
ginger
allspice
garlic
thyme

Blend together well in the blender and then simmer in sauce pan for 5-10 minutes. Let stand in fridge overnight for fullest flavor.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Eric Lewis

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ca-Rib-Bean Mop

1 cup chicken or beef broth
1 cup water
1/2 cup cider vinegar
1/4 cup rum, preferable dark
2 Tbs oil, canola or corn

- 1 Combine all ingredients and use as a mop during barbecuing.
- 2 Source: Smoke and Spice, Jamison, Cheryl and Bill
- 3 Posted to the BBQ List by Carey Starzinger on Aug 01, 1996.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Smoke and Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ca-Rib-Bean Rub

1 Tbs brown sugar
2 tsp allspice
2 tsp onion powder
1/2 tsp thyme
1 tsp salt
1/2 tsp nutmeg

- 1 Mix thoroughly and use on just about any kind of pork.
- 2 Source: "Smoke and Spice", Jamisons, Cheryl and Bill
- 3 Posted to the BBQ List by Carey Starzinger on Aug 01, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe Source

Source: Smoke and Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Carne Asada

- 4 each well trimmed beef rib eye steaks 3/4", thick
- 2 Tbs lime juice
- 6 each flour tortillas 6" size
- 1/4 cup each Colby and Monterey jack cheese, shredded
- 1 each salsa

- 1 Place steaks in a utility disk. Sprinkle with half the lime juice, rubbing into surface. Turn steaks and repeat using remaining lime juice. Cover and refrigerate while preparing coals.
- 2 Wrap tortillas securely in heavy-duty aluminum foil.
- 3 Place steaks on grill over medium coals. Grill steaks for 12 to 15 minutes for rare (140 F) to medium (160 F) or to desired doneness, turning once. Top each steak with an equal amount of cheese. Serve with salsa and tortillas.
- 4 Source: Best Barbeque Recipes by Mildred Fischner
- 5 Posted to the BBQ List by Carey Starzinger on Aug 08, 1996.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Carne Guisada

- 2 lbs cheap beef, cubed
- 1 medium onion, diced
- 3 fresh jalapenos, chopped
- 1 Tbs chile powder
- 1 cup beef stock
- flour tortillas
- 1 can tomatoes with green chilies, diced
- 1 Tbs cornstarch

- 1 Brown beef, onion, jalapenos in 2 tablespoons vegetable oil. add chile powder and beef stock. Then add water to just cover. Simmer covered for about 2 hours.
- 2 Uncover and mix 1 tablespoon cornstarch with 1 tablespoon cold water and stir in. Cook until thickened.
- 3 Serve in flour tortillas with fresh hot sauce.

Servings: 1

Recipe Type

Bbq List, Beef, Mexican

Recipe Source

Source: Roger Thweatt

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Carnitas

- 1 pork shoulder, cut into 2 inch chunks
oil
chopped onion
garlic
Mexican oregano
ground cumin
- 2 bay leaves
water to cover
salt to taste

- 1 Cut a pork shoulder into 2" chunks. I use a cast iron pan. Brown the meat in a little oil. Add some chopped onion and garlic and brown the onion a little. Add some Mexican oregano, ground cumin and a couple of bay leaves. Add enough water to just cover the meat. Add some salt to taste. Simmer and keep adding water until the meat is fork tender. It should be very tender but not falling apart. Keep cooking until all the liquid is gone. After the liquid is gone, keep frying until the meat is browned again. The onion, garlic, and spices are dissolved during the long cooking time and when the liquid is cooked out, all the flavor is absorbed into the meat. This is delicious and the flavoring is difficult to describe. You just have to taste it. Serve with warm flour tortillas, some refried beans, and a little green chile sauce. I also like to fry up a batch of sliced onions to go with it.
- 2 It would be interesting to smoke the meat for a couple of hours before making the carnitas.

Servings: 1

Recipe Type

Bbq List, Mexican, Pork

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Carolina Mustard Sauce

3/4 cup yellow mustard
3/4 cup red wine vinegar
1/4 cup sugar
1 1/2 Tbs butter
2 tsp salt
1/2 tsp Worcestershire sauce
1 1/4 tsp ground black pepper
1/2 tsp Tabasco sauce

- 1 In a medium saucepan, combine ingredients, stirring to blend. Over low heat, simmer 30 minutes. Let stand at room temperature 1 hour before using.
- 2 Posted to the BBQ List by Jeff Lipsitt.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Carolina Red Sauce

1 1/2 cups cider vinegar
1/2 cup ketchup
1/2 tsp red pepper flakes
1 Tbs sugar
1 tsp salt

Combine all and stir well. Serve at room temp. Keeps indefinitely.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Jeff Lipsitt

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Carolina Sandwich Slaw

2 cups cabbage, shredded
2 Tbs onions, minced
2 Tbs white vinegar
1 1/2 Tbs mayonnaise
2 tsp sugar
1/4 tsp salt
1 big pinch black pepper, freshly ground

- 1 Mix.
- 2 [Recipe Editor: Jeff, these are great directions]
- 3 Posted to BBQ List by Jeff Lipsitt on Aug 4, 1997

Servings: 1

Recipe Type

Bbq List, Slaw, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cashew Butter (Xmas)

2 cups cashews

2 Tbs butter

1/2 tsp salt, up to 1

With metal blade in food processor add cashews to beaker of processor. Process turning on and off rapidly, until cashews are finely ground. Add butter and salt; process until smooth. Taste and add more salt, if desired; process.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cashew Dipping Sauce

2 Tbs sugar
3/4 cup water
1 cup cashews
1 Tbs creamy peanut butter
1 Tbs rice wine vinegar
1 Tbs fresh lime juice
2 Tbs ginger, fresh, minced
3 Tbs soy sauce
1 Tbs red pepper flakes
salt and pepper to taste

- 1 Toast the cashews on a cookie sheet in a 400F oven until golden. Chop cashews.
- 2 In a small sauce pan, combine sugar and water and bring to a boil over high heat stirring. Remove from heat and add remaining ingredients.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Schlesinger - License To Grill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cast Iron Cleaning And Seasoning

See Directions

- 1 The following information is copied in its entirety. This is becoming a lost art.....
- 2 **CLEANING AND SEASONING CAST-IRON SKILLET** You're browsing the junk store or rummaging the neighbor's garage sale and there it is - a good, old cast-iron skillet, black and righteous from decades of use and priced to sell. Once you get your treasure home and before you crank up the heat, you'll need to clean and re-season it.
- 3 Here's how:
- 4 Assemble a 1-pound box of salt and a quart of vegetable oil.
- 5 Wash the cast iron with warm water and mild dish soap inside and out. Rinse well, Dry.
- 6 Heat skillet over high heat, and when it's smoking hot, cover bottom with a thick layer of salt. (This can get smelly, so you'll want to turn on the fan.) Using an old wooden spoon you don't mind scorching, and protecting both hands with hot pads, scrape salt around the bottom and sides of the pan. Keep the heat on high and keep scraping salt until the salt starts to brown and you notice black flecks in it. Scour the skillet for a good five minutes. Turn off the heat, and as soon as the salt has cooled down enough to dispose of safely, discard it, and, being careful not to burn yourself, wipe out the skillet with a paper towel.
- 7 Repeat salt-cleaning method if skillet still looks cruddy. Otherwise:
- 8 Return skillet to burner and heat it until it's red-hot. Turn off heat and fill skillet on-third with vegetable oil. either tilt skillet, or use a non-plastic brush, to coat sides with oil. Allow oil-filled skillet to cool completely - at least an hour.
- 9 Heat skillet and oil again, to about frying temperature (350-400F). Turn off heat and again allow to cool completely. Overnight is best.
- 10 The next morning, discard oil, wipe skillet out with a paper towel and you're ready to go.
- 11 Some folks swear soap and hot water never touch their cast iron. Others find an occasional mild sudsing desirable. Everybody agrees, however, that scouring pads or powders and dishwashers will ruin the seasoning. Use a plastic scrubber, if necessary, to dislodge stuck-on stuff.
- 12 For new cast iron, start with step 2 and then go to step 5. Lots of manufacturers suggest heating the skillet and oil in the oven a couple of times to season it.
- 13 **SOURCE:** San Antonio Light, 27 FEB 91

Servings: 1

Recipe Type

Bbq List, Info.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cattle Ranch Barbeque Sauce

1/2 cup vinegar
1/2 lb bacon grease or 1 cup Wesson oil
1/2 lb butter
1 Tbs black pepper, freshly ground
1 Tbs cayenne
3 each onion, chopped
1 each Worcestershire sauce 10 oz
1 24 oz bot. ketchup
1 Tbs salt
1 Tbs celery salt
1 tsp garlic salt

- 1 Combine all ingredients and simmer on very low fire for at least 20 minutes. Makes sauce for 25 lbs. of meat. Excellent for spareribs.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 05, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cauliflower Pickles

2 cups small white onions
2 quarts cauliflower, pieces
1 cup salt
1 1/3 cups sugar
2 Tbs mustard seed
1 Tbs celery seed
1 1/2 tsp red pepper flakes
4 cups vinegar
1 red bell pepper, chopped

1 Cover onions with water and bring to a boil, then drain and peel. Combine onions, cauliflower and salt, cover with water and let stand for 18 hours. Drain, rinse well and then drain again. Combine sugar, seeds, pepper flakes and vinegar then bring to a boil and cook until sugar is dissolved. Add vegetables, bring to a boil, reduce heat and cook for 10 minutes or until vegetables are just tender. Pack vegetables in hot sterilized pint jars, cover with hot liquid and seal at once.

2 Posted to the BBQ List by Rock McNelly on Apr 18, 1998.

Servings: 1

Recipe Type

Bbq List, Vegetables

Recipe Source

Source: Mom D

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cecil's Jerk Chicken

- 10 habaneros, pureed in 1/4 cup mustard
- 1 Tbs ground allspice
- 2 Tbs dried rosemary
- 2 Tbs dried basil
- 3 scallions
- 1 tsp salt
- juice of two limes
- 2 Tbs white vinegar
- 2 Tbs parsley
- 2 Tbs dried thyme
- 2 Tbs mustard seed
- 1 tsp black pepper
- 6 chicken thighs with legs, chopped

- 1 Combine all ingredients except chicken in food processor or blender, and blend into a paste, making sure that the ingredients are all fully integrated. The paste should be the consistency of a thick tomato sauce. If its too thick, thin it with a little more white vinegar.
- 2 Cover the paste and let it sit in the refrigerator for at least 2 hours, but not more that 2 weeks, for the flavors to blend together. Overnight is ideal.
- 3 Rub the chicken with the paste and place over a very low heat. Or if you have a covered cooker, put the coals to one side, the chicken to the other and cover.
- 4 Cook about 1 hr without cover or 1/2 hr if covered. The key here is to use a very low heat. Be patient. Hard to overcook, the only way to screw it up is if you burn the paste by having the heat to high. The longer the chicken stays on the grill, the more superior the smoky flavor.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Contributed By Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cedar Door BBQ Pork Rub

3/4 cup salt
2 Tbs paprika
2 Tbs garlic powder
1 Tbs sugar
1 Tbs onion powder
1/2 Tbs cayenne pepper
1/2 Tbs black pepper

- 1 Ever hear of it? I guess it's gone now but it was in Bellaire, Tx. A friend of mine sent me their old rub recipe but it seems like it has an awful lot of salt in it for a pork rub.
- 2 For the rest of these ingredients does that sound too salty?
- 3 Posted to BBQ List by vev-BBQ@michvhf.com on Dec 12, 1997

Servings: 1

Recipe Type

Bbq List, Pork, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cedar Plank Salmon

- 2 salmon fillets
- 2 thin untreated cedar planks
- lots and lots of ginger, chopped
- 2 Tbs lime or lemon zest, chopped fine
- 2 Tbs orange zest, chopped fine
- salt and pepper
- Cajun or Creole spice mix
- olive oil

- 1 I tried this recipe last weekend, and it was amazing. This is a variant of a signature dish of Emeril Lagasse (of the TVFN fame).
- 2 The original recipe used horseradish and trout instead of ginger and salmon.
- 3 I had a hard time finding thin cedar planks (shingles) sold singly in the local hardware store, they seemed to only sell them in bunches of 40. I did however find untreated cedar shims that I was able to make do with.
- 4 So anyway, here's what you do: Preheat your grill and oil up one side of the cedar with your olive oil. Sprinkle a bit of the Cajun seasoning on the plank, and lay the filet of salmon on top. Season the filet with salt, pepper, and the spice mix. Cover the filet completely with the ginger and zest -- this adds flavor and helps the fish retain all of its moisture. Put the whole thing directly on the grill over the coals, close the lid, and stand back! The thing will smoke like crazy for a while. Check on the salmon after 15 minutes. If the plank catches on fire before the salmon is done, simply spray it with some water (I had to do this a couple times).
- 5 When the salmon is done, you can either serve the whole thing with the cedar flaming around the edges, or remove it from the cedar plank and serve.
- 6 You may wish to remove most of the crushed ginger topping as it is a bit overpowering.
- 7 A nice sauce to accompany this can be made with soy sauce, green onions, and sesame oil. I don't know the measurements, I just winged it.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe Source

Source: Ryan Hamilton

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Central Pork West Sauce

onions
garlic
peanut oil
chili powder
dry mustard
celery seed
white pepper
red pepper
black pepper
allspice

- 1 Sauté onions and garlic in peanut oil until soft.
- 2 Mix well and cook a few minutes then add: tomato juice cider vinegar Worcestershire (or something) liquid smoke (I keep meaning to try chipotle instead) molasses (I actually use equal, after heat is off, because I do better without carbs--molasses tastes and looks better)
- 3 Simmer until it starts to reduce and smell right. The key, to me, is balancing hot, sour and sweet.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cevapcici (Cevaps For Short)

- 1 lb lean ground beef
- 1/2 lb ground lamb
- 1/2 lb ground pork
- 4 garlic cloves, finely chopped
- 1 tsp salt
- 1 tsp baking soda
- 2 tsp freshly ground black pepper
- 1 tsp cayenne pepper, or more
seasoned pepper and garlic p
- 1 egg white, beaten

- 1 Recipe by: NDooley@president-po.president.uiowa.edu Mix all, altogether. You may wish to combine the seasonings or grind them together before adding them to the meat.
- 2 Shape in thumb-sized sausages, or in croquette size shapes.
- 3 Grill on open grill until done.
- 4 Serve with pita bread or hard rolls, and onions (raw or sautéed). The smaller size works great for an appetizer (on a toothpick).
- 5 Traditionally, these are not served in barbeque sauce.
- 6 Posted to the BBQ List by Carey Starzinger on Jun 24, 1996.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chalupa

- 3 lbs smoked pork shoulder/butt or brisket, about
- 1 lb dry pinto beans
- 7 cups water, (I used beef stock)
- 1/2 cup chopped onion
- 4 minced garlic cloves
- 1 Tbs salt, (I omitted)
- 4 Tbs good chili powder
- 2 Tbs cumin seed powder
- 2 Tbs oregano or Italian spice medley
- 4 oz or 1 can green chili peppers, chopped

- 1 Put everything but the meat in a big heavy kettle and simmer for 5 hours or until the beans are done. Chop or pull the meat into bite-sized pieces and add to the kettle. Continue to simmer another hour or until the desired thickness is achieved. This is very simple to make, and delicious as a main course over white rice.
- 2 Note: If you just want beans, obviously just leave out the meat and serve it on the side.
- 3 Note #2: Yes, you can put the beans in a pot on the smoker. I would use a wide shallow pan of sorts so more beans are exposed to the smoke. You won't have to open the pit often to stir. Leave then in there for an hour or so.
- 4 Posted to BBQ List by Jeff Lipsitt on Feb 5, 1998

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Champagne Ginger Barbecue Sauce

- 1 bottle champagne
- 1 cup crystallized ginger
- 2 shallots, chopped
- 1/2 bottle Indonesian sweet soy sauce, (10 oz.)
- 1/2 bottle Thai sweet chile sauce, (12 oz.)
- 48 oz Cattleman's BBQ sauce
- 1/2 cup brown sugar
- 3 tsp Worcestershire sauce
- 2 tsp Dijon mustard
- 2 cups yellow onion, large dice
- 2 whole lemons, cut in 1/2

- 1 Combine first three ingredients in a 1 gallon heavy-gauge sauce pot. Reduce by half. Combine remaining ingredients with reduced sauce and simmer for 2 hours. Strain. Keep refrigerated.
- 2 Posted to the BBQ List on July 05, 1998 by Karl E. Moser (KE3NF) Source: Chef: Joanne Bondy, Restaurant: Wright's

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Char-Broiled Shrimp

3 lbs large fresh shrimp, peeled and deveined with tails intact
1 cup olive oil
1/3 cup chopped fresh parsley
2 Tbs fresh lemon juice
2 cloves garlic - crushed
1 tsp salt

Combine olive oil and remaining ingredients in a 13 X 9 X 2 inch baking dish; stir well; add shrimp, stirring gently; cover and marinate in refrigerator for at least 8 hours, stirring occasionally; remove shrimp from marinade, using a slotted spoon; reserve marinade; place shrimp on water soaked skewers; grill over medium hot coals 3 to 4 minutes on each side, basting frequently with marinade. DO NOT OVER COOK. 8 servings. Posted to the BBQ List by Carey Starzinger on Jun 04, 1996.

Servings: 8

Recipe Type

Bbq List, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Char-Broiled Turkey

- 1 15-20 lb turkey
- Salt and pepper
- vegetable oil
- onions, rough chopped
- 2 stalks celery cut into 2 inch pieces
- 2 limes quartered
- 1 lemon quartered
- 1 orange and apple quartered
- 1 quart water
- 1 1/2 sticks butter
- 1 lemon thinly sliced

- 1 Preheat charcoal grill to medium heat with most of coals on end opposite where turkey will be sitting directly over. Wash and rinse turkey, removing giblets. Dry with absorbent towels, and season inside of turkey with salt and pepper. Rub outside of bird with oil. Stuff with onions, celery, orange, apple, 2 limes and the 1 lemon quartered. Completely fill cavities to keep turkey moist. Melt butter in roasting pan, add water and sliced lemon (add more lemon juice if desired). Cover turkey tightly (crimp edges) with aluminum foil, and cook over grill for 4 to 6 hours, removing foil and adding smoker chips for last hour or so. Alternatively, stuff the bird and then cover with aluminum foil and bake in 350F oven for 6-7 hours.
- 2 Source: Loren Martin, Cyberealms BBS
- 3 Posted to the BBQ List by Carey Starzinger on Jul 08, 1996.

Servings: 10

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Charcoal Barbeque Sauce

1/3 cup Worcestershire sauce
4 Tbs Tabasco sauce
4 Tbs brown sugar
1/4 cup lemon juice
1/4 lb margarine or butter
1 Tbs prepared mustard
1 32 oz bot. catsup
1 medium onion, grated
2 cloves garlic, minced
1 tsp barbeque spice*
1 cup hickory smoke barbeque sauce

- 1 Combine all ingredients in a pot and bring to a rolling boil. Cook for about 30-45 minutes until thick. Stir occasionally.
- 2 Posted to the BBQ List by Carey Starzinger on Aug 06, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Charcoal-Broiled Duck Breasts

4 medium duck breast filets
4 slices bacon
2 beef bouillon cubes
1 cup water
1 Tbs red current jelly
1/2 Tbs dry mustard
1 Tbs sherry
1 Tbs brandy
1/8 Tbs marjoram
1/8 Tbs oregano
grated rind of 1 orange

- 1 Rinse the duck breasts and pat dry, then wrap each filet with a slice of bacon (same as for a filet mignon) and season with salt and pepper to taste. Grill over hot coals for exactly 2 minutes per side.
- 2 Dissolve the bouillon cubes in water in a chaffing dish or electric skillet, and stir in the jelly, mustard, sherry, brandy, and spices, simmering `until thickened. Stir in the orange rind and add the filets.
- 3 Cook for 5 min. or `until med. rare, basting constantly
- 4 Posted to the BBQ List by Rock McNelly on Mar 26, 1998.

Servings: 4

Recipe Type

Bbq List, Grilled, Poultry

Recipe Source

Source: "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Charlie's Maple Sugar Rib Rub

1 cup maple sugar
1/4 cup kosher salt
1/4 cup dried chilies, ground
1/2 cup brown sugar

Mix rub ingredients together and store in air-tight jar.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Charlie

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Charlotte Pork Sandwich (Boiled, then smoked)

BOIL:

2 6 lb pork shoulders
12 whole cloves of garlic
3 cups cider vinegar
water to cover

MOP:

1 tsp kosher salt
1/4 cup simmering liquid from pork shoulders
12 cloves garlic from pork boiling stock
3/4 tsp sugar
1 Tbs cayenne
1/4 tsp black pepper
3 1/2 cups cider vinegar

SAUCE:

1 1/2 cups mop (see above)
1/4 cup simmering liquid from pork shoulders
1/3 cup prepared barbeque sauce
salt to taste
Tabasco sauce to taste

- 1 Bring pork to boil, then simmer for one hour. Remove pork to smoker and smoke between 200-225F until internal temperature reaches 165F--six to eight hours.
- 2 Prepare mop by mixing ingredients well. Mop pork shoulders every 30-45 minutes while shoulders are in the smoker.
- 3 Simmer sauce for 2 1/2 hours. Shred pork and apply sauce. Serve.

Servings: 1

Recipe Type

Bbq List, Pork, Sandwiches

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Charlotte Smoked Pork Sandwich Sauce

1 Tbs brown sugar
1 Tbs flour
1 Tbs dry mustard
1 tsp salt
1 tsp black pepper
1 tsp paprika
1 tsp cayenne
1 clove garlic, minced
1 tsp chili powder
1/2 cup water
1/2 cup vinegar
1/2 cup chicken broth
1 Tbs lemon juice

Heat sauce ingredients 20 min but do not boil. Pour on pork and steep overnight. Skim fat and make pork patties. Heat and serve with Cole slaw on bun.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce, Sandwiches

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cheesy Jalapeno Peppers

11 oz jar pickled jalapeno peppers, drained
8 oz package cream cheese, softened
1/2 small onion, grated
4 slices bacon, cooked, drained, and crumbled
1 dash celery salt
pitted olives, sliced (optional)
pimiento-stuffed olives, sliced (optional)
pimiento strips, (optional)
cooked crumbled bacon for garnish, (optional)

- 1 Rinse peppers and remove stem end. Cut peppers in half lengthwise and remove seeds. (Wear rubber gloves when working with peppers)
- 2 Beat cream cheese until fluffy; stir in onion, 4 slices crumbled bacon, and celery salt. Spread each jalapeno pepper half with cream cheese mixture; garnish with olives, pimiento, or additional crumbled bacon, if desired.

Servings: 30

Yield: about 2-1/2 dozen.

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chef's Barbeque Sauce

1 cup oil
2 1/2 cups onions, finely chopped
1 1/2 cups brown sugar
5 Tbs prepared mustard
3 tsp salt
5 Tbs Worcestershire
5 cups catsup
1/2 cup vinegar
3 pints water

- 1 Sauté the onions in the oil without browning. Add all other ingredients. Simmer for 30+ minutes to thicken.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 10, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cherry Flavored Smoked Duck

3 each young ducks, quartered or halved
1 cup red wine
1 tsp ginger, fresh, grated
1 tsp dry mustard
1/4 cup brown sugar

- 1 Trim off fat and smoke duck for 2 or 3 hours using cherry wood for fuel.
- 2 Remove from smoker and marinate in the mixture above for at least overnight.
- 3 Barbeque until done, 45 - 60 minutes. Baste with marinade while broiling.
- 4 Credit: Luhr-Jensen
- 5 Posted to the BBQ List by Carey Starzinger on May 02, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cherry-Orange Sauce

1 cup balsamic vinegar
1 cup fresh orange juice
1/4 cup molasses
1/4 cup sugar
2 Tbs ginger, minced
1 pinch cinnamon
1 pinch allspice
1 cup pitted sour cherries
salt and pepper to taste

- 1 In a small sauce pan, combine vinegar and orange juice and bring to a boil over high heat. Reduce heat to low and let mixture simmer until it has reduced by half, about 35-45 minutes. Add the molasses, sugar, ginger, cinnamon and allspice and continue to cook for 3 minutes, stirring to dissolve the sugar. Add the cherries and cook, stirring occasionally, for another 10 minutes. Season with salt and pepper, remove from heat and set aside to cool.
- 2 Apply sauce to the meat after it has been grilled.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Schlesinger - License to Grill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Alla Diavola

1 chicken, 3 1/2 to 4 pounds

FOR THE MARINADE:

1/4 cup freshly squeezed lemon juice

1/4 cup extra virgin olive oil

1 Tbs cracked black peppercorns
coarse sea salt to taste

- 1 Wash and dry the chicken. Place chicken breast side down on a cutting board. Using poultry shears or a cleaver, cut out the backbone (you'll need to make cuts on both sides of the bone, running the length of the bird to remove it.) Open the chicken like a book. Using a sharp paring knife, score the top of the breast bone. Run your thumbs along and under the sides of the breast bone and pop it out. Lay chicken out flat. Cut a 1-inch slit in the center of the lower half of each side. Turn bird over and stick the end of each drumstick through the slit. Breathe a sigh of relief-the hard work is over-the chicken is now officially spatchcocked.
- 2 Remove any lumps of fat.
- 3 Combine lemon juice, olive oil, and pepper in a non-reactive baking dish. Stir to mix. Add spatchcocked chicken and marinate for at least 30 minutes or as long as 2 hours, turning a couple of times.
- 4 Build the fire. Oil the grill. Rake a 1-inch layer of glowing coals beneath it. Spread the chicken out on top. Grill the chicken until cooked, starting skin side down, 6 to 8 minutes per side, adding coals as needed. Move the chicken from one side of the grill to the other to prevent scorching from flareups. Baste the chicken with any excess marinade as it cooks.

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken and Tri-Tip For 230 People

70 each beef tri-tips
172 each chickens

- 1 I did a party this past weekend for 230 people.
- 2 Did 70 tri-tips: I like my tri-tips very well trimmed; no fat or tissue. I had 3 bowls of seasonings; fresh cracked black pepper, kosher salt, garlic powder. Season generously with each especially the garlic powder. Wrap each tri-tip in plastic and refrigerate overnight. Grilled directly over oak hardwood. Cook until 135-140F internal; throw meat in an empty ice chest and close the lid for about 10 min. or until ready to serve. Thinly slice across the grain. Be sure to save all the juices that will occur during slicing and pour over sliced meat when finished.
- 3 Did 172 half chickens: Mix a marinade of orange juice, pineapple juice, apple juice and fresh lemons sliced and juiced. Add a dry mix of paprika, chili powder, salt, black pepper and cumin. Mix well and pour over chicken. Add several bunches of cilantro and refrigerate overnight.
- 4 Grill directly over oak coals until done.
- 5 Posted to the BBQ List on July 9, 1998 by Tim

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Baked With Sherry-Peach Sauce

- 8 chicken breast halves, skinless, bone-in
- garlic powder, to taste
- salt, to taste
- freshly ground black pepper, to taste
- 2 onions, sliced
- 1 cup nonfat chicken broth
- 1/2 cup brown sugar
- 2 Tbs arrowroot
- 1 cup chili sauce
- 1 cup sherry
- 1 1/2 cups sliced peaches

- 1 The chicken in this recipe is baked on the bone in a sweet and savory sauce, then finished off with sherry and peaches. Try using any other fruits--either fresh or frozen that sound tasty.
- 2 Cut any excess fat from the chicken. Place the chicken, bone side down, in a single layer in a large baking dish. Season with the garlic powder, salt and pepper. Broil for several minutes, until the chicken is slightly browned. Set aside.
- 3 Coat a medium saucepan with nonstick spray. Cook the onions over medium heat for 5 minutes. Add the broth, brown sugar, arrowroot and chili sauce. Raise the heat to high and bring the sauce to a boil, stirring constantly. Remove the pan from the heat and pour the sauce over the chicken. Cover the chicken with a piece of foil. Refrigerate until ready to bake or continue with the next step.
- 4 Preheat the oven to 350F. Bake the chicken for 30 minutes. Remove the foil and pour the sherry and peaches over the chicken. Bake uncovered, basting occasionally, for 30 minutes more, or until the chicken is cooked through and the sauce is bubbling.
- 5 Preparation and cooking time: 20 minutes Baking time: 1 hour Posted to BBQ List by David Klose BBQpits@msn.com on Aug 17, 97

Servings: 8

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Barbecue Sauce - Dave's

3 cups ketchup
1 cup minced onion
1 cup dry red wine
3 large garlic cloves, minced
2 Tbs ginger, grated
2 Tbs Worcestershire sauce
2 Tbs Dijon mustard
1/2 cup soy sauce
1/2 cup brown sugar
1 cup oyster sauce
1 tsp Tabasco sauce
1 tsp ground coriander
black pepper to taste

Combine all ingredients and simmer for 20 minutes. Cool and serve on the side. This freezes well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Dave Frary

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Barbecue Sauce - Jeff's Dad's

1/2 cup butter
1/4 cup lemon juice
2 Tbs horseradish
2 Tbs catsup
2 tsp salt
1 1/2 Tbs Worcestershire sauce
3/4 tsp Tabasco

- 1 Melt butter, add everything but the lemon juice and bring to a boil. Remove from heat and add lemon juice. You can rewarm if needed, but don't boil.
- 2 Place chickens on grill and baste with sauce or bake in 350F oven. I like it with more lemon juice and Tabasco.
- 3 I just discovered this recipe in the Dean and DeLuca book. You cook whatever meat until it shreds, and mix a large amount of shreds with a small amount of sauce, just enough to moisten. Serve on plain soft hamburger buns. We LOVE it.
- 4 This is my dad's recipe from the 50's. Don't boil it after you add the lemon juice.
- 5 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Barbeque Sauce - Ed's

1/3 cup Olive oil
1 cup Water
3 Tbs Onion, grated
1/2 tsp Garlic puree
2 tsp Sugar
1 tsp Salt
2 tsp Paprika
1 tsp Fresh ground black pepper
1/3 tsp Dry mustard
1 1/4 tsp Worcestershire sauce
1 1/4 tsp Tabasco
2 Tbs Tarragon vinegar

- 1 Combine all ingredients and simmer about 25 minutes. Use as a basting sauce when grilling or spit barbecuing chicken.
- 2 Posted to the BBQ List by Carey Starzinger on Sep 27, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List

Recipe Source

Source: Modern Barbecue Cooking by Ed Bell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Barbeque Sauce - Mildred's

1 each 8 oz jar horseradish mustard
1/2 lb margarine
1 cup vinegar
1 Tbs salt
6 oz Worcestershire sauce
1 Tbs chili powder
1 cup water

- 1 Combine all ingredients, heat and bring to a boil. This sauce is adequate for ten chicken halves.
- 2 Posted to the BBQ List by Carey Starzinger on Sep 25, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List

Recipe Source

Source: Best Barbeque Recipes by Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Breasts Southwestern

2/3 cup vegetable oil
1/3 cup lime juice
2 Tbs green chilies, chopped
1 tsp fresh garlic, minced
4 chicken breasts halves, skinned
8 slices cheddar cheese
salsa

- 1 In 9" square baking pan stir together all marinade ingredients. Add chicken breasts; marinate, turning once, in refrigerator at least 45 minutes. Meanwhile, prepare grill placing coals to one side; heat until coals are ash white. Make aluminum foil drip pan; place opposite coals. Remove chicken from marinade; drain. Grill chicken 7 minutes; turn. Continue grilling until fork tender, 6 to 8 minutes. Top each chicken breast with 2 slices cheese. Continue grilling until cheese begins to melt. Serve with salsa.
- 2 Posted to the BBQ List by Carey Starzinger on May 16, 1996.

Servings: 4

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Cashew Chili

CHILE PUREE

3 ancho chilies, dried
1/4 cup cashews
1 1/2 cups chicken stock

CHILI

2 Tbs olive oil
1 medium onion, diced
4 cloves garlic, minced
1 1/2 tsp cumin, powdered
1 tsp salt
3 chicken breasts, cubed
prepared chile puree
1/4 cup cilantro, chopped
28 oz can tomatoes
1/2 cup cashews
1/2 oz bittersweet chocolate

1 Chile Puree:

2 Heat a small skillet over high heat until very hot. Place chilies in pan, one at a time and press down with tongs for about 1 minute on each side. Next, seed and devein the chilies. Place chilies in a blender with cashews and chicken stock. Puree until smooth.

3 Chili:

4 In a stock pot, briefly sauté onion, garlic, cumin, chile powder, and salt in the olive oil.

5 Add chicken and stir to coat. Stir in chile puree, cilantro, and tomatoes. Cover and simmer for 45 minutes.

6 Add cashews, chocolate and beans. Stir until chocolate melts. Serve

Servings: 1

Recipe Type

Bbq List, Chili, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Fried Steak In Jalapenos

2 lbs round steak cut 1/2 inch thick twice tenderized by the butcher
1 cup liquid from pickled jalapenos
2 eggs
2 cups all-purpose flour
1/2 tsp salt
1/2 tsp black pepper
vegetable shortening

- 1 Cut the steak into four equal portions. Pound the portions, if needed, until each is about 1/3 to 1/4 inch thick. Arrange the steaks in a shallow non-reactive dish, and pour 1 cup of the jalapeno liquid over them. Marinate the steaks in the jalapeno liquid for 2 hours. Most of the liquid will be absorbed into the steaks. Drain and blot lightly to remove excess moisture from the surface.
- 2 Mix an additional 2 tablespoons jalapeno liquid with the egg in a shallow dish. Stir together the flour, salt and pepper in another dish. Dredge the steak in the flour, then dip it in the egg, and back in the flour.
- 3 Put enough shortening into a cast iron skillet so that the steaks will be half-immersed in it during the frying. Warm the fat over medium heat. Add carefully, turn once, until the meat is fully cooked through and the crumb coating is brown and crisp, about 8 minutes total. Drain the steaks, and transfer them to a platter. Keep them warm while you prepare Cream Gravy from the drippings.
- 4 Place the steaks on separate plates, add Paris's Best French Fries and cover both generously with the gravy. Serve immediately.
- 5 Posted to the BBQ List by Gary Wiviott on Aug 20, 1998.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken in Mole Sauce

- 2 cinnamon sticks
- 6 whole pecans
- 6 whole almonds
- 1/3 cup unsalted peanuts
- 3/4 your blender full of chicken broth
- 2 pieces toast
- 2 squares semisweet chocolate, (size wasn't given)
- 4 whole chile pasilla, seeded
- salt, pepper and sugar to taste
- 2 whole chickens boiled, skinned, cut in, bite-sized pieces

- 1 Blend all ingredients but chicken till liquefied. Mix with chicken. Bring to boil. Reduce heat. Simmer briefly (to cook the chilies). Serve with pinto beans, Spanish rice and tortillas.
- 2 Posted to the BBQ List by "Bob Norton" on Sep 26, 1998.

Servings: 1

Recipe Type

Bbq List, Mexican, Other Sauces, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Kabobs

6	Chicken breast halves
1 tsp	Paprika
1 cup	Dry white wine
2 Tbs	Vegetable oil
1 tsp	Rosemary, crushed
2	Garlic cloves
2 1/2 cups	Chicken broth
1 cup	Rice, raw
2	Yellow squash, medium
1	Zucchini squash
2 Tbs	Green onions, chopped

- 1 Mince Garlic. Cut squashes into 1/2 inch thick slices. Remove bones and skin from chicken and cut into 1 1/2 inch cubes; place in large bowl. Add Paprika and stir to coat. Combine Wine, Oil, rosemary and garlic; pour over chicken. Marinate at room temperature for 1 hour. About 30 minutes before serving, bring broth to a boil in a medium saucepan. Stir in rice. Cover tightly and simmer 20 minutes. Remove from heat and let stand tightly covered until all liquid is absorbed, about 5 minutes. Stir in Green Onions. Meanwhile, thread chicken and squashes onto skewers. Brush with marinade. Cook 4 to 5 inches from heat, either under the broiler or on a charcoal grill, for 8 to 10 minutes or until chicken is cooked through. Turn once and baste with marinade during cooking. Arrange kabobs over rice to serve.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 08, 1996.

Servings: 6

Recipe Type

Poultry, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Marinade - Mildred's

1/2 cup Soy sauce
1/4 cup Vegetable oil
1/4 cup Red wine vinegar
1 tsp Oregano
1/2 tsp Sweet Basil
1/2 tsp Garlic powder with parsley
1/4 tsp Black pepper

- 1 Combine all ingredients. Pour over chicken pieces in a non-metal dish. Cover and refrigerate overnight, turning pieces occasionally. Use marinade to baste chicken while barbecuing.
- 2 Posted to the BBQ List by Carey Starzinger on Aug 08, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: "Best Barbeque Recipes" by Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Pepperoni

- 1/2 lb your favorite pasta
- 1/2 stick pepperoni*
- 1/3 cup flour
- 1/2 tsp salt
- 1/4 tsp freshly ground pepper
- 1/2 tsp ground oregano (or 2 teaspoons fresh)
- 1/2 tsp crushed basil (or 2 teaspoons fresh)
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1 lb Chicken breast, boneless, skinless
- olive oil, (optional)
- 16 oz tomato sauce
- 1 6 oz can tomato paste
- 1/2 tsp crushed red pepper flakes, (or more, to taste)

- 1 * I used quartered low-fat pepperoni slices without sacrificing the taste. While I needed to use olive oil to make up for the missing rendered fat, I did save considerably on cholesterol.
- 2 Cook pasta according to package directions.
- 3 Dice pepperoni into 1/4" cubes. Cook in frying pan over medium heat, allowing the fat from it to render out. Remove from pan and set aside.
- 4 Season flour with salt, pepper, oregano, basil, garlic powder and onion powder.
- 5 Cut chicken into bite-sized chunks. Dredge chicken pieces in seasoned flour until coated. Shake off excess flour and brown in the rendered pepperoni fat (and olive oil, if needed) until the chicken is almost cooked. Remove from pan and set aside.
- 6 Whisk tomato sauce, tomato paste, crushed red pepper flakes and 1/2 cup water together in pan until smooth. Return chicken and pepperoni to pan. Bring to simmer and cook, stirring, for 5 to 7 minutes.
- 7 Serve over a bed of pasta. Serves 4.
- 8 Posted to the BBQ List by vev-BBQ@michvhf.com on Apr 29, 1998.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Mimi Hiller

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Peri-Peri

- 1/4 cup fresh lime juice
- 2 Tbs cider vinegar
- 1/2 tsp paprika
- 1/4 tsp angostura bitters
- 1 tsp hot pepper sauce, or to taste
- 1 dried hot red chili
- 1 fresh chili, (such as jalapeno)
- 2 cloves garlic
- 2 lbs whole chicken breast, with skin and bone

- 1 Combine the lime juice, vinegar, paprika, bitters and hot pepper sauce in a glass baking dish.
- 2 Wearing kitchen gloves, split the dried chili with a sharp paring knife and remove the seeds. Do the same with the jalapeno pepper. Mash the peppers with the garlic into a smooth paste using a mortar or an electric spice grinder. Add the paste to the lime mixture in the baking dish and combine.
- 3 Toss the chicken pieces and swish them in the marinade until they are completely coated. Cover and let marinate overnight in the refrigerator.
- 4 Remove the chicken from the marinade and grill or broil until cooked through and burnished, about 20 minutes on each side. Baste frequently with the marinade. If the chicken looks like it is beginning to burn, move it farther away from the heat source. Serve hot with chilled orange sections and plenty of napkins.
- 5 Makes 4 servings.
- 6 NOTE: "Peri-peri, the national hot sauce of Zimbabwe, is an ancestor of many of our Acadian (and other southern) hot sauces. It enhances lamb, beef and fish as well as chicken, and a splash in the glass makes a mean Bloody Mary."
- 7 [Judith Benn Hurley in THE WASHINGTON POST; Aug 22, 1990]
- 8 Posted to the BBQ List by Carey Starzinger on May 30, 1996.

Servings: 4

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken Tikka

- 2 lbs chicken legs, thighs or breasts
- 1 tsp salt
- 1 tsp red chili powder
- 1 tsp coriander seeds, roasted, ground
- 2 tsp garlic, minced
- 2 tsp ginger, fresh, grated
- 2 Tbs lemon juice or white wine vinegar
- 1/2 tsp black pepper, ground
- vegetable oil
- 1 dash red food coloring for traditional color

Remove the skin and make 2-3 deep cuts in each chicken piece. Roast the coriander seeds in a hot cast iron skillet. After cooling, grind to powder. Mix all dry ingredients with the lemon juice or vinegar and make a paste. Put this paste onto chicken pieces and leave them for at least 4-5 hours to marinate. Better if left in refrigerator over night. Rub each piece of chicken with a few drops of vegetable oil. Grill the chicken using indirect heat over hot coals. Grilled over lemon wood coals with some green lemon wood chips thrown onto the coals makes this chicken even better.

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled

Recipe Source

Source: Jasmine's Kitchen - Karachi Pakistan

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chicken With Chocolate Sauce (Chicken Mole)

4 Tbs olive oil
2 cloves garlic, minced
1 serving - pieces of chicken for 6 persons
1 onion, chopped
1 green pepper, chopped
3 slices canned pimento, chopped
2 large tomatoes, peeled, seeded,, chopped
2 Tbs chili powder, (or to taste)
2 1/2 cups chicken broth
1/4 cup slivered almonds
1/4 cup raisins
1/2 tsp cumin
1/4 tsp nutmeg
1/4 tsp ground cloves
1/4 tsp cinnamon
1/2 tsp salt
1/4 tsp pepper
1 tsp sugar
grated rind of 1 orange
2 squares bitter chocolate, chopped
1/4 cup light rum

- 1 In casserole, heat oil and cook garlic for a few moments to flavor oil; add chicken and brown. Remove chicken.
- 2 In remaining fat, cook onion, green pepper, pimento, and tomato over gentle heat for 10 minutes. To onion mixture, add chili powder, blending well. Add broth, almonds, raisins, seasonings, and rind; simmer, covered, 30 minutes longer. Add chocolate, stirring until melted. Replace chicken, spooning sauce over.
- 3 Bake, covered, at 350F for 1 hour, or until chicken is tender. Warm rum, ignite it, and pour over contents of casserole; allow to stand for a few minutes. Source: Jack Shyba, FidoNet Cooking Echo
- 4 Posted to the BBQ List by Kurt Lucas on Sep 26, 1998

Servings: 6

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chile and Lime Chicken Wings

5 lbs chicken wings, separated
1 cup lime juice
4 oz green chilies, peeled and sliced
4 Tbs garlic powder
2 1/2 Tbs paprika
2 Tbs salt
1 Tbs lemon pepper
1 Tbs soy sauce
1/4 cup vegetable or olive oil

- 1 Puree the chilies in a food processor or blender Mix all ingredients in a bowl. Marinade for at least 2 hours refrigerated. I usually marinade 3 hours or so.
- 2 Grill wings, basting as needed with saved marinade. Wings are done when they don't stick to the grill.
- 3 If you want to add a little kick to 'em, throw a tablespoon of cayenne in the mix.

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled, Appetizers

Recipe Source

Source: Steve Hopkins

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chile Butter For Corn

1 stick unsalted butter
1/2 tsp lime zest
1 1/2 tsp chile powder
1/2 tsp lime juice

- 1 Let butter soften to room temp. Mash up all ingredients with your hands and pack into a der der. Refrigerate until good and solid. Peel off der der.
- 2 Posted to the BBQ List by Kit Anderson on Sep 08, 1998.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chile Pepper Jamaican Jerk Marinade

1/4 cup pimento berries (allspice)
2 Tbs chopped ginger (Jamaican preferred)
3 scotch bonnet chilies, seeded
1 tsp cinnamon, ground
10 green onions, chopped
1 Tbs ground black pepper
1/2 cup chopped onion
1/4 cup vegetable oil
3 Tbs garlic, chopped
1/4 cup lime juice
4 bay leaves, crushed

- 1 Roast the pimento berries in a dry skillet until they are fragrant, about 2 minutes. Remove and crush them to a powder in a mortar or spice mill.
- 2 Place all the ingredients in a blender or food processor and puree to make a sauce. Store in the refrigerator; it will keep for a month or more. Source: "Heat Wave! The Best of Chile Pepper Magazine", by Dave DeWitt and Nancy Gerlach, 1995. The Crossing Press.

Servings: 2

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chile Relleno Casserole

8 NM green chilies, roasted, peeled, seeded, chopped
1/2 lb Jack cheese, cut in strips
1 cup cheddar, shredded
1/4 cup flour
3/4 cup milk
1/4 tsp salt

Preheat oven to 350F. Mix milk into flour. Add salt and cheddar. Lay four chilies in the bottom of a baking dish. Layer on half the Jack cheese. Another layer of chilies and cheese. Pour on milk mixture. Bake uncovered for 25 minutes until golden brown.

Servings: 1

Recipe Type

Bbq List, Mexican

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chile Vinegar Marinated Skirt Steak

ONION CILANTRO RELISH

- 1 small white onion, peeled and minced
- 1 serrano chile, stemmed, seeded and minced
- 2 bunches cilantro leaves, leaves only, chopped
- 1 tsp salt
- 1 lime, Juice of

MARINADE

- 1 Tbs olive oil
- 4 dried pasilla chilies
- 4 arbol chilies
- 2 tsp cumin seeds
- 1 garlic clove, minced
- 1 jalapeno chile, stemmed, seeded coarsely chopped
- 1/2 cup red wine vinegar
- 1/2 cup olive oil
- 1 1/2 tsp salt
- 2 lbs trimmed skirt steak

1 TOO HOT TAMALES SHOW #TH6176

- 2 To make the relish, combine all the ingredients in a bowl and set aside, covered, in the refrigerator for up to 2 hours.
- 3 To make the marinade, remove stems of the dried California and arbol chilies and shake out and discard seeds. Place chilies in a small saucepan with enough water to cover. Bring to a boil, remove from heat and let sit 20 minutes to soften. Drain and discard the water.
- 4 In a small frying pan over moderate heat, toast the cumin seeds for 2 to 3 minutes or until aromas are released. Combine softened chilies, garlic, cumin seeds, jalapeno and red wine vinegar in a blender and puree at high speed 1 to 2 minutes, or until thick and smooth. Add olive oil and salt and blend again until well mixed.
- 5 Place skirt steak in a large shallow glass or enamel dish and cover with marinade. Set aside at room temperature for 1 hour. To cook, preheat a grill or broiler. Grill steaks quickly for 3 to 4 minutes per side or until seared on the outside and pink inside. To serve, slice steaks against the grain on the diagonal and fan slices out on a platter. Serve the relish on the side.

Servings: 1

Yield: 4 servings Posted to BBQ List by Bill Wight

Recipe Type

Bbq List, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chileheads Jamaican Rice And Peas

- 1 16 oz can pigeon peas
- 6 Habanero chilies, roasted and chopped
- 6 cloves garlic, finely chopped
- 1/2 medium Vidalia onion, chopped
- 2 Tbs olive oil
- 2 cups rice
- 1 15 oz can coconut milk
water
- 4 tsp Wyler's granulated chicken bouillon

- 1 The original recipe calls for one habanero but this version was for a bunch of chile-heads.
- 2 Rice and peas (or beans) is a very popular dish throughout the Caribbean, and perhaps because eating rice with hot foods helps to tame the fire. (Not this rice!) The peas used in this recipe are called pigeon or gungo peas. They are about the size of garden peas and are usually found dried. However, cooked, canned pigeon peas are also available. If they are not available in your area, black-eyed peas or kidney beans can be substituted. (Not the same, however)
- 3 If using canned peas, drain and reserve the liquid.
- 4 Heat the oil in a deep frying pan over high heat. Add the rice, and continue sauté until the rice turns opaque and golden brown.
- 5 Add the chile, garlic, and onion and sauté for a few more minutes. Beware the fumes!!! Be careful not to let the rice brown or over brown.
- 6 Stir the peas in with the rice. Do not stir again during cooking!
- 7 Combine the coconut milk with the bean liquid. Add water to make 4 cups of liquid. add to the rice and bring to a boil. Immediately reduce the heat to simmer.
- 8 Cook uncovered until the liquid is slightly below the surface of the rice and holes form in the rice. Cover the pot and cook for 20 to 25 minutes or until the liquid is absorbed and the rice is tender. Allow to sit covered for another 1/2 hour.
- 9 Great with jerk chicken!
- 10 Posted to the BBQ List by Carey Starzinger on Aug 22, 1996.

Servings: 6

Recipe Type

Bbq List, Sides

Recipe Source

Source: Adapted from Chile Pepper Magazine Feb 93 by Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chile-Smoked Garlic Damper Bread

3 cups all-purpose flour
3 tsp double-acting baking powder
1 tsp salt
2 tsp sugar
2 medium jalapeno peppers, finely chopped
2 medium chipotle peppers, minced
8 cloves smoke-roasted garlic, minced
1 Tbs onion powder
12 oz beer

- 1 This is my version of a chile beer damper (Australian beer bread) recipe that originally appeared in the March/April 1994 issue of Chile Pepper Magazine. The smoke-roasted garlic and onion powder are my additions; also, I significantly upped the chile pepper content to suit my tastes.
- 2 Preheat your oven to 350F. [Note: you can also do this in a cast iron pot or oven over coals in your smoker or grill--in fact, that would lend authenticity to the end results].
- 3 Mix all ingredients together thoroughly. Put into a greased pan or pot and smooth the top. Bake for one hour, or until golden brown. Remove from heat and let cool before serving.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chili Barbecued Beef

MARINADE

4 tsp cumin
2 tsp chili powder
1/8 tsp cinnamon
1/4 cup olive oil
1/4 cup fresh lime juice
1/4 cup balsamic vinegar
2 Tbs molasses
2 Tbs chopped fresh oregano
1 tsp or dried oregano
1 Tbs minced garlic
1 1/2 lbs beef flank or top round steak
curly endive, radishes or
other greens, for garnish

- 1 **Marinade:** Combine cumin, chili powder and cinnamon in small saucepan. Cook over high heat until fragrant, 40 seconds. Whisk in oil, lime juice, vinegar, molasses, oregano and garlic. Pour marinade over meat in shallow dish, turning to coat. Cover and refrigerate 4 hours or overnight. Remove meat from refrigerator 30 minutes before grilling. Prepare grill. Remove meat from marinade. Grill beef over medium coals, basting occasionally, 7 to 8 minutes per side for medium-rare, pork 12 to 15 minutes, until meat thermometer inserted in thickest part reaches 160F. Let stand 5 minutes. Slice thin across the grain. Serve with a black bean salsa.
- 2 Your guests will never guess the ingredients in the marinade---it tastes sweeter than you might expect.
- 3 Posted to the BBQ List by Carey Starzinger on May 01, 1996.

Servings: 1

Recipe Type

Beef, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chili Compound Butter

1 lb butter
3 Tbs chili powder
1 Tbs ground cumin
3 dashes Tabasco sauce
2 Tbs tequila
salt and freshly cracked black pepper

- 1 Use softened unsalted butter. Mix ingredients in blender or by hand. Do not let butter melt. Roll up compound butter in plastic wrap and freeze until needed. When ready to grill, cut off a small pat for each portion of fish to be grilled.
- 2 Also use on hot corn on the cob or as a spread on toasted bread.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads, Fish And Seafood

Recipe Source

Source: Chris Schlesinger, "Thrill of the Grill"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chili Crumb-Stuffed Onions

4 large 1015 onions
3/4 cup dry bread crumbs
1/2 cup celery, chopped
1/4 cup yellow cornmeal
1/4 cup butter, melted
2 tsp chili powder
2 tsp ground oregano
1/2 cup water

Core the onion. Mix the chopped onion cores with bread crumbs, celery, cornmeal, butter, chili powder and oregano. Fill each onion with filling and place in baking dish. Add water to dish and cover. Bake at 400F until onions are tender--about 35-40 minutes.

Servings: 1

Recipe Type

Bbq List, Chili, Sides, Vegetables

Recipe Source

Source: Ken Wise

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chili Grilled Beef

2 tsp cumin
2 tsp chili powder
1/8 tsp cinnamon
2 Tbs olive oil
1/4 cup fresh lime juice
1/4 cup balsamic vinegar
2 Tbs molasses
2 Tbs fresh oregano, chopped
1 Tbs minced garlic
1 1/2 lbs flank steaks, or tri-tip

Marinade: Combine cumin, chili powder and cinnamon in small saucepan. Cook over high heat until fragrant, 40 seconds. Whisk in oil, lime juice, vinegar, molasses, oregano and garlic. Pour marinade over meat in shallow dish, turning to coat. Cover and refrigerate 4 hours or overnight. Remove meat from refrigerator 30 minutes before grilling. Prepare grill. Remove meat from marinade. Grill beef over medium coals, basting occasionally, 7 to 8 minutes per side for medium-rare, until meat thermometer inserted in thickest part reaches 160F. Let stand 5 minutes. Slice thin across the grain. Serve with a black bean salsa. Makes 6 servings

Servings: 1

Recipe Type

Bbq List, Beef, Chili

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chili Pepper Honey Barbecue Sauce

1 Tbs olive oil
1/2 onion, minced
3 Tbs chopped garlic
2 Tbs chopped fresh ginger
1/2 cup honey
1 10 oz jar chili sauce
1 cup chicken stock
2 Tbs cider vinegar
1 Tbs Worcestershire sauce
2 1/2 Tbs Thai Chili Pepper Paste
2 Tbs Thai Garlic Chili Pepper Sauce
1 lime, juice of

- 1 In sauce pan, heat olive oil over medium heat. Add onion. Sauté until soft, about 2-3 minutes. Add garlic and ginger. Sauté for 1 minute, making sure not to brown garlic. Add honey, chili sauce, chicken stock, cider vinegar, Worcestershire sauce, Chili Pepper Paste, Garlic Chili Pepper Sauce and lime. Simmer until thick, about 20 minutes, stirring occasionally.
- 2 Recipe by mike moberley on Mar 21, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Mike Moberley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chili Powder - 1

- 6 dried New Mexican chilies
- 6 chipotle peppers
- 3 Pasilla Negro peppers
- 2 Mulato peppers
- 6 Tbs cumin seed
- 6 Tbs coriander seed
- 1 Tbs whole cloves
- 3 Tbs celery seed
- 2 Tbs ground cayenne

- 1 Break up the New Mexico, chipotle, and mulato chilies. Toast the chilies in small batches on an ungreased skillet, or comal over medium heat until they just begin to release their aroma. Do not let them darken or they may become bitter.
- 2 Toast the cumin, coriander, and cloves on an ungreased skillet, or comal over low heat until they release their fragrance and become lightly roasted, about three minutes.
- 3 Grind the toasted spices and celery seed (best to use a spice grinder).
- 4 Grind the chilies in a spice grinder or food processor.
- 5 Mix the ground chilies, spices, and ground cayenne. This recipe is an adaptation of one appearing in "New Southwestern Cooking" by Dille & Belsinger. Since I never have the chilies called for in the recipe, I invariably "wing it." The spices seem to be the important factor so substituting different chilies doesn't make a major difference in the finished product.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: From The Chile-Heads List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chili Powder - 2

1 cup dried chile peppers
1/4 cup ground cumin
2 Tbs garlic powder
1 Tbs oregano
1 Tbs cayenne

Remove stems and most of seeds from the chili peppers; shred coarsely. Put all ingredients in blender and whirl until powdered; let chili powder settle before removing cover of blender.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Contributed By Dave Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chili Powder Spice

4 dried hot chilies
3 dried ancho peppers
4 tsp cumin seed
1 tsp garlic powder
1 tsp coriander
1 tsp oregano
1/2 tsp whole cloves

Grind Fine. Posted to BBQ List by Bill Wight on Feb 23, 1998

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chili-Basted Barbecue Chicken

1 cup vegetable (corn) oil
6 cloves garlic, pressed
1 Tbs plus 1 tsp. chili powder
1 Tbs fresh lime juice
2 tsp ground cumin
1 tsp ground coriander OR
1 sprig fresh cilantro, chopped
1/2 tsp Ground clove
1/4 g cayenne pepper
5 lbs chicken pieces
salt/freshly ground pepper to taste

- 1 Combine first eight ingredients in a medium bowl. Arrange chicken in large pan in single layer. Pour oil mixture over it. Turn chicken to coat. Cover and refrigerate at least four hours or overnight, turning occasionally. Prepare barbecue grill (medium heat). Remove chicken from pan, reserving marinade. Season chicken with salt and pepper. Grease grill rack and arrange chicken on rack, skin side down. Cover and grill until cooked through, basting every 10 minutes with reserved marinate, turning occasionally, for about 30 minutes or until done. Transfer to platter and serve. Source: Dr. Karen Howard, Abilene Reporter-News
- 2 Posted to the BBQ List by Carey Starzinger on May 01, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chili-Pepper Deer Burgers With Lime Mayonnaise

LIME MAYONNAISE

- 1/3 cup mayonnaise or salad dressing
- 1 tsp Dijon mustard
- 1 tsp lime juice
- 1/2 tsp grated lime peel

BURGERS

- 2 lbs lean ground venison, crumbled
- 1/3 cup sliced green onions
- 3 Tbs plain nonfat or low-fat yogurt
- 2 Tbs finely chopped jalapeno pepper
- 1/2 tsp salt
- 1/2 tsp pepper
- 8 oz hot pepper cheese, cut into 8 slices
- 8 Kaiser rolls
- lettuce
- sliced tomato
- 2 cups hickory chips

- 1 Place wood chips in large mixing bowl. Cover with water. Soak chips for 1 hour. In small mixing bowl, combine mayonnaise ingredients. Cover with plastic wrap. Chill. In medium mixing bowl, combine all burger ingredients. Shape mixture into eight 3/4-inch-thick patties.
- 2 Prepare grill. Drain hickory chips and sprinkle over hot coals. Arrange patties on cooking grate. Grill, covered, for 15 to 18 minutes, or until meat is desired doneness, turning patties over once.
- 3 Top each burger with 1 slice cheese. Grill for 2 to 3 minutes, or until cheese is melted. Serve on Kaiser rolls with lime mayonnaise, lettuce, and tomato slices.
- 4 This recipe appears in the book *America's Favorite Wild Game Recipes*, ISBN 086573044X.
- 5 Posted to the BBQ List on June 8, 1998 by Steve Stringer

Servings: 8

Recipe Type

Bbq List, Chili, Venison, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chimichurri Sauce - 1

1 cup parsley, minced
1/2 cup extra virgin olive oil
1/4 cup fresh oregano, minced
3 Tbs white wine vinegar
1 Tbs garlic, minced
1/4 tsp dried hot chile peppers, crushed
salt to taste

In container, mix all ingredients. Use or chill up to 3 days. Add salt to taste. Makes 1 cup, enough for 1 1/2 pounds of meat. Especially good with short ribs, skirt steak, filet mignon, chicken, fish and baguettes.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Stephen O'Connor

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chimichurri Sauce - 2

1/2 cup oil
1 cup vinegar
1 tsp salt
2 cloves garlic, crushed
2 Tbs parsley, finely chopped
1 scallion, chopped
1 small tomato, peeled, seeded, chopped
1 small sweet pepper, finely chopped
1/2 tsp cumin
1/2 tsp paprika
1/2 tsp chili powder
2 bay leaves, broken in small pieces
1/2 tsp oregano

Mix ingredients together in a bottle or jar. Let stand for at least 12 hours, or a full day in a dry place. Shake prior to use.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Contributed By Stephen O'Connor

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chimichurri Sauce - 3

10 cloves garlic, coarsely chopped
1 red jalapeno, stemmed and seeded, chopped
1/4 cup fresh oregano
1 cup fresh parsley
1/4 cup red wine vinegar
1/2 cup olive oil
1/4 tsp salt

- 1 Combine garlic and jalapeno in food processor and mince finely. Add oregano and parsley; pulse to finely chop. Add rest and process until smooth. Use immediately or refrigerate until ready to use.
- 2 Use as a baste on prawns, beef, chicken or pork, as well as serving on the side.
- 3 servings

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: 'Something Spicy', by Frances Towner Giedt

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chimichurri Seasoning

1/2 cup chopped parsley
1/4 cup chopped basil
1/4 cup chopped oregano
4 Tbs dried red pepper, crushed
1/2 cup garlic, crushed
1 cup vinegar
1/4 cup olive oil

Mix together and store in a large jar.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Stephen O'Connor

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chinese Pork Ribs

- 3 lbs Pork ribs, cut in 2" pieces across across the bone separated into indiv
- 1 small jar orange marmalade
- 1 small jar plum jam
- 1 bottle soy sauce
- 2 tsp Ground fresh ginger
- 1 whole garlic, chopped

- 1 The day before cooking: Cut ribs into portion size, salt and pepper. Place in deep pan, big enough to hold ribs and sauce. Mix soy sauce, marmalade, plum jam, garlic and ginger. Pour over ribs. Cover with foil (airtight). Put in refrigerator overnight. Next day, stir and mix the sauce and ribs well. Cover with foil (again, airtight). Cook in the pan on the grill for 3/4 hour or until tender. Take out, put on grill rack and brown. Takes only a few minutes.
- 2 Posted to the BBQ List by Bulldogfla (the evil Douggie)on 98-04-22.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe Source

Source: Douggie

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Barbecue Sauce - 1

1 Tbs olive oil
1/2 cup onion, chopped
2 Tbs garlic, minced
1 cup ketchup
1/4 cup malt vinegar
1/4 cup golden brown sugar
1/4 cup coffee, strong brewed
3 Tbs beer, stout (like Guinness)
2 Tbs molasses, unsulphured (light)
2 Tbs tomato paste
2 tsp Dijon mustard
2 tsp Worcestershire sauce
1 1/4 tsp canned chipotle chilies, minced
1/4 tsp black pepper, freshly ground

Heat oil in heavy large saucepan over medium-high heat. Add onion and garlic and sauté until tender, about 5 minutes. Add all remaining ingredients. Cover and simmer until slightly thickened, stirring occasionally, about 25 minutes. Season with salt. Can be made 1 week ahead. Cover and refrigerate or can for longer storage.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Barbecue Sauce - 2

8 canned chipotle chilies in adobo sauce
3 Tbs oil
1 large onion, chopped
2 cloves garlic
28 oz ketchup
1/3 cup firmly packed brown sugar
1/3 cup red wine vinegar
1/4 cup Worcestershire Sauce
1/4 cup yellow prepared mustard

- 1 Finely chop chilies in sauce. Heat the oil and cook onion and garlic until soft and clearing. Add the remaining ingredients, bring to a gently boil, stirring constantly and then turn down and let simmer about 15 minutes. Transfer to a blender and thoroughly blend. Season to taste with salt and pepper.
- 2 By "Carey W. Starzinger" on Jul 10, 1997.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle BBQ Sauce

1/2 medium onion, minced
4 cloves garlic, minced
1 Tbs bacon fat
28 oz catsup
8 chipotles en adobo, minced
2 Tbs good chile powder
2 tsp cumin
2 tsp thyme
6 oz amber beer
1/2 cup cider vinegar
2 Tbs prepared mustard
1 Tbs Worcestershire
1 Tbs nuoc nam
1/4 cup bourbon
1/2 Tbs cocoa
black pepper to taste

- 1 Sauté onions and garlic on med. high heat until soft. Add everything else. Simmer uncovered until thick.
- 2 A bourbon based glaze might be nice. A little Worcestershire, a little brown sugar, a little bourbon.
- 3 I prefer bourbon to whiskey. Evan Williams is a lot cheaper than JD. Picked up 1/2 gal for \$13 in New Hampshire. Not bad for 7 yr. old sourmash. I put 1/4 cup in my basic red sauce and in Bad Attitude chili. Here's my latest version.
- 4 Source: Kit Anderson
- 5 By "Carey W. Starzinger" on Jul 07, 1997.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Chicken Vegetable Soup

- 1 6 lb roasting chicken
- 1 32 oz can chicken stock
- 1 cup coarsely chopped celery
- 1 cup diced red bell pepper
- 1 cup sliced carrots
- 2 medium onions coarsely chopped
- 1 cup corn kernels
- 1 16 oz can diced tomato
- 1 cup chipotles in adobo sauce
- 1/2 tsp thyme
- cracked black pepper to taste
- salt to taste, (I use heavy Chinese soy sauce)

- 1 Roast chicken in oven till done (Hey, smoke it if you really want to be game!), cool overnight.
- 2 Debone chicken and save all the bones and scraps. Cut meat into bite size bits removing fat and gristle. Refrigerate.
- 3 In a large stock pot add bones and carcass as well as veggie peelings, carrot butts and onion skins etc and cover with cold water. Bring to a boil, then simmer for 2 to 3 hours, skimming and stirring occasionally.
- 4 Strain through a colander and add stock back to pot. Add celery, bell pepper, corn, onions and carrots as well as the canned stock and bring to a simmer. Cook until veggies begin to turn tender. Add chicken and canned tomato.
- 5 While soup is coming back to a simmer, take about a cup of it and put in a food processor with the chipotles and adobo. Whir it up for about 30 seconds or until the peppers are well pureed. Add salt, pepper and thyme to the soup, then start adding the chipotle puree about a quarter cup at a time, stirring and tasting for the desired pungency. Using all of it makes for a chileheads delight, but may be too much for some gringos to handle!
- 6 This makes a big old pot full which would probably serve 20 or 25 people. Good for freezing and serving at a later time.
- 7 You could use all canned stock and one of those rotisserie chickens from the store, but my life is dull and I got nothin' better to do.
- 8 Recipe by =Mark on Mar 15, 1998.

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Mark Stevens

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Chile Slaw

- 3 chipotle chilies
- 1 garlic clove
- 1 cup mayonnaise
- salt and black pepper
- few drops lemon juice
- 1/2 cabbage, coarsely shredded

- 1 If using dried chipotles, rehydrate by soaking in hot water until softened. Using a mortar and pestle or food processor, mash or puree chilies with garlic clove. Blend into mayonnaise. Stir mixture into shredded cabbage, seasoning to taste with salt, pepper, and a few drops of lemon juice if desired. Refrigerate until ready to serve.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 04, 1996.

Servings: 8

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Chilies - Bill's

jalapeno peppers

- 1 I made my first batch of chipotles two weekends ago and they tasted great. My Mexican-American friends at work gave them a positive thumbs up.
- 2 How I did it:
- 3 Preparing the smoker:
- 4 I borrowed my neighbors Cajun Cooker II water smoker (borrowing is much better than buying). His unit has two grills, one near the top and one just above the water pan. I put 5 lbs. of self-lighting briquettes in the bottom, and set them on fire. I put 3 qts. of cold water in the water pan that sits above the charcoal pan. I bought a 3 lb. bag of mesquite wood chips and soaked them in water while the briquettes got going.
Preparing the chilies:
- 5 I picked them in my garden the morning of the smoking. About half of the chilies were red. I washed them and cut off the tops, at the calyx. I put about 2 lbs. of standard Jalapenos and TAM Jalapeno (50:50) about two peppers thick on the top shelf of the smoker. I prepared a second similar-sized batch of Jalapas and Fresno chilies for the second batch.
- 6 The Smoking:
- 7 When the briquettes got going, I started to put a few mesquite chips on the charcoal. About every 15 minutes I had to add more mesquite as the smoke would stop when the mesquite was consumed. I did the first batch of chilies for 3 1/5 hours and removed them. I added the second batch. Temperature in dome of smoker stayed around 170-180F.
- 8 I put all the smoked chilies on two foil-lined cookie tray and put them in the oven set at the lowest setting. I left them in the oven to dry for about 24 hours. I tested the chilies until they were crisp and would break when I squeezed one. I let them cool and put them into my blender and chopped them to fine flakes/powder. Beware of the powder, it'll make you cough big time! I then blended them all together and was surprised how little I ended up with, about 3/4 qt. My powdered chipotles have a very rich Smokey flavor and are mildly hot. So far, I have used them on tacos and I tried them sprinkled on top of cream cheese spread on crackers.

Servings: 1

Recipe Type

Bbq List

Recipe Source

Source: Bill Wight via The Chile-Heads List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Chilies - Garry's

1 lb ripe (red) jalapenos

- 1 Americans who love the smoky taste and fiery bite of chipotles have recently been hit with high prices and a scarcity of product. With prices for these smoked jalapenos reaching \$15 a pound wholesale, home growers yearn to smoke their own. But the Mexicans have been fairly secretive about their techniques, and none of the books on chilies describe home smoking. After a trip to Delicos, Mexico, I think I have solved this mystery -- but the process takes some dedication. First, let's look at how the Mexicans do it.
- 2 They use a large pit with a rack to smoke-dry the jalapenos. The pit containing the source of heat is underground, with a tunnel leading to the rack. The pods are placed on top of the rack where drafts of air pull the smoke up and over the pods. The jalapenos can be whole pods or pods without seeds. The latter are more expensive and are called "capones", or castrated ones.
- 3 It is possible to make chipotle in the back yard with a meat smoker or Weber-type barbecue with a lid. The grill should be washed to remove any meat particles because any odor in the barbecue will give the chile an undesirable flavor. Ideally, the smoker or barbecue should be new and dedicated only to smoking chilies. The quality of homemade chipotle will depend on the maturity and quality of the pods, the moisture in the pods, the temperature of the smoke drying the pods, and the amount of time the peppers are exposed to the smoke and heat. The aroma of wood smoke will flavor the jalapenos, so carefully choose what is burned. Branches from fruit trees, or other hardwoods such as hickory, oak, and pecan, work superbly. Pecan is used extensively in parts of Mexico and in southern New Mexico to flavor chipotle. Do not be afraid to experiment with different woods.
- 4 The difference between the fresh weight of the fruits and the finished product is about ten to one, so it takes ten pounds of fresh jalapenos to produce approximately one pound of chipotles. A pound of chipotles goes a long way, as a single pod is usually enough to flavor a dish.
- 5 First, wash all the pods and discard any that have insect damage, bruises, or are soft. Remove the stems from the pods before placing the peppers in a single layer on the grill rack. Start two small fires on each side of the grill with charcoal briquettes. Keep the fires small and never directly expose the pods to the fire so they won't dry unevenly or burn. The intention is to dry the pods slowly while flavoring them with smoke. Soak the wood in water before placing it on the coals so the wood will burn slower and create more smoke. The barbecue vents should be opened only partially to allow a small amount of air to enter the barbecue, thus preventing the fires from burning too fast and creating too much heat.
- 6 Check the pods and the fires hourly and move the pods around, always keeping them away from the fires. It may take up to forty-eight hours to dry the pods completely. The pods will be hard, light in weight, and brown in color when dried. If necessary, let the fires burn through the night. After the pods have dried, remove them from the grill and let them cool. To preserve their flavor, place them in a zip-lock bag. It is best to store them in a cool and dry location. If humidity is kept out of the bags, the chipotles will last for twelve to twenty-four months.

Servings: 1

Recipe Type

Bbq List, Misc.

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Cornbread

- 1 cup coarsely ground yellow cornmeal
- 1 cup all-purpose flour
- 1 tsp sugar
- 1 tsp salt
- 1 1/2 tsp baking powder
- 2 eggs, lightly beaten
- 1/2 cup milk
- 6 Tbs bacon drippings
- 4 canned chipotle peppers, pureed

- 1 These are my cooking directions as the recipe didn't cover this well:
- 2 Pre-heat oven to 400F. Heat bacon drippings in skillet until HOT while you mix all the other ingredients in bowl. When drippings are hot, pour about 4 tablespoons worth into cornbread mix and stir in. Let skillet heat a few more minutes until barely smoking then pour mix into skillet and let cook on burner for a minute. Remove from stove top and place in oven, baking until top is golden brown with darker brown patches. Test with a knife or toothpick for doneness. If it pulls out clean, its done.
- 3 Posted to the BBQ List by "Rodney" on Aug 16, 1998.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Cranberry Sauce

1 Tbs adobo sauce from chipotle chilies
1 cup dried cranberries (Crasins)
1/4 cup brandy or bourbon
1/4 cup brown sugar
1/4 cup lemon juice
1 cup water

Combine all ingredients in a saucepan and simmer 15 minutes, covered. Turn off heat and let sit, still covered, for 15 more minutes. Put ingredients in a food processor and pulse until desired consistency. Texture may range from somewhat coarse to smooth. Serve with turkey or mix with 1 stick of butter and spread on rolls. Makes 1 1/2 to 2 cups.

Servings: 6

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Matt Martinez, Y. O. Ranch

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Cream Sauce

12 dried chipotle chilies -
1 tsp shallot - minced, stemmed
1/2 tsp garlic - minced
1 stick unsalted butter (1/2 cup)
1 cup dry white wine
2 cups whipping cream
1/2 cup onion - diced
1/2 tsp cornstarch dissolved in 2 tsp. water
1 Tbs fresh rosemary - minced
1 1/4 tsp freshly ground pepper
more?

- 1 Bring large pot of water to boil. Add chilies and boil until tender, about 15 minutes. Drain, reserving 1/4 cup cooking liquid. Puree chilies with 1/4 cup cooking liquid in blender. Strain through sieve. Set aside. Melt butter in heavy large skillet over medium heat. Add 1 tablespoon chipotle paste, onion, rosemary, pepper, shallot and garlic and stir 2 minutes. Add wine and boil until reduced by half. Add cream and boil until reduced to thin sauce consistency, stirring occasionally, about 10 minutes. Taste, adding more chipotle paste if desire. Add cornstarch mixture and boil 1 minute, stirring constantly. Can be prepared 1 day ahead. Cool completely. Cover and refrigerate. Rewarm before using.
- 2 Makes 3-3/4 cups. Use with Crab Enchiladas with Chipotle Cream Sauce. Recipe from Sonora Cafe, Los Angeles, California. Source: Bon Appetit - April, 1988 Posted to the BBQ List by Carey Starzinger on Apr 22, 1996

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Gravy

2 chipotle peppers
2 Tbs shallots, minced
1 Tbs olive oil
1 Tbs butter
2 Tbs flour
1/2 tsp dried sage
1 tsp dried thyme
1 cup milk
2/3 cup chicken broth or turkey drippings
1/4 cup cream
1 tsp salt

- 1 Rinse chilies. Pour boiling water over them and let sit for 1 hour. Puree them with 2-4 Tbs. of the water. Sauté the shallots in the oil. Add flour and cook until lightly browned. (Roux) Stir in herbs and slowly whisk in milk and broth. Simmer 5 minutes and add cream. Simmer 15 minutes. Add chipotle puree and salt. Simmer 5 minutes.
- 2 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: "Chipotle Chile Cook Book" by McMahan

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Mustard Dipping Sauce

1 cup chipotle salsa
1/2 cup Dijon mustard
1/4 cup honey

With a whisk, mix all ingredients together well and serve. Posted to BBQ List by "Fergy" on Jan 24, 1998

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Pork Tenderloin

- 1/4 cup olive oil
- 1/4 cup apple cider vinegar
- 1/4 cup chipotle sauce
- 1 clove garlic, minced
- 1/8 tsp or salt and pepper
- 1 pork tenderloin

- 1 Mix all ingredients except for tenderloin
- 2 Place tenderloin on sheet of aluminum foil and cover with marinade. Wrap up tenderloin and place in fridge for 20-30 min
- 3 Remove from foil and sear on all sides over medium coals--reserve marinade and foil
- 4 Place loin back in foil with remaining marinade and cook using "Weber indirect method" until done (about 175 internal)
- 5 *Some folks might disagree with the use of foil, I just can't seem to find another way to keep such a lean piece of meat juicy.
- 6 Let meat rest 10 min before slicing, cover with remaining marinade after plating.
- 7 Posted to the BBQ List by Brian Geyer on Sep 15, 1998.

Servings: 1

Recipe Type

Bbq List, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Red Sauce For Grilled Meat Or Fish

- 4 cloves garlic
- olive oil
- 2 ancho chilies
- 1/2 cup almonds, sliced
- 1/8 cup sesame seeds
- 2 Tbs white onions, diced
- 1 tsp salt
- 2 Tbs chipotle hot sauce (adobo)
- 1/2 cup chicken stock

1 Preheat oven to 400F. Rub garlic cloves with olive oil, place on cookie sheet, and roast until brown all over, stirring occasionally, about 5 minutes. Meanwhile, place ancho chilies in hot water for 20 minutes to reconstitute, then drain and finely chop. Remove garlic from oven, and when cooled, squeeze garlic from peel. Place almonds and sesame seeds into a food processor and puree. Add chilies, onion, garlic, salt, and hot sauce and puree to combine. With machine running, add the chicken stock slowly and blend until well combined.

2 Makes 1 cup

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Rub

- 7 chipotles, stemmed and seeded
- 5 anchos, stemmed and seeded
- 25 cloves garlic
- 1/2 cup kosher salt
- 1/4 cup Mexican oregano

- 1 Toast chilies until fragrant. Let cool. Toast oregano. Do not let it burn. Grind all ingredient in coffee grinder. Apply as you would salt.
- 2 The pork loin was rubbed 24 hours ahead of time.
- 3 Posted to the BBQ List on July 25, 1998 by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Adapted from Reed Hearon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Salsa

- 1 1/2 oz dried chipotle chilies, stemmed
or 1 cup canned chipotle chilies, stemmed
- 3 ripe Italian Roma tomatoes, cored
- 4 garlic cloves, peeled
- 3 cups water
- 2 tsp salt
- 1/4 tsp black pepper, freshly ground

- 1 Combine all ingredients in a small saucepan. Bring to a boil, reduce to a simmer and cook, uncovered, about 20 minutes. The liquid should be reduced by one third and the tomato skins should be falling off. Set aside to cool.
- 2 Posted to BBQ List by "Fergy" on Jan 24, 1998

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Sauce (Hot)

1/3 cup dark corn syrup
1/3 cup strong coffee
1/4 cup ketchup
1/4 cup cider vinegar
1/4 cup Worcestershire sauce
6 tsp chili powder
1 Tbs corn oil
2 tsp mustard
1/2 tsp salt
6 canned chipotle peppers

Heat thoroughly. Bring to a boil. Simmer 10 minutes. Transfer to blender and blend thoroughly.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotle Sauce

1 1/3 cups dark corn syrup
1 1/3 cups extra strong coffee
1 cup catsup
1 cup cider vinegar
1 cup Worcestershire sauce
8 Tbs chili powder
4 Tbs corn oil
8 tsp prepared mustard
2 tsp salt
2 cans chipotle peppers
1 cornstarch

- 1 Blenderize the above mixture. Thicken with cornstarch to desired thickness. May be canned in a water canner for 15 minutes using 1/2 Pint Jars. Use this as a BBQ sauce during grilling, as a marinade.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 31, 1996,

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chipotles En Adobo

4 oz	chipotle chilies, (moras), about 60
3	ancho chilies, remove seeds, veins
1 1/2 cups	water
4	cloves garlic, roughly chopped
2	sprigs fresh marjoram, OR
1/8 tsp	dried marjoram
2	sprigs fresh thyme, OR
1/8 tsp	dried thyme
1 pinch	cumin seeds, crushed
1	bay leaf, torn to small pieces
2 Tbs	olive oil
3/4 cup	mild vinegar (pineapple in Mexico) OR half rice and half wine vinegar
3/4 cup	strong vinegar
2 oz	dark brown sugar - firmly packed, about 1/3 cup
1 Tbs	sea salt

- 1 Preface: From The Journey North - Torreon to Chihuahua
- 2 This part of Chihuahua is quite an important chile-growing area as well, and while the greatest part of the crop is dried, fresh chilies are also used: "chile de arbol", "guajillo" (confusingly called "cascabel" there), "jalapeno", and "chilaca" or Anaheim. The "chilaca", or "chile verde", the long slender light green chile that ranges from mild to hot, is the one featured most commonly in the cooking of Chihuahua. While it is used fresh, or dried as "chile de la tierra" or "chile colorado", there is an interesting variation: it is charred and peeled and then hung up to dry, whole, without removing seeds and veins. In this state it is known as the "chile pasado". I warn you, if you do this, 1 pound will reduce to 2 ounces. But it is well worth it because when rehydrated before cooking this chile has a delicious flavor and enhances the stews or "rellenos" or "chile con queso" in which it is used. In recent years mushroom cultivation has been introduced, and now the preferred filling for "chilies rellenos" is a mixture of mushrooms and cheese.
- 3 The crop of jalapenos, while still green, is mostly destined for the canning industry; once they ripen to red, their value is diminished. Not so many years ago they were simply thrown away in the latter stage, until Don Juventino Santos, an enterprising man from Tulancingo, Hidalgo, who was in the chile business, decided to smoke-dry them for "chipotle mora".
- 4 When we were driving out from Camargo the following day to visit the Lago Toronto, the air was filled with the aroma of smoke and chilies, and there, a few yards from the roadside, were huge rectangular cement-block structures about twelve feet high. At intervals around the base were fire boxes filled with glowing, smoking logs. Spread out in a thin layer over the slatted surface were deep red, wrinkled jalapenos - the color darkens as the smoking process progresses. A man with a shovel was turning them over from time to time. The farther we drove out of town, the more small communities ("ejidos") we saw and visited that were also dedicated to smoking chilies, and as we drove back that afternoon there were trucks tipping out their loads of the ripened jalapenos onto the newly vacated smoking beds.
- 5 This smoke-drying process takes several days in which time the weight of the chilies is reduced to one seventh that of the fresh. The smoked chilies are so cheap that one wonders how on earth anyone makes any money out of it at all. We bought sackfuls to support the local economy and distributed them lavishly to all the cooks we knew along the route back and in Michoacan.
- 6 They were extraordinarily picante, owing to the hot, dry summer. A recipe for them pickled "en escabeche" can be found in "The Art of Mexican Cooking", and following is a recipe for chipotles "en adobo".

- 7 Preserving chilies by smoke-drying dates from pre-columbian times, and the basic process, albeit with slightly different techniques is still used today.
- 8 Jalapeno chilies - ripened, smoke-dried, and prepared in a pungent sauce for chipotles "en adobo" - have taken the American gastronomic world by storm. They are everywhere, the condiment of the decade, mixed with anything and everything: in sauces, seasoning pastes, soups, salads, breads, etc. (not yet I sincerely hope, in ice cream). There are two types of "chipotles": the larger, highly smoked, tobacco-colored one and the smaller mulberry-colored (as the name implies) "mora" - not to be confused with "moritas", which are smaller. When I first came to Mexico many years ago, the larger light-colored chilies were more in evidence, canned in a light pickle, "escabeche". Today the canning industry seems to favor the "mora", possibly because its smaller size lends itself to the small cans.
- 9 Of the many brands exported from Mexico, my preference is for those packed in a darker-colored sauce, a real "adobo", rather those in a more acidic, tomato-based sauce. Of course, it is always interesting to make your own, without preservatives and fresh, for which I give a recipe here. This preparation is pungent; a milder version is given in the note that follows the recipe.
- 10 Rinse the chipotle chilies and drain. Pierce each one right through with a sharp fork or skewer, put them into the pressure cooker with water to cover, and cook at low pressure for about 15 mounts - they should be soft but not mushy. (If you are not using a pressure cooker, cook over fairly low heat, tightly covered, for 30 to 40 minutes.)
- 11 Drain the chilies, remove the stems, and wipe off any stray seeds clinging to the outside.
- 12 Set aside.
- 13 Meanwhile, cover the ancho chilies with hot water and simmer for 5 minutes. Drain and transfer to a blender. Add 1 cup of the water, the garlic, herbs, seeds, and bay leaf plus 4 of the cooked chipotles and blend until almost smooth.
- 14 Heat the oil in a shallow pan, add the blended ingredients, and fry for about 3 minutes, scraping the bottom of the pan to prevent sticking. Add the vinegars, the rest of the water, the sugar, and the salt and cook for 5 minutes more. Then add the rest of the cooked chilies and cook over low heat, scraping the bottom of the pan from time to time to prevent sticking, until the sauce has reduced and thickened - about 15 minutes.
- 15 Store in the refrigerator or sterilize and store in a cool place.
- 16 Makes about 3 cups.
- 17 NOTE: If you prefer a less pungent version of this recipe, cook the chilies first for about 5 minutes. Drain, slit them open, and remove the seeds and what remains of the veins. Discard the water and start at the beginning of the recipe, reducing the cooking time by about 5 minutes. If you wish to have a lighter sauce, add another 6 ounces of tomatoes to the adobo.
- 18 Compliments of Garry's Home Cookin' <http://cooking.netrelief.com> Garry Howard - Cambridge, MA garry@netrelief.com
- 19 Posted to the BBQ List by "Garry Howard" on Oct 29, 1998.

Servings: 1

Recipe Type

Bbq List, Mexican, Other Sauces

Recipe Source

Source: "My Mexico" by Diana Kennedy

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chippewa Trout

- 6 small dressed trout
- 6 strips bacon, uncooked

MARINADE

- 1/2 cup sherry
- 1/2 cup melted butter
- 2 Tbs lemon juice

- 1 Salt the inside of the fish. Mix the sherry, melted butter and lemon juice. Place the dressed fish in a wide pan and cover with the marinade. Let stand for 1 hour.
- 2 Wrap bacon around the fish and hold in place with skewers. Grill over a hot fire basting frequently. Grill until the bacon is crisp, turning only once.
- 3 Serves 6.
- 4 (Adapted from a recipe of the Red Cliff Chippewas; from 'Old Times Recipes')
- 5 Posted to the BBQ List by Carey Starzinger on May 25, 1996.

Servings: 6

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chocolate Chip Cheesecake

FOR THE CRUST:

2 cups Graham cracker crumbs
6 Tbs sugar
6 Tbs butter or margarine, melted

FOR THE FILLING:

4 eggs
1 cup sugar
32 oz cream cheese
1 tsp vanilla
12 oz chocolate chips

- 1 FOR THE CRUST: Preheat oven to 450F. Combine ingredients and press into bottom of 9" Springform pan.
- 2 FOR THE FILLING: Cream the cheese with sugar, mixing at medium speed until well blended. Add Eggs one at a time, mixing well after each addition. Blend in Chocolate chips and vanilla. Pour over crust. Bake at 450F for 10 minutes. Reduce oven temp to 250F and continue baking for 45-50 minutes. Cool before removing rim of pan. Chill before serving.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Patsy Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chorizo And Bean Soup

1 Tbs dried New Mexican chilies, crushed
1 lb smoked chorizo sausage, crumbled
1 large onion, chopped
3 carrots, diced
1 cup celery, chopped
2 cups cooked kidney beans
2 tomatoes, peeled and diced
1 cup broth from cooked kidney beans
3 cups water
1 tsp Worcestershire sauce
1 tsp white vinegar
1/2 tsp epazote, optional
sour cream

- 1 Briefly sauté chorizo. Add onion, carrots, and celery and sauté over medium heat for 2 minutes.
- 2 Combine with remaining ingredients except sour cream and simmer for 30 minutes. Garnish with sour cream and serve.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Chile Pepper Magazine, August 1991

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chorizo Sausage

2 lbs pork butt
1/2 lb pork fat
6 feet pork casings, if you are stuffing
1 Tbs cider vinegar
1/2 cup red wine
6 cloves garlic, pressed
2 Tbs good chile powder
2 tsp cayenne
1 1/2 tsp Mexican oregano
1 1/2 tsp salt
1 tsp ground cumin

- 1 Grind the pork and fat on the smaller disk. Mix in other ingredients. If stuffing, tie off in 8 inch lengths. Cover with plastic wrap and refrigerate overnight. Otherwise, form into patties and freeze separated by wax paper.
- 2 Garry Howard's recipe chile powder in this recipe archive. I use 8 New Mexican, 2 anchos, 4 de arbol, 4 chipotles for this powder.

Servings: 1

Recipe Type

Bbq List, Sausage, Mexican

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chow-Chow From Rock

- 16 medium green tomatoes
- 1 medium head cabbage
- 6 medium onions
- 6 green peppers
- 6 sweet red peppers
- 1/4 cup flaked pickling salt
- 2 Tbs prepared mustard
- 6 cups white vinegar
- 2 1/2 cups sugar
- 1 1/2 tsp turmeric
- 1 tsp powdered ginger
- 2 Tbs mustard seeds
- 1 Tbs celery seeds
- 1 Tbs mixed pickling spices, tied in a cheesecloth bag

1 With a sharp knife, coarsely chop all the vegetables. Combine and mix with the salt. Let stand overnight. The next morning, drain, discarding the liquid. Put the prepared mustard in a large kettle and gradually blend in the vinegar, sugar, turmeric, ginger, mustard seeds, celery seeds,. Simmer for 2 minutes. Strain, then add the chopped vegetables and spice bag. Simmer for another 10 minutes. Remove the cheesecloth spice bag. Pack the vegetables immediately into the clean, hot pint jars, leaving 1/4" headspace. Be sure the liquid covers the vegetable in the jars. Seal. Process 10 minutes in a boiling water bath or steam canner. Remove and place on wire racks and allow to cool. Then grab your mate, and Chow Chow Chow!

2 Yields: 6-8 pints

3 Submitted by Rock McNelly

4 By "Carey W. Starzinger" on Jul 07, 1997.

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chris Schlesinger's Barbecue Rub for Fish

1/4 cup paprika
1/4 cup cumin seed, toasted and ground
1/4 cup coriander seed, toasted and ground
1/4 cup brown sugar
1/4 tsp salt
1/4 tsp pepper

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Christmas Goose

See Directions

- 1 My wife, who likes to volunteer me for challenges, decided to get a goose for Christmas dinner this year. We'd planned to have it in early afternoon, but shifted dinner to suppertime so we could lunch on the clam chowder we didn't eat on Christmas Eve because the cocktail party we'd gone to turned out to be a buffet with beef tenderloin, onion tarts, and other goodies.
- 2 I'd never done a goose myself before, and had only vague memories of helping with one many moons ago, so I did some research. The big challenge, as you probably know, is the thick fat layer on domestic geese. The recipes I turned up called for roasting, and I didn't want to spend too long a time cooking it, so I planned to use a Weber kettle with small fires on either side of charcoal and wood (apple, since I have an unlimited supply). The barbecuing itself was actually uninteresting -- about two and a half hours (with the air temp at the top of the kettle in the 300's F.) until it reached an interior temperature of 170 F in the inner thigh. Apparently goose is hard to go too far wrong with; it doesn't dry out as badly as a lot of birds when overcooked. The interesting part of the process was the preparation for cooking, which I got from a Xerox my wife had acquired somewhere (I don't have the reference on me, but think it was out of the old Cook's Magazine):
- 3 Choose a smallish goose; anything over 13 lb. is likely to be old and tough. A day, or better two, before you plan to cook it, take your largest stockpot or lobster pot, fill it half full with water, and bring to a boil. Remove the neck and innards from the goose's cavity and pluck any remaining quills with pliers. Cut around the wishbone with a sharp knife and remove it (anyone know why they want this done?).
- 4 Puncture the goose's skin all over with a sharp point (the letter recommended a barding needle; I just used an instant-read thermometer), coming in at an oblique angle to avoid puncturing the meat below the subcutaneous fat. Put the goose in the boiling water for about a minute (or until "goose bumps" form). If, as is likely (and was true for me) the goose won't fit all the way into the pot, you'll have to turn it end-for-end and immerse the other end as well. You'll want gloves for this operation, especially if you have to "double-dip." I used disposable food-service gloves and got by, but real rubber work gloves would have given better heat insulation.
- 5 Dry the goose and put it UNCOVERED on a broiling rack in the refrigerator to dry the skin. The skin will tighten around the bird, forcing some of the fat through the holes, though most of that will happen during the cooking process.
- 6 To cook, rub salt and pepper over the goose and put lemon juice in the cavity. You need a BIG drip pan -- I used a 99-cent disposable turkey-roasting pan with high sides to reduce the chance that a spark would set off a grease fire. I probably should have emptied the grease a time or two along the way, but it was cold, it was Christmas, my back hurt from injudicious lift on an oak limb on Sunday, and I didn't. I got away with it this time; I certainly wouldn't have tried doing so with a wood that was more likely to "spit" than apple is, or that wasn't already burnt down substantially before the fat was rendered.
- 7 The result was a goose that was very good, though not perfect: the meat was firm as expected, with a good subtle smoke taste (goose, by the way, does not "taste like chicken"; more like roast beef if anything). The skin was mostly crisp and very good (cf. Peking duck), though next time I will prick the skin more thoroughly and turn the goose more often while it's cooking (this would be a good spit-cooked item). There were still pockets of fat that I think were mainly due to poor drainage.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: John Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chuck Marinade - 135 Lbs.

BLEND IN FOOD PROCESSOR

- 8 pickled jalapenos with juice and carrots
- 1 7-oz can chipotle adobado peppers
- 1/2 yellow onion
- 2 Tbs lemon juice

IN 2 QUART SAUCE PAN ADD

- 1 cup soy sauce
- 2 Tbs ground rosemary
- 6 Tbs minced garlic
- 4 Tbs dry mustard
- 1 12-oz bottle red wine vinegar
- 4 cups olive oil
- 1 20-oz can dole pineapple chunk
- 1 46-oz can pineapple juice
- 1 cup teriyaki sauce

- 1 Brought all ingredients to a simmer and let cool. Beings 2 of the chucks were in the 40 lb. range I quartered them. I then stabbed them to death again. Then I took Sysco brand Imperial real beef base, which is like a paste and rubbed all over the roasts. Next I had some Legg's Old plantation Smoked sausage seasoning and sprinkled fairly liberally over roasts and rubbed in. Put in my large marinade tub and poured marinade all over and mixed it up. Turned the roasts in the marinade 3 times over the 14 hours. Made a mop of canola oil, chili powder, black pepper and a little red wine vinegar.
- 2 Well as of 2 am this morning I have 135 lbs. of boneless chuck a turning on the spit with hickory smoke. Doing a benefit for a guy who has bone cancer and were raising money to send him to France to see his son (who is in military) get married. Been raining here so looks to be an interesting day. Trying a little different marinade I concocted so will post. Marinated for 14 hours.
- 3 Posted to the BBQ List on June 20, 1998 by Don Havranek

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chuck Wagon Biscuits

2 packages dry yeast
1 cup warm water
2 cups buttermilk
3/4 cup vegetable oil
7 cups all-purpose flour
3 Tbs baking powder
1/2 tsp baking soda
1/4 cup sugar
1 1/2 tsp salt

- 1 Combine yeast and warm water in a small mixing bowl, stirring to dissolve; let stand 5 minutes or until bubbly. Add buttermilk and oil to yeast mixture; stir well.
- 2 Combine dry ingredients in a large bowl. Add buttermilk mixture, stirring with a fork until dry ingredients are moistened.
- 3 Turn dough out onto a floured surface, and knead 3 to 4 times.
- 4 Shape dough into 2-inch balls; place 1/8-inch apart in three well-greases 9-inch cast-iron skillets. Cover and let rise in a warm place (85F), free from drafts, 1 1/2 hours or until doubled in bulk. Bake at 425F for 12 minutes or until golden brown.

Servings: 1

Yield: 3 dozen

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Southern Living Southern Heritage Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chuck's Mary n' Ade

4 lbs chuck roast
1 cup red wine
4 Tbs garlic, sliced
1 each sliced onion
1 tsp thyme
1 Tbs cayenne pepper
1 Tbs paprika
1 tsp basil

Combine all ingredients and let marinade for at least 4 hours but not longer than 12. If you are smoking the meat, 4 hours is enough but smoke with the wood you prefer for at least 2 hr/lb. If you want to grill the meat, marinate for the 12 hr. and quickly sear on a very hot grill for 15 min. Turn once for another 15 minutes and let stand for 15 min before slicing. Of course, your hot is different than my hot. While the meat is resting, grill the onions on Al foil.

Servings: 4

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chutney Barbecue Glaze

1 each crushed pineapple, 20 oz can
1/2 cup chutney, cut-up
2 Tbs brown sugar
2 Tbs butter
1 tsp salt
1 tsp ginger, ground

In a saucepan combine all ingredients. Bring to a boil; reduce heat and simmer 15 minutes. Use to baste lamb, pork or ham the last 15 minutes of grilling. Posted to the BBQ List by Carey Starzinger on Apr 12, 1996

Servings: 3

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Chyrel's Kitchen Corn Pone

Mix

1 cup cornmeal (white or yellow)

1 tsp baking powder

1/2 tsp baking soda

- 1 Rub in: 2 tbs. margarine, butter or bacon fat (in increasing order of preference) until it is crumb-like
- 2 Mix in: 1/3 - 1/2 cup water or milk until it is at a dropping consistency Fry in a hot frying pan by spoonfuls in margarine, butter or bacon fat Good with Maple syrup, honey, jam etc., with or without extra butter!
- 3 Posted to the BBQ List by "James A. Whitten" on Aug 17, 1998.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cinnamon and Spice Poultry Brine

1 Tbs allspice
1 Tbs mustard seed
1 Tbs coriander seed
3 bay leaves or 4
1 Tbs cayenne
1 Tbs cloves
1 Tbs black pepper
1 Tbs mace
1 Tbs cardamom
5 cinnamon sticks
1 cup brown sugar, (packed)
1/2 cup kosher salt
3 cups cider vinegar
3 cups water

- 1 Bring the whole mixture to a boil on the stovetop, then let cool to room tempter. Put your poultry in, and marinate in the fridge for at least 24 hours, but a few days is even better. remove the bird and smoke it.
- 2 Last winter I did a turkey like this, but because of bad weather was unable to cook it outside, so I just baked the thing in the oven. It was one of the best turkeys I ever had.
- 3 Posted to the BBQ List on July 23, 1998 by Catherine Goldman

Servings: 1

Recipe Type

Bbq List, Brines, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Circle J Barbecue Sauce

1 clove garlic, minced
1 small onion, minced
3/4 tsp prepared mustard
1 Tbs grated fresh horseradish
1 Tbs mixed thyme, marjoram, parsley
2 Tbs vinegar
3 cups water
1 Tbs Worcestershire sauce
2/3 cup butter
1/2 cup ketchup
1/2 tsp juice from bottled Tabasco peppers
2 tsp sugar
3/4 tsp chili powder
1/4 tsp black pepper
3/4 tsp salt

- 1 Combine all ingredients and cook slowly for 45 minutes. Use to baste meat or fish while cooking, or dip slices or chunks of hot cooked meet into the heated sauce before serving.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Contributed by Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Citrus Barbecue Sauce

- 1 onion; large, finely chopped
- 1 Tbs ground red chilies
- 1/4 tsp ground red pepper
- 1 ancho chile; seeded and finely chopped
- 1 Tbs vegetable oil
- 1 cup orange juice
- 1/2 cup lime juice
- 2 Tbs sugar
- 2 Tbs lemon juice
- 1 Tbs fresh cilantro; snipped
- 1 tsp Salt

- 1 Cook onion, ground red chilies, red pepper and ancho chile in oil, stirring frequently, until onion is tender. Stir in remaining ingredients. Heat to boiling, reduce heat to low. Simmer uncovered, about 10 minutes, stirring occasionally. Makes about 2 1/3 cups of sauce.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Citrus Sauce For Fish

1 cup water
1/4 cup lime juice
1/2 cup soy sauce
1/4 cup orange marmalade, cut finely
3 Tbs cornstarch
1/4 cup water
1 1/2 tsp finely grated lemon rind, i.e. lemon zest

- 1 Bring water, lime juice, soy sauce, and marmalade to a gently boil until marmalade dissolves. Mix 3 tablespoons of cornstarch with the remaining 1/4 cup of water, and add to the mixture. Return mixture to a gently boil until it thickens. Add lemon rind and stir. Remove from heat, and let stand until the sauce reaches room temperature.
- 2 Posted to the BBQ List by Carey Starzinger on Sep 20, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe Source

Source: "Mesquite Cookery" by John 'Boog' Powell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Classic Barbeque Sauce

1/2 cup vegetable oil
1/3 cup vinegar
1/4 cup Worcestershire sauce
1 can 8-oz tomato sauce
2 1/2 tsp onion, minced
2 Tbs brown sugar
1 Tbs chili powder
1 tsp sugar
1/2 tsp seasoned salt

- 1 Combine all ingredients. Let stand five minutes. Stir before using a brush on chicken or turkey parts. Serve with remaining sauce. Makes two cups
- 2 Posted to the BBQ List by Carey Starzinger on Sep 04, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe Source

Source: "Best Barbecue Recipes" by Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Classic Horseradish Sauce

1 cup sour cream
3/4 cup heavy cream, whipped
1 tsp sugar
salt and pepper to taste.
1/4 cup prepared horseradish sauce

- 1 Blend ingredients, cover and chill before serving.
- 2 Posted to the BBQ List by "Edwin Pawlowski" on Apr 8, 1998.

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Edwin Pawlowski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Coca-Cola Barbeque Sauce

- 1 can Classic Coke, (12 oz.)
- 1 1/2 cups ketchup
- 1 cup finely chopped onion
- 1/4 cup cider vinegar
- 1/4 cup Worcestershire sauce
- 1 tsp chili powder
- 1 tsp salt
- hot pepper sauce to taste

- 1 In a medium saucepan, combine all ingredients. Bring to a boil. Reduce heat to medium-low and simmer, covered for 30-45 minutes or until sauce is thickened, stirring occasionally. Strain if desired. Season with hot pepper sauce.
- 2 Posted to the BBQ List by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Coca-Cola Ribs

- 4 lbs pork ribs
- 3 cups Coca-Cola or Dr Pepper
- 3 cups ketchup
- 1 cup packed dark brown sugar
- 6 Tbs chili powder
- 4 Tbs ground black pepper
- 2 Tbs dry mustard
- 1 Tbs ground cinnamon

- 1 Transfer the ribs to a large non-reactive glass or ceramic dish pour 2 cups of Coca-Cola or Dr Pepper over them. Reserve the third cup of the soda for a sauce to be made later. Let the ribs marinate, tightly covered with plastic wrap and refrigerated, overnight.
- 2 About 6 1/2 hours before you plan to serve the ribs, start a fire in your smoke/cooker and begin heating a quantity of coals. Then turn your attention to the sauce.
- 3 Pour the remaining 1 cup of soda into a blender or food processor and measure in the catsup, brown sugar, chili powder, pepper, dry mustard, and cinnamon. Mix until smooth and well blended. No need to cook this one, as least for now.
- 4 Add some well-soaked aromatic wood such as hickory or mesquite to the glowing coals in your cooker. Set a pan filled with hot water in place, and smoke cook the ribs, covered at 220 to 240F. for about 3 hours.
- 5 After this initial smoking, turn the ribs, slather them with the sauce, check the supply of wood and water in their respective pans, and continue cooking for another 3 hours, this time turning the ribs every 30 minutes and mopping them with sauce each time they're turned. By the end of the 3 hours, they should have long since reached the internal temperature of 160 to 170F recommended for pork.
- 6 After the last basting of the ribs, tote the remaining sauce inside and simmer in a medium-size saucepan over low heat until quite thick.
- 7 Serve the gloriously gooey sauce in dipping bowls with the finished ribs.
- 8 Source: Where There's Smoke, There's Flavor by Richard Langer
- 9 Posted to the BBQ List by Carey Starzinger on Sep 15, 1996.

Servings: 1

Recipe Type

Ribs, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Coca-Q Sauce

- 2 Tbs butter
- 6 each green onions, chopped finely
- 4 each cloves garlic, crushed
- 1 each 6 oz can tomato paste
- 3/4 cup dark corn syrup
- 3/4 cup Coca-Cola
- 1/4 cup cider vinegar
- 2 Tbs Worcestershire sauce
- 1 Tbs Tabasco sauce

- 1 Melt the butter in a small stainless steel or flameproof ceramic saucepan set over low heat. Add the green onions and garlic and cook for 2 to 3 minutes, until the green pieces of the green onion are well wilted. Stir in the tomato paste, followed by the corn syrup, Coca-Cola, vinegar, Worcestershire sauce, and Tabasco or other hot red pepper sauce.
- 2 Blend well and simmer, uncovered and stirring occasionally, for 30 minutes or until pleasantly thick.
- 3 Source: Where There's Smoke, There's Flavor by Richard W. Langer
- 4 Posted to the BBQ List by Carey Starzinger on Sep 15, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cochinita Pibil

3/4 cup	annatto or achiote paste
10	cloves garlic, chopped
1 1/2 cups	orange juice
2	limes, juiced
8	bay leaves, crumbled
2 tsp	cumin seeds
1/2 tsp	cinnamon
2 tsp	ground thyme
1 tsp	dried oregano
1 tsp	sea salt
2 tsp	black pepper, freshly ground
4 lbs	pork butt, cut into 2-inch chunks
1 lb	banana leaves softened over low flame
2	white onions, sliced 1/2 inch thick
5	Roma tomatoes, sliced 1/2 inch thick
4	Anaheim chilies, roasted, peeled and sliced into strips

- 1 In a medium sized bowl, mash together the achiote paste, garlic, orange juice, lime juice, bay leaves, cumin, cinnamon, thyme, oregano, salt, and pepper with a fork. Add the pork, toss to evenly coat and marinate, at room temperature, at least 4 hours. Preheat the oven to 300F. Heat a dry cast iron skillet over high heat. Char the onion until blackened on both sides. Char the tomatoes on both sides. Reserve. Line a large baking dish with one layer of the banana leaves or foil. Arrange the pork in an even layer and top with the onions, tomatoes and chilies and all the marinade.
- 2 Cover with more banana leaves and wrap the dish tightly in foil. Bake for 2 1/2 hours or until the pork is tender and moist. Remove from oven and let sit 10 minutes. Unwrap and serve with pickled shallots.

Servings: 8

Yield: 8 to 10 servings

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: TOO HOT TAMALES SHOW #TH6284

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Coconut-Ginger Sauce

- 1 tsp sesame oil
- 1 Tbs garlic, minced
- 2 Tbs ginger, minced
- 1 Tbs jalapeno pepper, minced
- 1 12 oz can coconut milk, unsweetened
- 2 Tbs lime juice, fresh
- 2 Tbs cilantro, chopped

In a saucepan over medium heat, heat the sesame oil to almost smoking. Add ginger, garlic and chilies and sauté, stirring, until soft, about 2 minutes. Add coconut milk and lime juice and bring to a boil. Reduce heat to low and let simmer for about 20 minutes, or until the liquid has been reduce by half. Remove from heat and stir in cilantro and cover to keep warm.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Schlesinger - "License to Grill"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Coffee-Soy Glaze

1/2 cup packed brown sugar
1 Tbs cornstarch
2/3 cup strong coffee
1/4 cup soy sauce
3 Tbs wine Vinegar

- 1 In a small saucepan blend together the brown sugar and cornstarch. Add coffee, soy sauce, and vinegar. Mix well. Cook and stir mixture till thickened and bubbly. Use to baste spareribs or pork chops during the last 15 minutes of barbecuing. Makes about 1 cup of sauce
- 2 Source: BH&G All Time Favorite Barbecue Recipes
- 3 Posted to BBQ List by "Carey W. Starzinger" on Jul 05, 1997

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Coke Barbeque Sauce

- 1 can Coke
- 1 bottle ketchup

Coke has uses in barbeque besides just tenderizing meat. For a quick sauce, pour a can of Coke Classic in a sauce pan, add a bottle of catsup, stir well and cook it down to sauce consistency. That's it! I know of a popular restaurant that uses this as its house sauce.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Gary

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cold Smoked Salmon

BASIC FISH BRINE

- 4 U.S. gallons water
- 5 lbs salt, (8 cups)
- 1 lb dark brown sugar
- 1 1/2 cups lemon juice
- 2 Tbs liquid garlic
- 2 Tbs liquid onion

- 1 Prepare the fish by cleaning, gutting and, if desired, by cutting into fillets or chunks. Then immerse the fish in basic fish brine for a time proportional to the weight. Remove from the brine and rinse briefly in cold water. Hang in a cool airy place for 3 hours or longer if necessary, until the surface is completely dry. Hang the fish or place on racks, in the smoke oven. Keep the temperature between 70 and 85 F. and use a fairly light smoke. In prolonged cold smoking it is not necessary that smoke be generated all the time. At night, for example, it does not matter if the hardwood is all consumed, or if the fire goes out. Simply compensate for the lost time when calculating the total smoking period. The time required for cold smoking depends upon the time that the fish is to be kept. The following table will give a rough guide.
- 2 **SMOKING TIME KEEPING TIME**
- 3 hours 2 weeks days 4 weeks days 2 months 4 days 4 months days 6 months week 1 year weeks 3 years
- 4 These times assume a steady of smoke and uniform oven temperatures. Well smoked fish will for some time at room temperature, but for best preservation, each fish or piece should be separately wrapped in waxed paper or aluminum foil and refrigerated at 35F.
- 5 **BASIC FISH BRINE:** If liquid garlic and liquid onion are not available, garlic and onion powder may be substituted although they do not readily dissolve in water. Alternatively, garlic cloves and onions may be crushed, but peel them first. If a stronger flavor is desired, add a little Tabasco sauce to the brine. Dill may be added to the brine, for those who like it. Two tablespoons of dill salt will be about right. Alternatively, crushed or broken dill plants may be put in the brine as they are for dill pickles. The dill flavored brine is particularly good for making smoked or kippered Salmon. For a subtle variation of flavor, honey or blackstrap molasses may be substituted for the brown sugar.
- 6 Above excerpted from "Home Book of Smoke-Cooking Meat, Fish and Game Copyright 1971 by Stackpole Books ISBN 0-8117-0803-9
- 7 Posted to BBQ List by DBrophy627@aol.com on Sep 19, 1997

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cold Smoking Fish

FISH CURE

- 1 cup pickling salt
- 1 cup packed brown sugar
- 3/4 tsp pepper
- 1/2 tsp ground allspice
- 1/2 tsp ginger
- 1/2 tsp crumbled bay leaf
- 2 garlic cloves, pressed

- 1 ALL COLD-SMOKED FISH NEED TO BE CURED. COLD SMOKING DOESN'T COOK FISH, JUST FLAVORS IT.
- 2 Now for the process:
- 3 Prepare the fish as you would for hot-smoking, using a cure or brine. In this case, however, you must add curing salts, unless the cure already has a high salt content.
- 4 Combine the ingredients, and rub well into fish. Place in a NON-METAL container for several hours or overnight, depending on the size and amount of fish. Rinse fish well in cold water, rubbing slightly to release excess salt. Pat dry, then allow to air-dry for several hours until fish acquires a glaze. Smoke as follows.
- 5 Preheat the smokehouse while fish is drying. You can use any mild wood for this, cherry, alder, or apple.
- 6 Temperature in the smoke chamber should be 70F with a light smoke. After the fish has been smoked for approx. 12 hours a heavier smoke can be applied. Smoking time can take from 24 hours to 2 WEEKS, depending on the type and size of fish, and how dry you want it. The longer the smoking time, the longer the fish will keep.
- 7 Fish can be placed in a smoke chamber and lightly smoked for about 8 hours at 80 - 90F, then densely smoked another 4 hours as you gradually increase the temperature to 130-150F. Hold the smoke chamber temperature for another 2 or 3 hours, or until the fish turns a shiny brown.
- 8 Cold smoking the fish before hot smoking it will give the hot smoked fish a stronger smoke flavor.
- 9 To store cold-smoked fish, wrap each piece in plastic wrap and foil, then refrigerate or freeze it.
- 10 Posted to the BBQ List on July 10, 1998 by Mark Qualman

Servings: 1

Recipe Type

Bbq List, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cold Tomato Catsup

1/2 peck ripe tomatoes
1/2 gallon vinegar
1 teacup salt
1 teacup mustard, ground fine
4 pods red pepper
3 Tbs black pepper
1 handful celery seed
1 cup horseradish

All of the ingredients must be cut fine, and mixed cold. Put in bottles, cork, and seal tight. It is better kept awhile - Mrs. P.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Collard Greens With Sun-Dried Tomatoes

- 4 lbs collard greens
- 2 cups chicken broth, (defatted)
- 2 tsp safflower or canola oil
- 1 large yellow onion chopped
- 3 garlic cloves, minced
- 10 sun-dried tomatoes sliced (no salt added or sulfur)
- 2 Tbs balsamic vinegar or cider vinegar
- 1 Tbs brown sugar
- 1 jalapeno, fresh, seeded and de-stemmed
- 1 tsp salt
- 1/2 tsp black pepper, freshly ground

- 1 Roll the greens and slice them very thin. Put them into a pot with the broth and boil.. Then simmer for 20 minutes.
- 2 In another pot, heat oil and add onion and sauté for 5 minutes. Add garlic and sauté for 2 more minutes.. Add tomatoes, vinegar, brown sugar, hot chili pepper, salt, and black pepper. Sauté several minutes.
- 3 When greens are almost tender, stir in tomato mixture. Simmer, partially covered for about 15 minutes. Cover and let sit for 5 minutes before serving. Serves 8. Yeah, right!
- 4 Posted to BBQ List by Jeff Lipsitt on Feb 21, 1998

Servings: 1

Recipe Type

Bbq List, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Coney Island Hot Dog Sauce

1/4 lb ground round
1 1/2 cups water
1 6 oz can tomato paste
1/4 cup sweet pickle relish
1 Tbs chopped onion
1 Tbs prepared mustard
1 Tbs Worcestershire sauce
2 tsp chili powder, (up to 3)
1 tsp salt
1 tsp sugar

Cook meat in large skillet over medium heat until browned, stirring to crumble meat; drain. Add water and remaining ingredients to skillet. Stir well. Bring to a boil; reduce heat, and simmer mixture, uncovered, 30 minutes, stirring occasionally.

Servings: 1

Yield: about 3 cups

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Connie's Stuffed Jalapeno's

- 12 each canned jalapeno peppers
- 4 oz Philly cream cheese
- 1 Tbs sour cream
- 1/4 tsp garlic salt
- 1 Tbs onion, finely chopped
- 1 each paprika

- 1 Cut each pepper in half lengthwise, remove veins and seeds and drain. Mash softened cream cheese with the sour cream; stir in garlic and onion. Stuff each pepper half with cheese mixture and sprinkle lightly with paprika. Chill before serving.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cookie's Chili Powder

1 Tbs cayenne
5 Tbs cumin powder
1 Tbs oregano
2 Tbs basil
1 Tbs salt
1 Tbs garlic powder

Mix all well. Keep in glass container with seal. Use to taste in chili.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Contributed By Dave Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cookie's Dry Rub

2 Tbs sweet Hungarian paprika
1 Tbs garlic salt
1 tsp freshly ground black pepper
1 tsp dried oregano
1 tsp ground cumin
1/2 tsp onion powder
1/4 tsp cayenne pepper

Make the dry rub: In a small bowl, combine all ingredients. Makes about 1/4 cup. Good on beef.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Patrick Lehnherr

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cookie's Wings From Hell

4 cups butter
4 cups hot sauce
2 Tbs cayenne
chicken wings

- 1 To cut down the heat, use 1 Tbsp. Ground Red pepper plus 1 Tbsp. cayenne. Heat sauce as needed, for 10 minutes at 350, then dip wings into hot sauce mix. You can double the sauce recipe if you like. Use as much as you need to coat wings. It will keep indefinitely. Just shake the jar and pour as much sauce as needed into a pan and reheat to dip chicken wings. The chef who gave me the recipe makes it a gallon at a time. He uses the cayenne-red pepper mix, I use all cayenne.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 06, 1996.

Servings: 1

Recipe Type

Bbq List, Poultry, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cook's Illustrated Chili Con Carne

- 3 Tbs ancho chile powder or 3 medium pods (about 1/2 ounce)
- 3 Tbs New Mexico chile powder or 3 medium pods (about 3/4 ounce)
- 2 Tbs cumin seeds
- 2 tsp dried oregano, preferably Mexican
- 1/2 cup water
- 1 4-pound beef chuck roast, trimmed of excess fat and cut into 1-i
- 2 tsp salt, plus extra for seasoning
- 8 oz bacon (7 or 8 slices) cut into 1/4-inch pi
- 1 medium onion, minced, (about 1 cup)
- 5 medium garlic cloves, minced.
- 4 small jalapeno chile peppers, cored seeded, and minced
- 1 cup canned crushed tomatoes or plain tomato sauc
- 2 Tbs juice from 1 medium lime
- 5 Tbs Masa harina or 3 Tbsp. cornstarch.
black pepper, freshly ground

- 1 This is the recipe as it appears in the March and April 1998 issue of Cook's Illustrated magazine. I suggest to those interested in the recipe pick up a copy -- the article (not included here) is very informative about the subject. The author suggests refrigerating the finished product overnight to allow the flavors to develop. He also suggests adding peanut butter and/or unsweetened chocolate to enhance the earthiness and to add creaminess. Enjoy!
- 2 By Adam Ried
- 3 Toast and grind the ancho and New Mexico chile pods. Toast the cumin seeds in a dry skillet over medium heat until fragrant, about 4 minutes and grind.
- 4 Mix chile powders, cumin, and oregano in small bowl and stir in 1/2 cup water to form thick paste; set aside. Toss beef cubes with salt; set aside.
- 5 Fry bacon in large, heavy soup kettle or Dutch oven over medium-low heat until fat renders and bacon crisps, about 10 minutes. Remove bacon with slotted spoon to paper towel-lined plate; pour all but 2 teaspoons fat from pot into small bowl; set aside. Increase heat to medium-high; sauté meat in four batches until well-browned on all sides, about 5 minutes per batch, adding additional 2 teaspoons bacon fat to pot as necessary. Reduce heat to medium, add 3 tablespoons bacon fat to now-empty pan. Add onion; sauté until softened, 5 to 6 minutes. Add garlic and jalapeno; sauté until fragrant, 2 to 3 minutes. Add reserved bacon and browned beef, crushed tomatoes or tomato sauce, lime juice, and 7 cups water; bring to simmer. Continue to cook at steady simmer until meat is tender and juices are dark, rich, and starting to thicken, about 2 hours.
- 6 Mix masa harina with 2/3 cup water (or cornstarch with 3 Tbsp. water) in small bowl to form smooth paste. Increase heat to medium; stir in paste and simmer until thickened, 5 to 10 minutes. Adjust seasoning generously with salt and ground black pepper. Serve immediately, or preferably, cool slightly, cover, and refrigerate overnight for up to 5 days. Reheat before serving.
- 7 Posted to BBQ List by Steve Zinski on Feb 15, 1998

Servings: 6

Recipe Type

Bbq List, Chili

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cook's Illustrated Rub

- 1 Tbs black pepper
- 2 tsp cayenne (I use a little more)
- 2 Tbs chili power
- 2 Tbs cumin
- 2 Tbs brown sugar
- 1 Tbs oregano
- 4 Tbs paprika
- 2 Tbs salt
- 1 Tbs sugar
- 1 Tbs white pepper

- 1 Mix ingredients all together.
- 2 It goes very nice with a Mustard Sauce
- 3 Posted to the BBQ List on July 6, 1998 by Larry Helber

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Cook's Illustrated

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Corky's Cole Slaw

- 1 medium head of green cabbage, shredded
- 2 medium carrots, grated
- 1 green pepper, finely diced
- 2 Tbs onion, grated
- 2 cups mayonnaise
- 3/4 cup sugar
- 1/4 cup Dijon mustard
- 1/4 cup cider vinegar
- 2 Tbs celery seeds
- 1 tsp salt
- 1/8 tsp white pepper
- 1/4 cup Franks or Texas Pete Hot Sauce, optional

1 Mix vegetables in a bowl. Mix remaining ingredients in another. Mix together and toss well. Cover and refrigerate 3-4 hours.

2 By "Carey W. Starzinger" on Jul 10, 1997.

Servings: 6

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cornbread - Bear's

1 cup all-purpose flour
1 cup yellow cornmeal
1/4 cup sugar
1 Tbs baking powder
1/2 tsp salt
2 eggs
1 cup whipping cream
1/4 cup vegetable oil
1/4 cup honey

Combine flour, cornmeal, sugar, baking powder, and salt. In a small bowl, beat the eggs. Add cream, oil, and honey to eggs; beat well. Stir into the dry mixture just until moistened. Pour into a greased 9 in. baking pan. Bake at 400F for 20-25 minutes or until a toothpick in the center comes clean. Yields about 9 servings.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Bear

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cornbread Salad With Smoked Chile Vinaigrette

3 cups diced stale cornbread (1/2" pieces)
1/2 cup diced red bell pepper
1/2 cup diced yellow bell pepper
1/4 cup finely diced red onion
1/4 cup finely sliced green onion
2 cloves garlic, finely chopped
1/4 cup rice wine vinegar
1/3 cup olive oil
1 tsp pureed canned chipotle pepper
1 Tbs honey
1/4 cup coarsely chopped cilantro
Salt and freshly ground pepper

- 1 Preheat oven to 350F. Spread cornbread in an even layer on a baking sheet and bake for 20 minutes, or until crispy. Place the cornbread in a large bowl and add the peppers, onions and garlic. Mix together the vinaigrette ingredients, add to the cornbread mixture and toss to combine.
- 2 Let sit 15 minutes at room temperature before serving.
- 3 Copyrighted by Bobby Flay 1998.
- 4 Posted to the BBQ List by Bill Wight on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: HOT OFF THE GRILL

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cornpone

1 cup all purpose unbleached white flour
3/4 cup yellow cornmeal
1 Tbs baking powder
1 tsp salt
3 Tbs sugar, up to 4
3/4 cup buttermilk
1/4 cup whole milk
2 eggs, beaten
1/3 cup butter or margarine, melted

- 1 Preheat oven to 425. Using about 2-3 T. of shortening, grease a 9" inch cast iron skillet. Place the skillet in the preheated oven. In a large mixing bowl, combine all the dry ingredients together. Blend well. In a smaller bowl add buttermilk, milk, and eggs. Add the melted margarine and mix well. Add the liquid mixture to the dry ingredients and mix well. Remove the hot skillet from the oven and carefully pour in the batter. Return the skillet to the oven, remembering that the skillet is still hot. Bake for 25 minutes. Remove to a plate and rub top with a stick of butter or margarine.
- 2 TIPS Have all ingredients at room temperature. Stone ground yellow corn meal works best and gives a golden color bread. Don't use no-fat margarine. They contain too much water. Mix the batter till smooth. I don't care what your Grandmother said about lumpy batter being OK. Use a seasoned cast iron skillet. You may also use a cast iron muffin pan without the paper cups. If you use any other type muffin pan the paper cups may be necessary. Spray the paper cups with PAM. Make sure the greased skillet is in the oven long enough to get hot. This will make for a crispy crust.
- 3 Posted to the BBQ List by "James A. Whitten" on Aug 17, 1998.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Country Butter Beans

2 lbs frozen speckled butter beans
8 oz smoked hog jowls rough chopped
3 small onions, wedged
water to cover
salt to taste

- 1 Roughly cut or chop the sliced hog jowls and place into a heavy pot. Peel the onions and cut into 1/4" wedges and add to pot. Add the butter beans and cover with water to a depth of the length of the first joint of your index finger.
- 2 Bring to a rolling boil and then reduce heat to a simmer (gentle boil). Allow to simmer for 2 hours and then add salt to taste. You can throw in some garlic now if you wish. Leave pan on slow simmer until the liquid is as thick as you desire. If it's still not thick enough, remove a cup of beans, mash and re-add to the pot.
- 3 Posted to the BBQ List by Jim Anderson on Apr 07, 1998.

Servings: 6

Recipe Type

Bbq List, Beans, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Country Fried Steak

2 lbs flank steak
Salt and pepper
2 1/2 cups flour
Essence spice
2 eggs, beaten with 2, tablespoons milk
Vegetable oil for frying
6 oz finely chopped bacon
1/4 cup minced onions
3 cups whole milk

Cut the flank steak into four equal portions, crosswise. Using a meat mallet, pound out the steak, about 1/4-inch. Season with salt and pepper. Season 2 cups of the flour with Essence. Dredge the steaks in the season flour. Dip the steaks in the egg wash, letting the excess drip off. Dredge the steaks in the seasoned flour, coating each side completely. Add enough oil to a large skillet to fill about 1/4-inch of the pan. Heat the oil. When the oil is hot, carefully lay the steaks in the hot oil. Pan-fry the steaks for 3 to 4 minutes on each side, or until golden. Season with salt and pepper. In another skillet, render the bacon until crispy, about 3 to 4 minutes. Add the onions and continue to sauté for 2 to 3 minutes. Stir in the remaining 1/2 cup of flour and continue to cook for 2 minutes. Season with salt and black pepper. Whisk in the milk and bring the liquid to a simmer, cook the gravy for 3 to 4 minutes. If the gravy is too thick add a little more milk and if too thin, cook a little longer. Remove from the heat and season with salt an black pepper. Spoon the gravy over each steak.

Servings: 1

Yield: 4 servings

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: EMERIL LIVE SHOW #EMIA51

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Country Potato Salad

5 lbs potatoes
1 cup mayonnaise
1/2 cup green peppers, chopped
1/2 cup green onions, chopped
1/3 cup pimientos, chopped
1/3 cup sour pickle relish
1/2 cup sugar
1/2 cup prepared mustard

Peel and boil the potatoes. Cool and cut the potatoes. Add the other ingredients and mix thoroughly.

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe Source

Source: Walter Jetton

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cowboy Barbeque Sauce

2 tsp bacon grease
1 large onion, finely chopped
2 cloves garlic, minced
1 cup ketchup
1 cup chili sauce
1/2 cup packed light brown sugar
1/2 cup lemon juice
2 Tbs Worcestershire sauce
 hot pepper sauce, to taste

In a large saucepan, heat the bacon grease over low heat. Add the onion, garlic and cook, stirring, until the onion is softened, about 5 minutes. Stir in the catsup, chili sauce, sugar, lemon juice, and Worcestershire. Bring to a simmer and cook, stirring often to prevent sticking, until slightly thickened, about 45 minutes Season with hot sauce to taste.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Patrick Lehnherr

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cowtown BBQ Sauce

1 1/4 pints ketchup
1 1/2 cups sugar
1/4 cup apple cider vinegar
2 Tbs molasses
1 Tbs Dijon mustard
2 tsp Worcestershire sauce
1 tsp liquid smoke flavoring
1 1/2 tsp salt
1 tsp black pepper
1/4 tsp onion powder
1 tsp garlic powder
1 splash whiskey

Combine all ingredients except whiskey and simmer 1 hour, stirring often. Add splash of whiskey (or brandy) and cook 30 min. more.

Servings: 4

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Merle Ellis, S.A. Express News

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Crab Puffs

- 1 cup flour
- 1 cup water
- 1/4 tsp salt
- 1 tsp sugar
- 1/2 cup butter, (1/4 lb.)
- 4 eggs
- ***CRAB FILLING***
- 2 cans crab, well drained
- green onions, chopped finely
- celery, chopped finely (amounts of green onion and celery, your taste)
- mayo or Miracle Whip to taste
- Salt and pepper, pinch or two

- 1 Put water, salt, sugar and butter into pan and heat till butter is melted. Bring mixture to a full rolling boil over high heat, add your flour all at once, remove pan from heat, and stir until mixture becomes a smooth, very thick paste that clings together and comes away from the sides of the pan. Stir in eggs one at a time, until paste is smooth and shiny.(paste may seem thin when you begin to add the eggs, but will thicken as you continue to stir) Let paste cool about 15 minutes. Lightly grease cookie sheet. Take a teaspoon of paste and drop on sheet about 2" apart. This will make about 40 miniature cream puffs. Preheat oven to 400F. Bake for 25 to 35 minutes or until golden and lightweight. You can split and fill when cool.
- 2 Crab Filling: This is approximate amounts so can add or delete whatever you like.
- 3 Note: you can use your favorite fish, chicken or meat salad sandwich filling.
- 4 Cut your puffs and put about teaspoon of filling in each. There even hollow when you cut them open for filling. And in keeping with Q why couldn't one take the crab and spread it on fine mesh screen and lightly smoke it. Maybe someone on list has smoked crab and can fill us in on this? I normally make 200 to 300 for party of 75 or so. Can't get enough of them.
- 5 Posted to BBQ List by Don Havranek on Nov 29, 1997

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Crab Stuffed Jalapenos, Texas Popcorn

1 lb flaked crabmeat
1 can jalapeno peppers, (1 pound 11 ounces)
2 Tbs green pepper, finely chopped
2 Tbs onions, finely chopped
1/4 cup cracker meal
1 egg, beaten
1/4 tsp salt
1/4 tsp black pepper
1/8 tsp cayenne pepper
1 clove garlic, minced
1/4 cup milk

Breading Mixture

2 cups cracker meal
1 cup milk
2 eggs
1/4 tsp salt
1/4 tsp pepper

- 1 F Deep Fryer Cut peppers in half lengthwise. Discard pulp and seeds and rinse carefully. In a large mixing bowl, combine remaining ingredients except breading mixture. Stuff pepper halves with crab mixture and press stuffing around pepper. Set peppers aside. To prepare Breading Mixture, place cracker meal in a flat pan, mix together milk, eggs and salt and pepper. Dip peppers in egg mixture, then in cracker meal. Repeat procedure. Deep fry at 365F until golden brown. Drain on absorbent paper.
- 2 Recipe by Rock McNelly on Mar 24, 1998.

Servings: 30

Recipe Type

Bbq List, Appetizers

Recipe Source

Source: Carey Starzinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cracker Barrel Hash Brown Casserole

- 1 frozen hash browns
- 16 oz sour cream
- 1 can cream of chicken soup
- 1 butter
- 1/2 cup onion, chopped
- 2 cups cheddar cheese, grated

- 1 Place potatoes in a greased 9x13 inch pan. Season with salt and pepper. Mince onions, and together sour cream, and cream of chicken soup. Pour over potatoes; sprinkle with Cheddar Cheese and butter, that you have cut into cubes. Bake at 350F for 35 minutes.
- 2 Posted to the BBQ List by "Fergy" on Apr 27, 1998.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cranberry Salsa

1/2 can whole cranberry sauce
2 Tbs lemon juice
6 Serrano peppers
fresh cilantro
1/2 tsp salt
1/2 tsp sugar

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe Source

Source: Bruce Baker

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cranberry-Apple-Jalapeno Cobbler

3 1/2 cups fresh cranberries, stems removed
1 cup cranberry juice
6 jalapenos, seeded, de-stemmed, finely chopped
2 small apples
1 Tbs orange rind, finely chopped
1 1/4 cups all-purpose flour
2 tsp baking powder
1 cup sugar
1/2 cup butter, at room temperature
2 eggs, beaten
1 cup milk
1 tsp vanilla
1 tsp lemon rind, grated

- 1 Preheat oven to 375F.
- 2 Combine the cranberries, cranberry juice and jalapenos in a saucepan, bring to the boil, lower heat, and simmer for 15 minutes. Meanwhile, peel, core and cut apples into 1/2-inch-thick slices (about 2 cups). Add the apples and orange rind, return heat to simmer, and continue cooking for about 10 minutes.
- 3 Meanwhile, sift the flour and baking powder together into a mixing bowl. Stir in the sugar. Cut in the butter until mixture forms a fine meal. Add the eggs, milk, vanilla and lemon rind, and mix with a wooden spoon until well blended, adding a little more flour if necessary to produce a loose but not wet batter.
- 4 Pour cranberry mixture into a 2-quart baking dish; then pour the batter evenly over the top (scraping to cover, if necessary). Bake for about 1 hour or till top is golden brown and cake tester comes out clean. Serve hot or at room temperature.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cream Cheese and Vegetable Tortillas

- 1 package flour tortillas
- 1 block softened cream cheese
- 1/2 cup jalapeno peppers, chopped
- 1/2 cup onion, chopped

- 1 The measurements are approximate. Don't use too many vegetables that they can't be creamed into the cheese.
- 2 Cream vegetables into cheese and spread on tortillas.
- 3 Roll tortillas and chill (wrap them so that the tortilla doesn't dry out).
- 4 Cut cold roll into wheels and serve with your favorite salsa.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe Source

Source: Bear

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Creamy Horseradish Sauce

1/2 cup reduced calorie mayo
1/2 cup plain non-fat yogurt
2 Tbs prepared horseradish
2 Tbs snipped fresh fill
1/2 tsp crushed garlic
1 tsp Worcestershire sauce

- 1 Combine ingredients, cover and chill before serving
- 2 Posted to the BBQ List by "Edwin Pawlowski" on Apr 8, 1998.

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Edwin Pawlowski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Creole Garlic Soup

- 4 large garlic cloves, peeled
- 2 cups water
- 1/4 cup butter or margarine, soft
- 1 cup dry sherry
- 2 cups beef broth, (10 1/2 oz)
- 4 French bread slices
- 2 Tbs Parmesan cheese, grated

- 1 Add Garlic Cloves to Beef broth in saucepan; cover and simmer 15 minutes, or until Garlic is soft. Remove Garlic and reserve; add Water and sherry to broth and heat to serving temperature. Toast bread on one side under broiler; remove and spread untoasted side with Butter Mash reserved Garlic and spread over bread; sprinkle with Cheese. broil toast until brown and bubbly, about 30 seconds. place a piece of toast in each of the four soup bowls; ladle hot soup over and serve
- 2 ***NOTE this soup shows the Spanish influence on Creole cooking.*****
- 3 Posted to the BBQ List by Jim Anderson on May 11, 1998.

Servings: 4

Recipe Type

Bbq List, Cajun, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Creole Habanero Sausage

3 lbs pork butt
1/2 lb onion
2 habanero chilies, minced
1/2 tsp minced garlic
1/4 tsp dried thyme
1 tsp chopped fresh parsley
1 bay leaf, (vein removed), chopped fine
1/2 tsp paprika
1 tsp ground black pepper
1/2 tsp salt
2 tsp red wine vinegar

- 1 Grind with 1/4" plate. Mix and stuff in sheep casings forming 6" links. Hang 1 hour.
- 2 Posted to the BBQ List by "Cindi" on Sep 20, 1998.

Servings: 1

Recipe Type

Bbq List, Cajun, Sausage

Recipe Source

Source: John "Smoky" Mitchell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Creole Hot Sausage

4 lbs lean fresh pork
2 lbs pork fat
2 tsp garlic, finely minced
1 Tbs cayenne pepper
1 Tbs fresh ground black pepper
2 Tbs salt
1/2 tsp bay leaf, ground
4 tsp paprika
1/2 tsp sugar
3 yards sausage casing, optional

- 1 Grind the pork and fatback to a medium to coarse grind, and mix well with the other ingredients. Stuff into sausage casings, and tie them off so that each sausage is about six inches long. You can omit this step and make sausage patties if you like.
- 2 Fresh sausage should be used quickly, and will keep in the refrigerator for three days. You can also freeze it for up to three months.

Servings: 1

Recipe Type

Bbq List, Cajun, Sausage

Recipe Source

Source: Chuck Taggert

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Creole Seasoning

2 Tbs onion powder
2 Tbs garlic powder
2 Tbs dried oregano leaves
2 Tbs dried sweet basil
1 Tbs dried thyme leaves
1 Tbs black pepper
1 Tbs white pepper
1 Tbs cayenne pepper
5 Tbs sweet paprika

- 1 Combine in food processor and pulse until well-blended, or mix thoroughly in a large bowl. The recipe doubles or triples well. Give lots of it away as gifts to your family and friends.
- 2 A very versatile seasoning blend. Use this as a base seasoning, and build upon it in your dish.
- 3 Some versions of Creole seasoning blend contain salt -- I don't do that, because I like to control salt content separately. If you insist on this blend being salty, ala Tony Chachere's "when it's salty enough, it's perfectly seasoned!" rationale, start with 2 tablespoons salt in the blend, increasing up to 4 tablespoons depending on your sodium tolerance level.
- 4 Posted to the BBQ List on June 9, 1998 by Karl E. Moser

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cross Creek Hushpuppies

1 cup cornmeal
2 tsp baking powder
1/2 tsp salt
1 medium onion
1 egg
1/4 cup milk or water

- 1 Mix ingredients well, scoop with spoon and fry in oil until golden brown.
- 2 She goes on to write that she was shown by a another cook to pat out the dough and then poke a hole in it so that there would be more crispy crustwhich she thought was good.
- 3 She also noted that she had heard of people adding corn but she believed if you added corn you could no longer call them Hushpuppies.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Contributed by Randy & JoAnne Dewberry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Crunchy Teriyaki Burgers

- 1 1/2 lbs ground beef
- 1/4 cup soy sauce
- 1/4 cup sherry, dry
- 1 tsp molasses or brown sugar
- 1/2 cup water chestnuts*
- 1/4 cup orange juice, or
- 1 each clove garlic, minced
- 1/8 tsp ginger, ground

1 * Water chestnuts should be finely chopped.

2 Mix the meat and water chestnuts together. Shape the mixture into 6 patties, each about 3/4-inch thick. Place the patties in an ungreased baking dish 10 X 6 X 1 3/4-inches. Mix the remaining ingredients together and pour over the patties. Cover and refrigerate for at least 3 hours, turning the patties once. Remove the patties from the marinade. Broil or grill the patties 4-inches from the heat, turning once, until the desired doneness is reached, about 10 to 15 minutes. Brush frequently with the leftover marinade.

3 Posted to the BBQ List by Carey Starzinger on Aug 21, 1996.

Servings: 6

Recipe Type

Bbq List, Beef, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cumberland Sauce

- 1 cup red currant jelly
- 2/3 cup orange juice
- 1/4 cup lemon juice
- 2 tsp cornstarch
- 1 cup port or Madeira wine
- 1 Tbs grated orange peel, (zest)
- 2 Tbs Grand Marnier

- 1 Combine first three ingredients in saucepan. Bring to a boil over low flame. Mix cornstarch and 1/4 cup wine until smooth; slowly add to jelly mixture, stirring constantly. Cook and stir until mixture starts to thicken slightly, stir in remaining wine and orange peel. Stir in the Grand Marnier just before serving. Yield: About 3 cups.
- 2 Works excellently as a baste or sauce on duck, goose, ham or spareribs.
- 3 Source: Barbecuing the Weber Covered Way.
- 4 Posted to the BBQ List by Carey Starzinger on Oct 03, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cumin-un-lime Marinade

1 1/4 cups beef broth
2/3 cup lime juice
1/2 cup olive oil
1/4 cup cumin, ground
3 Tbs coriander, ground
5 cloves garlic, minced

- 1 Mix all ingredients together in a non-reactive bowl. Makes about 2 1/4 cups.
- 2 Great marinade for beef (tri-tip) and chicken.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Cured and Smoked Pork Ribs

1 gallon water
4 oz kosher salt
4 oz sugar to 8 ounces
1 5/8 oz Prague powder or Instacure

- 1 In the cure, I adjust the sugar depending on how much sugar is in the rub and finishing sauce I use that day.
- 2 Mix cure ingredients in water and stir until dissolved.
- 3 Remove the membrane from the ribs, wash them well and then let them cure in refrigerator for about 18 hours. You can then rub them if you like and let sit in refrigerator for another 2-12 hours. Remember the cure is going to add a lot of salt and some sweetness so I don't use much of either in the rub. Then I smoke them at 225F-250F until I can easily tear off a rib (about 3 hours). Danny Gaulden's rib glaze (in this recipe archive) goes great with this. Also, I tried the peach glaze from "The Ultimate BBQ Sauce Cookbook" (ISBN 1-56352-201-2) this week and it was also great.
- 4 Posted to the BBQ List on July 024 1998 by Bill Ackerman

Servings: 1

Recipe Type

Bbq List, Pork, Ribs, Brines

Recipe Source

Source: Bill Ackerman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Curing Hams

- 1 500 lb ham, uncooked
- 1 peck and 1 1/2 gallons fine Liverpool salt
- 1 3/4 lbs saltpeter
- 1 quart hickory ashes, well sifted
- 1 quart molasses
- 2 teacups cayenne pepper
- 1 teacup black pepper

- 1 Mix these ingredients well together in a large tub, rub it into each ham with a brick, or something rough to get it in well. Pack in a tight, clean tub and weigh down. Let the hams remain six weeks: then take them out and rub each one on the fleshy side with one tablespoonful black pepper to avoid skippers. Hang in the meat house, and smoke with green hickory for from ten to twelve hours a day for six weeks, not suffering the wood to blaze. On the 1st of April, take them down and pack in any coal ashes or pine ashes well slaked. Strong ashes will rot into the meat.
- 2 I wonder what it tasted like? Now, I can drive down hill to my local Safeway and *buy* fresh meat government inspected. I wonder though, are we missing something? A lot of work, that is for sure.

Servings: 1

Recipe Type

Bbq List, Brines, Ham

Recipe Source

Source: Housekeeping In Old Virginia

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Curing Pork Virginia Style

See Directions

- 1 Good cures start with good meat. We raise our own hogs and fatten them on a corn based ration supplemented by whatever is available - stale bakery products, household garbage, etc. Garbage should not dominate the ration as the fat will be soft. Top hogs weigh 220 pounds and yield about a 16 pound ham. We like to cure hams between 20 and 30 pounds. Large hams with adequate fat layers age better and don't dry out as much during extended storage. Country cured hams will keep indefinitely but achieve their full flavor after about one year when "white flecks" appear in the muscle. We feed our hogs to 300 pounds or better but don't let them get too fat.. Some cuts may be slightly tougher with heavy hogs. Hams, shoulders and bellies may be bought from packing houses and can be ordered by butchers if you are not in position to grow your own. You may have to buy box lots but make absolutely sure that the meat is fresh and quickly chilled. Pork should be put in cure as soon as possible after chilling and trimming but, properly handled, it can be a couple of days old. I once bought ten, 25 pound hams that had been two days in transit to the butcher and then were left in his cooler over the weekend. I lost the whole batch! Those hams had also been trimmed excessively leaving little skin and fat covering. As a result, I have gone back to raising my own so I know what I have to work with. I am supposed to talk about curing bacon and I will get around to it. As hams (and shoulders) are more valuable, demanding and risky, the entire process is keyed to the larger cuts. Curing and smoking facilities vary greatly. Traditional farm hamhouses / smokehouses are windowless wood frame buildings about ten feet square with a dirt floor. Wooden plank benches provide work areas for mixing the cure and salting down meat. Joists are within reach and studded with 20 penny nails for hanging meat. The dirt floor allows a higher humidity in winter and allows a smoldering fire to be built inside - both for smoking and to keep meat from freezing during extreme cold. Some hamhouses have external smoke generators - simply a firebox with a stovepipe stuck through the wall. This arrangement makes it easier to cold smoke for several days (or weeks) in the spring without exceeding 100F. and is essential if the smokehouse is made of wood and insulated. Either the eaves are loosely fitted or there are operable vents to allow for air exchange, especially during smoking, so that there is adequate fresh air and the smoke does not become stale and acrid. Openings are covered by fine screen mesh and the interior is kept dark to discourage skippers (larvae of a small black fly which also likes pork). My smokehouse follows the tradition except that the walls are poured concrete and the roof is metal. The thick walls store a lot of heat and smooth out daily temperature fluctuations. I have no smoke generator or operable vents but there is plenty of air exchange at the eaves. In places where conditions are not favorable, curing and smoking chambers with temperature and humidity controls and a smoke generator can be easily fabricated or small cuts may be cured in the refrigerator. My dry cure is mixed by the "pour 'til it looks right" method. My daddy showed me how. There was a request from a pork eater in Israel to provide metric measurements. Unfortunately, I don't know how to convert the SAH (Standard American Handful)! I buy plain (not iodized) dairy salt in 50 Lb. bags from a farm supply co-op and other ingredients from one of the warehouse retailers. To each 50 lbs. of salt, mix about 1 gal. of molasses (blackstrap if you have it), about 2 pounds of ground black pepper, about 8 oz. of paprika and 1 SAH (about 4 oz.) of red pepper or cayenne. I use molasses rather than brown sugar so that the mixture can be packed around the meat. Color should be light brown and texture should be friable: it should pack when squeezed in the hand but crumble easily; like good loam soil ready to be plowed. Proportions are not critical and you can add whatever dry spices sound good. Just mix and dump until you have a mixture that looks like it will cure pork! Back when hog killin' was the norm, everyone had their own mixture. Some used plain salt or salt and pepper, others added refined sugar, brown sugar, or molasses and so forth. You can add some salt peter for added safety if you want to. I have never used it and have no idea how much to put in. If you have no sense of adventure, buy Morton's sugar cure.

- 2 Spread a 1/2 inch layer of cure on the bench, place meat skin side down and cover all surfaces with about 1/2 inch of cure. Force cure into the cut shank ends of hams and shoulders. I prefer laying all of the pieces out separately so I can see when cure gets thin, but you can pile it all up and overhaul more often. During the phase of rapid cure uptake, a lot of fluid is drawn from the meat. That is why you use rough wooden benches with the planks not too tight - dirt floors help too. Of course, never use treated wood in contact with food. Check the meat every few days at first then not as often as salt absorption decreases. Overhaul several times by moving the pieces around, making sure they are covered with cure (it won't stick to the dry skin on hams so don't worry about it). Bacon, at last! As a rule of thumb, smaller pieces such as bacon should stay in cure for 1.5 days per pound. This usually coincides with the time that the fresh sausage runs out. At this point I usually slice some to try. It should be salty but not too salty to eat without soaking. When you are satisfied with the cure, brush the salt off and hang. I like to let them hang for a couple of days before smoking but it is not necessary. Use cold smoke (less than 100F.) unless you plan to use it or freeze it within a few days. I use 2 fairly green hickory logs about 12" in diameter. Once burning on the dirt floor I adjust the distance between the logs so that they smolder actively but don't flame. Hickory will keep going like this for a day or so with minimal tending. I just check it every few hours and make adjustments. Smoke does not need to be thick and heavy to flavor meat and adequate air volume is important when using green wood. I believe that smoke should enhance flavor rather than dominate. It is not necessary to smoke bacon for preserving so an alternative would be to smoke pieces at a higher temp. before use. Bacon should be frozen or eaten before summer as it starts to get rancid if hung too long. If frozen it should be eaten prior to the next hog killin' as it will get rancid in the freezer too. When to skin: Some folks leave the skin on if they have a slicer that will handle it. I take it off toward the end of the curing time when it is still supple and fairly easy to remove. It can be removed before curing but the bacon may get too salty. When you are ready for some home cured bacon, cut a slab in half and trim to the desired size. Save the trimmings for a pot of beans (you can render a lot of the grease out in a frying pan before adding to your bean pot). Soak for several hours if too salty and chill for easier slicing. If you don't have a slicer, you can do a pretty good job with a sharp knife. Bacon is relatively easy and safe to cure as the mixture penetrates the thin slabs quickly. I would have no qualms about trying it in the refrigerator and would be interested in hearing about experiences and experiments. Hams and shoulders are more risky because of the size. The cure has to penetrate completely before warm weather or they will start to taint around the bone. A common practice is to pump some liquid cure around the bone so that it can start curing from the inside too. The addition of salt peter also helps.
- 3 Hams and shoulders stay in cure for about 2 days per pound. After the curing period, I just brush off the salt leaving a thin coating of attached spices and hang. Contrary to many recommendations, I never wash or wrap meat which I am going to hang. I have been my experience that wrappings keep moisture in promoting excessive mold and spoilage but I also live in a humid area. Some mold is desirable and does not indicate problems. There are a lot of things that can go wrong in curing hams. I remember going with my father to buy country hams as a young boy back in the fifties (before the meat inspection laws robbed us of our heritage). Country stores would buy locally cured hams for resale. After discussing curing methods and inspecting the hams, the storekeeper would pull out a thin bladed pocket knife and insert it into the face of the ham right next to the bone (the most likely place to find spoilage and skippers). The aroma of that blade drawn from a properly cured ham is unforgettable (it is pretty hard to forget the smell of a bad one too!). Point being that encountering bad hams was enough of a problem to warrant precautions. Shoulders don't age as well as hams and should be used within six months or so. Hams only get better with age but small ones tend to dry out. I have some forty pounders that should be about prime by the turn of the century!

Servings: 1**Recipe Type**

Bbq List, Brines, Pork, Ham

Recipe Source

Source: dgill@ccsinc.com

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Curry Barbeque Sauce

- 1/4 cup butter or margarine
- 2 each cloves garlic, mashed
- 1/4 cup onion, minced
- 1 Tbs curry powder
- 3 Tbs milk
- 1/4 cup chopped raw apple
- 1/4 tsp salt
- 1/2 cup beef stock or bouillon
- 1/2 cup raisins, (optional)

- 1 In Sauce pan, melt butter, sauté garlic and onions until golden. Add remaining ingredients (except stock and raisins). Simmer about 10 minutes stirring often. Pour in stock and raisins, stir well and simmer about 30 minutes. Add more stock if sauce gets too thick. This curry sauce can be brushed on chicken or lamb. Makes about 1 3/4 cups.
- 2 Posted to the BBQ List by Carey Starzinger on Aug 22, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Custom Catering's Tasso Smoked Seasoning

- 1 7-10 lb cured picnic ham
DRY SEASONINGS MIXTURE:
- 1 Tbs black pepper
 - 1 Tbs white pepper
 - 2 Tbs cayenne pepper
 - 1 Tbs salt
 - 2 Tbs Spanish paprika
 - 3 Tbs granulated garlic
 - 2 Tbs onion powder
 - 3 Tbs brown sugar

- 1 Cut strips of meat 3 - 4 inches long by 2 - 3 inches wide and 3/4 inch thick. Coat the strips of pork generously with the dry seasonings mix. Skewer meat with a metal smoking rod and arrange so that a good flow of smoke can reach all sides evenly (an open grate can be used instead of rods). Hang tasso in the smoker and smoke at 150F for 5 - 6 hours. Meat should be slightly moist and completely smoked throughout.
- 2 Alternate Method Shoulder bone can also be smoked along with the tasso. These bones can be used in Red Beans, White Beans, Gumbo and other dishes.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Ham

Recipe Source

Source: Chef Emile L. Stieffel

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

CyberSauce - 2

5 large yellow onions, finely chopped
2 each green bell peppers, finely chopped
18 cloves garlic, minced
1/2 cup ground New Mexican chile
2 Tbs cumin seed, roasted and ground
8 Tbs dry mustard
4 cups cider vinegar
7 1/2 lbs catsup
6 Tbs Worcestershire sauce
3 each limes, juiced
1 1/2 Tbs black pepper
2 tsp white pepper
2 cups brown sugar
1 1/2 cups molasses

Sauté first 3 ingredients until soft. Add next 3 ingredients and cook over high heat for about 2 minutes. Add remaining ingredients and simmer for about two hours. Remove from heat and let cool. Puree sauce in a food processor until smooth.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Kurt Lucas, with a little help from my friends

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dad-Gummed Good Beans

- 1 1/2 cups smoked chicken, turkey, beef, pork
or Chorizo
- 1 can pork and beans, 1/2 liquid reserved
- 1 can red kidney beans, drained
- 1 can black beans, drained
- 1 can tomato sauce, optional
- 2 medium Granny Smith apples, cored and peeled, diced
- 1 medium onion, diced
- jalapenos to taste
- 1 bottle barbecue sauce
- 1 bottle maple syrup

- 1 Drain the kidney and black beans and dump them into a colander, drain the Pork N' Beans, and save about half the liquid, or substitute a small can of Tomato Sauce.
- 2 Dump the Pork N' Beans in the colander with the other two, and rinse with cold water. Pour the reserved Pork N' Beans liquid, or tomato sauce into a large stewpot and place on the stove on medium low to low heat. Dump in the beans.
- 3 Add the meat, chilies, apples and onions.
- 4 Add 1/4 to 1/3 cup of the Pancake/Waffle syrup. Substitute Brown Sugar if you like. Sweeten to taste.
- 5 Now add, in enough barbecue sauce to make a very thick, stiff stew. Be very careful, remember that as this cooks, the liquid from the apples and onions will thin this out a bit as it heats up. You want it just liquid enough to heat thoroughly on low. Add more barbecue sauce if you need it.
- 6 Heat and simmer, and be sure to keep stirring from the bottom, with a wooden spoon, about every ten minutes or so.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Bill Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dallas County Jail Chili (circa 1950)

1/2 lb beef suet, ground
2 lbs coarsely ground beef
3 cloves garlic, minced
1 1/2 tsp paprika
3 Tbs chili powder
1 Tbs cumin seed, ground
1 Tbs salt
1 tsp white pepper
1 1/2 tsp ground dried sweet chile pods
3 cups water

Fry suet in a heavy kettle. Add meat, garlic, and seasonings. Cook for four hours, placing pot in a medium hot portion of your smoker, stirring occasionally. Add water and continue cooking for another hour, or until chili has thickened to desired consistency. Serve.

Servings: 1

Recipe Type

Bbq List, Beef, Chili

Recipe Source

Source: Chile Pepper Magazine, October 1990

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Damn-Tasty, Sure-Simple Rib Sauce

3 Tbs olive oil
4 each cloves garlic, minced
1/3 cup brown sugar, packed
1/4 cup cider vinegar
2/3 cup chicken stock
1/4 cup tomato paste or ketchup
3 Tbs Dijon mustard
2 Tbs soy sauce
1 Tbs red pepper flakes

- 1 Heat the oil in a small, heavy saucepan over medium heat. Add garlic and sauté until transparent, 2 to 3 minutes. Do not allow the garlic to burn. Whisk in remaining ingredients, reduce heat to low; simmer 15 minutes to 20 minutes, until the mixture thickens. Stir occasionally.
- 2 Source: The Great BBQ Companion, Mops, Sops, Sauces, and Rubs by Bruce Bjorkman.
- 3 Posted to the BBQ List by Carey Starzinger on Aug 05, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Bruce Bjorkman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dan Gill's Pastrami Brine

4 quarts cold water
1 1/4 lbs kosher or pickling salt
1/4 lb brown sugar or 1/4 cup molasses
1 tsp Prague powder
2 Tbs pickling spice
1 Tbs garlic, (juice, minced, or crushed)

Servings: 1

Recipe Type

Bbq List, Brines

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dan Gill's Pickled Pork Brine

NONE

- 1 Pickle is a generic term for brine and/or vinegar solutions used to preserve meat and vegetables. There is no standard recipe for curing meats with dry cures or brines as every region (and family) had their own way of formulating their cures. Some just used salt, others added pepper and spices, most added sugar of some kind to moderate the saltiness and keep the meat soft and many used saltpeter or Prague powders to facilitate the cure, combat botulism and turn the meat pink. I use salt, pepper, molasses, red pepper, and paprika with pork. The easy way to pickle is to get some Morton's sugar cure or Tender-Quick and mix with water according to the instructions. These formulations contain salt, dextrose and nitrate cure in the proper proportions. You will need a ceramic or food grade plastic container and sufficient room in your refrigerator (unless it is winter where you are).
- 2 To make your own, mix up a salt brine that will float an egg (generally around 1.5 cups salt per gallon of water). Use plain salt - not iodized table salt. Add about 1/4 as much sugar (brown, white, molasses, corn syrup etc.) as salt. About 1/2 as much ground black pepper as sugar and some red pepper and paprika as you wish. I don't use nitrates in most of my cures but it is recommended. You can buy saltpeter at a drug store or Prague powder from a sausage makers supply house. Leave bacon and side meat in cure about 2 days per pound or 2-3 weeks overhauling (moving the pieces around) every few days.
- 3 For more information, see my curing and smokehouse page: <http://members.tripod.com/~DanGill/Curing.HTML>
- 4 Posted to the BBQ List on June 7, 1998 by Dan Gill

Servings: 1

Recipe Type

Bbq List, Brines, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dan Gill's Turkey Brine

1 gallon cold water add:
1 1/2 cups salt*
1/2 cup molasses
1 1/2 Tbs garlic, crushed or minced
(or garlic powder)
1/2 Tbs onion powder
1/4 cup black pepper
1/2 cup lemon juice
1/2 oz maple flavoring
12 oz ginger ale

- 1 Alternatively, use: 1/2 tablespoon ginger (ground, or minced) in place of the garlic and onion.
- 2 * Table salt is not recommended because of the iodine. I usually use dairy salt which is just a good quality sterilized fine salt. I buy it from a farm supply store in 50 pound bags for curing meat and fish. Kosher salt works fine too, it just dissolves a little slower.
- 3 Cover birds completely with brine and refrigerate overnight. In the morning, remove from brine and drain while preparing smoker. Rinse birds well inside and out. Smoke at around 250F (measured at grate level) to an internal temperature of 170F in the thickest part of the thigh. Basting with butter every few hours will give you a beautiful golden-brown skin.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dan Green's Sauce For Pork

3 cups Ketchup
1/4 cup Sugar
1/2 cup Tarragon Vinegar
1 each Medium onion, minced
2 Tbs Worcestershire sauce
2 Tbs Chili powder
1 Tbs Cayenne
1 Tbs Garlic salt

- 1 Combine all ingredients in a saucepan and cook over medium heat for 10 minutes. Stir frequently. Allow to cool down to room temperature. Brush the mixture on the pork during the final phase of cooking; if using indirect heat, you may use it a mop.
- 2 Source: The Great Barbecue Companion, Mops, Sops, Sauces, and Rubs by Bruce Bjorkman
- 3 Posted to the BBQ List by Carey Starzinger on Jul 31, 1996.

Servings: 1

Recipe Type

Pork, Bbq List, Other Sauces

Recipe Source

Source: Bruce Bjorkman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Beans

See Directions

- 1 Drain 2 cans of B&M, or Bush's "baked beans" (Campbell's pork and beans will work in a pinch). Drain 75% or more of liquid from beans and discard (the liquid, not the beans). Pour beans into baking dish (no lid required). In a skillet, fry 4 thick slices of HICKORY smoked bacon well done, pat dry, and place in freezer so that it becomes brittle while preparing other ingredients. Now fry 4 more slices of bacon until medium done, and set aside.
- 2 Drain all but 2 or 3 tablespoons of bacon grease out of skillet and save for other recipes. Sauté 1 small onion, 1 small green, and 1 small red (if available) bell pepper for 3 or 4 minutes in hot bacon grease. Pour sautéed onions, peppers, and bacon grease into beans. In a cup, mix 2 tablespoons of yellow mustard, 4 or 5 tablespoons of your favorite BBQ sauce, 3 tablespoons of dark brown sugar, or 5 tablespoons of molasses, and pour into beans. Crumble or dice the cold bacon with a good chef's knife, and stir into beans. Place medium-done bacon slices on top of the beans and bake in oven at 350F for about 45 minutes, or in your pit until thick and rich. Hope you guys like this as well as we do.
- 3 Posted to BBQ List by Bill Wight on Feb 6, 1998

Servings: 1

Recipe Type

Bbq List, Beans

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Buttermilk Cornbread

1 cup white cornmeal
1/4 cup flour
1/2 tsp salt
1/4 tsp baking soda
1 tsp baking powder
1 Tbs salad oil
1 Tbs sugar
1 egg
1 cup buttermilk

- 1 Mix all dry ingredients, and put GREASED (use Crisco or something similar) 10 inch cast iron skillet into 425F oven. Let skillet get hot enough that it starts to smoke a little, and take out of oven. Take a small hand full of cornmeal, and slightly coat bottom of hot skillet as soon as it comes out of oven. Mix oil, buttermilk, and egg into dry ingredients--shouldn't take over 15-20 seconds, and poor into HOT skillet.
- 2 Let mixture bake at 425 on medium high rack in oven until light to medium brown on top. Takes about 17-20 min. Take out of oven, turn over on wire rack, and let cool. Best darn cornbread you ever ate. Promise.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Easter Ham

See Directions

- 1 I'm assuming that you have a cured ham. If it's a bone in, cured ham, here is a good way to finish it. Most hams of this style are skinned in most areas, but will have a few sections where the skin (hide) is still on. Especially around the tapered end going toward the end of the bone. Cut the skin off with a good sharp knife, being careful not to cut or remove the fat under it. You're not really concerned about deep cooking since it is actually already cooked. What you are interested in is giving it a better and richer flavor. Therefore, you don't need a very hot fire, but a low to medium fire with good smoke. The reason I like to keep the smoke a heavy medium is because the meat won't be on the pit that long, compared to a raw ham. The reason I like a low to medium heat is to extend the smoking time a bit. Bring smoker up to about 225 to 230F and try to keep it in that range. Make sure you have an oven thermometer placed about an inch or two away from the ham. This will guarantee accuracy. Smoke ham until it reaches about 150, no higher than 160F internally. Prepare this finishing sauce: 1/3 cup prepared mustard, 1/3 cup brown sugar, and 1/4 to 1/3 cup vinegar or beer. Mix these ingredients together in a large cup or bowl and bring to warm in a microwave, etc. Stir again. This will insure that all is blended well. If you feel you need more, just double the recipe. If you feel it is too thick, add more vinegar or beer...if too thin, cut these back a bit. You don't want it too thin. Baste ham with mixture about 30 minutes, then again at about 15 minutes, before ham is ready to be removed from smoker. If you like, you can mop ham one more time as soon as it is taken off the pit. Add pieces of pineapple and maraschino cherries to top of ham about 30 to 45 minutes before it's done. You can hold these down with toothpicks. Makes it look real pretty!
- 2 Posted to the BBQ List by dgaulden@caverns.net (Gaulden, Danny) on Apr 07, 1998.

Servings: 1

Recipe Type

Bbq List, Ham

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's General-Purpose Dry Rub

3/4 cup paprika
2 Tbs chili powder
1/4 cup black pepper
2 Tbs garlic powder
1/4 cup salt
2 Tbs onion powder
1/4 cup sugar
1 Tbs cayenne pepper

Mix ingredients together and store in an air-tight jar.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Great Grandma's Treasured Rolls

3 cups flour
1/4 cup sugar, up to 1/3
1 tsp salt
1/3 cup melted shortening--be sure it's not rancid
1 large egg
8 oz warm water
1 packet active dry yeast.

- 1 I use Pillsbury or Gold Medal "bread flour". They work best because they have a higher gluten content, but recipe will work fine with regular flour as my Grandma made it.
- 2 I like to use my bread machine to do the mixing and kneading work. It is much easier. If you have one, do this: Combine all dry ingredients together, then add wet ingredients and yeast. Put bread machine on dough cycle and let it do the work. After dough cycle has finished, place dough on floured work table, and grease hands with a little lard or shortening. Pinch dough off into large egg sized chunks and roll in hands a bit to shape, then place roll on GREASED baking pan. If dough tries to stick to your hands, re-grease hands, or shake a little flour on the dough to firm it up. Continue doing this until all dough is used.
- 3 Recipe should make about a dozen rolls. Space the rolls about 1/2 inch apart for high risers, or 1 inch apart for a rounder roll. I like'em both ways, depending on the mood I'm in that day. Cover roll pan with a slightly warm damp towel or cloth and let rolls rise until almost double in size, then bake at 350F for 20 minutes. After about 15 minutes, you can remove rolls from oven and butter the tops, then finish baking. This is optional.
- 4 If you don't have a bread machine, or want to do it with a mixer or by hand, proof the yeast by mixing the yeast with 1/2 of the warm water, and about 1 or 2 tablespoons of the sugar. Let stand on the side in a large cup or small bowl while mixing the other ingredients in another bowl. The yeast mixture will start to froth and works as a jump starter. After mixing the remaining ingredients, add the yeast mixture, and knead dough until smooth, shiny, and elastic--10 minutes or more.
- 5 Let the sponge rise in a greased covered bowl until double in size, then beat down, and knead again for a few minutes. Form rolls, place in greased pan and follow above instructions.
- 6 For a fantastic pulled pork bun, form dough into larger, flatter rolls, about twice the size of an egg and bake for about 5 to 8 minutes more. Add sesame seeds for an extra treat, if desired. Hope all of you find this old recipe an addition to your "good recipe list".
- 7 Posted to the BBQ List on June 4, 1998 by Danny Gaulden

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Ice Cream

1 3/4 cups sugar
3 raw eggs
1 package (4oz.) of vanilla junket
1 large can of Pet milk
2 small cans of Pet milk
1 quart milk
1 Tbs or more of vanilla extract
water as much as needed

- 1 Try this one. Mix all ingredients together, but do not cook them. Makes one gallon.
- 2 Remember that you don't fill barrel all the way to the top. Leave a couple of inches for expansion of the ice cream as it freezes. This recipe is the best I've ever made for a down home, homemade flavor. However, it is not for folks that are afraid of raw eggs. Another Gaulden original, for better or worse.
- 3 Posted to the BBQ List on June 15, 1998 by Danny Gaulden

Servings: 8

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Lemon-Butter Basting Sauce

1 cup melted butter or margarine
2 tsp white pepper
1/4 cup lemon juice
2 tsp paprika
2 tsp celery salt
2 tsp onion powder
2 tsp granulated garlic
1 tsp sugar

Just put the ingredients into a sauce pan and heat it up. Put the chicken halves in the smoker and keep that temperature at 240-250F. Mop the chicken every 30 minutes or so until it's done, 170F internal temperature.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Mustard Glaze

1/3 cup brown sugar

1/3 cup yellow mustard

1/4 cup to 1/3 cup apple cider vinegar.

Mix the following ingredients together in a saucepan and heat until it simmers. Let it sit until the ribs or pork butt are ready to baste. You can substitute beer for the vinegar if you wish.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Pork Spare Rib Rub

1 Tbs granulated garlic
1 Tbs onion powder
2 Tbs salt
1 Tbs cayenne
1 Tbs black pepper
1 Tbs white pepper
1/2 cup paprika
1 cup brown sugar

- 1 This may be a little hot for some folks, so one may want to reduce the cayenne a little...but that's the way they like'em out here. I believe the brown sugar is a must, and when it caramelizes, it produces that rich dark cherry-red color, plus it taste good!
- 2 After the ribs come off the pit, I baste them with a quick coat of an old Southern recipe of vinegar, mustard, and brown sugar, for an added deeper, richer, cherry appearance, and flavor. Works great for me, and when you open your BBQ House, you might want to give it a try!

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Refried Beans

See Instructions

To me, one of the biggest problems people have with making refried beans is getting the water level right, after they are cooked and ready to be mashed. If you leave too much water in the beans, and mash them, they will be runny, and you got a problem. If you take out too much of the water, they will be too dry, and it can be a hassle to add it back into the already mashed beans. After the beans are cooked (please cook with some hickory smoked bacon, and what ever else you want in them), ladle out the water level until it is about 1/8 to 1/4 inch above the beans...just a thin layer of water left on top of the beans. Save ladled out juice just in case the beans are too dry. Mash beans while still hot. Place beans in a casserole dish, sprinkle diced onion on top of them, and bake, uncovered, in oven at 350F for about 20 to 30 minutes. Remove from oven and sprinkled long horn grated cheese on top of the beans, and put back in oven until cheese melts. The other way we like to do ours is this. After mashing beans, let cool so they become more firm. Take a spatula and remove a portion of mashed beans from container, place in a medium hot Teflon coated skillet (they can tend to stick in a non coated skillet), and brown beans on bottom side. Flip beans over and brown top side. While browning top side, add diced onions and grated cheese to browned side and let cheese melt.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Smoked Cheese

See Instructions

Cut up Jack, Swiss, or whatever you like, and put in a metal mold, or bowl. Put in smoker and place it as far away from the heat as possible, and put the smoke to it. Guess what...this is one time that you don't want a lot of heat, and a cooler climate will work great for you. After about an hour and a half, place cheese into a little hotter smoking area, if it hasn't melted, and melt it. Keep the smoke on it! Take out of pit, and put in refrigerator, and chill. Take out of mold, and enjoy! The cheese will be a little drier than before smoking, but very good.

Servings: 1

Recipe Type

Bbq List, Misc., Cheese

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Danny Gaulden's Sparerib Rub

1 Tbs granulated garlic
1 Tbs onion powder
2 Tbs salt
1 Tbs cayenne pepper
1 Tbs black pepper
1 Tbs white pepper
1/2 cup paprika
1 cup brown sugar

This may be a little hot for some folks, so one may want to reduce the cayenne a little, but that's the way they like'em out West. I believe the brown sugar is a must, and when it caramelizes, it produces that rich dark cherry-red color, plus it tastes good!

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Ribs

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dan's Chicken Marinade

ginger ale
vinegar
ginger
garlic powder
salt
turmeric
hot sauce
cayenne powder
Old Bay seasoning

For chicken, I use a marinade and mop based on ginger ale and vinegar with ginger, garlic powder, salt, turmeric, hot sauce, cayenne powder, and Old Bay for flavor. These are my standard and favorite spices but I also look through the cabinet to see if anything else sounds good at the time. No measurements - I just pour in what I think is right for the amount of chicken. When the mixture passes the smell and taste test, I dump in the chicken. After the chicken has marinated, I boil the liquid (for safety) and use it as a mop.

Servings: 1

Recipe Type

Bbq List, Marinades, Poultry

Recipe Source

Source: Dan Gill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dan's Smokehouse Jerky - The Best Pt 1

MEAT

venison
top round steak
turkey breast brine---
kiln dried medium salt
molasses, (Brer Rabbit light or Grandma's)
black and/or red pepper

- 1 There are probably as many different variations of jerky recipes out there as there are jerky lovers. This is a BBQ List and most of the posts deal with standard BBQ issues, briskets, ribs, butts, *cookers*, grills, smokers and their related mops and sauces. Occasionally, there are posts outlining sausage making, which is an art form of it's own and is sometimes difficult to put a finger on precisely how to 'clone' a closely guarded family or industry secret. The recipes posted here were of great interest to me and I admire the effort from those who shared with us - not exactly true BBQ, but invaluable savvy nonetheless. Along the same line, I would like to share a jerky making process that goes back a long way, before refrigerators, before electricity. To the best of my knowledge it has never been written down, just passed along from one old timer to the next - until now....Showing a person how to do something is one thing, but putting it into words is,.....an incommodiously arduous task?
- 2 The Meat: Generally, the lean scraps from most venison (elk, deer, caribou, antelope and moose) work very good. Bear is greasy(sorry Bear), as is pork. Buffalo is similar to beef and makes good jerky. The best cut of beef that will yield the most usable lean meat is the top round. If you like turkey, use large bone in breasts and remove the bone. I haven't done reptiles, but what the hey, if that's your bag give it a shot. The meat should be reasonably aged, at least kept cool for a week or so after it's dressed out and skinned. It is important to trim as much fat off as possible, even if you have to cut it out or scrape it off. The fat will not take salt very well when the meat brines, it will become rancid and grow mold quickly. Cut the meat with the grain, into strips as big around as your thumb (3/4-1" square) and as long as possible.
- 3 The Brine: This is a self brining method and works in two stages, dehydration and rehydration. The ingredients needed are: A kiln dried medium salt. Most feed stores have 50# bags for about \$3. which will make about eight thousand pounds of jerky. Medium salt is about the size of salt that comes on a pretzel. Molasses. I use Brer Rabbit light or Grandma's. Brer Rabbit comes in pint bottles and have a small top that you can pour a nice 'string' from. Grandma's comes in a large mouth bottle and it's best if you transfer it to some sort of a squeeze top ketchup or pancake syrup bottle (1 pint = about 20# of meat). Black Pepper, medium grind or coarse - your choice. If you like it hot, use red pepper flakes instead, if you don't like pepper leave it out. This brine process goes easier and more quickly if you have a few extra happy hands joining in - the kids, the wife and myself usually make it a project and when it's done everyone gets to pat each other on the back. Since we're all together and helping each other, some interesting conversations usually surface. Anyway, you will need a flat bottom non-corrosive container and lid, a Tupperware storage bin, a plastic bus tray or a stainless steam table pan will work well. The size depends on the amount of meat and the room in your refer - the lids keep things out and are handy for stacking the containers. Salt the bottom of the pan evenly, making sure to get in the corners as well. This may not be as easy as it sounds. Put a few pounds of salt in a bowl, cup your fingers together and scoop out about a half a handful - not in your palm. Shake your hand back and forth across the top and about a foot above the top of the pan. As the salt starts to leave your hand, slowly open your fingers and let the salt run through evenly. Hand salting may require some practice. Practice salting the bottom of the pan until it becomes comfortable and the coverage is without gobs or streaks or voids. If this method becomes too frustrating, a shaker top jar works too - a mayonnaise jar with the metal lid poked full of holes by a 16 penny nail. The coverage amount should be between light coverage (barely covering) and full coverage (completely covering) - the only comparison I can think of, is sugar on a

pie crust, or, sugar on your cereal. You don't want it too salty, so, one might consider their first batch of jerky experimental and take it from there. String the molasses. Same kinda deal as the salt, hold the bottle about a foot above the pan, start moving it from side to side and pour. When the molasses starts running try to get a 'string' about the size of a pencil lead and let it crisscross the pan bottom over the salt. Once the strings are even in one direction, change directions (perpendicular) and string evenly across again. Don't forget the corners. When it's done it will be an even grid about 1/2" square covering the pan bottom. Good luck... don't worry, 10-12 layers and you'll be able to sign your name with it. The pepper will vary as to individual taste. One note though, pepper almost doubles its intensity as it soaks and is easy to overpower the finished product. I would recommend that a light dusting would be sufficient for most people (about the way you would pepper a baked potato). Red pepper flakes, even more so. Again, hold the pepper can about a foot above, and dust it evenly - good, you remembered the corners. Layer the meat strips across the bottom of the pan one at a time. Starting on one side, place the strips next to each other without overlapping and with all of the strips running in the same direction. Work the meat across until the layer is complete, without voids. Pat the surface, edges and corners down smooth and flat. Salt, molasses and pepper the surface as was done to the bottom of the pan to start. The second layer of meat is done the same, but it is ran perpendicular to the first layer. Pat smooth, salt, molasses and pepper. Each additional layer is placed perpendicular to the layer before it. continued in part 2

Servings: 1

Recipe Type

Bbq List, Jerky, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dan's Smokehouse Jerky - The Best Pt 2

See part 1

- 1 Continue layering the meat until it reaches to a level about 2" from the top of the pan. The last layer, or partial layer, gets the salt, molasses and pepper treatment as well. This brining method will cure the meat in two days. Place the pan(s) in the refrigerator, cover and let sit undisturbed for the first day (refrigeration is not necessary if prepared in a cool climate 35-45F). After about 24 hours the meat should be 'turned'. Dig your hands in the pan and separate all of the strips, turning it over several times to get the meat redistributed into a random order. Mash the meat back down into the brining juices (at this point the juice will be thin and watery), cover, and let sit for another day. I usually taste the juice at this point--if it tastes too salty the meat can be rinsed with water, but it will not be as good. If the salt is right it will have a slightly sweet, peppery flavor. During this next day the meat will soak up the brine juices and when the meat is removed before smoking, it will have a 'candied' texture--sticky and pliable. There should be very little, if any, brine solution left in the pan. The meat will have soaked up the brine and be somewhat swelled up, as compared to the first turning.
- 2 Smokehousing the meat: The smoking process will require a smokehouse or smoking unit that is capable of maintaining 80-90F. If there is a small volume, piping the smoke from an external source will provide a cooler smoke, and a hot plate or a few briquettes/lump charcoal could provide the heat source. In a medium size unit (refrigerator size), a cast iron frying pan with chips set on a hot plate will work - although it may be difficult to maintain a constant temperature. The more volume, the easier it is to control the temperature. I would recommend that a fire be built and maintained throughout the smoking process, which will take from 48 to 70 hours - depending upon the thickness of the meat. The smokehouse that I use is medium - large (350) cu. ft., it will maintain a good smoky 80-100F with 2-3 half gallon milk jug sized pieces of wood burning. Use seasoned, barkless wood - your choice, I use red alder, apple, plum, cherry, oak, pear and some of the best I've ever done was with some 75 year old grape stumps. Citrus works good too. Get the smokehouse going and rack or hang the meat while the temp becomes stabilized. If you rack the meat, place it *without* the pieces touching each other - just enough room to run a finger between the strips. Stainless 3/16" rod sharpened on both ends works good for hanging - again, leave some space between the strips. As you place the strips, run them through your thumb and index finger to squeegee off any excess brine. Before placing the racks or skewers into the smokehouse, coarse black pepper or additional red pepper flakes may be added - for those who like lotsa zip. Load the smokehouse and leave the door cracked open for the first couple hours, or until the surface of the meat has dried to the touch. Close the doors, poke the fire and keep an eye on the temps for a couple of days. Don't worry about the meat spoiling if the fire goes out. The meat is cured. It's said that the old timers used to make their jerky while they traveled. When they made camp at night they would hang the jerky over the campfire until dawn, when they broke camp they simply packed up the jerky and continued smoking the next night. This process takes about 4-5 days and is worth every minute. Probably the two most important items would be too much salt and too much heat. If you decide to try this method, I garr-own-tee you'll never find another piece of store bought jerky that even comes close.
- 3 NOTES : I would like to share a jerky making process that goes back a long way, before refrigerators, before electricity. To the best of my knowledge it has never been written down, just passed along from one old timer to the next - until now....Showing a person how to do something is one thing, but putting it into words is,..... an incommodiously arduous task? Recipe by: Dan Sawyer
- 4 Posted to BBQ List by Glenn Manning on Aug 27, 1997

Servings: 1

Recipe Type

Bbq List, Jerky, Beef

Dark Roux

1/2 cup vegetable shortening

3/4 cup all-purpose flour

- 1 Place rack in center of oven. Heat oven to 325F. Melt shortening in a 10-inch cast-iron skillet over medium-low heat. Gradually sift flour over shortening; whisk to combine. Mixture will be thick and pasty. Combine to whisk until light brown, 10 to 12 minutes.
- 2 Transfer skillet to oven; let roux cook until very dark brown, 3 to 1/2 hours, whisking every 45 minutes (whisk every 30 minutes if the pan is not cast iron). The roux can be kept, refrigerated, for up to a week before using.

Servings: 1

Recipe Type

Bbq List, Misc.

Cooking techniques used in this recipe

Chopping garlic

Recipe Source

Source: Martha Stewart Living, May 1996

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Date Coleslaw With Orange-Ginger Vinaigrette

1 cup California dates, pitted
1/2 Tbs orange zest, grated
1/2 cup orange juice
3 Tbs white wine or cider vinegar
2 cloves garlic, minced
1 tsp ground ginger
1 tsp salt
1/2 tsp black pepper
2 Tbs olive oil or vegetable oil
1 package pre-cut coleslaw mix, (16 oz.)
or
7 cups green and red cabbage, coarsely shredded
1 cup carrot, coarsely shredded
1 cup green onion, thinly sliced

- 1 Coarsely chop the dates in 1/2-inch pieces; set aside.
- 2 To make the dressing: whisk together the zest, the juice, wine or vinegar, garlic, ginger and the salt and pepper. Next, whisk in the oil. Combine the vegetables with the dressing.
- 3 Per serving: about 116 calories and 4g fat.
- 4 Posted to the BBQ List by Rock McNelly on Sep 4, 1998.

Servings: 8

Recipe Type

Bbq List, Slaw

Recipe Source

Source: California Date Administrative Committee

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dave Lineback's Barbeque Basics

See Directions

- 1 Making barbecue is one of the most simple forms of cooking. It has been going on since prehistoric times. Here's how you do it:
- 2 Burn some hardwood down to coals. Place a tough cut of meat over the coals and cook until tender. Pull out a hunk of meat, add a little finishing sauce if you like, and enjoy!
- 3 When you burn a hardwood like hickory or oak down to coals, the "bitter" components of the smoke are burned off in the flames. What remains is a thin, sweet smoke coming from the coals that is almost invisible to the eye. This is the smoke that produces the characteristic pink aurora in the surface of the meat that gives barbecue its distinctive flavor. I do not believe it is possible to get too much of this smoke in the meat. Without it, the meat is nothing more than a roast. That's why every barbecue joint worth its salt has a separate hearth for making the coals that are subsequently picked up in a shovel and placed under the meat in the pits. While you might see a ton of white smoke coming from the hearth chimney, you will seldom see anything coming from the chimneys above the pits. But you sure can smell it!
- 4 Some much for the one and only really important thing about barbecue. All the rest is window dressing. The question of how long to cook is primarily a question of time and temperature. Temperature is a function primarily of distance from the coals and air circulation. (The word barbecue itself derives from the name of the wooden structure the West Indians used to suspend meat over coals for cooking.) Tough cuts of meat like beef brisket take a very long time for the connective tissues to break down. Therefore, very low temperatures are in order. Pork takes less time.
- 5 I am amused by the protracted daily discussions on this List about thermometers. Barbecue is an art, not a science. Pitmasters may argue a lifetime over whether the racks should be 16 or 18 inches above the coals, but I have never visited a pit in which a thermometer was used! Most of them have no idea what the temperature is. Oh, they might touch a door with the palm of their hand. More likely they are going to be studying the wood, the outside temperature, the humidity, etc. Like my golfing buddy sez about my collection of putters, "It ain't the fiddle, its the fiddler!" Some truly great barbecue can be made on an old set of bed springs held over a bed of coals by cinder blocks at the corners.
- 6 Most folks like to push their barbecue in a particular direction with a little finishing sauce. That's okay so long as it does not mask the barbecue flavor. Of course, if the meat was roasted in a gas grill or some other such "oven on wheels" that produces no wood smoke at all, a strong finishing sauce will be necessary to emulate a barbecue "taste". That stuff might be good to eat, but, folks, please don't call barbecue!

Servings: 1

Recipe Type

Bbq List, Info.

Recipe Source

Source: Dave Lineback

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dave Lineback's Pork Shoulder Tips

See Directions

- 1 Okay, Bear, here is the magic formula for pulled pork barbecue according to none other than Smokey Pitts, Professor Of Barbecue. He told me he would have to shoot both of us if I told you where he got it. So, its probably best that I just say that he got it directly from the horse's mouth.
- 2 "The cooking temperature for a pork shoulder really needs to be 275-300F. As far as a good rubbing sauce, ... put a fine layer of salt on (the) shoulders prior to cooking to: a) help the shoulder to brown b) help to open the pores to allow the excess grease to properly drain. You should also start the shoulder cooking on the "face" side (opposite of the skin side) for the first 2 hours, and then rotate every hour after that. The shoulder should be done in 10 hours. A good way to tell if the meat is done is to stick a meat-fork in the end of the shoulder and there should be no resistance when pulling the fork out."
- 3 I've had these folks barbecue many times, and believe me, the formula works! Seems to me that you should consider abandoning that 225F thing and get the temperature on up there where it should be for a proper pulled pork barbecue. I know of no barbecue joint worth its salt that cooks pork over wood coals for 16 hours. Indeed, there's one in Raleigh on my "Best of the Best" list (<http://www.ipass.net/~lineback/jnts-a.htm>) who gets whole hogs done in 5 to 6 hours.
- 4 The point of my posting was that the time varies according to cooking conditions. In addition to precipitation, the time is also affected by the ambient temperature, humidity, whether the smoke is rising or hugging the ground, the pork, the kind and condition of the wood, the cooker, location in the cooker, etc.

Servings: 1

Recipe Type

Bbq List, Pork

Recipe Source

Source: Dave Lineback

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dave Morrow's Pulled Pork Sauce

- 1 large onion, chopped
- 2 Tbs vegetable oil
- 24 oz canned tomatoes, drain 1/2 the juice
- 1 1/2 cups cider vinegar
- 1 cup ketchup
- 1/4 cup orange juice
- 2 Tbs mustard, yellow (like French's)
- 2 Tbs dark brown sugar, packed
- 2 Tbs regular sugar
- 1/2 Tbs paprika, sweet Hungarian is best
- 1/2 Tbs salt
- 1/2 Tbs black pepper
- 1/2 Tbs chili powder
- 1/2 Tbs red pepper flakes
- 2 tsp black pepper
- 1/2 tsp cayenne pepper
- 1/2 tsp ground cumin

- 1 Sauté the onion and oil in heavy saucepan for 5 minutes or so. Add the remaining ingredients and let it simmer for an hour or 2 (until it thickens a bit and the flavors have a chance to fight it out and become one). Note: You may want to cut back a little on the heat at first (chili powder, red pepper flakes, cayenne pepper, black pepper) as this stuff is hot. After it's cooked for an hour, gradually add the desired amount of heat until you reach your limit. Let it simmer just a tad longer and move on to the next step.
- 2 Let the sauce cool down so it's easy to handle without burning your self. Take a hand blender and puree the stuff. You could also pour the sauce into your upright bender and puree it. I find it easier to use the hand blender.
- 3 Take your best pulled pork and put however much you want into a pan. Add as much sauce as you like to the meat and get it all nice and hot together.
- 4 Pile your pulled pork and sauce mixture on a sandwich roll and enjoy.
- 5 The way I usually do it is perform step one on Friday night while I'm rubbing down my butt with my favorite rub. Saturday morning I fire up the smoker and smoke my butt all day. Saturday afternoon I continue with step 2 of the sauce. I warm the sauce up a little bit and puree it. When the pork is done, I go to step 3.
- 6 This recipe is a work in progress, so if you try it, let your comments be known.
- 7 Posted to the BBQ List by "Dave Morrow" on Aug 26, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Dave Morrow

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dave's Baked Beans

32 oz pork and beans
2/3 cup Heinz Ketchup
1/4 bottle Heinz Cocktail Sauce
1 Tbs onion flakes
1/4 cup honey
1/4 cup Grandma's brand molasses
6 rashers bacon

- 1 Preparation: Dump the pork and beans in a Pyrex dish. Stir in the onion flakes, ketchup, cocktail sauce, honey, and molasses. Cut the bacon into 1-inch strips and lay on top. Place a lid over the dish and bake in a 325-degree Fahrenheit oven for at least an hour or until the bacon is done.
- 2 Vary the sweetness by adjusting the honey content. The horseradish in the cocktail sauce provides the hot counterpoint. Adjusted it accordingly. The amount of onions are a matter of taste, but they should not overpower the flavor of the beans. Lean bacon adds more flavor than does fatty. Baking the beans for a longer period of time improves the flavor, but they are best when served moist. Therefore, care must be taken (1) to reduce the heat after an hour or so and (2) to remove the beans from the oven well before they begin sticking to the sides of the dish.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Dave Lineback

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dave's Ersatz Slaw

3 lbs cabbage
1 bottle Kraft Cole Slaw Dressing
1/2 Tbs celery seed

Grate cabbage coarsely. Add the celery seed and dressing to taste. Thoroughly mix all ingredients and eat immediately.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Dave Lineback

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dave's Ribs

- 2 7 lb racks of pork ribs
RUB
- 1/2 cup ground black pepper
- 1/2 cup paprika
- 1/2 cup sugar
- 2 Tbs kosher or sea salt
- 4 tsp dry mustard
- 2 tsp cayenne pepper

- 1 The night before...
- 2 The ribs should be trimmed of all hard fat and the membrane removed from the underside. To remove it, poke a hole and run your finger under the membrane, then rip it away.
- 3 Rub both sides of the ribs with a thick coat of the rub.
- 4 Place the ribs in a plastic bag and refrigerate overnight.
- 5 (Thanks to Smoke & Spice by Cheryl and Bill Jamison, published by The Harvard Common Press, Boston, Massachusetts, \$14.95, for the inspiration for this rub. If you are only planning to buy ONE barbecue book, this is it!)
- 6 The next day. Remove the ribs from the refrigerator and let them come to room temperature.
- 7 Start a fire in your Weber Grill or smoker with charcoal. As the coals turn gray add hard wood chunks or water soaked wood chips. Bring the smoker temperature to between 210 and 225F by adjusting the vents. Hold this temperature throughout the smoking (90 minutes) by adding more wood or charcoal.
- 8 Place the ribs on the rack and smoke cook them, in heavy smoke, for at least two hours. Add wood or chips every 30 minutes or so. The ribs should have a dark "crust" formed by the smoke clinging to the rub. Try not to knock it off when handling them, that is where the flavor is!
- 9 Preheat the oven to 225F. Place the ribs on racks over cookie sheets and place in oven. Cook for three hours, or until the rib bones are easily removed when you twist them. These are called "dry ribs". No extra spices or MOP was used in the cooking process.
- 10 To make juicier ribs, brush them with barbecue sauce (the recipe follows) and cover with aluminum foil to bake for the last hour.
- 11 Ribs can be made a day or two ahead and reheated in a warm oven (the way restaurants do!)
- 12 Serve with barbecue beans, coleslaw, potato salad, and plenty of cold beer.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs, Rubs And Spices

Recipe Source

Source: Dave Frary, rub from "Smoke and Spice"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

David Boyd's Carolina Mustard Sauce

1/4 cup Dijon must.
1/4 cup whole seed must.
1/4 cup hot German must.
1/4 cup white vinegar
1/4 cup olive oil
1/2 cup unsweetened apple juice
1/2 a lemon juice
1 whole a shallot diced
black pepper to taste

- 1 Combine ingredients in a bowl and whisk to emulsify. Marinate chicken for about 3 hours you can mix and match other herbs to your own taste .
- 2 Source: David Boyd
- 3 By ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

David Klose's Lemon Dry Rib Seasoning

6 Tbs salt
6 Tbs sugar
1 Tbs dry lemon powder
2 Tbs MSG or other pep powder
2 1/2 Tbs black pepper
1 Tbs paprika

Mix all ingredients together and store in an air-tight jar.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Ribs

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Deacon Hubbard's BBQ Sauce

- 1/2 gallon canned whole tomatoes
- 1 quart Worcestershire sauce
- 1 quart white vinegar
- 2 medium onions, peeled and chopped
- 1/2 lb butter or margarine
- 1 1/2 tsp black pepper
- 1/2 tsp red pepper
- 1 1/2 tsp salt
- 1 1/2 tsp mustard powder
- 2 Tbs white sugar
- 2 lemons, washed, halved
- 2 sm. cans tomato paste

- 1 In a 8 quart sauce pan place all ingredients except lemons and tomato paste. Bring to boil. Squeeze lemons into sauce, drop halves in. Reduce heat and simmer for 30 to 45 min. Remove lemon halves let them cool and squeeze again. Discard lemon rinds. Strain sauce into a clean pot. Add tomato paste for body. Place cooked meat on flat dish; brush on all sides with BBQ sauce, serve hot. If meat is cold preheat oven to 300F and place meat on flat pan. Brush with sauce cover with foil and allow to rest in oven for 30 min to absorb flavor.
- 2 *****APPLY BBQ SAUCE ONLY AFTER COOKING*****
- 3 Source: Robert Hughey & James Rowland jr. Taught by deacon Mark Hubbard of Wheat Street Baptist Church a 125 year old down town Atlanta church.
- 4 Posted to BBQ List by "Randy & JoAnne Dewberry" on Aug 31, 1997

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dean Smith's Barbecue Sauce

1 cup mustard
1 pint salad oil
1 quart vinegar
1 pint lemon juice
1 pint Worcestershire sauce
black pepper
2 Tbs red pepper
1/2 lb butter
1 tsp garlic salt
2 tsp onion
2 Tbs salt

Simmer one hour.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: The Texas Cookbook 1965

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dean's Barbecue Chicken

4 4 lb chickens-quartered
1/4 cup vegetable oil
4 tsp thyme
2 tsp crushed red pepper
salt and freshly ground black pepper

- 1 Light a grill, preferably charcoal. Rub the chicken with the oil and season with the thyme, red pepper, salt and black pepper. When the fire is medium hot, arrange the chicken, skin side down, on the grill. Cover and cook, rotating from time to time, so the fat is rendered, about 10 minutes. Turn the chicken, cover and continue cooking until almost cooked through, about 15 minutes longer. Uncover and generously spoon the True Texas Barbecue Sauce all over the skin. Turn the chicken skin side down and grill, basting and turning so it doesn't burn, until the pieces are nicely glazed and slightly charred, about 10 minutes. Serve hot off the grill.
- 2 Posted to the BBQ List on June 26, 1998 by David Klose

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dean's Barbecue Sauce

2 Tbs oil
4 cups chopped onions
1/4 cup fresh jalapenos minced
1/4 cup fresh Serranos minced
15 cloves garlic, minced
2 cups ketchup
1 cup Worcestershire sauce
1 cup strong black coffee
2/3 cup dark brown sugar
1/2 cup cider vinegar
1/2 cup lemon juice
6 Tbs chili powder
3 Tbs prepared yellow mustard
1 Tbs salt

- 1 In a saucepan, heat the oil. Add the onions, jalapenos, Serranos, and garlic, and cook them over low heat until soft. Add everything else, cover the pan, and simmer 40 minutes. Allow the mixture to cool to room temperature.
- 2 Strain out the remaining solids, liquefy them in a food processor, and add them back to the strained liquid, stirring thoroughly. Set the sauce aside for several hours before serving to permit flavors to blend. Refrigerate the sauce, covered, and use it as needed. It will keep for weeks.

Servings: 8

Yield: 8 cups

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: DEAN FEARING SHOW #HE1A02

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Deboning A Chicken

See Directions

- 1 Using a 3 to 3 1/4 pound roasting chicken, remove the wings at the second joint and reserve. Lift up the skin of the neck to expose the flesh and, using the point of a small knife, follow the contour of the wishbone to get it loose.
- 2 Pull the wishbone out.
- 3 Place the chicken on its breast, and cut down the backbone to expose the meat.
- 4 Following the carcass with your knife, begin cutting the meat from the bone. Cut the joint at the shoulder. Cut on top and around the breastbone and on the other side. This is not really complicated; you simply separate the meat from the bone as you go. Do not worry about the leg, shoulder, and wing bones.
- 5 Remove the carcass in one piece.
- 6 Cut around the bone of the thigh to free it of meat. Holding the tip in one hand, scrape with your knife, "pushing" the meat from the bone. Separate the thighbone at the joint between the thigh and drumstick. The drumstick bone is left in.
- 7 With a large knife, cut the tip of the drumstick and...
- 8 "push" the flesh back to expose the bone.
- 9 Cut the tip of the wing bones.
- 10 You will notice that there are 2 fillets loose on the breast. Pull them off and position them lower than the breast, where there is no meat on the skin. Most of the surface should be lined with meat.
- 11 Posted to the BBQ List by Rock McNelly on Sep 8, 1998.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: La Technique by Jacques Pepin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Deep Dish Peach Pie

3/4 cup sugar
3 Tbs all purpose flour
1/4 tsp ground nutmeg
1/4 tsp ground cinnamon
6 cups fresh peaches, peeled, thickly sliced about 3 pounds of peaches
3 Tbs grenadine syrup
2 Tbs lemon juice
2 Tbs butter or margarine
pastry for single-crust pie

- 1 In large bowl combine sugar, flour, nutmeg, and cinnamon. Add peaches and toss till well coated. Let mixture stand for 5 minutes. Carefully stir in grenadine and lemon juice. Turn mixture into a 1 1/2 quart casserole or a 10 inch round deep baking dish, spreading peaches evenly. Dot with butter or margarine.
- 2 Prepare and roll out pastry to an even 9 inch or 11 inch circle (depending on dish size). Cut slits in pastry. Place over peach mixture in baking dish. Trim pastry. Flute to sides of dish but not over edge. To prevent overbrowning, cover edge with foil. Place dish on baking sheet in oven. Bake in 375F oven for 25 minutes. Remove foil. Bake for 30 to 35 minutes more or till crust is golden. Cool on rack before serving.
- 3 If you want a bottom crust also, simple line bottom of dish with pastry, and trim to edge of dish. Posted to BBQ List by Danny Gaulden on Jul 02, 1997

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Deep Fried Jalapeno Poppers

See Directions

- 1 Cut vine-end off, slice jalapeno in half, cut out seeds and rinse. (Leave a few seeds if you want a little heat)
- 2 Fill jalapenos with salsa favored cheese whiz(or any semi-melted cheese) and place on cookie sheet. Be quick
- 3 When cookie sheet is full place in freezer for two hours or until jalapenos are frozen solid.
- 4 Mix a milk and egg batter.
- 5 Pour a couple cups of your favorite fish fry coating in a gallon size Ziploc bag.
- 6 Dip the frozen jalapenos in the milk and egg batter and place in the Ziploc bag, shake well. Pour coated jalapenos back on cookie sheet and continue until all jalapenos are coated.
- 7 When all jalapenos (keep jalapenos separated) are coated place full cookie sheet back in freezer.
- 8 When frozen it is usually better to place a second coating on the jalapenos following the instructions above again.
- 9 Then freeze on cookie sheet. When frozen place jalapeno popper's in a gallon size Ziploc bag and deep fat fry when needed.
- 10 Freezing the jalapenos on the cookie sheet keeps them from freezing together.
- 11 When deep-fat frying frozen jalapenos at 350F take about 1 1/2 to 2 minutes to cook. Please watch. If you cook them to long your cheese will melt through the coating.
- 12 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Deep Fried, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Deep Fried Turkey

1 11-14 lb whole turkey
2/3 cup Wishbone Italian Dressing
1/3 cup sherry the real stuff not cooking
2 tsp garlic powder
3 tsp lemon pepper
1 tsp onion powder
2 tsp cayenne pepper
5 gallons peanut oil

- 1 Mix all the ingredients well and place in an injection syringe. If it doesn't pass through the needle holes you may have to strain the marinade. Inject the marinade into all parts of the bird. Place the bird in a large plastic bag and allow to disperse throughout the bird for at least 2 hrs. Turn the bag and massage the bird from time to time.
- 2 Optionally you can make a rub of the dry ingredients and rub over the surface of the bird after the first hour of marinating.
- 3 Preheat the cooking oil in a kettle large enough to hold the entire bird. to 350-375. Tie the legs of the bird together with wire. It helps hold the bird together and provides a way to lift it in and out of the oil.
- 4 Carefully place the bird into the oil and fry 3 1/2-4 min per lb. You should carefully time your cooking as each cooker has it's own peculiarities. The resulting bird is tender and tasty and very juicy.
- 5 Posted to the BBQ List by Larry A. Willrath BBQman@ix.netcom.com

Servings: 1

Recipe Type

Bbq List, Deep Fried, Poultry

Recipe Source

Source: Larry Willrath

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dee's Spicy Veggie Kabobs

- 2 ears corn, husked and washed
- 2 6 inch zucchini, cut in 1" slices
- 2 6 inch yellow squash cut in 1 " slices
- 2 red, yellow or green bell peppers cut into 2-3" pieces
- 2 large carrots, cut into 1/2 " diagonal pieces
- 6 tiny whole new red potatoes
- 1 whole cherry tomatoes
- 1 whole mushrooms
- 1/2 cup butter, margarine, or olive oil
- 1 packet taco seasoning mix*

- 1 [Recipe Editor: you can substitute 1 tablespoon of Garry Howard's chili powder for the taco seasoning. Adjust salt to taste.]
- 2 Husk and wash corn. Cut each ear in 3 or 4 pieces. Sprinkle with water, wrap in foil and grill for 10 minutes. (Or parboil till almost cooked.) Peel and wash carrots. Slices on the diagonal so you have 1/2 inch "planks". Sprinkle with water, wrap in foil and place on grill for 10 minutes. (or par boil till not quite tender crisp.) Wash potatoes, sprinkle with water wrap in foil etc. as above. 4. Clean and cut remaining vegetables. Put veggies in a Ziploc bag with the melted butter and taco seasoning. After corn, carrots and potatoes have cooked for 10 minutes, quickly thread them onto skewers with the other vegetables. Put back on grill. Brush with remaining seasoning as they cook for 10 to 15 minutes. When ready to serve, pour any remaining seasoning over top before eating.
- 3 **NOTE: Try also with Italian dressing, lemon pepper seasoning, basil herb butter, dry ranch dressing, Cajun or cayenne butter.
- 4 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Grilled, Vegetables

Recipe Source

Source: Dee Meyers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Deli Cole Slaw

- 1/2 head (1 lb.) cabbage, shredded
- 1 medium carrot, cut in short lengths
- 2 small green pepper
- 1/2 small onion
- 3 small parsley
- 1 cup mayonnaise
- 2 Tbs vinegar
- 3 Tbs sugar

Slice or shred cabbage. Set aside. Shred carrot with shredding blade. Chop green pepper, onion and parsley in food processor (steel blade). Add vegetables to the cabbage. Put remaining ingredients in processor and with plastic blade blend until mixed. Pour dressing over vegetables and toss.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Food Processor Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dennis Rodgers' Eastern North Carolina BBQ Sauce

1 gallon cider vinegar
1/4 cup salt
2 Tbs red pepper
3 Tbs red pepper flakes
1 cup firmly packed brown sugar

Preparation: Mix them up together and let stand 4 hours.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Dennis Rodgers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Devil Sauce

6 Tbs butter
3 cloves garlic, finely chopped
1 medium onion, finely chopped
1/4 cup chopped pickle
2 Tbs vinegar
1/2 cup ketchup
1/2 cup Worcestershire sauce
1 tsp salt
1 tsp dry mustard
3 dashes Tabasco sauce
3 capers

Heat 5 or 6 tablespoons of butter in a skillet. Sauté 3 cloves of garlic finely chopped and 1 medium onion finely chopped until they are just soft. Add 1/4 cup of chopped pickle, 2 tablespoons of vinegar, 1/2 cup of catsup, and 1/2 cup Worcestershire sauce. Bring to a boil and add 1 teaspoon of salt, 1 teaspoon of dry mustard, a few dashes of Tabasco sauce, and a few capers. Serve with any meat or poultry dish calling for a *devilled* sauce or pungent sauce. If you like a thicker sauce, add small balls of flour and butter kneaded together and stir until the sauce is thickened and smooth.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Jim Beard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Devil Wings

12 oz Trappey's Red Devil Hot Sauce
8 oz Italian Salad dressing
5 lbs chicken wings or drumettes
1 2 gallon resealable freezer bag

In a freezer bag, mix RED DEVIL with salad dressing. Keep 1 cup for basting and dipping. Add chicken wings to bag, seal and refrigerate at least 2 hours, turning bag several times. Grill wings over low fire or bake at 350F for 45 minutes or until done, basting with reserved sauce. Serves 6-8

Servings: 6

Recipe Type

Bbq List, Poultry, Appetizers

Recipe Source

Source: Bruce Yates

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Deviled Turkey Legs

turkey legs
prepared mustard
Worcestershire sauce

- 1 Speaking of mustard - deviled turkey legs have been a family favorite since the '50s. Simply make 5 or 6 lengthwise slits to the bone. fill the slits with mustard and sprinkle heavily with Worcestershire sauce. Traditionally, the legs are then simmered for about an hour in a covered cast iron frying pan. A lot of the mustard cooks out and combines with the Worcestershire and juices steaming the meat - Wonderful!
- 2 Last week I tried this uncovered in the smoker. The temp was higher than I wanted (about 350F) so the legs cooked fast and were dryer and not as tender as the frying pan method - but still very good. Next time I may try wrapping in foil for part of the cooking time and/or using a lower temp.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Dan Gill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Deviled Turkey

turkey legs and wings, jointed
1 Tbs pepper vinegar
1 Tbs prepared mustard
1 Tbs celery sauce
1 Tbs acid fruit jelly
salt and pepper, to taste
pounded crackers

"Place the legs and wings (jointed) on a gridiron. Broil slowly. Have ready a sauce made of - tablespoon pepper vinegar, 1 tablespoon made mustard, 1 tablespoon celery sauce, tablespoon acid fruit jelly. A little salt and pepper. Lay the broiled turkey on a hot dish. Pour the dressing and sift pounded cracker over it"

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: M.C. Tyree (1879)

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Diana Kennedy's Flan

1/2 cup sugar (for caramel on bottom)
1 quart whole milk
1/2 cup sugar
1 vanilla bean
4 whole eggs
6 egg yolks

Dump half a cup of sugar into a heavy-bottomed saucepan and turn on the heat to medium-high. When the bottom layer of sugar has melted and started to color, turn the heat up to high and stir continuously with a wooden spoon until all of the sugar is melted and a bit frothy and is a uniform medium brown. Pour the syrup into a mold -- I used 9" Pyrex pie pans -- and swirl around so that the caramel completely covers the bottom and comes part way up the sides. Set aside and let cool completely. Pour a quart of whole milk into a saucepan, add half a cup of sugar and a vanilla bean, and turn the heat to medium. Bring the milk to a simmer and cook gently for around 15 minutes. You should boil the milk down by around a cup. Set aside and let cool completely. Put four whole eggs and six egg yolks into a large bowl and mix with a fork. Add the cooled milk and mix thoroughly, then strain through cheesecloth or a fine-mesh strainer into a bowl. (Retrieve the vanilla bean, rinse with cold water, and dry on paper towels if you'd like to reuse it for something else.) Pour the eggs and milk into the prepared mold. Place the mold into a larger pan and fill with boiling water to about halfway up the sides of the mold. Place into a preheated 350F oven and cook for two hours or until a toothpick stuck in the center comes out clean. Take out of the oven and place on a rack and cool. When at room temperature, wrap with plastic wrap and refrigerate overnight. To serve, bring the flan back to room temperature. When the caramel has become completely liquid again, place a large plate over the flan and invert. Slice into eight slices. Serves eight normal people.

Servings: 8

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Diddy-Wa-Diddy Mop And Basting Sauce

1/4 tsp black pepper
1/4 tsp salt
1/2 tsp hot pepper sauce
1/4 cup white vinegar
1 cup grape juice

- 1 Combine all ingredients in a jar. Tighten lid and shake until blended. This sauce may also be served at room temperature or heated.
- 2 "This is a simple flavor enhancer", Remus tells me. "It's thin enough to read today's headlines through....but not so thin that a politician can." Remus Assures me that this authentic sauce can be used as a mop during cooking and as a dip after your meat has been taken off the grill.
- 3 Source: The Great Barbecue Companion, Mops, Sops, Sauces, and Rubs by : Bruce Bjorkman.
- 4 Posted to the BBQ List by Carey Starzinger on Jul 25, 1996.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes, Carolina-Style Bbq Sauce

Recipe Source

Source: Bruce Bjorkman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dill Pickled Eggs

- 3 dozen hard boiled eggs, peeled
- 2 large bunch fresh dill, chopped
- 2 large jars generic dill spears
- 2 large yellow onions, sliced into rings
- 1 large green pepper, sliced into rings
- 2 large sweet red peppers, sliced into rings
- 1 quart cider vinegar
- 1 quart bottled water (purified or spring)
- 1/4 tsp whole cloves

- 1 Drain pickle juice into large pan. Add cider, water, cloves and dill. Bring liquid mixture to full boil; then reduce heat to simmer for 45 minutes to one hour (make sure you can open the windows, it's rather fragrant). Place eggs, vegetable slices and pickle spears into large glass or hard plastic container--a large ice cream pail works well. Strain liquid mixture through a pasta colander and pour liquid over eggs and vegetables. Let sit for 24-36 hours at room temperature. The eggs will be a very, very bright yellow and have a wonderful dill flavor the whole way through. The vegetables and pickles will have a dill flavor never before experienced -- and can be eaten separately or used as a complimentary garnish.
- 2 Posted to the BBQ List by Rock McNelly on Apr 18, 1998.

Servings: 6

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dilled Potato Salad

4 lbs red potatoes, scrubbed
2 red pepper, chopped
1 cup green onion, chopped
1 lb mushroom, sliced
1 cup oil
1/2 cup white wine vinegar
2 cloves garlic, minced
2 Tbs Dijon mustard
2 tsp dill seed
1/2 tsp white pepper
salt, to taste

- 1 Cook potatoes with skins on in boiling water (approximately 15-20 minutes, potatoes should still be somewhat firm). Slice 1/4 inch thick and peel if desired (but best left with skins on). Add other vegetables and make dressing from remaining ingredients. Pour dressing over vegetables, let stand for 2-3 hours, stir occasionally. Serve at room temp.
- 2 Serving Ideas : BBQ chicken, fruit salad, French bread.
- 3 NOTES : Great to take to beach, picnic, etc. First appeared in Sunset Magazine about 10 years ago. Can be served cold if you like.
- 4 Posted to the BBQ List by Rock McNelly on Sep 29, 1998.

Servings: 10

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe Source

Source: Sunset Magazine

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dip For BBQ'd Spare Ribs

1 cup sour cream
1 clove garlic, mashed
1/4 tsp salt
2 tsp paprika
1/8 tsp cayenne
1 1/2 Tbs lemon juice

Posted to the BBQ List by Carey Starzinger on Aug 15, 1996.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dipping Sauce For Barbecued Chicken

1/2 tsp dried chile flakes
2 cloves garlic, coarsely chopped
1 Tbs brown sugar
1/4 tsp salt
1/2 cup Chinese red rice vinegar
1 green onion, thinly sliced
1 Tbs cilantro leaves, coarsely chopped

Pound first 4 ingredients to a paste with mortar and pestle, then dissolve in vinegar. Alternatively, put it all in a blender and blend until smooth. Float the green onions and cilantro on top.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Stephanie da Silva

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dirty Rice - Jim's

Seasoning Mix

1 tsp cumin ground
 1/2 tsp oregano leaves, dried
 1/2 lb chicken gizzards, ground
 2 bay leaves
 1/2 cup celery, finely chopped
 1 1/2 tsp salt
 1 1/4 tsp paprika
 1/2 cup green pepper finely chopped
 2 Tbs butter unsalted
 1/3 lb chicken livers, ground
 1 tsp mustard, dry
 1/2 tsp thyme leaves, dried
 2 Tbs chicken fat or vegetable oil
 1/4 lb pork, ground
 1/2 cup onion, finely chopped
 2 tsp cayenne, ground
 1 1/2 tsp black pepper
 2 tsp garlic, minced
 2 cups chicken stock
 3/4 cup rice uncooked, (converted)

- 1 Since you like Cajun food, here is a recipe that is basic with a Cajun meal. It's from Paul Prudhomme's Louisiana Kitchen Combine the seasoning mix ingredients in a small bowl and set aside Place the Chicken fat, gizzards, Pork and bay leaves in a large skillet over high heat; cook until meat is thoroughly browned, about 6 minutes, stirring occasionally. Stir in the seasoning mix, then add the Onions, Celery, bell Peppers and Garlic; stir thoroughly, scraping pan bottom well. Add the Butter and stir until melted. Reduce ht to medium and cook about 8 minutes, stirring constantly and scraping pan bottom well (if you're not using a heavy-bottomed skillet, the mixture will probably stick a lot). Add the stock and stir until any mixture sticking to the pan bottom comes loose; cook about 8 minutes over high heat, stirring once. Then stir in the Chicken livers and cook about 2 minutes. Add the rice and stir thoroughly; cover pan and turn heat to very low; cook five minutes. Remove from heat and leave covered until rice is tender, about 10 minutes. (The rice is finished this way so as not to overcook the livers and to preserve their delicate flavor.) Remove bay leaves and serve immediately.
- 2 Posted to the BBQ List by Jim Anderson on Apr 03, 1998.

Servings: 1

Recipe Type

Bbq List, Sides, Cajun

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dirty Rice Dressing

- 1/2 lb chicken gizzards
- 1/2 lb chicken livers
- 1/2 lb ground pork
- 2 medium onions, (chopped)
- 2 ribs celery, (chopped)
- 1 bell pepper, (chopped)
- 2 cloves garlic
- 1 1/2 cups uncooked rice
- 3 cups stock, (water remaining after boiling giblets)
- 2 tsp cayenne pepper
- 2 tsp salt
- 1 1/2 tsp black pepper
- 1 tsp paprika
- 1 tsp dry mustard
- 2 stalks green onion, (chopped)
- 2 sprigs parsley, (chopped)

- 1 Can't imagine anything better than Dirty Rice Dressing...an old Cajun recipe. We fix it often with smoked chicken and pork when we are entertaining. Absolutely delicious and something the locals for sure don't get everyday here in New Mexico. Here goes the recipe:
- 2 Place giblets (gizzards and livers) in 3 cups boiling water. Boil until tender (about 20 minutes). Remove giblets and save water as stock. Separate and chop liver and gizzards.
- 3 Add one tablespoon of oil to skillet and brown ground pork and gizzards about six minutes.
- 4 Add seasoning, onions, celery, garlic and bell pepper. Stir thoroughly. Add a little butter, and simmer for about ten minutes. Add the stock, and simmer for five minutes. Add the rice, chicken livers, green onions, and parsley. Stir and simmer five minutes. Cover and reduce to a low heat level. Cook until rice is fluffy (about 10 minutes or more).
- 5 Some people get turned off with giblets...don't let this fool you (esp. the girls) in this recipe. It is very good, and a treat to enjoy. I love this stuff.
- 6 Posted to BBQ List by dgaulden@caverns.net (Gaulden, Danny) on Jan 17, 1998

Servings: 1

Recipe Type

Bbq List, Cajun, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Discussion On Marinating Meat

See Directions

- 1 Some time back there was a discussion of marinades on RFC newsgroup. I found this interesting and printed below is the message and reply:
- 2 It is sent here with his permission. Sheldon has considerable formal training in food handling and has done a lot of cooking, both professionally and for his own enjoyment. I will not use a marinade for poultry as a sauce base. The probability of salmonella contamination (washed from the chicken, turkey, etc. while it marinated) is a bit higher than I care to risk.
- 3 Joe,
- 4 Not necessarily true. If the marinade is used at the same time the meat is cooked, then it should have no more contamination than was present in the meat while the meat was marinating in it, and, depending upon the ingredients used in the marinade, maybe even less. The original purpose of a marinade was to aid in preserving meat (note corned beef, and sauerbraten). A 'proper' marinade is of high acid, and salt content, the acid to break down the fibers, and to tenderize, the salt to draw out the water, along with what ever organisms are suspended in it, and both to act as antiseptics. The addition of any alcohol, naturally increases the antiseptic nature of the marinade, but with alcohol, caution should be exercised, as it tends to inhibit the marinating process by sealing the outer portion of the meat. So consider this the next time you waste a whole bottle of good wine by soaking meat in it over night. Wine should be used for maceration only, short term, and then it would be a sin to not use it for a sauce. Also, a marinade is meant to be drawn into the meat, primarily to alter the environment into a more hostile one for organisms. The flavoring that consequently takes place is merely a secondary benefit, which one tends to forget.
- 5 Proper marinating requires the meat to be totally submerged at all times. If any portion of the meat is exposed, then this is called macerating, and is not meant to be done for long periods of time, and this is where the trouble lies. When part of the meat is exposed to the atmosphere, then the exchange of fluids will be incomplete, and air will be drawn into the meat, along with oxygen, creating an environment even more favorable for organism growth than would have been present if the meat were left in it's original state. Inexperienced cooks tend to mix up a relatively small amount of flavorful solution, with little regard to the fact that the acid, and salt are in the wrong proportions, and then merely coat the meat, or partially submerge it. This is fine if it is only allowed to stay in this state for a very short time, no more than a couple of hours in the refrigerator, NOT over night. To leave meat, especially fowl at room temperature, this way, should be forbidden for more than half an hour.
- 6 Simply put, if what you are doing is a maceration, and properly, of only a few minutes duration, then there is no more risk in using the flavoring liquid as a food product, than there is in eating the cooked meat. When doing a proper marinade, i.e. long term curing, then if the solution did it's work, and the exchange has taken place, there is an excellent probability that what ever organisms were in the meat, are now in the solution, some proportion dead, some alive. Aside from that, the solution, by this time, is spent, and will contain mainly salt, and weakened acid, and the meat will have absorbed most of the flavor, so why would you want to eat it anyway?
- 7 Unfortunately, there is not a lot of information written down, that is readily available, about the proper proportions for a true marinade solution. This information has been generally, a closely guarded family secret, passed down through the generations, within the meat processing industry, but mostly, this has more to do with the flavoring ingredients. There is information available, however, concerning the chemistry, if you will, that can be found quite readily. Write to the Dept. of Consumer affairs, Pueblo, Colorado, and ask for the appropriate government bulletins. You may find the information enlightening.
- 8 Sheldon Martin

- 9 PS There is a tremendously significant movement going on right now within the regulating government bodies concerning revamping the entire meat inspection process in the U.S., where there have been little or no, changes in how meat is inspected since the late 1800s. More modern techniques have been available for a long time, but have been strongly resisted by the food industry. Unscrupulous practices, and payoffs have run rampant long enough, in this very wealthy, and lucrative industry, cause we all gotta eat. Big changes are coming, and it's about time. The days of the sniff test, and buying the inspector's nose are at an end.

Servings: 1

Recipe Type

Bbq List, Info., Marinades

Recipe Source

Source: Sheldon Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Doctor Dolan's Barbecue Rub

1/2 cup dark brown sugar
1/2 cup cane sugar
1/2 cup garlic salt
1/4 cup onion salt
3 Tbs salt
1 Tbs celery salt
1/4 cup chili powder
1/4 cup paprika
3 Tbs black pepper
1 Tbs cayenne
2 tsp MSG
1/2 tsp allspice, ground
1/2 tsp oregano, dried
1/2 tsp summer savory, dried

- 1 Combine all the ingredients in a sifter and sift to blend well. Store in air-tight container.
- 2 Use on beef, lamb, pork, chicken, or fish.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Paul Kirk's Championship BBQ Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Doctored KFC Cole Slaw

1 head green cabbage
2 stalks celery
1/4 cup shredded carrot
1/3 cup sugar
1/3 cup buttermilk
2/3 cup Miracle Whip
1 1/2 Tbs lemon juice
1 1/2 Tbs tarragon vinegar
1 Tbs olive oil
1 Tbs horseradish
2 Tbs celery seed
1 tsp pepper
1 1/2 tsp dill weed
1/2 tsp salt

- 1 Food process cabbage and carrot to fine pieces (rice size). Combine with remaining ingredients and chill for at least 2 hours before serving.
- 2 Posted to the BBQ List by "Jerome Byanski" on Apr 12, 1998.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Jerome Byanski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dogzilla Leftover BBQ Stew

3 cups water
leftover barbeque
2 onions, chopped
3 cloves garlic
1 small tomato
fresh or frozen corn kernels
tomato paste
1/8 cup vinegar
Cajun seasoning
thyme
dill
basil
chili powder
red pepper
black bean garlic sauce
soy sauce
nuoc nam
chopped pickled jalapenos
curry powder
paprika

- 1 Good use for old Q: Since I like to experiment/practice a lot, I tend to accumulate a refrigerator full of OLD Q every week or two (OLD Q, to me, is 4 to 7 days old. Over a week, and I feed it to the dogs or toss it). Being one who hates to waste Q, I developed a good use for it. Here's what you do:
- 2 Get a pot with a capacity of 4-5 cups. Fill it approx. 1/2 full of water, put on the stove to warm up on med.-low heat. Get out your non-toxic old Q, chop it up into tiny pieces. I like to use pork shoulder, chicken (pulled strands of breast meat from a whole one or finely chopped), and smoked sausage (not the store-bought junk. Smoke it yourself. Hot Italian sausage smokes up real good. Slice it ~1/4 inch thick). I never let ribs or turkey get old enough to use, so I can't say if they will go well or not. Chop up 2 onions, a hot pepper, 2 or 3 garlic cloves, and small tomato. Add a generous amount of fresh or frozen corn kernels.
- 3 Add enough of the above (in your own proportions) to fill the pot almost to the top. Add spices below to suite your taste. If you like beans, add some with a slice of bacon. Bring to a HIGH SIMMER/ LOW boil. Cook down until the liquid level just barely covers the rest of the ingredients (takes a long time). After it has boiled down, add tomato paste/sauce to thicken (a good, thick RAGU sauce without mushrooms works OK). Add a little vinegar (no more than 1/8 cup. Just barely detectable). Simmer/low-boil some more. Periodically taste and adjust seasoning during this time. You will note that grease collects on top. I stir it back in, but it is healthier to skim most of it off. It tastes better if you leave it.
- 4 Once you achieve the stew-like consistency you like best, eatitup! It goes excellent with cornbread.
- 5 If you cook it down too much, you can add more vinegar and ketchup/tomato paste, simmer more (stirring frequently to prevent scorching), and you have yourself the makings of several DANDY sloppy-Joe style BBQ sandwiches.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Dogzilla

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dogzilla's BBQ Marinade

- 2 cups water
- 1/2 cup Worcestershire sauce
- 1/4 cup soy sauce
- 1 large pinch Hungarian paprika
- 1 large pinch garlic powder
- 1 large pinch onion powder
- 3 medium sprinkles black pepper
- 3 medium sprinkles thyme
- 3 medium sprinkles chili powder

- 1 I forget who, but someone, a while back, mentioned that Hungarian Paprika was (is) much better than the grocery store variety. Well, I went to the local farmers' market, got some bona-fide Hungarian Paprika, and tried it out. It is VERY GOOD. I made some marinade for a pork shoulder using 2 cups water, 1/2 cup Worcestershire sauce, 1/4 cup soy sauce, and large "pinches" of the paprika, garlic powder, and onion powder. I also added a few medium sprinkles of black pepper, thyme, and chili powder. I brought it to a boil before using it as marinade, and the aroma was fantastic. The REAL paprika makes a big difference. It also works good in rubs for chicken or pork chops.
- 2 Note: I boiled the marinade again after putting the pork shoulder in the smoker and used it as a baste. Worked out real good.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Dogzilla

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dolores Spoonmore's Hamburgers

1 cup chopped onion
1 cup catsup
1 cup sugar
3/4 cup vinegar
1 Tbs Worcestershire Sauce

- 1 Add ingredients to sauce pan and bring to a boil - then simmer 10 minutes.
- 2 For hamburgers: 3 lbs. ground beef, 4 crackers crumbled, 1/4 cup water to each lb. of beef.
- 3 Make into hamburger patties and brown quickly on both sides in a skillet, place in a baking pan, pour sauce over hamburgers and bake 350F for about 1 hour. If you use this for other meats just put your meat in a baking pan and pour sauce over meat and bake for an hour or an hour and a half, according to what kind of meat you are using.
- 4 Posted to the BBQ List by Jeff Lipsitt on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Beef, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Don Cook's Hushpuppies

3 cups self rising white cornmeal
1 cup all purpose flour
1 Tbs sugar
1 tsp baking powder
1 tsp onion powder OR
1 medium onion chopped fine
2 1/4 cups buttermilk
2 Tbs bacon dripping, (optional)

- 1 Combine all dry ingredients. Add buttermilk and bacon drippings and stir mixture until well blended. Pour about 4 inches of cooking oil into saucepan or deep fryer to 350F. With a teaspoon, scoop some batter and with your finger slid it into the oil. As hush puppies float to the top, turn them so they brown evenly. Drain on paper towels. Makes about 3 dozen.
- 2 Posted to the BBQ List by Don Cook on Aug 27, 1998.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Don Cook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Don Martin's Pork Red Sauce

14 oz crushed tomatoes
1 small onion, minced
1/8 cup honey
1/4 cup molasses
1/8 cup amber cider vinegar
1 cup ketchup
1 Tbs minced garlic
3 Tbs lemon juice
1 Tbs Worcestershire sauce
1 Tbs Franks Louisiana hot sauce
1 Tbs chili powder
1/2 Tbs powdered mustard
1 tsp salt

1 Bring to boil, than simmer 1 hour. Refrigerate until used. I heat it up before I mix it into the pork.

2 Posted to the BBQ List by Rock McNelly on Aug 26, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: BBQ List - Don Martin doncdt@tiac.net

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Don Martin's Smoked Brisket

Dr PEPPER MARINADE

- 1 cup Dr Pepper
- 1 cup beer
- 2 tsp garlic powder
- 1 tsp cayenne
- 2 Tbs angostura bitters

DTM'S NEXT DAY RUB

- 1 Tbs raw or brown sugar
- 1 Tbs salt
- 1 Tbs med. grind white pepper
- 1 Tbs pure ancho chili powder
- 2 tsp garlic powder
- 1/2 tsp onion powder
- 1 Tbs fresh thyme
- 1/2 lemon peel, dried for a 2-3 days
- 1 chipotle, stemmed not seeded

- 1 Day 1: Mix up marinade ingredients. Cut a corner off the cryovac bag, stick in a funnel and pour in the marinade. Push out the air. Roll up the corner, duct tape and refrigerate overnight.
- 2 Dry rub. Pitch all ingredients in a blender or spice/coffee grinder. Turn on. While running shake the blender/grinder up and down.
- 3 Day 2: Early in the morning (I'm talking 6 am) pull the brisket from the cryovac package. Apply a really lot of the rub and pat and rub it in. Wrap brisket in plastic wrap and refrigerate overnight.
- 4 Day 3: Don't go to bed. About 1 am fire up the smoker. When fire and smoker are ready, remove brisket from refrigerator and put it on the smoker grill, and no, don't bring it to room temperature. Stabilize the temperature at 225F. Smoke cook for 8-14 hours or until about 2:30 p.m. When internal temperature gets to 170F run the cooker temperature up to 300F. Watch your water level now. Continue until internal hits 205F (higher if it is a really cheap piece of meat).
- 5 Pull the brisket off the grill and pour on some of Hounddog's chipotle sauce. Wrap the brisket in plastic wrap, aluminum foil, and then wrap in a big beach towel. Put wrapped brisket in a cooler (no ice) or an oven that was heated to warm and then shut off.
- 6 About 4:30 p.m. serve some smoker appetizers and drinks. About 5:30 p.m. pull out the brisket, unwrap it and slice into 1/2" thick slices . Sauce or not.
- 7 Posted to the BBQ List June 03, 1998 by DTM

Servings: 1

Recipe Type

Bbq List, Beef, Brisket

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Don Martin's Yellow Sauce

4 cups cider vinegar
1/4 cup honey
2 Tbs yellow mustard
4 Tbs brown sugar
4 tsp salt
2 tsp coarse ground black pepper
4 tsp red pepper flakes

- 1 Heat 30 min. I heat this up also before putting it on the pork.
- 2 Source: Don Martin
- 3 Posted to the BBQ List by ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Don Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Don Wallace's Brisket Marinade

- 2 cans Dr Pepper
- 3 dashes Lawry's Seasoning Salt
- Restaurant style ground pepper
- 2 beef bouillon cubes, dissolved in water
- 4 cloves minced garlic
- Worcestershire sauce
- 1 Tbs lemon or lime juice
- 1 bottle BBQ sauce (your favorite)
- 2 dashes meat tenderizer

- 1 Mix all ingredients together well. Marinade brisket in large roaster type pan overnight or better yet, for two days.
- 2 I smoke my brisket for about 10-14 hours on my New Braunfels Black Diamond and then for about 12 more hours in the oven (covered) at 175 F. Cuts like butter when ready.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Don Wallace

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Don's Brined Hot Wings

- 12 lbs chicken wings, sectioned
- SAUCE:
- 1 stick butter
- 1 cup minced onion
- 2 Tbs minced garlic, sautéed then added
- 1 cup canola oil
- 6 tsp chili powder
- 2 cups tomato juice
- 1 28 oz bot. ketchup
- 1/4 cup brown sugar
- 1 bottle 8 oz. Sunny Delight OJ
- 2 tsp Liquid Smoke
- 4 cubes chicken bouillon
- 1/2 cup dark molasses
- 1 tsp sage
- 2 tsp paprika
- 4 Tbs Belligerent Blaze pepper sauce
- 2 Tbs Craig's "Hot" pepper sauce
- 4 Tbs Worcestershire sauce
- 1 tsp MSG
- 2 tsp black pepper
- 3 tsp balsamic vinegar
- 1 cup bleu cheese, crumbled
- 1 cup bleu cheese dressing

- 1 To make brine: Dissolve the sugar and salt in the cold water. Add spices to the vinegar, bring to a boil and let cool. Add the Liquid Smoke to the brine.
- 2 For chicken wings: Cut up chicken wings and discard tips or use for stock. Rinse pieces in cold water. Brine wing pieces for 4 hours in above brine solution. Remove wing pieces from brine and rinse in cold water. Pat dry on paper towels.
- 3 Make up sauce and add dressing and bleu cheese. Let sauce cool and pour over wing pieces. Mix well and allow wing pieces to marinate in a covered glass dish for 5-6 hours in refrigerator. Heat marinade to simmering and hold for 30 minutes.
- 4 Prepare smoker and put on wing pieces when grill rack is at 230F. Smoke for about 2 hours, basing with sauce every 30-45 minutes.
- 5 Serve with bleu cheese dressing.
- 6 Editor-- Don's brine recipe can also be used for brining breasts, quarters or whole chickens or turkeys.

Servings: 1

Recipe Type

Bbq List, Brines, Poultry, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Don's Chorizo (Mexican Sausage)

5 Tbs salt
1 cup vinegar
5 Tbs paprika
3 Tbs hot ground pepper
8 cloves garlic
1 Tbs oregano
2 tsp black pepper
1 cup ice water
10 lbs pork butt

- 1 Grind all pork butts through 1/4" grinding plate and place in tub or mixer. Add all the ingredients and mix well until all the spices are evenly distributed. Chorizo is to be stuffed into a 38-42 mm hog casing. Let it hang in cooler overnight on your smokesticks. If your going to smoke it put in 1/2 oz of Prague powder #1. Or put in liquid smoke 3 or 4 tbs. grill it or boil. Good stuff.
- 2 Posted to the BBQ List by "Cindi" on Sep 20, 1998.

Servings: 1

Recipe Type

Bbq List, Mexican

Recipe Source

Source: Don Havranek

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Don's Poultry Brine

1 gallon water
1/4 cup vinegar, (white)
1 Tbs pickling spice
1/2 tsp allspice
1 tsp black pepper
1 tsp garlic powder
1 tsp onion powder
1 tsp celery salt
1 1/2 cups salt
1/4 cup brown sugar
1 Tbs maple extract
1 tsp Liquid Smoke

- 1 To make brine: Dissolve the sugar and salt in the cold water. Add spices to the vinegar, bring to a boil and let cool. Add vinegar and spices to brine. Next, add maple extract and Liquid Smoke to the brine.
- 2 Editor-- Don's brine recipe can also be used for brining breasts, quarters or whole chickens.

Servings: 1

Recipe Type

Bbq List, Brines, Poultry

Recipe Source

Source: Don Havranek

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Doug's Kickoff Barbeque Sauce

2 cups ketchup
1 cup table mustard
1/3 cup Worcestershire sauce
1 Tbs curry powder
1 Tbs liquid smoke
1 tsp cumin powder
1 tsp Tabasco sauce
1/2 cup honey

- 1 Mix all ingredients well (DO NOT COOK). Taste test with tip of index finger. For additional "kick" add one tablespoon Tabasco. Paint sauce generously on ribs, pork, beef or chicken. Makes Sauce for 20 servings
- 2 Source: Best Barbecue Recipes by Mildred Fischer
- 3 Posted to the BBQ List by Carey Starzinger on Sep 23, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Down East Brunswick Stew

7 lbs chicken
112 oz canned whole tomatoes
45 oz canned baby lima beans
6 cups frozen baby lima beans
6 medium potatoes
2 large yellow onions
60 oz canned cream corn
2 cups sugar
3 Tbs salt
1 Tbs black pepper
1 stick butter or margarine
1 1/2 oz Texas Pete hot sauce

- 1 Wash and cut chicken, if necessary. Place chicken in a large pot, barely cover with water, and bring to a boil. Reduce heat and simmer until tender, about 40 minutes. Remove chicken from pot and set aside to cool, reserving stock.
- 2 Open cans of whole tomatoes and place in a second large pot. Crush tomatoes with your hands. Open cans of baby lima beans and add liquid to the tomatoes. Put the canned baby limas into a mixing bowl and mash. Set mashed limas aside.
- 3 Add six cups chicken stock to the tomatoes. Bring mixture to a boil, reduce heat to medium, and cook for about 40 minutes, or until liquid is reduced by about a third. Stir frequently.
- 4 While the liquid is cooking down, bone the chicken and shred chicken meat. Peel and finely dice the potatoes and onions. When tomato liquid is sufficiently reduced, add chicken, mashed limas, frozen baby limas, potatoes, and onions. Simmer mixture over low heat for about 3 1/2 hours, stirring frequently.
- 5 Add cream style corn, sugar, salt, pepper, butter or margarine, and Texas Pete. Continue cooking over low heat for an additional hour, stirring almost constantly until done.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Bob Garner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Down Home Barbecue Sauce

- 1/3 cup Worcestershire sauce
- 1 can condensed tomato soup
- 1 small onion chopped
- 2 Tbs brown sugar
- 3 Tbs vinegar
- 1 Tbs horseradish sauce

- 1 Combine all ingredients simmer for ten minters. Store in refrigerator.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Down-East Style Sauce

1 gallon vinegar
3/4 cup salt
2 Tbs cayenne pepper
3 Tbs red pepper flakes
1 cup brown sugar

Combine all ingredients. Allow to stand for four hours. Serve as table sauce.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Real Barbeque

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dr Pepper Marinade

2 cups Dr pepper
1/4 cup soy sauce
1 tsp Louisiana hot sauce
1/2 cup lime juice

- 1 Mix all the ingredients together real well.
- 2 Use to marinate brisket.
- 3 Posted to the BBQ List on July 1, 1998 by Billy Maynard

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Belly

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dr. Barbecue's Carolina Mustard Sauce

3/4 cup yellow mustard
3/4 cup red wine vinegar
1/4 cup sugar
1 1/2 Tbs butter or margarine
2 tsp salt
1/2 Tbs Worcestershire sauce
1 1/4 tsp ground black pepper
1/2 tsp Tabasco sauce

- 1 In a medium saucepan, combine ingredients, stirring to blend. Over low heat, simmer 30 minutes. Let stand at room temperature 1 hour before serving. Refrigerate unused sauce up to several weeks.
- 2 By ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 11

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: The Ultimate BBQ Sauce Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dreamland Barbeque Sauce - Tuscaloosa

1 28-ounce can tomato puree
1/3 cup yellow mustard
3 cups water
1 1/2 cups cider vinegar
1/4 cup dark corn syrup
2 Tbs lemon juice
1 Tbs sugar
1 Tbs brown sugar, packed
2 Tbs chili powder
1 Tbs dry mustard
1 Tbs paprika
2 tsp ground red pepper
2 tsp onion powder
1 tsp salt
1 tsp ground black pepper
1/2 tsp garlic powder

- 1 In a large saucepan, whisk together tomato puree and mustard until smooth. Stir in remaining ingredients and bring to a boil. Reduce heat to low and simmer 30 minutes, stirring occasionally. Serve warm. Sauce may be refrigerated for several weeks.
- 2 Here is the "Almost-Dreamland" recipe which was concocted by a writer for "Men's Journal" that is declared to be very close to the real recipe by Ms. Bishop-Hall.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dried Red Chile Puree

See Directions

- 1 I would be happy to tell you the "real way" to fix your dried red chilies you bought from Safeway.
- 2 Boil them in water until soft, but not over done, or they will become bitter.
- 3 Next, take out the seeds if you don't want them to be too hot. Leave in the seeds if you want it hot. Remember, how hot the pepper is will depend on how hot your finished product is, and whether you want to leave the seeds in or not. Next, blend chile in blender, and make sure you use the same water you used to boil them in! Makes a lot of difference in the flavor---very important. How much water you use will also have an effect on how hot or strong the chile will taste. Start with not to much water when you blend them, and if you think it is too hot, or strong, add a little more water until it taste the way you want it, and blend in. That's it!

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Other Sauces

Recipe Source

Source: Danny Gauden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Barbeque Rub

4 Tbs brown sugar
1 Tbs hickory salt
1 Tbs oregano
1 Tbs cumin
2 Tbs garlic powder
2 Tbs chili powder
2 Tbs paprika
1 Tbs onion powder
2 Tbs mustard, dry
1/4 tsp cayenne

- 1 Mix dry ingredients thoroughly. Rub generously into skinless chicken, pork chops, or whatever. Let the meat 'marinate' for an hour, then toss on the grill for a slow cooking.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 16, 1996.

Servings: 16

Recipe Type

Rubs And Spices, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Cure For Fish

- 1 cup pickling salt
- 1 cup packed brown sugar
- 3/4 tsp pepper
- 1/2 tsp ground allspice
- 1/2 tsp ginger
- 1/2 tsp crumbled bay leaves
- 2 garlic cloves, pressed

- 1 The brown sugar of this flavorful cure is especially good with salmon and steelhead, though it is also excellent with other fish. This recipe makes enough cure for approximately 10 pounds of fish. Use it for fillets, steaks, or whole small fish.
- 2 Combine the ingredients, and rub well into fish. Place in a non-metal container for several hours or overnight, depending on the size and amount of fish. Rinse fish well in cold water, rubbing slightly to release excess salt. Pat dry, then allow to air-dry for several hours until fish acquires a glaze.
- 3 Smoke according to your smoker's directions.
- 4 Posted to the BBQ List by Garry Howard

Servings: 1

Recipe Type

Bbq List, Fish And Seafood

Recipe Source

Source: The Smoked-Foods Cookbook ISBN 0-8117-0116-6

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Cure Southwest Jerky

1 tsp salt
1 tsp pepper
1/2 tsp cayenne pepper
3 Tbs chili powder
2 tsp cumin
2 cloves garlic minced
2 lbs steak sliced thinly

- 1 Combine ingredients and thoroughly mix together. This is a dry marinade so there is no liquid. Sprinkle the spice mixture on the meat slices and work into the grain with your fingers. Cover and marinate overnight. Place trays in the oven and dry at 145°F. for first 4 hrs. then set oven 130°F. until dry.(4 to 8 hrs.) Jerky should be hard but not brittle. Blot up any fat that appears with paper towels. *For a chewy texture, slice the meat with the grain, or across the grain for more tender jerky. That's all! It may take a few tries to figure out exactly how long to dry the meat, but you're still eating while you're trying so it's not that bad. Well, good luck, I hope that you like it. And, sorry this note is so long.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 03, 1996.

Servings: 1

Recipe Type

Bbq List, Jerky, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Jerk Rub

- 1 Tbs onion flakes
- 1 Tbs onion powder
- 2 tsp thyme, ground
- 2 tsp salt
- 1 tsp pimento, ground (allspice)
- 1/4 tsp nutmeg, ground
- 1/4 tsp cinnamon, ground
- 2 tsp sugar
- 1 tsp black pepper
coarsely -ground
- 1 tsp cayenne pepper
- 2 tsp chives, dried or green onion

- 1 Mix together all the ingredients. Store leftovers in a tightly closed glass jar. It will keep its pungency for over a month.
- 2 Source: "Jerk: Barbecue From Jamaica" by Helen Willinsky, 1990. The Crossing Press, Freedom, CA 95019.
- 3 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 5

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Jerk Seasoning

1 Tbs onion flakes
1 Tbs onion powder
2 tsp ground thyme
2 tsp salt
1 tsp ground allspice
1/4 tsp ground nutmeg
1/4 tsp ground cinnamon
2 tsp sugar
1 tsp black pepper
1 Tbs cayenne
2 tsp dried chives

Mix together all the ingredients. Store in tightly closed jar for up to a month

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Contributed By Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Poultry Seasoning (Rub)

6 Tbs salt
3 Tbs black pepper
2 Tbs garlic powder
1 Tbs paprika
2 Tbs dry mustard
2 Tbs ground bay leaves, (optional)

- 1 Sprinkle this on chicken and fowl before barbecuing or grilling. Makes about one pound of dry seasoning.
- 2 Source: Walter Jetton's LBJ Barbeque Cook Book
- 3 Posted to the BBQ List by Carey Starzinger on Jul 30, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Poultry Seasoning

6 tsp salt
2 tsp MSG
2 tsp bay leaves, ground
2 tsp dry mustard
3 tsp black pepper
2 tsp garlic powder
1 tsp paprika

- 1 Combine all ingredients and mix well. Rub into poultry and refrigerate overnight before cooking.
- 2 Source: The Passion of Barbeque, KCBS
- 3 Posted to the BBQ List by Carey Starzinger on Aug 26, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Rib Seasoning

6 Tbs salt
6 Tbs sugar
1 Tbs dry lemon powder
2 Tbs MSG
2 1/2 Tbs black pepper
1 Tbs paprika

- 1 Mix thoroughly. This recipe is for sprinkling on spareribs before barbecuing. Use heaping measures where mixing ingredients, and do not skimp when sprinkling on ribs.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 17, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Rub - Jack's

1 tsp sage
1 tsp salt
1 tsp pepper
1/2 tsp ground cumin

Combine all ingredients, and mix well.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Grillin' & Chillin' SHOW GR3626

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Rub and Mop

DRY RUB:

- 1/2 cup paprika
- 1/4 cup golden brown sugar
- 1/8 cup salt
- 1/8 cup granulated garlic
- 1/8 cup chipotle peppers, ground
- 1 Tbs celery salt
- 1 Tbs onion powder
- 1 Tbs freshly cracked black pepper
- 1 Tbs Chimayo red chile, ground

MOP:

- 14 1/2 oz canned chicken broth
- 1/2 cup orange juice
- 2 Tbs Worcestershire sauce
- 2 Tbs above listed rub

- 1 Mix rub ingredients and store in air-tight container.
- 2 Mix mop the day of use.
- 3 For chicken and fish.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Jody Baze

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Rub For Barbequed Chicken

- 1/2 cup paprika
- 1/4 cup brown sugar
- 1/8 cup salt
- 1/8 cup garlic powder
- 1/8 cup dried chipotles peppers ground
- 1 Tbs celery salt
- 1 Tbs onion powder
- 1 Tbs pepper, black, fresh ground
- 1 Tbs chimayo red chile, ground

- 1 Mix thoroughly. To me, the thing that makes this outstanding is the chipotles. And note that these are not the canned ones in adobo - they're dried. This makes their smokiness a bit more intense. You might have difficulty finding them. Look for them in the Hispanic section of larger grocery stores. Same with the Red pepper, use cayenne instead.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 01, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Rub For Poultry - 1

2 tsp salt
2 tsp black pepper, i halved this
2 tsp paprika
1 tsp dry mustard
1 tsp sage leaves, or rosemary
1 garlic cloves, crushed
1 tsp lemon peel, grated

- 1 Mix fresh just before using.
- 2 Rub on chicken or turkey before barbecuing.
- 3 Posted to the BBQ List by muddy@ibm.net on Sep 13, 1998.

Servings: 2

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Rub For Poultry - 2

6 Tbs salt
3 Tbs black pepper
2 Tbs pepper powder
2 Tbs garlic powder
2 Tbs ground bay leaves
1 Tbs paprika
2 Tbs dry mustard

Sprinkle this on chicken and turkey before barbecuing.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dry Rub For Ribs and Pork

2 Tbs salt
6 Tbs sugar
1 Tbs dry lemon powder
2 Tbs pepper powder, (mild or wild)
2 1/2 Tbs black pepper
1 Tbs paprika

- 1 This is for sprinkling on spareribs or pork shoulders before you barbecue them. Use heaping measures when you are mixing it and do not skimp when you use it. You can substitute lemon pepper for the dry lemon powder and black pepper--use about 3 tablespoons.
- 2 Posted to BBQ List by Bill Wight on Dec 1, 1997

Servings: 1

Recipe Type

Bbq List, Pork, Rubs And Spices, Ribs

Recipe Source

Source: David Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dubby's Rib Rub

1/4 cup salt (you can use reduced sodium salt)
1/8 cup celery seed powder
1/8 cup garlic powder
1/8 cup onion powder
1 cup sugar
1/2 cup paprika
3 Tbs black pepper
2 Tbs chili powder
1 tsp cumin
1/2 tsp cayenne

- 1 Mix ingredients well and store in an air-tight container. This batch is enough for 6 lbs. of ribs if rubbed lightly.
- 2 This is suppose to be a good substitute for Willingham's W'ham Seasoning - Original Mild.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Cut-N-Shoot BBQ Team (Texas)

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Duck Over Charcoal

- 4 ducks
- salt and pepper
- 3 cups wine vinegar
- 4 lemons, (for juice)
- 1 cup olive oil
- 2 centiliters garlic, pressed
- 2 onions, chopped
- 1 can pimientos, chopped
- 3 Tbs soy sauce
- 1/2 tsp oregano
- 12 strips bacon

- 1 Wash ducks thoroughly in cold water and dry. Season to taste with salt and pepper. Combine vinegar, lemon juice, olive oil, garlic, onions, pimento, soy sauce, oregano, salt and pepper. Marinate ducks in this mixture at least 8 hours. Cook over charcoal fire that has burned down low. Close top of grill. Cook about 1 1/2 hours. Place 3 strips of bacon on each bird and cook for 30 minutes more.
- 2 Posted to the BBQ List by "Karl E. Moser (KE3NF)" on Sep 27, 1998.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Duck Pastrami

1 Tbs black peppercorns
3 tsp dried thyme
3 bay leaves, crushed
1 tsp whole cloves
2 Tbs garlic, minced
1 tsp whole juniper berries
1/3 cup crushed juniper berries
4 cups water
1/2 cup light brown sugar, packed
1/2 cup kosher salt
1 duck breast, boneless, split
1/4 cup coarsely ground pepper

- 1 In a small mixing bowl, combine the peppercorns, thyme, bay leaves, cloves, garlic, and whole juniper berries. In a saucepan, over medium heat, combine the water, brown sugar and salt. Bring to a boil and stir to dissolve the sugar and salt. Remove from the heat and add dry spice mixture and steep for 1 hour. Place the duck breast in a glass or plastic container. Pour the seasoned brine to cover the breasts completely. Cover and refrigerate for 48 hours, turning the breasts a couple of times. Remove the duck breasts from the brine and rinse thoroughly with cool water. Pat dry with a towel. Preheat the oven (smoker) to 250F. Combine the crushed juniper berries and ground black pepper in a small bowl. Using the palm and heel of your hands, press 2/3 of the berry and pepper mixture into the underside of the breasts. Press the remaining mixture onto the skin side. Place the breasts, skin side down, on a rack in a roasting pan in smoker) and roast for 1 hour. Remove and let cool for 30 minutes. Wrap the breasts tightly in plastic wrap and place in an airtight container. Store in the refrigerator for at least 1 week before using. To serve, remove the meat and slice thin.
- 2 He serves this on French bread with provolone, mustard and onion marmalade.
- 3 Posted to the BBQ List by Kit Anderson on Sep 24, 1998.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Emeril Lagasse

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Duck Tracy

- 1 bottle of champagne
- 1 cup honey
- 1 tsp poultry seasoning, (non-salt type)
- 1 tsp garlic powder
- 1 tsp onion powder

- 1 Poke holes, with a fork, all over the skin. Place duck in a glass baking dish and pour marinade over duck. Marinate duck overnight in refrigerator. Prepare smoker. Put duck on a standing bird rack so the juices and fat cooks out. Baste about every 30-45 minutes with marinade. It takes about 5-6 hours. Stop basting after 4 to 4 1/2 hours. Meat is tender if it starts to "fall off the bone". Then take it off and serve. Watch out for neighbors stopping by!
- 2 Posted to the BBQ List on July 19, 1998 by Leanne

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Duck

- 2 wild ducks
- 2 Tbs vinegar
- salt and pepper
- 1 large onion, chopped
- 1 medium bell pepper, chopped
- 1/3 cup celery, chopped

- 1 Sprinkle vinegar on inside and outside of duck, let sit 5 minutes. Season with salt and pepper. Slit breast of ducks and stuff with mixture of onions and bell pepper. Use remaining onions and bell pepper mixture along with celery to stuff duck cavity. Bake at 400F for 2 hours, covered. Uncover and bake for 15 minutes or until ducks are brown. As soon as ducks are done, remove onion mixture from cavity and stuff with favorite rice dressing. Serve ducks on platter with extra dressing and garnish with tomatoes and parsley.
- 2 Serves 4.
- 3 Festival: Gueydan Duck Festival; August 25-28, 1995.
- 4 Recipe by: Cajun Country Recipes
- 5 Posted to BBQ List by rhurley@carbon.cudenver.edu on Dec 02, 97

Servings: 4

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Dwight's Smoked Brisket

10 lbs Brisket
2 oz Salt
2 oz Black pepper
2 oz Paprika
2 oz Garlic powder
2 oz Accent
2 oz Chili powder
1/2 oz Red pepper

- 1 Buy a 10# brisket packer or untrimmed [lot of fat], the trimmed do not have the flavor as the fat boys. Unwrap the brisket, wash it, and while it is still wet apply a rub:
- 2 Mix these up and you will have a powder rub. If you are a spicy kind of guy apply the rub thick. If you are a bland mellow guy like me, then apply lightly. After the rub is on, it will stick like glue due to the meat being wet, put brown sugar on as thick as possible.
- 3 Place the brisket on the smoker, fat side up, hold about 200F. Smoking time depends on the unit you have the wood you are using and so on, but a good rule of thumb is 6 hours.
- 4 Once the meat is a dark color, cut into it to see if it has a ring like the brisket you buy in a restaurant, about 1/4" thick. At this point you have all the smoke you need but the brisket is far from done. Take it off the smoker, put it in the fridge, freezer, or go on to the next step.
- 5 About 6 to 8 hours prior to serving place the brisket in a deep pan, add about 1/3 cup of water, seal the pan with a lid or tinfoil, place in the oven on the top rack, set the temperature at 190 - 210. Within about 5 or 6 hours this mouth watering aroma, driving the inhabitants into frenzy will consume the house.
- 6 If the meat is not tender to the point of almost cutting it with a fork, it did not cook long enough. Prior to serving, trim off the fat, and you are now the genius that everyone will give advice on how to start a BBQ restaurant. Oh, by the way, expect up to a 40% shrinkage, a 10# brisket raw might be a 6# cooked.
- 7 Posted to BBQ List by "Edwin Pawlowski" on Jul 6, 1997

Servings: 1

Recipe Type

Bbq List, Beef, Brisket

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Earl's No-Cook Sauce From Eastern North Carolina

1 cup apple cider vinegar
2 Tbs salt
1/2 tsp red pepper
1 tsp red pepper flakes
1 Tbs sugar, (brown)

- 1 Combine ingredients. Let stand at least 4 hours. Four weeks is even better. Source: Jack Daniels cook book
- 2 Posted to the BBQ List on June 11, 1998 by George Tracy gtracy@perigee.net

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

East Carolina Vinegar Sauce

2 cups cider vinegar
1 1/2 Tbs red pepper, crushed
salt and pepper, to taste

In a medium bowl, combine vinegar, red pepper, salt, and black pepper; mix well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Elaine Harvell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

East Texas Sure BBQ Sauce

1/2 pint red wine vinegar
1 small ball pickling spice
1 cup liquid shortening
1 large yellow onion, chopped fine
4 cloves garlic, chopped fine
1 Tbs sweet paprika
1/2 cup ground New Mexico chilies
1 Tbs oregano
1/2 cup brown sugar
1 Tbs ground cumin
2 Tbs dry mustard

- 1 Bring red wine vinegar, pickling spice, and shortening to a boil and let simmer for about five minutes then let cool and then remove pickling spice heat and add remaining ingredients.
- 2 Stir and simmer until thick.
- 3 You may want to taste and add a little more of this and that.
- 4 Grill your steak and put this sauce on the top side when you turn the steak over. It be damn good too to cook a roast in Dutch Oven and add East Texas Sure Sauce last hour of cooking.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Cooking techniques used in this recipe

Chopping garlic

Recipe Source

Source: Billy W. Maynard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Easter Lamb

- 1 lamb or kid; 20-25 pounds
- 1/4 cup melted butter
- 1/4 cup olive oil
- 2 lemons
- salt and pepper to taste

- 1 Easter in Greece is the biggest holiday of the year and damned near EVERYONE roasts a lamb or kid (goat that is, although I've been tempted). Every family has it's idea of the best way to cook the Easter meal but in general the animal is spitted and cooked over an open charcoal bed for about 6 hours. Constant turning of the 'souvla', Greek word for spit, is required so if the family is traditional and doesn't use an electric motor a lot of friends come in handy. I've found that the best way to obtain help in turning the lamb is to have LOTS of beer and Greek wine on hand. The 'souvla' is about 8-9 feet long with a handle for turning on one end. It's placed on a pair of spikes driven into the ground about 7 feet apart. The spikes have several different 'U's welded to them for raising and lowering the spit. If you try this recipe, start a charcoal bed about 6'x2' before preparing the lamb or kid and have a separate charcoal fire going to add to the bed later on. By the time you get the animal prepared the fire should be just about right. You'll probably need 20 pounds, or more, of charcoal to complete the cooking. Have more than you need on hand.
- 2 Wipe lamb inside and out with a damp cloth. Rub cavity and outside of lamb with lemon juice, salt and pepper. Cut a small opening in the shoulder and hip joints and pour a small amount of salt and pepper into them. Run the spit through the anus and out of the top of the skull. A hammer may be needed for this. Use baling wire to secure the spine to the spit in two or three places. Sew up the cavity with white string. Push foreshanks back towards body and tie in position. Wire the back legs to the spit. This will prevent them splaying out.
- 3 Rub outside again with lemon juice, salt and pepper and place on a rack set in a large catering-size baking dish.
- 4 Combine melted butter with olive oil and brush half of this over the lamb or kid. Baste with the remainder at times during cooking. Place the spit over the fire with the lamb or kid approximately 18" over the fire. Adjust the height according to the heat of the fire during cooking. Turn the spit constantly for 6-8 hours, lubricating the person turning liberally with wine or beer, then enjoy your Greek Easter Feast.
- 5 The innards aren't wasted. They're used to make a dish called 'Kokoretsi' also cooked over a charcoal bed on a small souvla, but that's another story and this is too long all ready. Have a Happy Easter!

Servings: 1

Recipe Type

Bbq List, Lamb, Grilled

Recipe Source

Source: Norm Corley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce a la Smoke And Spice

2 cups cider or white vinegar
2 Tbs sugar or brown sugar
2 tsp salt
1 Tbs fresh ground black pepper
1 tsp cayenne or red pepper flakes

Preparation: Combine in a bowl and stir to dissolve sugar. Reduce heat and simmer for 10 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: From The Cookbook Smoke And Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce a la Staten, Version 1

1 cup apple cider vinegar
2 Tbs salt
1/2 tsp red pepper
1 tsp red pepper flakes
1 Tbs brown sugar

Preparation: Combine all ingredients and let stand at least 4 hours, preferably 4 weeks!

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Jack Daniel's Old Time Barbecue Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce a la Staten, Version 2

2 cups white vinegar
1 Tbs cayenne pepper
1/2 tsp black pepper

Preparation: Combine in a saucepan and bring to a boil. Reduce heat and simmer for 10 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Jack Daniel's Old Time Barbecue Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce a la Voltz

1 pint cider vinegar
2 Tbs salt
2 tsp ground red pepper
1 Tbs red pepper flakes
2 Tbs firmly packed brown sugar

Preparation: Combine all ingredients and let stand several hours before using.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Barbecued Ribs, Smoked Butts, and Other Great Feeds

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce With Butter - 1

8 Tbs mustard
1 tsp pepper
6 Tbs sugar
1 tsp white pepper
1 cup cider vinegar
1/2 tsp soy sauce
2 tsp chili powder
2 Tbs butter

Combine all but soy and butter, heat 10 min. Add Soy and butter at end.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce With Butter - 2

2/3 cup mustard
1/2 cup white sugar
1/4 cup brown sugar
1 cup cider vinegar
2 Tbs chili powder
1 tsp black pepper
1 tsp white pepper
1/4 tsp cayenne pepper
5 drops Tabasco sauce
1/2 tsp soy sauce
2 Tbs butter

Mix all except soy, butter and merrry 10 minutes. Remove from heat. Stir in soy and butter.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce With Herbs

1 cup cider vinegar
1/2 cup water
2/3 cup onion, minced
1 clove garlic
1 tsp pepper
1/2 tsp salt
2 tsp red pepper flakes
1 tsp sugar
1 bay leaf
2/3 tsp thyme
3 Tbs peanut oil
3 tsp dry mustard
1 tsp cold water

Boil all but last two ingredients for five minutes. Dissolve mustard in water and add.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce With Onions

2 cups cider vinegar
1 Tbs peppercorns
1 tsp celery seeds
1 tsp salt
1 Tbs hot pepper flakes
1 onion, grated
1 cup water

Mix ingredients well and simmer for 15-20 minutes on low heat until onions are cooked through.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce With Sugar And Butter

2 tsp salt
1 Tbs paprika
2 Tbs sugar
1/2 tsp cayenne
1/2 tsp dry mustard
1 tsp pepper
2/3 cup water
1/4 cup Worcestershire sauce
2/3 cup red wine vinegar
1/2 cup butter

Boil dry ingredients in water. Remove from heat add rest.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Cooking techniques used in this recipe

Chopping garlic

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce, a la Egerton

2 cups cider vinegar
1 Tbs peppercorns
1 tsp celery seed
1 tsp salt
1 Tbs red pepper flakes
1 onion, finely chopped
1 cup water

Preparation: Combine in a large saucepan. Bring to a boil, reduce heat, and simmer uncovered for an hour. Strain to remove the peppercorns if you like.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Cooking techniques used in this recipe

Chopping garlic

Recipe Source

Source: From The Book "Southern Food"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina BBQ Sauce, Thrill Of Grill Version

1 cup white vinegar
1 cup cider vinegar
1 Tbs sugar
1 Tbs red pepper flakes
1 Tbs Tabasco sauce
salt and fresh cracked black pepper, to taste

Preparation: Just mix them up together and use.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: From "The Thrill Of The Grill"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Coleslaw

1 medium head of cabbage
1 1/2 cups mayonnaise
1/3 cup mustard
3/4 cup sweet pickle cubes
2 Tbs apple cider vinegar
1/2 cup sugar
1 Tbs celery seed
1 1/2 tsp salt
1/8 tsp black pepper

Remove outer leaves and core from cabbage. Cut head in half and grate fine. Combine all ingredients in a large bowl, add cabbage, and mix thoroughly. Chill for one hour before serving.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Ruthie Garner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Pork Baste

4 cups cider vinegar
1/4 cup brown sugar
3 Tbs salt
1 Tbs red pepper flakes
1 1/2 tsp cayenne
1 tsp pepper

Mix ingredients well and use as basting sauce.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes, Pork

Recipe Source

Source: Dean Brown

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Pulled Pork

FOR THE RUB

- 2 Tbs salt
- 2 Tbs sugar
- 2 Tbs brown sugar
- 2 Tbs cumin
- 2 Tbs chili powder
- 2 Tbs black pepper
- 1 Tbs cayenne pepper
- 1/4 cup paprika

FOR THE SAUCE

- 3 cups apple cider vinegar
- 3 cups water
- 1/3 cup white sugar
- 3/4 cup brown sugar
- 2 1/2 Tbs salt
- 1/4 cup black pepper
- 1 Tbs cayenne pepper
- 3 Tbs paprika, (Hungarian is best)
- 1 Tbs dry mustard
- 1 cup Worcestershire sauce

PORK

- 6 lbs pork picnic shoulder roast or Boston butt, (up to 10)

- 1 Mix rub ingredients together and store in a tightly sealed jar. Recipe makes enough for about 3 roasts.
- 2 Rub spice mixture on the meat the night before smoking. Place meat in Ziploc freezer bag and let it sit overnight in the refrigerator.
- 3 Remove the meat 1 hour before going into smoker and let it come to room temperature.
- 4 Mix sauce ingredients well and bring to boil and then simmer for 2 hours.
- 5 Prepare smoker and place meat on grill of smoker. Smoke pork at 220-240F for about 1 1/2 hours per pound. Mop every hour with sauce. Turn roast over every 2 hours or so.
- 6 Here is when Danny Gauden takes out his pork shoulders:
- 7 For a tender, easy to slice roast- out of pit at 180F internal For a tender, easy to slice, pullable roast- out of pit at 185F For a tender, easy to pull roast- out of pit at 190F
- 8 Remove roast from smoker and let stand for 15 minutes. Slice or pull off meat in strips and separate from fat.
- 9 For pulled-pork sandwiches, chop the meat. Spoon some of the sauce onto a fresh split bun/roll. Heap on meat and spoon on more sauce over meat.
- 10 Serve with coleslaw on the sandwich or on the side.
- 11 Posted to BBQ List by Bill Wight on Sep 9, 1997

Servings: 8

Recipe Type

Bbq List, Pork, Carolina-Style Bbq Sauce

Cooking techniques used in this recipe

Chopping garlic

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Sauce and Rub

FOR THE RUB:

- 2 tsp salt
- 2 tsp sugar
- 2 tsp brown sugar
- 2 tsp cumin
- 2 tsp chili powder
- 2 tsp black pepper
- 1 tsp cayenne pepper
- 1/4 cup paprika

FOR THE SAUCE:

- 1 cup white vinegar
- 1 cup cider vinegar
- 1 Tbs sugar
- 1 Tbs red pepper flakes
- 1 Tbs Tabasco sauce
- 1 Tbs black pepper

Mix rub ingredients well and apply to meat before cooking. Mix sauce well before using.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce, Rubs And Spices

Recipe Source

Source: Marc Green

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Sauce

- 1 pint cider vinegar
- 2 Tbs salt
- 2 tsp ground red pepper
- 1 Tbs red pepper flakes
- 2 Tbs firmly packed brown sugar

- 1 Preparation: Combine all ingredients and let stand several hours before using.
- 2 Since I am in the experiment mode, I added 1/2 pint water, 1 tsp. celery seed, and a dollop (maybe 1 Tbs.) molasses. In deference to former list member and keeper of the recipes, Tom Solomon, I also added 1 tsp. nuc nam to half of this. The Nuc nam actually made a pleasant addition, rounding out the flavors nicely.
- 3 I will keep enough in the refrigerator to last for about two weeks and freeze the rest.
- 4 Recipe by Dan Gill on Mar 19, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Barbecued Ribs, Smoked Butts and Other Great Feeds

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Smoked Turkey

- 1 large turkey, 15-20 pounds
- oak and apple wood for smoking
- 12 oz apple cider vinegar
- 1 Tbs red pepper flakes
- 2 cups water
- 1 cup garlic, finely minced
- 2 sprigs fresh rosemary, finely chopped
- 2 sprigs fresh thyme, finely chopped
- 2 sprigs fresh sage, finely chopped
- 2 Tbs brown mustard seeds, crushed
- 2 Tbs black pepper
- 4 Tbs Worcestershire sauce
- 4 Tbs nuoc nam

- 1 In a water smoker or smoker with an offset firebox, smoke turkey for 5 to 6 hours at 225F, using a 50/50 mixture of oak and apple wood. Place a drip pan under the turkey--use the drippings as a basis for stuffing or for an excellent turkey gravy. Remove turkey from smoker and place in a large Dutch oven.
- 2 Combine apple cider vinegar and red pepper flakes and add to Dutch oven, pouring over turkey. Add two cups water. Mix remaining ingredients thoroughly and stuff cavity of turkey (you can do this before beginning to smoke as well if you choose). Reserve some of the "stuffing" mixture to spread evenly along the outside of the turkey as well. Cover, place in the range oven, and bake at 325F for an additional 2 hours or so, or until the internal temperature of the turkey at it's thickest point reaches 190F. If you wish a crisp skin remove the cover from the Dutch oven about a half hour before the turkey is done. Remove from heat, strain and reserve the pan drippings for stuffing or gravy, and serve.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Style Lemon Mop

1 cup cider vinegar
1/2 cup water
3 Tbs lemon juice
3 Tbs butter, melted
1 tsp cayenne
2 tsp Tabasco sauce
2 Tbs Worcestershire sauce
2 Tbs sugar

Blend ingredients well. Mop warm.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Style Sauce With Chili Powder

2 cups cider vinegar
1 Tbs Tabasco sauce
2 Tbs paprika
3 Tbs salt
1 Tbs Worcestershire sauce
1 Tbs chili powder
3 Tbs black pepper
1 cup water

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Marc Green

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Style Sauce With Molasses

1 gallon cider vinegar
1/2 cup salt
2 Tbs red pepper
3 Tbs red pepper flakes
1/2 cup molasses

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Marc Green

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Style Sauce With Sugar - 1

2 cups cider vinegar
2 Tbs salt
2 tsp ground red pepper
1 Tbs red pepper flakes
2 Tbs brown sugar

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Marc Green

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Style Sauce With Sugar - 2

1 cup cider vinegar
2 Tbs salt
1/2 tsp red pepper
1 tsp red pepper flakes
1 Tbs brown sugar

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Marc Green

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Style Sauce With Sugar - 3

1 cup white vinegar
1 cup cider vinegar
1 Tbs red pepper flakes
1 Tbs sugar
1 tsp Tabasco sauce

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Marc Green

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina Style Sauce With Sugar And Chili

8 cups cider vinegar
4 cups water
4 Tbs Worcestershire sauce
4 Tbs chili powder
6 Tbs paprika
6 Tbs red pepper flakes
12 Tbs black pepper
6 Tbs salt
4 Tbs sugar

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Marc Green

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern North Carolina-Style Barbeque Sauce - Schlesinger

1 cup white vinegar
1 cup cider vinegar
1 Tbs sugar
1 Tbs crushed red pepper flakes
1 Tbs Tabasco sauce
salt - to taste
freshly cracked black pepper
to taste

- 1 Mix all ingredients together. Store in a covered jar in the refrigerator. Will keep for 2 months.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 19, 1996.

Servings: 2

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: The Thrill of the Grill by Chris Schlesinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern Style North Carolina Sauce

4 cups cider vinegar
1/4 cup brown sugar
3 Tbs salt
1 Tbs red pepper flakes
1 1/2 tsp cayenne
1 tsp black pepper

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Marc Green

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eastern Vernon's Dad's Sauce - A Family Recipe From NC

1 gallon cider vinegar
6 oz Texas Pete
10 oz Worcestershire
1 1/4 oz crushed red pepper
mustard thicken, (opt)

- 1 Age at least 1 day. Marinate items overnight and serve extra sauce with meal.
- 2 Posted to the BBQ List by "Edwin Pawlowski" on Aug 7, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Easy Barbecued Beef

3 lbs beef roast
3 cloves garlic, minced
3 Tbs vinegar
1/2 cup brown sugar
3/4 tsp garlic salt
3 tsp Worcestershire sauce
1/2 cup water
1 white onion, chopped
2 tsp salt
2 cups ketchup
3/4 tsp paprika
3/4 tsp cayenne pepper
1 tsp chili powder

Cook meat slowly until shreadable, shred with a couple forks or by hand. Combine remaining ingredients, stir into meat simmering 15-30 minutes.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe Source

Source: Mike Moberley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Easy Blackberry Ice Cream

24 oz blackberries (2 bags if frozen)
3/4 cup powdered sugar, (sifted)
2/3 cup whipping cream
1 tsp lemon juice

- 1 Okay, here's my Easy Blackberry Ice Cream (very popular in the Pacific NW since blackberries are everywhere). No eggs, and no cooking. Sorry, not non-fat because there is cream.
- 2 Puree the blackberries in processor or blender. Strain to remove seeds. Mix all ingredients, pour into ice cream maker, and process according to manufacturer's instructions. Transfer to separate container and freeze for about 2 hours before serving.
- 3 Posted to the BBQ List on June 21, 1998 by Bob Brooks

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Easy Guacamole

- 2 ripe avocados
- 1 small tomato, chopped fine
- 1/2 small onion, chopped fine
- salt to taste
- 1 fresh jalapeno, optional

blend all ingredients with a fork till good and mushy!

Servings: 1

Recipe Type

Bbq List, Appetizers, Mexican

Recipe Source

Source: Roger Thweatt

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Easy Pork Ribs

- 1 slab pork spareribs
- 3 parts garlic salt
- 1 part sage
- 1 Tbs black pepper
- BBQ sauce of your choice

- 1 At room temperature rub down a slab of pork spare ribs with a thick mixture of 3/4 garlic salt, 1/4 sage and 1 Tbs. black pepper. Let 'em set at room temperature for 30 minutes. Then rub again with above mix and let stand for 30 minutes.
- 2 Place spare ribs on smoker, 190F, with meat side up for 1 hour then turn over for 1 hour. Give the ribs heavy white smoke. Take off smoker and seal in foil then place in oven. Turn oven on to bake and 300F. When oven reaches 300F turn temperature down to 200F for 2 1/2 hours. Do not open oven door during this time. Ribs are fallin' off the bone at this point, you could eat'em with no BBQ sauce. Take ribs out of foil and return to smoker with the meat side down and spread with BBQ sauce, wait till BBQ sauce is sticky.
- 3 Turn over and spread on more BBQ sauce.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Easy Roasted Chicken

- 6 Tbs onion powder
- 3 Tbs sugar
- 3 Tbs garlic powder
- 4 tsp dried thyme flakes
- 4 tsp ground cinnamon
- 3 Tbs ground allspice
- 2 tsp ground nutmeg
- 3 Tbs fresh-ground pepper
- 1 dried habanero chile, chopped fine OR
- 2 Tbs hot pepper sauce

- 1 Although this is not REAL BBQ it is an easy way to cook a whole chicken on a gas grill!
- 2 And you thought gas grills were for those fat, white legged guys you see in the neighborhood every Sunday burning steak. This recipe is so simple that I always wonder why those "Famous" TV cooks have not demonstrated it.
- 3 I call it Easy Roasted Chicken.
- 4 Split a whole 3 pound chicken by cutting up the middle of the breast bone. Press the chicken flat, and rub both sides, plus under the skin around the breast, with the following concoction:
- 5 Mix the spices thoroughly in a bowl. Store remainder in a covered jar in a cool pantry.
- 6 Light both sides of your gas grill and leave them on high for ten minutes or until the lava rocks are hot. Shut off one side of the grill and turn the other side to its lowest setting. Place the chicken, skin side up, on the off side of the grill. Close the cover and let it cook for 45 minutes. Raise the cover and turn the chicken 90F, close the cover and finish cooking for another 45 minutes. Test the thigh for doneness with an instant reading meat thermometer. About 180F is okay or pull the wing, it should come off easily. Remove the chicken from the grill and let it rest for at least ten minutes before slicing.

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled

Recipe Source

Source: Dave Frary

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Easy-Made Barbeque Sauce

1 cup Catsup
1 cup Water
1/2 each Onion, finely chopped or grated
1/4 cup Cider vinegar
2 Tbs Light brown sugar
1 tsp Paprika
3/4 tsp Liquid smoke, or to taste
1/8 tsp Celery seed
8 drops Tabasco sauce or hot pepper sauce

1 Combine ingredients in saucepan. Bring to a simmering stage. Simmer about 15 minutes to blend flavors and thicken slightly.

2 Source: National Pork Producers Council

3 Posted to the BBQ List by Carey Starzinger on Aug 13, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ed Slavish's Ahi Recipe

See Below

- 1 Over here they call it Ahi (yellow fin tuna). I suggest just grilling a couple filets about 8 to 10 oz. each. The meat is like steak. Make up a sauce of about 1/4 cup Oyster sauce 1/4 cup shoyu 1 tsp. sugar or 1 tbs. honey heat to blend don't boil. Baste it on the filets as they cook and use the balance as a topping sauce when done. You might also try to slice a little of it to pieces the size of poker chips. 1/4 inch thick and eat it raw on a little shredded cabbage with a dipping sauce of Chinese powdered mustard mixed with shoyu sauce. This is "sashimi", an excellent appetizer. Did you buy it or catch it. For grilling the fresher out of the ocean the better. With sashimi it is usually better to refrigerate overnight to firm up the flesh. If you caught it how big was it? About 18 years ago I helped bring in a 188 lb. Ahi in a 16 ft outboard. Had to stretch him across the stern from gunwale to gunwale and sit on him to hold him down until we got back in. Got him about 2/3 miles NW of Pearl Harbor. Ate it every way possible for 2 weeks. Opps, just remembered, also excellent baked in a dish with milk and butter and lay a strip of bacon on top add a little lemon pepper and dive in.
- 2 Posted to the BBQ List by slavish@pixi.com on Aug 29, 1998.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Edith's Sweet Potato Souffle (8x8 Pan)

3 cups mashed cooked sweet potatoes
3 eggs
1 cup sugar, (or 1/2 cup)
1 Tbs vanilla
1 stick melted butter
TOPPING
1/2 stick margarine
1/2 cup self rising flour
1/2 cup brown sugar
1/2 cup nuts, (pecan-walnuts)

- 1 Mix together first five ingredients and pour into a pan sprayed with Pam.
- 2 Mix together topping ingredients with hands until crumbly.
- 3 Bake at 350F until top is brown and crisp.
- 4 Ingredients are doubled for a 9x13 pan.
- 5 Posted to the BBQ List by Bill Mathews on Sep 28, 1998

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Edna's Oriental Fish Marinade

1 Tbs soy sauce
1 Tbs sherry
1 Tbs oil
1/2 tsp sugar
2 slices crystallized ginger minced
1 onion sliced

The other best alternative is cut into small sections, heat Canola oil. Cheat - purchase Zatarain's Seasoned Fish Fry. Dust the fish up and deep fry. Watch out because your family will fight you for the last piece of fish. Posted to the BBQ List by "H. WHITED ENGRAVING" on Aug 21, 1998.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ed's Baked Beans

- 1 lb navy beans
- 1 medium onion, chopped
- 1/4 lb salt pork, chopped
- 3 Tbs molasses
- 1 Tbs cider vinegar
- 1 cup brown sugar
- 1 tsp dry mustard
- 1 tsp Worcestershire sauce
- 1/4 cup maple syrup
- black pepper

- 1 Soak the beans overnight in water. Drain. In a bean pot, put about a third of the beans. Add about a third of the onion and salt pork. Repeat for the second third and again for the last. Add the remaining ingredients. Add water to the mix until it just covers the beans.
- 2 Heat oven to 300F and cook the beans covered for five hours. Stir. Cook another hour uncovered. If they are too hard, continue to cook. If the beans are too dry, add a little water and stir. They should remain moist.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Ed Pawlowski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ed's Mint Julep

distilled water
freshly picked mint
sugar
bourbon
crushed ice

- 1 Start with good clean water. Our tap water from the town is like scooping from an old aquarium, so, I filter for sediment, then a charcoal filter for taste. Only then is it fit for good bourbon. The mint is fresh picked. More than a half hour it loses its flavor and fine scent.
- 2 Get a mug capable of holding 16 oz. That is 16 ounces from the good old U S of A. No metrics here.
- 3 A teaspoon of sugar, 4 medium or 5 small mint leaves, a tablespoon of water in the mug and mix. Fill with crushed ice.
- 4 Now pour on good bourbon. I use Wild Turkey 101, but some others will do. Stir to mix in the mint flavor and frost the mug. Sip and watch the thermometer on the smoker.
- 5 It is a good idea to keep a small ice bucket handy if you have to add more on a hot day. If not, I'd have to get up and go in the kitchen from the deck and get some. The fridge is all the way on the other side of the room. Long walk. Or just yell "Honey, I need some ice" and the wife will bring it.

Servings: 1

Recipe Type

Bbq List, Drinks

Recipe Source

Source: Edwin Pawlowski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ed's Special Brisket Marinade

1/2 bottle beer
1 cup apple cider vinegar
1/2 cup brown sugar
3 drops orange oil
1 pinch cinnamon
2 tsp salt

I let it marinate overnight. The brisket was great!

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ed's Wife's Potato Salad

3 lbs potatoes, skin on
3 eggs
1 onion
1 small bell pepper
mayonnaise
salt and pepper

- 1 Last cornbread my wife made was so bad the birds would not touch it and a passing skunk would not waste a shot on it. She does make a good potato salad. No written recipe so I'll wing it. Boil about 3 lb. of potatoes with the skins on.
- 2 Boil 3 eggs with them, but not as long. Peel potatoes while just a little warm and cut into bite sized chunks. Chop an onion and a little bell pepper into it. Slice the eggs into it. Mayonnaise to coat everything well. Salt and pepper to taste.
- 3 Not fancy, not exotic ingredients, but it has been my favorite for many years.

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe Source

Source: Ed Pawlowski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

El Charro Frijoles Refritos (Refried Beans)

4 cups pinto beans, cooked and mashed
12 oz evaporated milk
2 Tbs shortening, melted
1/2 lb cheddar cheese, shredded
Salsa De Chile Colorado

- 1 Mash beans in skillet and add hot oil. Mix well. Stir in evaporated milk. Cook over very low heat, stirring frequently.
- 2 Before serving, re-fry beans by adding 2 tablespoons smoking hot fat, shredded cheese to taste and some Salsa and stir briskly over high heat.

Servings: 6

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: El Charro Cafe Favorite Recipes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Emeril's Cowboy Steaks

1 cup plus 2 tablespoons olive oil
1 1/2 cups Essence Creole seasoning
4 steaks (12-14 ounce) rib, Porterhouse, T-bone,
2 cups julienne assorted exotic mushrooms
1 cup julienne onions
1 large onion, cut into rings, about 1/8" thick
1/4 cup Tabasco sauce
1 cup flour
oil for frying
1 cup mashed roasted root vegetables
2 cups mashed potatoes
salt and pepper

- 1 Preheat the grill In a shallow bowl, combine the olive oil and Essence, to make a paste. Smear each steak with the rub, covering the entire steak completely. Marinate the steaks for about an hour. Place the steaks on the grill and cook for 3 minutes. Remove from the grill and each steak on a cedar plank. Toss the mushrooms and onions with salt and pepper. Mound the vegetables on top of each steak and place back on the grill. Cook the steaks on the plank for 4 minutes for medium rare. Toss the onion rings in the Tabasco. Dredge the onions in the flour. Fry the onions until golden brown, about 3 minutes. Remove from the fryer and season with salt and pepper. In a sauce pan, combine the roasted vegetables and mashed potatoes together. Yield: 4 servings
- 2 Posted to the BBQ List on July 13, 1998 by Michele

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: Emeril's TV Food Network show

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Emeril's Essence Creole Seasoning

2 1/2 Tbs paprika
2 Tbs salt
2 Tbs garlic powder
1 Tbs black pepper
1 Tbs onion powder
1 Tbs cayenne pepper
1 Tbs dried oregano
1 Tbs dried thyme

1 Combine all ingredients thoroughly. Store in an air-tight container.

2 Makes 2/3 cup seasoning

3 Posted to the BBQ List on July 13, 1998 by Michele

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Cajun

Recipe Source

Source: Emeril's TV Food Network show

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Emeril's Smoked Beef Brisket

BBQ SAUCE

- 4 cups tomato ketchup
- 2 cups Worcestershire sauce
- 1 small onion, minced
- 1 Tbs minced garlic
- drizzle of apple cider vinegar
- four lemons, juice of
- salt and black pepper
- hickory chips
- 1 whole 10 pound beef brisket, untrimmed
- Rustic Rub

- 1 Soak the chips in water for a couple of hours, and then drain. Place the chips in the tray. Season the entire brisket with Rustic Rub. Place the brisket in the smoker and smoke at 350F for 4 hours. Reduce the heat to 125F and continue to smoke for 8 hours. Place a drip pan underneath the brisket to catch some of the drippings to use for the BBQ sauce. Remove the brisket from the smoker. With a sharp knife, trim off the outer thin black skin. Divide the brisket in two pieces and trim off all the fat. Slice the brisket very thin and serve with the BBQ sauce.
- 2 In a saucepan, whisk all the ingredients together. Season the sauce with salt and black pepper. Place the pan over medium heat, bring the mixture up to a simmer and cook for 3 to 4 minutes. Remove from the heat and cool completely. Sauce will keep for 2 weeks, covered and refrigerated.
- 3 Source: EMERIL LIVE -- SHOW #EMIA51
- 4 Posted by Dave Hendricks
- 5 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Beef, Brisket

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Emeril's Southwest Dry Rub

3 Tbs chili powder
2 Tbs paprika
1 Tbs cayenne
1 Tbs ground cumin
1 Tbs ground coriander
1 Tbs granulated garlic
1 Tbs granulated onion
1 Tbs kosher salt
1 Tbs cracked black pepper

- 1 Combine all ingredients thoroughly. Store in an air-tight container.
- 2 Source: EMERIL LIVE -- SHOW #EMIA51
- 3 Posted by Dave Hendricks
- 4 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Emeril's Southwest Spice

2 Tbs chili powder
2 tsp cumin, ground
2 Tbs paprika
1 Tbs oregano, dried
1 Tbs coriander, ground
1 tsp cayenne pepper
1 Tbs garlic powder
1 tsp crushed red pepper
1 Tbs salt
1 tsp black pepper

- 1 Combine all ingredients thoroughly. Store in an air-tight container.
- 2 Posted to the BBQ List by Carey Starzinger on May 26, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Emu Stir Fry

1 Tbs cornstarch
1/4 cup light soy sauce
1/4 cup dry sherry
1/2 tsp sugar
1 tsp ginger, peeled and grated
1 lb emu, sliced very thin
3 Tbs olive oil
1/4 tsp salt
1 clove garlic, minced
8 oz sliced mushrooms

1 In a small bowl, blend cornstarch with soy sauce until smooth. Add sherry, sugar and ginger. Combine this sauce and meat; marinate for one hour. Strain marinade from meat and reserve marinade. In wok or large heavy skillet, heat olive oil and salt until very hot. Add meat and brown on both sides. Add garlic and mushrooms; stir fry for two minutes. Add marinade and heat through. (If necessary, thicken with a small amount of cornstarch diluted in water.) Delicious served over rice. 4 Servings.

2 Recipe by: John Mills

3 Posted to BBQ List by Lloyd on Feb 17, 1998

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eric Hahn's Chicken Tenders

1/2 pint Jack Daniel's or Crown
1 can tomato soup
2 tsp Worcestershire Sauce
other seasonings at your desecration

- 1 Take 1/2 of the whiskey and Worcestershire and marinate chicken tenders in it for a minimum of 2 hours. Place them in a non-stick skillet and pour the rest of the ingredients over and simmer until dawn. Great served with rice.
- 2 Posted to the BBQ List by Jeff Lipsitt on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eric Lewis's BBQ Sauce

2 Scotch Bonnet or habanero chilies
4 large jalapenos
1 cup honey
1 cup orange juice
1/4 cup soy sauce
1 large squirt of prepared mustard
1 tsp ginger
1 tsp allspice

Chop peppers up and add to the blender. Then add all other ingredients and puree until consistency is very smooth. Then place in sauce pan and simmer on low heat for 30-45minutes. Keep in refrigerator. This can be used as a mop/basting sauce and/or for topping the finished product. Caution everyone that it is HOT, especially if you leave seeds in.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Eric Lewis

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Esther's Cracklin Corn Bread

1 1/2 cups cornmeal
3 Tbs flour
1 tsp salt
1 tsp baking soda
2 cups buttermilk
1 egg
2 Tbs butter
1 1/2 cups cracklins

- 1 Sift cornmeal, flour, salt and baking soda together. Combine with buttermilk, egg, and butter. Stir in cracklin's. Pour into greased skillet.
- 2 Bake at 425F for 20 minutes.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Euel's Barbecue Sauce

1/2 gallon catsup
1 small bottle Worcestershire sauce
1/2 cup sugar
2/3 cup vinegar
3 cloves garlic, crushed
Tabasco and/or mustard to taste

- 1 Mix and simmer. Add a dash of Tabasco and/or mustard for hotness till it tastes right. "Don't put it on the meat while cooking 'cause you will cause the sugar to caramelize and char. This used to be a secret but since I'm retired it makes no-never-mind. I makes more money now after I retired. If I knew I could make this much money as a retiree, I would have quit working when I was 20." (By "retired" Euel means he now runs a private catering company and cooks only for those who wisely seek out his skills.)
- 2 Source: Texas on the Halfshell - ISBN: 0-385-17904-9
- 3 Posted to the BBQ List by Carey Starzinger on Apr 23, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe Source

Source: Euel Stribling

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Eugenia Potter's 27 Ingredient Chili Con Carne

1 lb dry pinto beans, soaked overnight
1/2 cup butter or margarine
2 medium onions, chopped
7 oz diced green chilies
2 cloves garlic, minced
3 lbs chopped sirloin
1 lb pork sausage, browned and crumbled
2 Tbs flour
1 1 lb can baked beans
1 4 oz can pimentos
2 30 oz cans tomatoes
3/4 cup chopped celery
1/2 lb sliced fresh mushrooms
1/2 cup each chopped red and green pepper
1 9 oz can pitted ripe olives, chopped
1/2 cup minced parsley
1 12 oz bottl chili sauce
1 Tbs salt
1 Tbs garlic salt
2 tsp black pepper
1 Tbs chopped cilantro
1 Tbs oregano
3 Tbs chili powder
1 tsp grated orange peel
1 pint sour cream

- 1 Bring pinto beans to a boil in the soaking water and simmer 2-3 hrs. until tender. Drain.
- 2 In a large skillet, melt 1/4 cup butter and add onions, green and red peppers and garlic. Sauté until soft. Remove to Dutch oven or 8 qt. pot. In remaining butter, cook chopped sirloin, 1-1/2 lbs. at a time, until meat is brown. Add sausage and sprinkle with flour, stirring to mix. Transfer to pot. Add all remaining ingredients except sour cream. Bring just to boil. Lower heat and simmer about 30 minutes. Skim off fat with a cold spoon as it rises to the top. Serve with sour cream. Serves 20. Freezes well.
- 3 Source: This recipe comes from the book "The 27 Ingredient Chili Con Carne Murders"
- 4 [Editor: I only count 26 ingredients here. One must be missing.]

Servings: 1

Recipe Type

Bbq List, Chili

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Evil Jungle Prince Salsa

- 3 large ripe tomatoes
- 1/3 cup finely chopped white onions
- 1/4 cup fresh orange juice
- 1 Or 2 fresh habanero chilies stemmed, coarsely chopped
- 1 Tbs fresh lime juice
- 1 1/2 tsp salt
- 2/3 cup finely diced seedless cucumber
- 2/3 cup finely diced red radish
- 2/3 cup finely diced jicama root
- 1/3 cup finely chopped cilantro
- 3 Tbs finely chopped fresh mint

- 1 Trim and halve the tomatoes. Gently squeeze out and discard the seeds and juice. Chop the tomatoes.
- 2 In a food processor, combine the tomatoes, onions, orange juice, habaneros, lime juice, and salt and process until fairly smooth. Transfer the puree to a bowl and stir in the diced cucumber, radish, jicama, cilantro and mint. Adjust the seasoning. Refrigerate for at least 30 minutes before serving. The salsa can be prepared up to 1 day in advance.
- 3 Makes about 4 cups.
- 4 From: "Burning Desires: Salsa, Smoke & Sizzle from Down by the Rio Grande" by W. Park Kerr (William Morrow, 1994, ISBN 0-688-12818-1).
- 5 Posted to the BBQ List by Carey Starzinger on Apr 27, 1996.

Servings: 4

Recipe Type

Bbq List, Salsa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

F-16 Afterburner Hot Sauce

1/2 ancho chile, soften in hot water, for 20 minutes
1 jalapeno, chopped
16 habaneros, stemmed, seeded, chopped
1 cup chopped onion
4 medium garlic cloves
1 Tbs lemon juice
1 Tbs amber rum
1 cup white vinegar
1/2 tsp oregano

- 1 Chop habaneros and onion in food processor. Combine lemon juice, rum, vinegar in pan and bring to boil. Finely chop ancho. Pour liquid into food processor. Add oregano, jalapeno, and process lightly. Add ancho 1 teaspoon at a time. Will keep 6 weeks in fridge.
- 2 makes 2 cups
- 3 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fajitas

- 1 skirt steak (about 2 1/2 pounds)
- 1 cup Coca-Cola
- 2 tsp mesquite smoke seasoning
- 2 tsp fajita seasoning
- flour tortillas

- 1 Trim steak of excess fat and membrane. Marinate steak in Coke, mesquite seasoning and fajita seasoning for 3 to 4 hours or overnight.
- 2 Grill over high heat to desired doneness. Slice thinly across the grain and serve on flour tortillas with guacamole and pico de gallo.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled, Mexican

Recipe Source

Source: Richard Thead

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Famous Dave's Texas Pit Brisket

MARINADE

- 1 can Dr Pepper
- 1 cup whatever beer is in the kegerator
- 1/2 cup Fiesta brand brisket rub

- 1 Mix it all together and pour it in the cryovac bag and tape shut with 200mph tape for two days or so. Remove from bag, pat dry and rub down with more brisket rub.
- 2 On the grill: Baste with 1 gallon of nothing while cooking over Pecan wood and a heavy dose of "Git away from there, don't turn nothin'!" for about 12 hours. Works every time.
- 3 Posted to the BBQ List on June 18, 1998 by David Clark

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Famous Kansas Flightless Chicken Wings

3 lbs chicken wings
1/2 cup Dijon mustard
2 tsp olive oil
4 each cloves garlic, minced
1/4 cup soy sauce
1/2 tsp ground ginger

- 1 Cut chicken wings into three pieces and discard the tips. Combine other ingredients in a large bowl. Add wing pieces and stir to coat well. Cover and let stand for 45 minutes. Place wing pieces on the grill and brush with remaining mustard mixture. Grill over medium-hot coals about 15-20 minutes, turning once.
- 2 Source: Kansas City Barbeque Society, The Passion of Barbeque

Servings: 1

Recipe Type

Bbq List, Poultry, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fancy Packed Smoked To Eat Fish

See Directions

- 1 IMO Fresh Chinook or King salmon are the best and Coho or Silver salmon run a weak second for a sweet buttery flavor. Scale, remove the head, fins and cheeks. Filet the fish, removing the backbone and rib bones. Leave the skin on.
- 2 Lay the filets out and dry salt-Use a kiln dried medium or medium fine salt and apply the salt just a little heavier than you would salt to eat. It will look like fresh fallen snow - not completely white all over - the belly and thinner tail areas will have less salt than the thicker mid-body areas. I don't brine in a solution because it is difficult to predict the amount of salt in the thin areas. To put a whole filet into a brine and have it come out with even salt is difficult if not impossible. Dry salting allows for proportionate distribution according to thickness, and I believe it is much more accurate. Too little salt will not hurt anything, if it is fresh fish to begin with and it is kept cool before smoking, I wouldn't worry about it - kippered salmon is smoked without any salt at all.
- 3 Stack the filets on top of each other in a container that will permit drainage, cover with plastic or a lid and let it sit in the refer for about a day (if you butcher and salt early in the morn, it will be ready to smoke the next morning). Before smoking, gently rinse the filet and squeegee the excess from the surface with your hand. The surface of the filet should be allowed to dry - I do this in the smokehouse as I am getting the fire started, I leave the doors open just a crack for a couple of hours to let out the excess moisture.
- 4 After the surface becomes somewhat dry to the touch, close the doors and slowly bring up the temp to about 100F. I'll try to maintain this temp for about 4-5 hours and then slowly bring the temp up another 20F. For the next 3-4 hours try to hold at about 120-130F or so. For the last couple of hours I'll bring the temp up another 20F so that the internal temp will be 140-150F for the last 30 min. and take the fish out and let it cool.
- 5 This process isn't really a cold smoke or a hot smoke, it's sort of in between. The filets are cured with salt and then smoked. I've been smoking salmon this way for many years and have never had any problems with spoilage or sickness. The USDA says that the internal temp should reach a minimum of 180F for thirty minutes for salmon, but there is no viable reference as to the salt content. I have tried to smoke at 180F for thirty min and the results aren't nearly as moist. I think that 150F is stretching it. In the last hour or so of the process, 40F makes a hell of a difference in the finished product. Just a note, during the smoke cycle the thin areas will be done and drier before the thicker parts - I will cut the filets into three pieces across, put the tail sections on their own tray so I can move them around and take them out when they are done. If I'm smoking for myself I usually cut the entire filet crossways into 2" strips and load the trays with a fingerspace between the strips. The pieces are just about right for snacking or handing out without having to tear into a larger piece. Smaller pieces seem to smoke up a lot better than a whole filet. I've always just used salt and no other seasonings, but I think white pepper as Charles recommends, would be pretty tasty. A lot of ways to smoke salmon - finding the one you like the best is the fun part.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood

Recipe Source

Source: Dan Sawyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fergy's BBQ Sauce (Tomato Based)

2 cups catsup
1 cup cider vinegar
1 large onion, chopped
4 Tbs chili powder
2 cups water
1 Tbs garlic powder
1 Tbs Worcestershire sauce
1/4 cup molasses
2 Tbs Louisiana Style Hot Sauce

Bring to boil, then reduce heat and let simmer for 30 min, stirring occasionally. Store in jar or squirt bottle.

Posted to BBQ List by "Wyndell Ferguson" on Jul 7, 1997

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fergy's Chuck Marinade

2 cups olive oil
1 cup apple cider vinegar
1/4 cup lemon juice
4 Tbs Worcestershire sauce
2 Tbs minced garlic
3 Tbs pepper sauce
1 cup minced onion
1 tsp tarragon
1 tsp Lawry's season salt
1 tsp turmeric
1/2 cup soy sauce
1 Tbs oregano
1/4 cup brown sugar
2 Tbs paprika
2 tsp celery salt
1 tsp MSG
5 big dashes of Tabasco
2 Tbs light Mexican chile powder
1 tsp Japanese horseradish
2 Tbs black pepper
2 Tbs ground mustard
2 Tbs molasses
3 pickled jalapenos diced

No Instructions Given?

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Fergy

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fergy's Imitation Hog's Breath

1 Tbs Lawry's seasoned salt
1 tsp garlic powder
1 tsp onion powder
1/2 tsp black powder
1/2 tsp MSG

- 1 After mixing and trying I think some red pepper would be a nice addition (or maybe chipotles)!
- 2 Recipe by "Fergy" on Mar 19, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Fergy

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fergy's Mustard - Vinegar Barbecue Sauce

2 cups cider vinegar
1 cup yellow prepared mustard
2 Tbs black pepper, finely ground
1 Tbs Worcestershire sauce
1 cup brown sugar, packed
3 Tbs Louisiana style hot sauce or Texas Pete
1/2 Tbs seasoned salt

Mix together and store in jar or squirt bottle. Gets better as it ages!

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fergy's Shotgun Mop

- 5 0% oil
- 1 5% cider vinegar
- 2 5% Worcestershire sauce
- 1 0% apple juice
- spices and Texas Pete to taste

- 1 The main thing is at least 50% oil! Also, I feel that you need to add extra KICK if you want it spicier because the oil seems to block some penetration of the spice. Also, I strongly believe that to get better smoke penetration (i.e. start with lower heat and build up) is a necessity if you want a strong smoke flavor. The oil seems to also block smoke penetration. I have had great success with oil and the start low method. But then, I like to belch on Wed. and blow smoke rings from Q on Sat.!!!
- 2 Posted to the BBQ List by Fergy

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Field And Stream Stuffed Burgers

2 lbs ground round
2 eggs
1 cup sweet pickle relish
3/4 cup onion, coarsely chopped
3 Tbs Worcestershire sauce
1 oz *bourbon
2 garlic cloves minced
1/4 cup *green Bell pepper chopped
1/2 cup *bacon, cooked and crumbled
salt and pepper to taste

- 1 * items are optional
- 2 Mix onion, relish, Worcestershire sauce, and any of the optional ingredients you wish to use, together. Be sure to get the eggs mixed in completely. Roll meat out and make 16 thin patties. Spoon the pre-made mixture upon the top of one patty. Place another patty on top. Press firmly to join them. Wipe up the mixture that runs out of the patty stack and spread over the top of the patty stack. Either broil in your oven until they are as you prefer them or on a barbecue grill as you see fit.
- 3 Origin: Field & Stream magazine 1960-something!
- 4 Posted to the BBQ List by Carey Starzinger on May 08, 1996.

Servings: 8

Recipe Type

Bbq List, Beef, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fiery Barbecued Venison

- 4 venison steaks or medallions (about 4 oz. per per
- 2 tsp paprika
- 1 tsp chili powder
- 1 tsp ground cumin
- 1 tsp ground coriander, (cilantro)
- 1 tsp sugar
- 1 tsp salt
- 1/2 tsp dry mustard powder
- 1/2 tsp dried thyme leaves
- 1/2 tsp good curry powder
- 1/2 tsp cayenne
- ***CORIANDER AVOCADO CREAM***
- 1/2 avocado, (about 4 tablespoons)
- 3 Tbs sour cream
- 2 Tbs fresh chopped coriander
- 1/2 tsp grated lime peel
- 4 drops Tabasco sauce
- salt
- pepper
- olive oil for basting

- 1 This Southwestern-style dish from the Cervena venison people packs an intense flavor punch.
- 2 To make the avocado cream, place all ingredients in a processor or blender and blend until smooth.
- 3 Combine all the meat spices in a large bowl. Place the venison in the bowl and mix to coat well. Brush off excess coating and let stand 1 hour.
- 4 Heat the barbecue grill; oil the grill.
- 5 Brown venison well over high heat, turning often and basting lightly with olive oil. When done to your taste, remove from grill, cover with foil and let stand about 5 minutes; serve with coriander cream.
- 6 Posted to the BBQ List by Carey Starzinger on May 21, 1996.

Servings: 4

Recipe Type

Bbq List, Venison, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fiesta Rib Eye Steaks

- 4 rib eye steaks or top loin cut, 3/4" thick
- 2 Tbs lime juice, fresh
- 8 flour tortillas, 6" size
- 1/4 cup Colby cheese, shredded
- 1/4 cup Jack cheese, shredded
- 1 cup La Victoria Salsa or homemade, (NO PACE!)

- 1 Place steaks in utility dish and sprinkle with half the lime juice. Turn steaks over and sprinkle with the remaining juice. Wrap tortillas securely in heavy-duty aluminum foil. Place steaks on grill over medium coals. Grill steaks 7 to 9 minutes for rare (140~F) to medium (160~F), turning once. Place tortilla packet on outer edge of grid and heat 5 minutes, turning once. Top each steak with an equal amount of the cheeses. Serve with salsa and the tortillas.
- 2 Posted to the BBQ List by Carey Starzinger on May 14, 1996.

Servings: 4

Recipe Type

Beef, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

File Gumbo

- 1 cup flour
- 1/2 cup peanut oil

- 3 quarts shrimp stock (shells, heads, and tails)
- 8 oz clam juice

- 2 large onions, chopped
- 1 cup green bell pepper, chopped
- 18 oz frozen okra, chopped
- 1 small bunch green onions, chopped
- 3 cloves minced garlic
- 1/2 cup dried parsley
- 2 cups celery, chopped
- 1 tsp dried thyme
- 1 tsp dried basil
- 3 bay leaves
- 1 Tbs Worcestershire sauce
- 1 Tbs hot sauce
- salt and pepper

- 1 lb shrimp, peeled
- 1 lb andouille sausage
- 1 lb chicken, skinned and boned

- 1 Make a roux in a heavy bottomed pot from the flour and oil. Cook over medium heat, stirring constantly until roux is a dark caramel color. Be careful not to burn. If you see black specks in the roux, throw it out and start over.
- 2 Add stock gradually to roux, stirring as it is added to prevent lumps from forming.
- 3 Add remaining ingredients except the shrimp, hot sauce, and rice.
- 4 Boil the shells, tails and heads of the shrimp in about 1 or two cups water, depending on how many shells you have. Add to gumbo during the cooking phase.
- 5 Simmer for an hour or two or until the meat is cooked and the gumbo starts to thicken. Add the shrimp and hot sauce about 20 minutes before serving.
- 6 Serve in a bowl over rice. Sprinkle some file into the individual servings.
- 7 'File' is pronounced Fe Lay

Servings: 1

Recipe Type

Bbq List, Cajun

Recipe Source

Source: Anonymous

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Filet Mignon with Pasilla Chile BBQ Sauce

4 filet mignon steaks, (8 ounces each)
Salt and freshly ground black pepper to, taste

Pasilla Chile BBQ Sauce:

1 1/2 cups New Mexico-style BBQ Sauce
2 Tbs maple syrup
2 Tbs pasilla chile powder
1/4 cup chopped cilantro

Mix all ingredients well and marinate filets for 1 hour. Prepare a wood or charcoal grill and let burn down to embers. Remove filets from BBQ sauce and cook on grill for 4 minutes on each side for medium rare.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Beef, Grilled

Recipe Source

Source: Grillin' & Chillin' SHOW #GR3625

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Filet Of Beef and Oysters

- 4 filet mignon steaks
- 2 Tbs butter or olive oil
- 1 quart oysters, reserve liquid, shucked
- 2/3 cup white wine to deglaze
- 2 garlic cloves, thinly sliced
- 1 juiced lemon
- 1 Tbs chopped parsley
- salt and pepper to taste

- 1 Pan fry the filets in the butter or olive oil until rare or medium rare over medium to med. high heat. For me, about two minutes per side is fine. Use a non-stick pan. Remove the filets to a serving plate, reserving the pan drippings in the frying pan. deglaze the pan with the white wine. Add the thinly sliced garlic and the lemon juice. Add the oysters and the oyster liquid and simmer for approx. 6 - 8 minutes until the oysters are just cooked; until the edges of the oysters are just beginning to curl. Do not over-cook!
- 2 Carefully remove, with a slotted spoon, the oysters and arrange around and over the filet, reserving the liquid in the pan.
- 3 Put the remaining liquid back on the stove-top, over med/high heat and reduce to half. The sauce will slightly thicken. At the last minute add the chopped parsley, salt and pepper. Be very careful with the salt as the oysters and liquid have a salty flavor.
- 4 Pour the sauce over the filets and oysters, garnish with parsley and serve. Sounds weird but WOW!!! it's good.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe Source

Source: Kip Jones

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Filipino Breakfast Steaks

2 1/4 lbs sirloin, sliced 1/8 to 1/4 inch thick
1 1/2 Tbs salt
2 Tbs brown sugar
1 tsp garlic, finely chopped
1/2 tsp cracked black pepper

- 1 Combine salt, sugar, garlic, and black pepper. Spread rub evenly on both sides of meat and store covered (or in a plastic bag) in the refrigerator overnight. Sun dry a couple of hours before cooking in smoker to medium or medium well. Serving Suggestions: Serve with a salsa of chopped fresh tomatoes, chopped onions, grated radish, chopped fresh cilantro, oriental fish sauce (or salt) to taste, crushed hot chilies, and a little vinegar (or lemon juice). For heavy eaters, chop meat into small pieces and serve sprinkled over a mound of garlic fried rice and fried eggs.
- 2 Enjoy.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: Vin Lava

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Filipino Chicken Stew

1 1/2 lbs boneless chicken thigh
1/2 cup white vinegar
1/2 cup onion, chopped
5 Tbs soy sauce
1 tsp black peppercorns, coarsely crushed
4 bay leaves
2 1/2 Tbs sugar
1 cup water
1/2 tsp garlic, minced
1/2 cup fresh mushrooms, sliced
salt to taste

- 1 Rinse chicken under cold water and pat dry. Cut into 1/2 inch thick pieces. Place aside in a thick pot.
- 2 Make a marinade of vinegar, soy sauce, sugar, garlic, peppercorns, bay leaf, and 1/4 cup of the water and add this to the chicken in the pot. Let sit for about 1/2 hour stirring occasionally.
- 3 Meanwhile, sauté the onions in about 1 Tbsp. of oil until translucent and fragrant then put aside.
- 4 Bring the pot of chicken and marinade to a boil and lower the heat. Let it simmer for about 10 minutes then add the mushrooms and remaining water.
- 5 Once again bring to a boil and season with salt if necessary.
- 6 Garnish with cilantro and serve with hot rice and a side dish of Bagoong Vegetables.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

"Finger Lickin" Pickens' Sauce

- 2 cups ketchup
- 2 tablespoons A-1 steak sauce
- 1 tablespoon whole celery seed
- 1 tablespoon Tabasco sauce
- 2 tablespoons soy sauce
- 2/3 cup dark brown sugar
- 2 lemons, juiced
- 4 tablespoons horseradish
- 1/2 teaspoon garlic powder
- 1/2 teaspoon sage
- 1 teaspoon salt
- 1 cup beer
- 2 small onions, finely chopped

- 1 Combine all ingredients in a saucepan. Bring mixture to boil. Simmer sauce over medium-low heat, uncovered, for 5 minutes, stirring constantly.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 27, 1996.

Servings: 4

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fire Roasted Tomato Chipotle Salsa

1 Tbs virgin olive oil
1/2 onion, (chopped)
1 lb blackened Roma tomatoes
4 tsp finely minced roasted garlic
1/2 cup minced fresh cilantro leaves
4 chopped chipotle chilies en adobo
1 lb Roma tomatoes
1/4 cup virgin olive oil
1/4 cup red wine vinegar
1 Tbs salt
1 tsp sugar

- 1 To prepare Fire Roasted Tomato Chipotle Salsa, in sauté pan over medium heat, place 1 tablespoon virgin olive oil. Add 1/2 onion (chopped) and sauté until caramelized, about 10 minutes. In food processor or blender, place onion, 1 pound blackened Roma tomatoes, and 4 teaspoons finely minced roasted garlic.
- 2 Pulse until finely chopped but not pureed.
- 3 Add 1/2 cup minced fresh cilantro leaves and 4 chopped chipotle chilies en adobo, pulse to mix.
- 4 Peel, seed and chop 1 pound Roma tomatoes and add to mixture with 1/4 cup virgin olive oil, 1/4 cup red wine vinegar, 1 tablespoon salt and 1 teaspoon sugar.
- 5 Obviously this recipe intrigues, what with the chipotle ingredient. I also can substitute a tablespoon of Balsamic Vinegar for some of the red wine vinegar. I can use fresh parsley if the IGA doesn't have fresh cilantro. We have available some cylindrical tomatoes about 1.5 in. D by 3.5 in. L, and I will call those Roma. My question is, how do you blacken a tomato? I could put 'em in the kitchen oven broiler I reckon. Spray with oil? Burn 'em till they blister? What is the point, surely this has to make some fundamental change to 'em that must be desirable. I guess I could also roast the garlic at the same time. Posted to BBQ List by jprather@usa.net on Jan 13, 1998

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Firecracker Corn-On-The-Cob

- 1 cup (2 sticks) unsalted butter or margarine, soften
- 2 tsp Tabasco brand pepper sauce
- 8 ears corn-on-the-cob

- 1 In small bowl, combine butter and Tabasco sauce. Mix well.
- 2 Peel one side of corn husk away from cob without removing completely, and loosen remaining husk. Do not remove silk.
- 3 Brush butter mixture over kernels and smooth back husk to original shape. Prepare grill. Place corn directly onto coals. Cover grill with lid or foil tent.
- 4 Cook 2 to 3 minutes. The outside husk will be charred. Makes 8 servings.
- 5 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Firehouse Hot Chili Powder

6 Tbs paprika
2 Tbs turmeric
1 Tbs dried chile peppers
1 tsp cumin
1 tsp oregano
1/2 tsp cayenne
1/2 tsp garlic powder
1/2 tsp salt
1/4 tsp ground cloves

- 1 Mix all ingredients and grind to a fine powder using a mortar and pestle, or food processor or blender. Spice will keep 6 months or so on the pantry shelf.
- 2 This powder is somewhat more pungent and fresher tasting than a packaged brand, so use a bit less.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Contributed By Dave Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fish Marinade - Justin's

2 cups Chablis wine
2 Tbs lemon juice
2 tsp salt
2 Tbs Creole mustard
1/2 tsp cayenne pepper, ground

- 1 Mix all ingredients together and stir well. Use as a marinade. Then as a basting sauce when you cook fish.
- 2 Posted to the BBQ List by Rick Otto.

Servings: 1

Recipe Type

Bbq List, Marinades, Fish And Seafood

Recipe Source

Source: Justin Wilson's "Outdoor Cooking With Inside Help"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fish Sauce, To Keep A Year

24 anchovies, chopped
10 shallots, chopped
1 handful horseradish, scraped
4 blades mace
1 quart white wine
1 pint anchovy liquor
1 pint claret
12 cloves
12 whole peppercorns

Chop twenty-four anchovies, bones and all, ten shallots..., a handful of scraped horse-radish, four blades of mace, 1 quart of white wine, one pint of anchovy liquor, one pint of claret, twelve cloves and twelve peppercorns; boil them together until reduced to a quart; strain and bottle for use. Two spoonfuls will be sufficient for a pound of butter.

Servings: 1

Recipe Type

Bbq List, Other Sauces, Fish And Seafood

Recipe Source

Source: Mrs. Porter's New Southern Cookery Book (1871)

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Flank Steak With Lime-Chipotle Sauce

1/2 lb flank steak, (or tri-tip)
1/2 cup honey
2 Tbs chipotle chilies, in adobo minced
3 Tbs Dijon mustard
1/2 cup lime juice
3 cloves garlic, minced
1/2 tsp ground allspice
1 tsp ground cumin
1/2 cup cilantro, chopped
salt and fresh ground pepper to taste

- 1 Mix honey with chilies, mustard, lime juice, garlic, cumin, allspice, and cilantro. Season to taste with salt and pepper. Marinate steak at least 1 hour. Drain off marinade into small sauce pan and simmer. Grill or BBQ steak, basting with marinade. Slice steak against the grain and pour remaining marinade over meat.
- 2 Posted to BBQ List by Bill Wight on Dec 6, 1997

Servings: 2

Recipe Type

Bbq List, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Flavoring Process For Buffalo Wings

14 Sche zhuan peppercorns
1/2 cup uncooked white rice
1/2 cup dry tea leaves
7 whole star anise, broken in pieces
2 tsp ground cinnamon
2 tsp salt
5 pieces of aluminum foil
12X12

- 1 Mix all ingredients. and distribute between the 5 pieces of foil. Fold into 5"X 2" packets and poke a couple of small holes in the top. Place 1 packet on top of coals and in a few minutes a fragrant smoke will emerge. Change the packets every 15 minutes.
- 2 This particular recipe was made to simulate the flavor of Schezuan smoked duck, but with chicken wings. While I wasn't necessarily wowed over by this recipe, It sure started the wheels a spinnin'. Just think of some of the flavoring possibilities, especially with some of the lighter types of meat like chicken, fish, maybe pork.

Servings: 1

Recipe Type

Bbq List, Poultry, Appetizers

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Flesh Of The Pig Ala Bob Greenberg

BASIC RIBS

- 3 lbs country ribs or other
- 1 cup cider vinegar
- 2 Tbs black pepper fine ground
- 2 Tbs salt

SAUCE FOR RE HEATING

- 1 small bottle Open Pit Sauce
- 1 small bottle A-1 Sauce
- 1/4 cup molasses
- 1 supply hickory chips

- 1 Regular old supermarket pork. Spare ribs, country ribs, or any other pork. Not too much fat. Cut off any gross excess fat and cut them to even thickness. You'll ruin everything if you cook the meat unevenly. You may compensate by scoring the meat. In a large baking pan, soak the ribs with cider vinegar, after which sprinkle them with garlic salt and finely ground black pepper. (Don't use pepper mills, or other peppers.) It doesn't seem to matter how long the ribs soak, or how much vinegar is on them. Just make sure it hits all sides, you don't have to puncture them. This sweetens the meat. The key to the fire is the hickory chips. Keep feeding these amazing little fellows to the charcoal. The flavor comes out of these chips and you cannot do without them. Make sure the fat and chips don't light up your whole dinner and ruin it.
- 2 Cooking: A moderate hot fire a couple of inches or more from the meat, and a grill of reasonable cleanness. As the meat cooks turn it often, do not let it burn, do not baste it with anything. Don't cover the grill and don't stray too far -- fire is always hiding in the wings. Here is the catch -- the trick -- the hard part, is the timing. You may ruin some meals before you hit it, but the time to take them off the grill is one minute after trichina danger is past. As soon as the meat turns brown it's time to eat. You can use the small strips you cut off to judge just when things are perfect.
- 3 Special Purpose Sauce: (don't eat it cold, it's awful) 1 bottle Open Pit, One bottle A-1 Sauce, 1/4 cup of molasses. Start re-heating the sauce until slow boil, dump in the cold pork from the fridge. alt. without sauce wrap the meat in foil and heat at 325F oven for 15-20 minutes. Sauce can be stored and re-used, but remember it will have pork fat in it now.
- 4 Posted to the BBQ List by Carey Starzinger on Jun 07, 1996.

Servings: 4

Recipe Type

Bbq List, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Florida Barbecue Sauce

- 2 cups margarine or butter
- 1 cup cider vinegar
- 1 cup ketchup
- 6 oz prepared horseradish
- 6 limes or lemons, juiced
- 1 tsp salt
- 1 Tbs Worcestershire sauce
- 1 tsp hot pepper sauce

- 1 In a medium stainless-steel or enamelware saucepan melt margarine or butter slowly. Add vinegar, catsup, horseradish, lime or lemon juice, salt and Worcestershire and pepper sauces. Simmer uncovered 20 to 25 minutes to blend flavors.
- 2 Use as basting sauce for pork, chicken or other meats and serve as a table sauce. Leftover sauce can be refrigerated and kept up to a week.
- 3 NOTE: If using this sauce for chicken, lemons are better than limes; limes give a pleasant tang to pork and other meats.
- 4 Posted to the BBQ List by Carey Starzinger on Jul 27, 1996.

Servings: 6

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Flour Tortillas by Edna

2 cups bread flour
1 tsp salt
3 Tbs shortening

- 1 Combine ingredients in Cuisinart. With food processor still running add warm water until a soft, dry dough forms. Remove dough and divide into 12 equal parts. Form into small dough balls. Allow to rest 20 min. While comal is heating, roll out dough balls between pieces of wax paper dough to thin disk. Or pat between floured hands until thin disk forms. Or purchase an electric tortilla press that presses the dough and cooks the tortilla at the same time (I now use the electric press). Place flattened dough onto hot comal flip and presto best tasting tortilla ever. Does not fall apart.
- 2 Posted to the BBQ List by Edna on Mar 16, 1998.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Edna

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Floyd Flud's Cornbread

1 cup yellow cornmeal
1/2 tsp soda
2 tsp baking powder
2 tsp sugar
2 tsp salt

- 1 Whisk above ingredients together in mixing bowl, make "well" in center, set aside.
- 2 In separate bowl, beat the hell out of 1 large egg or 2 small eggs with electric hand held mixer, eggs at room temperature is best but cold eggs will work.
- 3 Add to beaten eggs exactly one cup of cultured buttermilk and 1 tablespoon of cooking oil, stir together.
- 4 If you placed your oiled, cured 10" skillet in the 425F oven before you started mixing the two bowls above, it should be hot by now, it must be hot.
- 5 Pour the "wet" bowl contents into the "dry" bowl and stir to mix, don't over mix. You have about 30 seconds to set the skillet out of the oven and pour the batter into the skillet, going in a circular motion around the skillet in a ever increasing smaller circle. You can not rake the batter around in the skillet after it hits the hot surface. You can rake the last remnants of batter from the bowl however.
- 6 Put the skillet back in the oven. Set your timer or look at the clock, it will take only eleven minutes until the bread is done if your oven thermostat is accurate.
- 7 Turn out bread onto raised bread rack as soon as you take it from oven or it will "sweat" if your skillet was "cured" and not used for anything else, the bread will slide right out. The above sounds like a lot of fuss but it is not, and you will have cornbread so good it might make you slap your mamma. She might slap back Floyd Flud.
- 8 Posted to the BBQ List by dgaulden@caverns.net (Gaulden, Danny) on Aug 18, 1998.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Food Processor Hushpuppies

1 small onion
1 1/2 cups yellow cornmeal
1/2 cup all-purpose flour
2 tsp baking powder
1/2 tsp salt
1 egg
3/4 cup milk
fat for frying

- 1 Peel Onion and cut into 3 or 4 pieces. Lock bowl in position. Insert steel blade. Put in onion and process until finely chopped. Remove steel blade and insert plastic blade. To onion add cornmeal, flour, baking powder, salt, egg, and milk. Process just until all ingredients are blended. Heat about 2 inches of fat or oil in a skillet until hot. Drop tablespoons of batter in hot fat and fry until golden brown on both sides, about 4 to 5 minutes.
- 2 Serve at once with butter.

Servings: 1

Yield: About 20

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Bruce Yates

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Food TV Rub

2 Tbs ground cumin
2 Tbs ground coriander seed
2 cloves crushed garlic
1/2 cup brown sugar
1 Tbs black pepper
1/4 tsp ground cinnamon
1 tsp salt
1 Tbs cayenne pepper

- 1 The spices are an interesting mix, and should be pretty good. I do question that much brown sugar.
- 2 Posted to BBQ List by "Fergy" on Jan 24, 1998

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Four Vinegar Cole Slaw

- 1 head cabbage, chopped fine
- 1/2 large yellow onion, chopped fine
- 1 cup celery, chopped fine
- 2 Tbs sugar
- 3 Tbs basil vinegar
- 3 Tbs balsamic vinegar
- 3 Tbs malt vinegar
- 3 Tbs red wine vinegar
- 1 Tbs garlic powder
- 1 Tbs honey
- 1 Tbs Worcestershire sauce
- 1 Tbs soy sauce, superior grade
- 1/2 Tbs nuoc nam
- 2 Tbs brown mustard seeds, crushed
- black pepper
- crushed dried Tabasco peppers
- OR
- finely chopped jalapenos, to taste

- 1 Chop cabbage fine and soak in water and ice in the refrigerator for one hour. Drain. Place a small cloth towel in the bottom of a bowl. Line the bowl with paper towels and put the cabbage in. Chill for another one to two hours, meanwhile mixing all the remaining ingredients together. Bring out the cabbage, remove the towels, and combine cabbage thoroughly with other ingredients. Let warm to room temperature, and serve.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 10, 1996.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Liz Linton & Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Francis Leist's Sweet Pickles

3 boxes alum powder
 3 gallons cucumbers, cured
 1/2 gallon white vinegar
 7 lbs sugar
 1/2 gallon cider vinegar
 1/2 cup tarragon vinegar
 6 boxes pickling spices
 6 cloves garlic
 6 tsp black pepper

- 1 Curing cucumbers: Into large glass jars or pickling crocks, slice small, young, near seedless cucumbers (or you can leave whole for whole pickles) forming layers about 2 inches thick. Add a layer of pickling salt (or NON-iodized table salt) to cover cucumbers. Continue alternate layers of cucumbers and salt until jar is a little over 3/4 full (to leave working room). Always end up with layer of salt on top. The process of adding cucumbers can continue for months as necessary to fill the jars if your cucumber supply is small. Let stand, stirring every week or two until cucumbers have become translucent (at least 8 weeks, usually longer). I've seen cured cucumbers over 2 years old in crocks make excellent pickles.
- 2 Preparing pickles: Drain and thoroughly rinse cured cucumbers. Cover in cold water, change to fresh water twice a day for 2 days and nights. Boil 1/2 gallon water, 1/2 gallon white vinegar and 3 boxes alum (you can use 4 to 6 boxes alum for crispier pickles) (lumps about the size of an egg if bulk is used) and pour over drained cucumbers while still BOILING hot. Let this stand for 2 days and nights and pour off. Make sure cucumbers are real firm at this stage. If not, leave in alum water for another night or two.
- 3 Fill small cloth sacks or cleaned nylon stockings cut in 6 inch lengths and tied at one end to form a sack each with 1 can pickling spice, 1 clove garlic, and 1 tsp. black pepper. Tie loose end of stockings or sacks to form balls of spice.
- 4 Boil 7 lbs. sugar (2 1/4 cups sugar make a pound), 1/2 gallon cider vinegar, and all spice bags and pour over drained cucumbers hot. Make sure spice bags are evenly spaced throughout cucumbers. If gallon jars are used, place at least 2 spice bags per jar. Let this get cold and add tarragon vinegar. (Divide amount evenly between jars if required). Let stand one week. Remove pickles (SAVING JUICE) and pack in jars, DISCARD spice sacks. Bring the saved pickle juice to a boil and pour over pickles and seal jars. You may want to have extra vinegar, and sugar on hand to make up additional juice if needed. You can throw the spice bags into the vinegar/sugar and boil it to make extra juice. You will have to season the juice by taste, but make sure you use enough sugar to give it the consistency of a very thin syrup.
- 5 Variations: Leave out garlic if desired or add jalapenos to spices for hot pickles.
- 6 Other uses: The pickle juice from jars of eaten pickles makes excellent seasoning for many other dishes, including barbeque sauces, spaghetti sauces, sloppy Jose, enchiladas, tuna, chicken, or turkey salads or anything favoring a sweet/sour seasoning.
- 7 Here's the recipe for the Pickle Juice BBQ Sauce and also the recipe for the sweet pickles from which you MUST obtain the juice. No other pickle juice will do. Anyone making this sauce will have to make the pickles and eat them first so you will have the leftover juice.
- 8 Actually, if you don't want to make the pickles, you can just make the juice by making a couple of the little sacks of spices mentioned in the recipe and simmering with cider vinegar and sugar for an hour or so. Just pour in a pint or quart of vinegar, heat, throw in the spice bags, and add sugar until you have a very very thin syrup, aka pickle juice.
- 9 Contributor: Rodney Leist (from my Mom, Francis Leist's recipe)
- 10 Posted to the BBQ List on July 20, 1998 by Rodney

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fran's Chorizo (Mexican Sausage)

2 Tbs ancho or pasilla chile, ground
1 Tbs dried oregano
1 tsp ground cumin
1/2 tsp ground coriander
1/4 tsp crushed red pepper
1/8 tsp ground allspice
1/2 tsp salt
1/4 tsp black pepper
2 cloves garlic, minced
1 Tbs white or rice vinegar
2 Tbs tequila
1 lb ground pork

- 1 Chorizo is a Mexican sausage that can be used in many ways, chief among them in breakfast tacos combined with skillet fried potatoes and/or scrambled eggs. There are many variations - this is my favorite. You can make it in bulk as it freezes well. Cook as you would ground beef but on lower heat to avoid burning the spices.
- 2 Combine herbs and spices, tequila and vinegar. Add to pork and mix well.
- 3 Courtesy of Fran Rich - frich@tenet.edu
- 4 Recipe by: San Antonio Herb Society Cookbook
- 5 Posted to BBQ List by Garry Howard

Servings: 1

Recipe Type

Bbq List, Sausage, Mexican

Recipe Source

Source: San Antonio Herb Society Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

French Quarter Sauce

1 cup onion, grated
1/4 cup salad oil
1 each 8 oz can tomato sauce
1/2 cup water
1/4 cup brown sugar
1/4 cup lemon juice
3 Tbs Worcestershire sauce
2 Tbs prepared mustard
2 tsp salt
1/4 tsp pepper

- 1 Cook onion in hot oil until tender. Add remaining ingredients; simmer uncovered 15 minutes. Makes enough sauce to baste 4 pounds loin back ribs or spareribs.
- 2 Source: BH & G, Barbecue book, 1965
- 3 Posted to the BBQ List by Carey Starzinger on Oct 21, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fresh Homemade Salsa

- 3 tomatoes seeded and chopped
- 1 small cucumber seeded and diced
- 1 small onion diced
- 1 clove garlic crushed
- 1 Tbs cilantro
- 1 Thai hot pepper crushed or small Jalapeno
- 1/2 tsp salt
- one small lime, juice of

1 Combine ingredients and allow to rest 1 hr to combine flavors.

2 Recipe by "H. WHITED ENGRAVING" on Mar 16, 1998.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe Source

Source: Edna

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fresh Pork Sausage (Breakfast)

10 lbs pork meat
8 Tbs salt
1 Tbs ground white pepper
2 Tbs rubbed sage
1 tsp ginger
1 Tbs nutmeg
1 Tbs thyme
1 Tbs ground hot red pepper
1 pint ice water

- 1 I haven't used this recipe myself so use at your own risk :)
- 2 Posted to the BBQ List by Rodney on Sep 26, 1998.

Servings: 1

Recipe Type

Bbq List, Pork, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fried Corn

4 cups scraped corn, see below
4 slices bacon, diced
1 cup half and half
2 Tbs butter
salt and pepper, to taste

- 1 For this dish you should use either green field corn (the best choice) or very mature fresh golden bantam. If the former, open the husk of the corn and cut into a kernel to ascertain whether or not it is milky. It should be. (Sweet corn -- golden bantam, etc. -- is always green when sold, hence always milky.) Remove husks from about 1 dozen ears. Strip off the silk. With a sharp knife, slice the kernels into a bowl. With the dull side of the knife blade, scrape down the cob to get all remaining milk and pulp. Do not scrape off the clinging tough husks if you can avoid it. Measure out 4 cups milk, pulp and kernels. Set aside.
- 2 In a heavy 10-inch iron skillet fry the bacon over moderate heat until crisp. Skim out bacon and reserve. Add the 4 cups measured corn to the drippings in the skillet. Sprinkle with salt and pepper. Fry over low heat, stirring frequently, for 4 minutes. Add the half-and-half; press the corn down gently to level it with a spatula. Dot with butter. Cover and cook over lowest heat until corn is tender and the liquid has cooked away. Taste for seasoning. Turn out on a heated platter.
- 3 Sprinkle with reserved bacon and serve immediately.

Servings: 4

Recipe Type

Bbq List, Vegetables

Recipe Source

Source: The Wide, Wide World of Texas Cooking ISBN 0-517-120089

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fried Green Tomatoes

See Directions

Cut firm green tomatoes (peel on) into thick slices. Dip in mixture of cornmeal, a little flour, salt, and pepper. Fry in a little oil until crust is crispy golden brown.

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fried Okra

1 lb okra
buttermilk
1/2 cup flour
1/2 cup cornmeal
Essence seasoning
Oil for frying
Salt and pepper

With a sharp knife, slice the okra into 1-inch slices. Season the okra with salt and pepper. Marinate the okra in buttermilk. Marinate for 30 minutes and drain. Place 1 quart of oil in a saucepan. Heat the oil. In a shallow dish, mix the flour and cornmeal together. Season the flour with Essence. Dredge the okra in the seasoned flour/cornmeal mixture, coating the okra completely. Fry the okra in the hot oil until golden brown, about 2 to 3 minutes. Fry the okra in batches. Remove the okra from the oil and drain on a paper-lined plate. Season with salt and pepper.

Servings: 1

Yield: 4 servings

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: EMERIL LIVE SHOW #EMIA51

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fried Squash Blossoms

- lard (render your own)
- 2 dozen squash blossoms w/2 inches stem
- 1 egg yolk
- 1 cup ice water
- 1 cup unbleached all purpose flour
- salt to taste

- 1 Heat 2" lard in Dutch oven or deep skillet to 365. Preheat oven to 200. Wash blossoms free of dirt and bugs. Pat dry. In a wide bowl, mix egg yolk well into ice water using a wooden spoon. Then dump flour in all at once, stirring quickly. The batter will be lumpy. Holding blossoms by the stem, drag them through the batter and drop into the hot fat, frying each one about 30 seconds on one side, flipping to the other for 10-20 seconds, until it browns. Remove each blossom and place on a wire rack on a sheet pan and keep warm in the oven until all are fried. Salt lightly and serve immediately.
- 2 This is from "Low Country Cooking" by John Martin Taylor
- 3 This is tempura batter and other vegetables and shrimp can be done at the same time.
- 4 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: John Martin Taylor

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fried Stuffed Jalapeno Peppers

- 1 10 oz Can whole pickled jalapeno peppers, drained, divided
- 2/3 cup Pimiento cheese
- 3/4 cup All-purpose flour, divided
- 1/4 cup cornmeal, plus 2 tbs.
- 1/4 tsp salt
- 1/4 tsp pepper
- 1 cup buttermilk
- vegetable oil

- 1 Cut stems from peppers. Remove seeds, using a small sharp knife (do not split peppers). Stuff each with pimiento cheese. Cover and chill at least two hours. Combine 1/4 cup flour, 2 tablespoons cornmeal, and next 3 ingredients; set batter aside. Combine remaining 1/2 cup flour and 1/4 cup cornmeal. Dip stuffed peppers in batter; dredge in flour mixture. Pour oil to depth of 2 to 3 inches in a Dutch oven; heat to 375°. Fry peppers, a few at a time, 1 to 2 minutes on each side or until golden. Drain on paper towels. Yield: about 12 appetizers.
- 2 Recipe by Rock McNelly on Mar 24, 1998.

Servings: 12

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fried Turkey Injection Sauce

- 1 can chicken broth
- 2 Tbs garlic juice
- 1 Tbs salt
- 4 Tbs Louisiana Hot Sauce
- 1 Tbs cayenne pepper
- 3 Tbs Worcestershire sauce

- 1 Mix all ingredients and let dissolve to blend.
- 2 Inject your turkey at least 24 hours before cooking. Use about 2/3 of this batch for the first injection. 30 minutes before dropping' the bird in the hot grease inject the remaining 1/3 of this batch.
- 3 We fry turkeys at 350F in Peanut oil (use to use vegetable oil.) An 11 to 15 pound turkey will take at least 45 minutes. You will need to use your own techniques for deciding when the turkey is done.
- 4 Playing around a couple weeks ago: We injected a turkey and then smoked it at 150F for five hours, then re-injected and dropped it in the hot grease. It was very good for a combo smoked-fried turkey.

Servings: 1

Recipe Type

Bbq List, Other Sauces, Cajun, Poultry

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Frijoles Borachos (Drunken Beans)

2 cans Goya pinto beans
1/2 medium onion, chopped
1 tomato, chopped
2 fresh jalapenos, chopped
1/2 tsp cumin
2 cloves garlic, minced
6 oz beer

Bring to boil. Cook on low for 10 minutes until onions get soft. Salt and white pepper to taste. Add fresh cilantro just before serving

Servings: 4

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Frijoles Borate (Drunken Beans)

- 2 cans Goya pinto beans
- 1/2 medium onion, chopped
- 1 tomato, chopped
- 2 or more fresh jalapenos, chopped
- 1/2 tsp cumin
- 2 cloves garlic, minced
- 6 oz beer

- 1 Bring to boil.
- 2 Cook on low for 10 minutes until onions get soft. Salt and white pepper to taste Add fresh cilantro just before serving

Servings: 1

Recipe Type

Bbq List, Beans

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Frijoles Borrachos Mexicanos

- 2 chipotle peppers, stemmed
- 4 jalapenos, chopped
- 1/2 cup peppered tequila
- 1 lb dried pinto beans
- 12 oz Mexican beer
- 4 cloves garlic, minced
- 1 tsp cumin seeds
- 1/2 lb bacon, cut into 1 1/2 inch pieces
- 1 onion, chopped
- 2 cloves garlic, minced
- 4 large tomatoes, chopped
- salt to taste
- 1 bunch fresh cilantro

- 1 Rinse pintos and put in a pot along with beer and water to cover the beans by about 3 inches. Add chipotles, 4 cloves of minced garlic, and cumin seeds. Bring to a boil, reduce heat, and simmer for 1 1/2 hours, covered. Remove cover and salt to taste.
- 2 Meanwhile, fry bacon until crisp. Drain and set aside, reserving 4 tablespoons of bacon grease. Wipe out pan and sauté onions and 2 cloves of garlic until translucent. Add tomatoes and jalapenos and simmer for 5 minutes, stirring constantly. Remove from heat and add to the beans, along with bacon and peppered tequila. Simmer on medium heat for 5-10 minutes. Salt to taste, and garnish with cilantro sprigs when served.

Servings: 1

Recipe Type

Bbq List, Beans, Mexican

Recipe Source

Source: Chile Pepper Magazine, February 1991

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Frijoles Borrachos

2 cups pinto beans
6 cups water, or more as needed
12 oz beer
2 tsp bacon drippings, or peanut oil
1 large onion, chopped
2 garlic cloves, minced
2 fresh jalapenos or serranos, chopped
2 pickled jalapenos, chopped
1 tsp chili powder
1 tsp salt

- 1 These drunken beans make a great side or supper dish, and also work well for refritos. Plan on a total cooking time of about 2 to 2 1/2 hours. The hardness of the water, the altitude, and the obstinacy of the particular beans can all affect the timing.
- 2 Pick through the beans and rinse them, watching for any gravel or grit. Soak the beans in water, enough to cover them by several inches, preferably overnight.
- 3 Drain the beans, and add them to a stockpot or a large, heavy saucepan. Cover them with the water and beer. Simmer the beans, uncovered, over low heat.
- 4 After 1 hour, stir the beans up from the bottom and check the liquid level. If there is not at least an inch more water than beans, add enough hot water to bring it to that level. Simmer the beans another 30 minutes, then check them again, adding water as needed.
- 5 When the beans are well softened, add the remaining ingredients, and continue simmering. Cook at least 15 more minutes, keeping the level of the water just above the beans. The beans are done when they are soft and creamy but not mushy, with each bean retaining its shape. There should be extra liquid at the completion of the cooking time, although the beans should not be soupy. If you want the liquid a little thicker, squash a few of the beans in the bottom of the pot with a potato or bean masher.
- 6 Serve the beans immediately, or cover them and keep them warm for as long as 1 hour. Or let them cool, and refrigerate or freeze them for later use.
- 7 Posted to the BBQ List by (Carey Starzinger) on Aug 22, 1996.

Servings: 1

Recipe Type

Bbq List, Beans, Sides, Mexican

Recipe Source

Source: Texas Home Cooking - ISBN 1-55832-059-8

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Frijoles De Olla (Slow Cooked)

****SEE BELOW****

- 1 What follows is more a method than a recipe...
- 2 Wash 2 - 3 cups of pinto or pink beans in a strainer. Check for and remove any dirt clods, stones and shriveled or otherwise bad-looking beans. Put beans in a pot or other suitable container and cover with a couple inches of cold water. Let beans soak overnight or at least 8 hours. Drain and rinse beans and put in an ovenproof container. I use a cast iron pot. A ceramic bean pot would be ideal, but I don't have one big enough. An oven-proof glass casserole or stainless steel pot can also be used.
- 3 Sauté some chopped onions and chopped fresh chilies in peanut or corn oil. I use a combination of mild Anaheims and/or poblanos, jalapenos and/or serranos for a bit of heat, and ripe Fresnos or other ripe red chilies, if available, for a bit of color. Stir the sautéed onions and chilies into the beans. Cover beans with an inch or two of broth. I use the smoky flavored broth I make and freeze from leftover smoked turkey or chicken if I have some available...regular chicken or turkey broth if not. De-stem and remove the seeds from a half dozen or so whole small dried chilies such as Fresno, puya or jalapeno...or 2 - 3 larger chilies such as California, New Mexico and ancho. Sometimes I throw in a couple of chipotles as well for their nice smoky flavor and heat.
- 4 Stir in some ground cumin and crushed Mexican oregano (about half a teaspoon or to taste). Push a couple of sprigs of fresh epazote into the beans. Cover the pot and bake in an oven at 225 to 250F until beans are cooked through, usually 7 to 8 hours. After a couple of hours, check to make sure there's liquid covering the beans. Add liquid as necessary (broth or water is fine, but my homemade pumpkin ale works even better) to make sure the beans are still cooking in some broth. Remove the cover for the last hour or so and continue to add a little liquid if necessary to make sure there's some broth left at the end of cooking.
- 5 When the beans are done, fish out the epazote and dried chilies. Discard the epazote and put the chilies in a blender, add some of the bean broth and thoroughly puree. Add the broth/chile puree back to the bean pot and stir in. Season to taste with salt and ground black pepper if desired.
- 6 Serve with shredded jack or cheddar cheese, chopped onion, sliced pickled jalapenos, salsa, hot sauce (or whatever else might suit your fancy) on the side to add per individual discretion. Enjoy...
- 7 Posted to the BBQ List by Rich McCormack on Oct 17, 1998.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Frozen Lemon Cheesecake Ice Cream

1 cup whole milk
2 Tbs fresh lemon juice, or more
2/3 cup sugar
8 oz cream cheese, softened and cubed

- 1 In a blender, combine all ingredients until smooth. Freeze.
- 2 Makes 1 pint.
- 3 Posted to the BBQ List on June 21, 1998 by Judy Myrick

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fruit Horseradish Relish

2 cups applesauce
1/2 cup diced celery
1/2 cup raisins
1/2 cup crushed pineapple, drained.
1/2 cup prepared horseradish
1 tsp cinnamon

- 1 Combine ingredients, cover and chill before serving. Serve cold or at room temperature.
- 2 Hope these ideas inspire you to try something new with your meals.
- 3 Posted to the BBQ List by "Edwin Pawlowski" on Apr 8, 1998.

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Edwin Pawlowski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Fry Bread

1 1/2 cups all purpose flour
1 1/2 cups whole wheat flour
1 Tbs baking powder
3/4 tsp salt
1 1/3 cups warm water (or enough for a soft dough)
lard or vegetable oil for frying

- 1 Fry bread is served with chili, beans, BBQ meats, and stews as well as honey, etc. throughout Arizona... here is one recipe:
- 2 Mix all ingredients well--dough should be soft, but not sticky. Knead dough until smooth. Divide into 12 equal portions. In deep skillet heat 1 inch of lard or oil until a small piece of dough dropped into it sizzles. With floured hands stretch and pat each piece of dough until thin. Fry one at a time in hot oil for about 4 minutes, turning once, until browned and puffed on both sides. Drain on paper towels. Best served warm. ENJOY!
- 3 Posted to BBQ List by JLNSGE@aol.com on Dec 1, 1997

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Galliano Barbeque Sauce

2 cups catsup
1 cup chili Sauce
1/2 cup Liquore Galliano
2 Tbs Worcestershire Sauce
1/2 cup dark brown sugar
1/2 cup lemon juice

- 1 Heat all ingredients together in saucepan. Keep hot as needed. Makes about 4 cups. Use this salsa also for hot dogs, hamburgers, spareribs, seafood, fish sticks and chicken.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 26, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Garam Masala

2 Tbs ground peppercorns
2 Tbs ground coriander
5 tsp ground caraway
1 1/2 tsp ground green cardamom seed
1 3/4 tsp ground cinnamon
1 3/4 tsp ground cloves

Mix together well.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Garlic and Mint Marinade

1/4 cup mint leaves, fresh or dry
4 each garlic clove, crushed
1/3 cup peanut oil
1/2 cup red wine vinegar
4 Tbs sherry
2 Tbs soy sauce

- 1 Chop the mint finely. Mix in the remaining ingredients in a large bowl. Place meat in marinade for several hours, turning occasionally. Drain the meat before placing on the grill.
- 2 Source: "Mesquite Cookery", By John 'Boog' Powell
- 3 Posted to the BBQ List by Carey Starzinger on Sep 13, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: John 'Boog' Powell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Garlic Coleslaw

- 1 small head cabbage
- 2 cloves fresh garlic
- 1/2 cup plain yogurt or
- 1/2 cup sour cream
- 1/4 cup rice vinegar
- 1/2 tsp salt
- 1 tsp sugar
- fresh ground black pepper to taste

- 1 Shred cabbage, press garlic, (quantity to taste), add other ingredients in stainless or ceramic bowl. Toss until well mixed. All quantities variable so it's best to start with small amounts and add to taste. Better on second day if stored cold and well sealed Source: Fred Towner
- 2 Posted to the BBQ List by emily56@ibm.net on Aug 28, 1998.

Servings: 4

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Fred Towner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Garlic Pickles

4	heads cauliflower
4	heads green cabbage
1	bunch fresh carrots
1	head garlic
1	bunch celery
4 lbs	Kirby cucumbers
15 Tbs	salt
10 liters	hot water
2 Tbs	mustard seeds
2 Tbs	peppercorns
4	bay leaves

- 1 These are the approximate ingredients you would need to fill up a 10 liter barrel. Peel garlic and cut each clove in half. Peel carrots. Wash vegetables. Cut cabbage, carrots and celery into quarters. Break apart cauliflower. Leave cucumbers or tomatoes whole. With cabbage, discard outer leaves and cut off the hard part at the base. With the cauliflower, leave a little it of the leaves on for taste but discard the hard part of the stem. Mix vegetables in layers so all of one kind is not next to the other. Put in the vegetables, garlic, then vegetables again, and so on. Add 1 heaping tablespoon of salt for each liter of hot water that you will add to the barrel. After the barrel is full with the vegetables and water, add 5 more tablespoons of salt on top, along with 2 tablespoons of mustard seeds, 2 tablespoons peppercorns and 4 bay leaves. You can use a cheesecloth bag to put the mustard seeds and peppercorns in or just throw them in loosely. Use clean wood sticks or empty glass bottles on top to hold down all vegetables under the water, if necessary. It's important for them to be covered at all times. Mix the barrel (if it's large, it can be rolled on the floor!) when done and shake it again each day for the next few days. It's important to make sure it's being mixed well. It should be ready in about 10 days to eat. Kirby cucumbers may take a few days longer. Taste the liquid after the first couple of days, as you may need to add an additional tablespoon of salt or two. It's important not to add too much salt in the beginning but to keep the balance constant and to add a little more as the salt is absorbed. In our case, we added 3 tablespoons of salt on the sixth day, but this could change according to what you put in and the size of your barrel.
- 2 Posted to the BBQ List by Rock McNelly on Apr 18, 1998.

Servings: 60

Recipe Type

Bbq List, Appetizers, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Garlicky/Minty Leg Of Lamb In The Pit

PUREE

- 4 Tbs roasted garlic
- 3 Tbs chopped Italian parsley
- 2 Tbs chopped fresh mint
- 1 Tbs finely chopped fresh thyme
- 1 1/2 tsp finely chopped fresh rosemary
- 1 tsp salt
- 1 tsp freshly ground pepper

- 1 Did a garlicky/minty leg of lamb in the pit yesterday and it came out so good I thought I'd share with the porch.
- 2 Rather than insert slivers of lamb into the meat and apply a rub to the surface, I applied an herb puree to the inside of a boned, butterflied leg and rolled and tied it up. The puree consisted of:
- 3 I rubbed the outside with oil, salt and pepper. Cooked at about 250F with cherry wood until internal temp was 130F (medium rare).
- 4 This was adapted (filched) from the "Gotham Bar and Grill Cookbook" (ISBN 0-385-48210-8).
- 5 Posted to BBQ List by ackerman@cordless.com (William Ackerman) on Jan 7, 1998

Servings: 1

Recipe Type

Bbq List, Lamb

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Garry Howard's Chili Powder

- 2 oz ancho chilies, dried and roasted
- 4 oz red new Mexican chilies, dried and roasted
- 1 oz chile de arbol, dried and roasted, to add some heat
- 6 Tbs cumin seeds, toasted and ground
- 6 Tbs garlic, granulated, freshly purchased
- 4 Tbs oregano, ground, preferably Mexican type
- 4 Tbs hot Hungarian paprika

Garry suggests that for the best chili powder, roast the chilies first. See Garry's web page for complete directions on how to roast the chilies. <http://www.netrelief.com/cooking/chile/recipes/chilipow.htm>

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Garry's Basic Sauce

- 1 part mustard
- 1 part brown sugar
- 1 part Worcestershire sauce
- 1 part ketchup

You just mix equal parts mustard, brown sugar, Worcestershire sauce, and ketchup. Cider vinegar instead of the Worcestershire should work just as well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Garry's BBQ Sauce

- 2 large onions, chopped
- 3 Tbs vegetable oil
- 1 can crushed tomatoes, (28 oz)
- 2 cans tomatoes, with juice (14 oz)
- 1 cup apple cider vinegar
- 4 Tbs dark brown sugar
- 1 Tbs salt
- 1 Tbs black pepper
- 2 Tbs paprika
- 3 Tbs ground new Mexican red chile
- 4 Tbs Barbados molasses
- 1 cup orange juice
- 1/2 cup yellow mustard
- 1 Tbs Tabasco sauce

- 1 This is actually my variation of Chris Schlesinger's Basic All American BBQ Sauce from Thrill of The Grill. It is not a real sweet sauce like a Kansas City style.
- 2 In a large pot, sauté the onion in oil until tender.
- 3 Add the rest of the ingredients and bring to a boil. Reduce to lowest possible heat and simmer uncovered for 4 hours.
- 4 Puree in a food processor or blender. I use a hand held blender and puree it right in the pot.
- 5 Recipe by: Garry Howard by way of Chris Schlesinger
- 6 Posted to the BBQ List by Garry Howard.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Garry's Mexican Rice

1 Tbs oil
1 1/2 cups long grain rice
3 1/2 cups water
1 Tbs cumin seed
6 cloves garlic, chopped
1/2 medium onion, chopped
1 can tomatoes
4 tsp Wyler's Granulated Chicken Bouillon

- 1 This is my favorite way to make rice. Although it is Mexican style, it can be served with just about any main dish, especially grilled meats. I always make this when I have fajitas. This recipe is adapted from one my mother acquired when I was a child so I grew up eating this rice. I was around 9 or 10 years old and we lived in Port Lavaca, Texas (on the Gulf Coast). There was a small family-run Tex-Mex restaurant that we used to eat in frequently. The enchiladas were great and the rice they served with them was delicious. One day my mother asked the Mexican woman who did the cooking if she would share the recipes and she did. The changes I have made is to add onion and the Wyler's bouillon, the original called for just water and salt. I also use a different cooking method that I prefer, cooking uncovered at first and then covering later. This produces perfect, fluffy, individual grain rice every time.
- 2 Drain and chop the tomatoes reserving the liquid. Add enough water to equal 3 1/2 cups of liquid total. Dissolve the bouillon in the liquid. Sometimes I use a large fresh tomato instead of canned.
- 3 Heat the oil over medium heat in a large frying pan. Add the rice and sauté until it puffs up and turns a light golden color. Add the cumin, garlic, and onion. Fry for about 1 minute. Add the tomatoes and fry until any remaining liquid has evaporated stirring constantly. Add the liquid and stir to mix the rice. **IMPORTANT - Do not stir the rice again!**
- 4 Lower the heat and simmer the rice until the liquid level is just below the surface of the rice and holes begin to form in the rice, about 10 - 15 min. Cover the pan and continue cooking on very low heat until all the liquid is absorbed, approx. another 15 minutes.
- 5 Before serving stir and fluff the rice. I guarantee you will get rave reviews when you serve it.

Servings: 4

Recipe Type

Bbq List, Sides

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Garry's Tex-Mex Enchiladas

- 1 dozen corn tortillas
- 1/2 lb American cheese, grated
- 1 large onion, chopped
- 1 large can chili with beef no beans, your favorite
- vegetable oil

- 1 When I was growing up, these enchiladas with rice and refried beans was the essence of Mexican food as I knew it. I now make a lot more sophisticated types of enchilada sauces and use different cheeses but I still make these occasionally when I get the craving for them. Also, we hardly ever have a family get-together with my mother and brother without making these. It's funny how you can't really outgrow the foods you ate while growing up.
- 2 Warning, this is definitely NOT low-fat chow!
- 3 Add just enough vegetable oil to a frying pan to cover the bottom and heat over medium flame. Fry the tortillas in the oil just enough to heat and soften them. If the oil is too hot, or if you fry them too long, they will turn hard and crisp and you won't be able to roll them. A few seconds on each side is usually enough. Stack on a plate covered with a paper towel.
- 4 This recipe calls for American cheese. For Tex-Mex enchiladas no other cheese will do. American cheese has just the right salty flavor and melts to a great gooey consistency. I buy a chunk of American cheese at the deli and grate it. Make sure you have American 'cheese' and not the imitation cheese food stuff. Even though most people don't accept American cheese as 'real' cheese, and it is processed, there is a difference. Don't try to use those individually wrapped slices. I like Land-O-Lakes white American best.
- 5 Sprinkle some cheese and grated onion on a tortilla and carefully roll into a tube. Lay in a casserole dish with the seam side down. Continue until all the tortillas are filled. In a saucepan, heat the can of chili and pour evenly over the top of the filled tortillas.
- 6 Bake in a 350F oven until the enchiladas are heated through and the chili is starting to bubble. Sprinkle remaining grated cheese on top and return to oven until the cheese melts.
- 7 Serve with Mexican rice and refried beans.

Servings: 4

Recipe Type

Bbq List, Mexican

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gary Wiviott's Cornbread

1 1/2 cups yellow cornmeal
1/2 cup all-purpose flour
1 green onion - chopped fine
2 tsp baking powder - double acting
1 tsp salt
3/4 cup milk
1 egg
vegetable oil for deep-frying

- 1 In a medium mixing bowl, combine the cornmeal, flour, green onion, baking powder, and salt. Beat together the milk and egg in a cup and stir into the dry ingredients, just enough to moisten the dry ingredients thoroughly
- 2 Pour the oil into a heavy skillet or wide pot to a depth of 2-3 inches. Heat to 350F. Drop the batter by tablespoonfuls into the oil, being careful not to crowd the pot (fry in batches, if necessary).
- 3 Fry the hushpuppies until crisps and golden, about 3 minutes. Remove with a slotted spoon and drain on paper toweling. Serve hot.
- 4 Serves 6-8
- 5 Posted to the BBQ List by Gary Wiviott on Aug 19, 1998.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gaul Darn Delicious Tater Salad -- Ala Rock

2 lbs potatoes, boiled, peeled, chop
2 hard boiled eggs
(one per pound of potatoes)
1 tsp salt
1/8 tsp black pepper
2 Tbs sweet relish
1/2 oz yellow mustard
2 oz chopped red peppers
(I use chopped hot pickled cherry peppers)
1/2 cup celery, chopped
1/4 cup Miracle Whip + or -
depending on wetness of potatoes
1/2 oz red onions, chopped (optional)

Add all ingredients to large bowl or tub, and mix by hand. Chill over night and serve.

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

General-Purpose Mop For All Barbeque Meats

1 1/2 Tbs salt
1 1/2 Tbs dry mustard
1 Tbs garlic powder
1 Tbs chili powder
1 1/2 Tbs paprika
1 Tbs hot pepper sauce
(like Texas Pete or Tabasco)
1/2 quart Worcestershire sauce
1/2 pint vinegar
2 quarts beef bone stock
1/2 pint vegetable oil
1 1/2 Tbs MSG, (optional)

- 1 To make bone stock, buy stout beef bones and bake them in a medium oven for about 2 hours then boil them in water. Add all the other ingredients to the bone stock and let mixture stand overnight in the refrigerator before using. You can use canned beef stock, but it's not as good.
- 2 Use this mop to baste meats while cooking. Keep leftover mop refrigerated.
- 3 Source: Walter Jetton's LBJ Barbeque Cook Book

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Walter Jetton

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Georgia Bar-B-Q Hash

- 2 lbs lean pork roast, up to 3
- 2 lbs lean beef roast or chuck, up to 3
- 1 lb white meat chicken, (optional)
- 1 large onion
- 1 large can tomatoes, (28 ounce)
- 1 can white corn
- 1 can creamed corn
- 1 cup cider vinegar
- 2 Tbs black pepper
- 1 Tbs ground red pepper
- 1/2 Tbs crushed red pepper
- 1 Tbs salt

- 1 Cut meat into large chunks. Place in a heavy pot and add water to barely cover. Simmer more than an hour. When the meat is very tender, drain and reserve any broth. Grind the meat with a coarse hand grinder or chop finely. (Using a food processor destroys the texture.) Grind one large onion. Place onion and the meat back into the pot and add one large can of tomatoes -juice and all. Add corn, vinegar and seasonings. Simmer a few minutes. Add the reserved broth to the meat until it reaches the consistency of stew. Serve it over white rice or bread with dill pickles on the side as a condiment.
- 2 Posted to the BBQ List on July 8, 1998 by George Tracy

Servings: 1

Recipe Type

Bbq List, Hash

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Georgia Brunswick Stew

8 slices bacon
2 3 lb chickens, cut up
1 1/2 lbs boneless beef, cut in cubes
3 large onions, chopped
3 ribs celery, chopped
1 large green bell pepper, chopped
vegetable oil, if needed
1 large smoked ham hock, skinned
4 large ripe tomatoes, chopped
3 sprigs fresh parsley, chopped
2 small red hot peppers, minced
1 tsp dried thyme, crumbled
1 tsp dried basil, crumbled
salt and pepper to taste
8 cups beef or chicken stock
10 cups water
2 1/2 cups fresh/frozen corn kernels
2 1/2 cups fresh/frozen lima beans
2 cups fresh/frozen sliced okra
2 1/2 cups mashed boiled potatoes

- 1 In a large, heavy pot, fry the bacon over moderately high heat until crisp, then drain on paper towels, crumble and set aside.
- 2 Add the chicken pieces to the pot in batches, brown on all sides over moderately high heat and transfer to a platter. Add the beef to the pot, brown on all sides and transfer to the platter. Add the onions, celery and green pepper and stir until softened, adding a little oil if there appears not be enough in the pot.
- 3 Return the chicken and beef to the pot, then add the ham hock, tomatoes, parsley, hot peppers, thyme, basil, salt and pepper, stock and water and stir well. Bring the liquid to a boil, reduce the heat to low, cover and simmer until the chicken is tender, about 1 hour, skimming the surface from time to time.
- 4 With a slotted spoon, remove the chicken and continue to simmer the stew 1 1/2 hours longer. When the chicken is cool enough to handle, remove and discard the skin and bones, shred the meat and set aside.
- 5 Add the corn, lima beans and okra to the pot, reduce the heat to low and let simmer for 30 minutes. Remove the ham hock with a slotted spoon, pick the meat from the bone, shred and return to the pot. Add the reserved crumbled bacon and shredded chicken and stir well. Add the mashed potatoes, stir well and cook for another 15 minutes. Taste the stew, add salt and pepper to taste. Leftovers can be frozen.
- 6 Source: "Stews, Bogs and Burgoos" by James Villas, Morrow
- 7 Per serving: 533 calories, 51 g protein, 35 g carbohydrate, 21 g fat, 35 percent calories as fat, 6 g fiber, 131 mg cholesterol, 338 mg sodium

Servings: 12

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: "Stews, Bogs and Burgoos" by James Villas

Georgian Marinade

4 large Or 5 medium-sized oranges
3 lemons
1/2 cup dry white wine
1 medium onion, minced
3 cloves garlic, minced
1 Tbs minced peeled ginger root
3 Tbs paprika
1/2 Tbs olive oil
1 to 2 tsp sugar
1 tsp cracked black peppercorns
1/2 tsp salt
1/4 tsp freshly grated nutmeg
2 cinnamon sticks

- 1 A citrus-and-spice mixture from the Republic of Georgia. It is often used for poultry, but it goes well with swordfish too.
- 2 Grate the zest of 1 orange and 1 lemon; set aside. Juice the oranges and lemons. Combine the orange juice, lemon juice and wine in a saucepan and boil rapidly until only 1/2 cup liquid remains; let cool.
- 3 Combine onions, garlic and ginger in a bowl. Stir in the reduced juice mixture, grated zest, paprika, oil, sugar, peppercorns, salt, nutmeg and cinnamon sticks.
- 4 Makes 1 1/2 cups.
- 5 From an article by Steven Raichlen in The San Mateo Times, 5/25/93.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Steven Raichlen

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Georgia's Barbecue Sauce

4 oz butter
1/3 cup brown sugar
large onion, chopped fine
2 tsp yellow salad mustard
2 large garlic cloves, minced fine
1 lemon, juice from 1/4 cup more for sharper taste, bottled juice ok
1 cup favorite catsup
OPTIONAL SPICES TO TASTE
cloves
allspice
lemon pepper
salt
pepper, freshly ground
Tabasco sauce

- 1 In saucepan, sauté onion and garlic in melted butter until soft. Add brown sugar, cook stirring continuously, until no longer granular. Add catsup, lemon juice and mustard and any optional spices. Bring to boil continually stirring, turn fire down to simmer. Cover pot with screen to permit thickening by evaporation, while preventing splattering of sauce. Stir once in a while to prevent burning on bottom. Takes about 15-min. With tongs dunk meat into sauce, shake off excess and grill over charcoal. Sauce keeps for several months when refrigerated. Can also be frozen then thawed in microwave.
- 2 This is a sweet/tart sauce equally good on hamburgers, poultry, pork ribs and chops, over cooked rice.
- 3 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Georgia Sneed

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gibbon's Roasting Salt

1/2 cup kosher salt
1 Tbs dried basil
1 Tbs coarsely ground black pepper
2 bay leaves, broken into pieces
2 1/4 tsp garlic powder
2 1/4 tsp onion powder
2 1/4 tsp dried thyme
1/8 tsp cayenne pepper

- 1 Combine all ingredients in a food processor or blender. Blend for 30 seconds. Transfer to clean container and label. Store with other spices.
- 2 Posted to the BBQ List on July 27, 1998 by George

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: "Steak Lovers Cookbook" by William Rice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gilroy Artichoke Kebobs

SAUCE

- 1/2 cup mayonnaise
- 1/4 cup extra-virgin olive oil
- 1 Tbs fresh lemon juice
- 1 plump garlic clove, minced
- coarse salt, to taste

MARINADE

- 2 lemons; juiced
- 1/4 cup extra-virgin olive oil
- 2 1/2 Tbs Dijon mustard
- 1 Tbs sherry vinegar
- 2 garlic cloves, minced
- 1/2 tsp coarse salt
- 18 baby artichokes
- soaked bamboo skewers
- 1 cup pitted briny black olives

- 1 Remove the toughest outer leaves from the artichokes.
- 2 For the sauce: Prepare mayonnaise sauce, whisking together ingredients in a small bowl. Refrigerate covered for at least 1 hour. Reblend sauce if it separates.
- 3 For the marinade: Prepare marinade, combining ingredients in a broad, shallow dish. Trim any remaining tough edges from artichoke leaves and slice them in half vertically. Using a small spoon, remove the tiny fuzzy choke near the base of each half. Place each artichoke in the marinade promptly to avoid discoloration. Cover loosely and let sit at room temperature for 30 to 45 minutes.
- 4 Fire up the grill, bringing the temperature to medium (4 to 5 five seconds with the hand test).
- 5 While grill heats, drain artichokes, reserving marinade. Thread an artichoke half on a skewer, followed by 2 olives and then another artichoke half, avoiding crowding. Repeat with remaining ingredients and skewers.
- 6 Grill kebabs uncovered over medium heat for 15 to 18 minutes, turning to cook on all sides and brushing with reserved marinade at the same time. When done, artichokes should be tender and darkened with a few crisp edges. If grilling covered, cook for 12 to 15 minutes, turning once midway and brushing then with marinade.
- 7 Serve kebabs hot accompanied by mayonnaise sauce. Makes 1+1/2 dozen kebabs.
- 8 Notes: "Born to Grill : An American Celebration" by Cheryl Alters Jamison, Bill Jamison (Harvard Common Pr, May 1998 ISBN: 155832111X)

Servings: 18

Recipe Type

Bbq List, Grilled, Vegetables

Recipe Source

Source: "Born to Grill", Jamison & Jamison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ginger Baste For Pork

2/3 cup brown sugar
2 Tbs cornstarch
2 tsp freshly grated ginger root
2 each cloves garlic, crushed
1/4 cup wine vinegar
2/3 cup soy sauce
1/4 tsp MSG, (Optional)

- 1 Combine ingredients thoroughly until sugar is dissolved. Let stand for at least 1 hour to blend flavors before using. Stir well before brushing on pork during cooking.
- 2 Source: "Modern Barbecue Cooking" by Ed Bell
- 3 Posted to the BBQ List by Carey Starzinger on Sep 27, 1996.

Servings: 1

Recipe Type

Pork, Bbq List, Barbecue Sauce

Recipe Source

Source: Ed Bell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ginger Lime Dip

1/2 cup mayonnaise
2 tsp grated lime peel
1 Tbs honey
1/2 cup sour cream
1 Tbs lime juice
1/2 tsp ground ginger

Stir all ingredients until well mixed. Cover; chill. Serve with fruit. Makes 1 cup.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ginger Marinade

1 cup green onions
1/2 cup peanut oil
1/2 cup soy sauce
1/2 cup dry sherry or mirin
1/4 cup fresh ginger, grated
1 Tbs brown sugar
1/4 cup cilantro, (optional)

- 1 Chop the green onions into very small pieces. Combine the remaining ingredients in a bowl or jar and mix thoroughly. Pour ingredients into a marinating dish and add the chopped green onions. Mix gently, allowing the green onions to float on the surface of marinade as much as possible. This marinade is great for shellfish.
- 2 Source: Mesquite Cookery by John 'Boog' Powell
- 3 Posted to the BBQ List by Carey Starzinger on Sep 13, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: John 'Boog' Powell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gingerbread-Cheesecake Swirl

1 tsp ginger, ground [a]
1 tsp cinnamon, ground [a]
1/4 tsp nutmeg, ground [a]
1/8 tsp cloves, ground [a]
1/4 tsp salt [a]
1 1/2 tsp baking soda [a]
1 lb cream cheese at room temperature
1/2 tsp vanilla extract
4 large eggs
1/2 cup + 2 tablespoons white sugar

- 1 Mix [a]; set aside. Beat cream cheese, preferably with an electric mixer, until smooth. Beat in the vanilla, then 2 eggs, then the white sugar, completely incorporating each ingredient before adding the next. Remove half the cream cheese mixture and refrigerate it.
- 2 Mix [b]. Beat in [a], then the remaining 2 eggs. Stir in the flour in 2 batches. Refrigerate this gingerbread batter at least 20 minutes.
- 3 With a tablespoon drop half the gingerbread batter in lumps, lines or strings onto the bottom of a greased 9" or 9-1/2" round Springform pan. Fill the spaces with half the chilled cheesecake mixture. Very gently cover the cheesecake lumps with the rest of the gingerbread. Fill the new spaces with the remaining chilled cheesecake. Using the flat edge of a knife, swirl the pan contents to make a pretty pattern. Be careful not to mix the 2 batters. Gently pour on the room temperature cheesecake.
- 4 Bake in a preheated 350F oven 50 minutes, until the top of the cake begins to crack in the center. The cake will be lumpy, since the gingerbread rises and the cheesecake sinks (that's why you add half the cheesecake last), but it's still nice-looking. Cool to room temperature, then remove pan sides. Refrigerate for at least 3 hours.
- 5 Serve cold. It's easy to remove the pan bottom when the cake is cold: turn the cake over, run a knife carefully between the pan bottom and the cake, then remove.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Linda Merinoff

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ginger-Orange Cream Cheese Frosting

1 stick butter, (no substitution)
8 oz cream cheese, room temperature
1 lb confectionery sugar, sifted
1 tsp vanilla
1 1/8 tsp ground ginger
1 Tbs grated orange peel
2 Tbs 2% milk, up to 3

- 1 Bring butter and cream cheese to room temperature. Grate peel from fresh orange Set aside. Mix well at high speed with mixer butter and cream cheese. Add in sifted confectionery sugar. Add orange peel, vanilla, and ginger. Continue to mix at high speed until smooth. Add in milk just until spreadable consistency.
- 2 Posted to the BBQ List on June 30, 1998 by Edna Whited

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ginger-Scallion Compound Butter

1 lb butter
4 Tbs chopped scallions
2 Tbs minced ginger
1 Tbs rice wine vinegar
salt and freshly cracked black pepper

Use softened unsalted butter. Mix ingredients in blender or by hand. Do not let butter melt. Roll up compound butter in plastic wrap and freeze until needed. When ready to grill, cut off a small pat for each portion of fish to be grilled.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads, Fish And Seafood

Recipe Source

Source: Chris Schlesinger, "Thrill of the Grill"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Girardi's Italian Sausage

5 lbs pork butt, coarse ground
5 tsp fennel seeds
2 Tbs hot red pepper, crushed
5 tsp salt
2 Tbs Hungarian paprika
1 1/2 tsp black pepper
1 1/2 cups water
6 cloves garlic, crushed
1 cup Romano cheese

- 1 Mix all spices, water and cheese together. Let sit at room temp while cutting then grinding pork. Keep pork cold. Very cold. Mix liquid/spice with ground pork by hand. Separate into 1/2lb bags, or stuff into casings. Let sit 12-14 hours before freezing for spices to blend in meat. Or freeze immediately, then let thaw and set 1 day in fridge before cooking.
- 2 Source: Leo Girardi - leo@cse.cudenver.edu
- 3 Posted to the BBQ List by "Cindi" on Sep 20, 1998.

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Leo Girardi

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Glazed Meatloaf

- 1 1/2 lbs extra lean ground beef
 - 1 cup dry bread crumbs
 - 1/2 cup red pepper, chopped
 - 1/2 cup carrot, shredded
 - 1/4 cup scallions, minced
 - 1/2 cup Egg Beaters 99% egg substitute
 - 1/2 cup ketchup
 - 1 clove garlic, minced
 - 1 tsp dried basil or thyme
- GLAZE:
- 3 Tbs ketchup
 - 1 Tbs brown sugar
 - 1 Tbs Dijon mustard

- 1 In large bowl, thoroughly combine ground beef or turkey, bread crumbs, pepper, carrot, scallions, EGG BEATERS, ketchup, garlic and seasoning.
- 2 Shape mixture into 9 x 4-inch loaf. Place in greased 13 x 9 x 2-inch baking pan. Bake at 350F for 30 minutes. Spread loaf completely with Glaze; bake for 35 to 45 minutes more or until internal temperature reaches 165F.
- 3 Glaze: Combine 3 tablespoons ketchup, 1 tablespoon brown sugar and 1 table-spoon Dijon mustard until smooth.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe Source

Source: Dave Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Glenn Wiltse's Beef Jerky

See Directions

- 1 Well I start with a lean piece of beef, usually brisket, sometimes eye of round. I cut it in slices about a 1/4 of an inch thick, then trim all remaining fat off, and cut into strips about an inch wide and six inches long. I place the meat in large Zip-lock type freezer bags. Then I marinate the meat over night in the soy-Worcestershire-sugar-salt-habanero marinade.
- 2 Then I lay the meat out on my racks, being careful not to allow the meat to rest in spots that have excessive heat (like the outside edges of my round water smoker grills). I currently use a water/gas/wood smoker with an adjustable flame level and tin foil log made of soaked wood chips.
- 3 I sometimes use hickory and sometimes mesquite. I can fit about 8 lbs. of meat in my smoker, on about 8 racks all stacked on top of each other about an inch apart. I smoke/cook for about 8 hours, adding three new tin foil logs about every hour or hour and a half, when they stop smoking.
- 4 The meat around the edges tends to get done faster, then the stuff in the middle, but I generally separate the well done stuff from the perfectly done stuff when I remove it all at once. I eat the well done stuff nearly immediately, and save the other stuff for later, or give some away. I find it keeps in zip lock bags in the fridge nearly indefinitely or if your really concerned about it spoiling, it freezes extremely well too. I have also dried some out in a dehydrator and kept it un-refrigerated for more than a week and then ate it without any adverse effects.(but it's too dry to taste really good).
- 5 My marinade is basically this: part Yoshida's Gourmet Sauce (a very sweet Teriyaki Soy based sauce) part Worcestershire sauce. part Brown Sugar part hot pepper water (I'll explain later) /2 part salt (to your taste) quite possibly some additional water, up to two additional parts, depending on what I feel like and how much meat I had to cover vs. how much liquid I wound up with.
- 6 Hot pepper water.... I purchase habaneros periodic at the store for about \$2 a pound and I dry them in my dehydrator. I grind/crush the dried habaneros and put them in bottles to use later. I use about a 1/4 cup of dried crushed habaneros in my hot pepper water. I just boil them in the water and then strain out the rehydrated pepper remnants because I don't want that stuff clinging to my jerky. Be extremely careful when making and using this hot pepper water. It can be very potent, and the steam from the boiling water can really be quite unforgiving to your lungs if you inhale a deep breath of it. You may even want to do this outdoors if you have housemates. Don't get any of this stuff near any sensitive areas of your body.
- 7 That's basically my method for making what I generally call HOT/Sweet Jerky. You could use crushed red pepper instead of habaneros.

Servings: 1

Recipe Type

Bbq List, Beef, Jerky

Recipe Source

Source: Glenn Wiltse

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Golden Grill Barbeque Sauce

1/4 cup sugar
2 Tbs cornstarch
1/2 tsp allspice
1/2 tsp ground cloves
1 cup fresh orange juice
2 Tbs vinegar
4 Tbs butter

- 1 Combine sugar, cornstarch, allspice and cloves in a small saucepan. Slowly stir in orange juice and vinegar. Stir constantly over medium heat until sauce thickens. Boil for three minutes. Stir in butter.
- 2 Source: Best Barbeque Recipes by Mildred Fischer
- 3 Posted to the BBQ List by Carey Starzinger on Aug 14, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe Source

Source: Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Goldsboro Coleslaw

- 1 small cabbage
- 1 1/2 cups mayonnaise
- 1 cup onion, finely chopped
- salt and pepper, to taste

- 1 Remove core of cabbage and any tough or blemished outer leaves. Cut cabbage in half and shred fine. Coarsely chop the shreds and place in mixing bowl.
- 2 Add remaining ingredients and toss to blend well.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Craig Claiborne

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Good Housekeeping Cajun Rub

- 2 tsp paprika
- 1 tsp coarsely ground black pepper
- 1 tsp ground cumin
- 1 tsp brown sugar
- 1 tsp salt
- 2 tsp ground coriander
- 1 tsp dried thyme
- 1 tsp ground red pepper
- 1/2 tsp garlic powder
- 1/2 tsp ground allspice

- 1 Mix ingredients well and store in an air-tight container.
- 2 Posted to the BBQ List on June 29, 1998 by Britt C. Scheer

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe Source

Source: Good Housekeeping Magazine

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Good Housekeeping Salt-Free Herb Rub

2 tsp dried rosemary
2 tsp dried thyme
1 tsp dried tarragon
1 tsp black pepper, coarsely ground

- 1 Says for beef, pork, fish and chicken
- 2 Posted to the BBQ List on June 29, 1998 by Britt C. Scheer

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Good Housekeeping Magazine

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grand Prize Winning Raspberry Wheat Beer Ice Cream

4 cups milk
2 cups sugar
1 1/2 pints whipping cream
1 Celis raspberry beer
4 eggs, lightly beaten
1/2 tsp salt
2 Tbs vanilla
4 Tbs Celis Raspberry Beer

Warm Milk to tepid, add sugar, 12 oz beer, and salt, stir. Add 4 Tbs. of milk mixture to the eggs and stir light to heat them up. Add eggs to milk mixture. Stir constantly until either the temp. gets to 155F or it coats the back of a spoon. Watch out for egg curdling. Cool in an ice bath for 15 minutes. pour mixture in to the ice cream maker bowl and add the 4 Tbs. of beer. Stir. process in the maker for at least 30 minutes or until the paddle is frozen enough that the maker will not turn. Turn out and Freeze. Posted to BBQ List by khaycook@airmail.net (Ken Haycook) on Jan 18, 98

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Granddad's General-Purpose Dry Rub

2 1/2 Tbs dark brown sugar
1 1/2 tsp dried sweet basil
1/8 tsp ground cumin
3/4 tsp ground coriander
3/4 tsp ground savory
3/4 tsp dried thyme
3/4 tsp black pepper
3/4 tsp white pepper
2 Tbs paprika
2 tsp dry mustard
2 tsp onion powder
2 tsp garlic powder
2 Tbs salt

Mix all ingredients thoroughly and store in a tightly-sealed jar in a cool dark place.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grandpa Larson's Barbecue Sauce

1/2 cup wine vinegar
2 Tbs dry mustard
1 1/2 cups salad oil
1 Tbs coarse pepper
3/4 cup soy sauce - maybe a little less
2 1/4 tsp salt, (optional)
1/3 cup lemon juice
1 1/2 tsp parsley
1/4 cup Worcestershire
2 cloves garlic
1/2 cup barbecue sauce ketchup based - I use Kraft original
brown sugar to taste

- 1 Put all in blender - keeps months in refrigerator.
- 2 This recipe has a lot of the same ingredients as the Big Boy BBQ Sauce but does not have an overpowering ketchup flavor. I believe the Kraft sauce is used to give a "smoke" flavor to the sauce.
- 3 Posted to the BBQ List by Tykee/Peggy on Aug 26, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Granny's Ice Cream

- 2 cans Eagle Brand sweetened condensed milk
- 2 cans Carnation evaporated milk
- 2 pints whipping cream
- 1 cup sugar
- 1/4 tsp salt
- 2 Tbs vanilla
- 4 eggs

- 1 Servings: makes 1 1/2 gallons-you can fill to the line with whole milk.
- 2 Posted to the BBQ List on July 28, 1998 by Mike Bridges

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Mike Bridges

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grapefruit, Avocado and Spinach Salad

- 1 bunch fresh spinach (1 1/2 pounds)
- 3 red grapefruit
- 2 ripe avocados
- 2/3 cup Grapefruit Vinaigrette

Grapefruit Vinaigrette:

- 1 grapefruit juice
- 1 lemon juice
- 1 orange juice
- 1 tsp sugar
- 2 Tbs champagne vinegar
- 1/2 cup corn oil
- salt, to taste

- 1 Remove stems from spinach. Wash spinach thoroughly and dry. Tear leaves into bite-size pieces. Wrap gently in paper towels and refrigerate in zip-lock bags until ready to toss salad. Peel and section grapefruit.
- 2 Slice avocados into quarters, then cut each slice into two inch chunks. At serving time, toss spinach with vinaigrette. Add grapefruit and avocados and gently toss again. Or, arrange grapefruit and avocado slices decoratively on bed of dressed spinach on individual serving plates. Pass additional dressing, if desired.
- 3 Grapefruit Vinaigrette: Place the grapefruit juice, the lemon juice, the orange juice and the sugar into a small sauce pan over medium heat. Reduce to about 2 tablespoons. Transfer to a glass bowl and add the champagne vinegar and oil. Salt to taste. Makes about 1 cup.

Servings: 8

Recipe Type

Bbq List, Salads

Recipe Source

Source: New Texas Cuisine

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gravlax (Smoked Salmon)

1 pair salmon fillets, 2-3 lbs. total skin on, chopped

CURE

1/2 cup fresh dill

3 Tbs sugar

2 Tbs kosher salt

2 tsp white pepper, coarsely ground

MUSTARD SAUCE

1 Tbs white vinegar

2 Tbs prepared mustard

1 Tbs sugar

6 Tbs sour cream

3 Tbs fresh dill, minced

1 Spread cure all over both pieces and wrap them in heavy-duty aluminum with the flesh sides together, skin on the outside. Put on a large plate and then place a heavy weight on top. Put in refrigerator for 2 days, turning once or twice per day. Scrape off excess rub. Smoke at 200F for 45 minutes. Serve salmon cold with Mustard sauce.

2 Mustard Sauce:

3 Slowly, one at a time in the order listed, blend ingredients in a food processor.

4 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood

Recipe Source

Source: Bill Ackerman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gravy with Mushrooms and Onions

1/4 cup butter
1 large onion, halved, sliced thin
1/2 lb mushrooms, sliced
1/4 cup fat (from turkey) or butter
1/4 cup flour
3 cups turkey juices plus chicken stock
salt, to taste
pepper, to taste

Heat butter in a wide skillet. Add onion and mushrooms and sauté until browned. Remove and reserve. In a saucepan, heat fat separated from roasting juices or butter. Add flour and stir until blended. Cook for a few minutes, stirring constantly. Slowly whisk in 2 cups of pan juices and stock. Cook and stir until gravy is smooth. Simmer 5 minutes. Add more stock if needed to thin mixture. Salt and pepper to taste. Add reserved mushrooms and onions. Makes about 3 1/2 cups.

Servings: 6

Recipe Type

Bbq List, Sides, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Great Barbecue Sauce

1/2 cup cider vinegar
1/4 cup water
1 cup chopped onion
1 small lemon, (unpeeled), cut into thin strips
1/4 cup light brown sugar, packed
2 Tbs prepared mustard
1 Tbs Worcestershire sauce
2 tsp salt
1/4 tsp red pepper flakes, crushed
1 dash hot pepper sauce
(like Texas Pete) to taste
1 cup tomato catsup
1/4 cup chili sauce

- 1 In a large sauce pan, mix the vinegar and water. Stir in the onion, lemon, sugar, mustard, Worcestershire sauce, salt, red pepper flakes, and hot pepper sauce.
- 2 Stir over medium-high heat until the mixture comes to a rolling boil. Reduce the heat to low and simmer, uncovered, for 20 minutes. Check and stir occasionally.
- 3 Stir in the catsup and chili sauce. Increase the heat and return the sauce to a full boil. Remove the sauce from the heat and let cool about 15 minutes before using.
- 4 This makes a great barbecue sauce for brushing on steaks and chicken--use lemon strips and all! Cover and marinate in the refrigerator for at least an hour before grilling. Baste the meat with additional sauce while grilling. Serve hot off the grill with extra sauce for dipping. Yields about 1 pint.
- 5 Source: Contributed on-line by Cyndi Whitley.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Great Cole Slaw

8 cups cabbage, finely chopped (about 1 head)
1/4 cup carrot, shredded (1 medium carrot)
2 Tbs onion, minced
1/3 cup granulated sugar
1/2 tsp salt
1/8 tsp pepper
1/4 cup milk
1/2 cup mayonnaise
1/4 cup buttermilk
1 1/2 Tbs white vinegar
2 1/2 Tbs lemon juice

- 1 Be sure cabbage and carrots are chopped up into very fine pieces (about the size of rice).
- 2 Combine the sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar, and lemon juice in a large bowl and beat until smooth.
- 3 Add the cabbage, carrots, and onion, and mix well.
- 4 Cover and refrigerate for at least 2 hours before serving.
- 5 Posted to the BBQ List on July 04, 1998 by Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Great Grill Sauce

- 1 bottle Killian's Red beer
- 1/2 bottle Trinidad Tropical Bake & Grill
- 3 Tbs Wild Willy rub
- 4 Tbs Worcestershire sauce
- 1 Tbs honey
- 2 Tbs olive oil

- 1 I have been using a commercial grill sauce called Trinidad Tropical Bake & Grill Sauce from Caribbean Food Products, Inc. for about a year. It is really good stuff. It is blend of citrus juices and spices that has kind of a sweet-sour taste. It is not a pepper sauce and has no heat. I have used it plain, as a marinade for grilling and smoking, and also as a basting sauce. At \$3.95 for a 14 oz bottle, it is kind of expensive to use full strength, so I usually use it as an ingredient in my basting sauces. I have not found it on the shelves locally, but many mail-order hot sauce suppliers carry it.
- 2 I did 4 slabs of spare ribs yesterday and rubbed them with the Wild Willy rub from the Smoke & Spice book 6 hours before cooking. I made a mop sauce from:
- 3 I smoked the ribs for 6 hours at about 210 using maple logs for fuel. Mopped with the sauce every hour. They looked gorgeous, were very tender and juicy and tasted great! The maple smoke was a perfect compliment for the slightly sweet basting sauce. I got a bunch of maple earlier this summer and have been using it a lot and I really like it. Try the Trinidad Tropical Grill & Bake sauce if you can find it. I think you will like it.
- 4 Posted to BBQ List by "Harry Jiles" on Aug 14, 1997

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Greek Seasoning For Suckling Pig

wine vinegar
6 bay leaves
three lemons, Juice of
Course grain sea salt
1 Tbs honey
3/4 cup extra-virgin olive oil
1 Tbs dried thyme, crumbled
1 tsp dried summer savory, crumbled

- 1 Wipe pig lightly inside and out with wine vinegar. Place bay leaves in stomach cavity. Combine lemon juice, pepper, 1/2 tsp. salt, honey and olive oil. Before cooking, pierce skin of pig in dozen places. Baste liberally with lemon juice mixture. After about an hour of cooking, add thyme and savory to marinade. continue basting.
- 2 Posted to the BBQ List by Don Havranek on Oct 01, 1998.

Servings: 1

Recipe Type

Bbq List, Pork, Whole Pig, Rubs And Spices

Recipe Source

Source: Rosemary Barron

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Green Beans Braised with Mint and Potatoes

- 3 Tbs olive oil and margarine, mixed
- 1 Tbs chopped fresh parsley, opt.
- 1 cup tomato juice or sauce
- 2 medium potatoes, peeled
- 1 lb fresh green beans
- salt and freshly ground pepper, trimmed, cut

- 1 Heat the fat in an enameled pan and mix in the tomato juice or sauce. Add the green beans and parsley to the pan with enough water to almost cover.
- 2 Tuck the potato slices in between, partially cover the pan, and simmer for 25 minutes, then stir and season with salt, pepper, and 2 tablespoons chopped mint. Cook uncovered until the beans and potatoes are fork tender, about 10 more minutes. If the sauce has not thickened, pour it into a small pan, and boil down to one cup, then combine with the beans and potatoes in a warm serving bowl. Sprinkle with a little additional fresh mint and serve warm. Excellent with grilled chops, fish or egg dish, but equally good as a main course with cheese.
- 3 From: "The Food of Greece" by Vilma Liacouras Chantiles. Avenel Books, New York. via Karen Mintzias
- 4 Posted to the BBQ List by Larry A. Willrath

Servings: 4

Recipe Type

Bbq List, Sides, Potatoes

Recipe Source

Source: Vilma Liacouras Chantiles

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Green Chile - Triple HHH (Howard's Hotter'n Hell)

1 Tbs oil
2 lbs chicken breasts boneless
2 onions
2 tsp minced garlic
1 tsp oregano
1 tsp cumin powder
2 tsp ground red chile
1 Tbs red chile flakes
1 tomato
1 can tomatillos
4 lbs green chilies
4 cups Wyler's chicken bouillon
3 Tbs cornstarch

- 1 Preferably use fresh roasted, peeled, and seeded New Mexican green chilies. Since these are not available in most parts of the country outside the Southwest, dried, frozen, or canned chilies may be substituted, in that order of desirability. Dried chilies are the next best thing to fresh.
- 2 Frozen new Mexican chilies under the brand name "Bueno" are available in some parts of the country and are good quality. Canned chilies are the least desirable but can be used if you are desperate. If possible use a mixture of canned and fresh or dried. Dried green chilies, and a large assortment of other dried chilies, spices, and Mexican food ingredients are available through mail order from Old Southwest Trading Company, P.O. Box 7545, Albuquerque, NM 87194. Call 1-800-748-2861 for a catalog. In September and October they will ship fresh green chile.
- 3 Cut chicken breasts into 1/2" cubes. Slice onions lengthwise. Chop chilies, tomato and tomatillos. Add oil to heavy, preferably cast iron, skillet and brown chicken over high heat. It is best to do it in two or three small batches. Remove to large saucepan. Add onions and garlic to leftover oil and brown until onions are soft. Add oregano, cumin, and red chile, and cook for two or three minutes.
- 4 Transfer from skillet to saucepan with chicken. Add tomato, tomatillos, chilies, and chicken broth. Bring to a boil and simmer for 3 - 4 hours. Add water as necessary to maintain the desired consistency. Add 3 - 4 tbs. cornstarch mixed with water prior to serving to thicken as desired.
- 5 Posted to the BBQ List by Garry Howard

Servings: 10

Recipe Type

Bbq List, Mexican, Other Sauces

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Green Chile Sauce

- 1 small onion, chopped
- 4 cloves garlic, minced
- 1 Tbs oil
- 8 Green New Mexican chilies, roasted, peeled and seeded
- 6 tomatillos
- 1/2 cup chicken stock
- 1 dash cumin
- salt to taste

Sauté onions until translucent. Add garlic. Stir one minute. If tomatillos are canned, put them in a blender. If fresh, boil some water and remove from stove. Put tomatillos in water for 15 minutes until soft. Then add to blender with remaining ingredients.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Green Chile Stew

8 green N.M. chilies, roasted, peeled, seeded, chopped
2 lbs left over brisket or pork, chopped
2 large onions, chopped
2 cloves garlic, minced
2 small tomatoes, chopped
1 large potato, diced
1 quart beef broth

- 1 Sauté onion and add garlic. Then add chilies and tomatoes. Cook 5 minutes. Add broth and potatoes. Bring to boil and simmer 20 minutes. Add meat and simmer until potatoes and done.
- 2 And don't forget to order some red.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Green Chili Salsa Dip (Beware Very Hot)

12 tomatillos*
5 jalapeno peppers**
1 1/2 tsp fresh tarragon, chopped
1/2 tsp sugar
1/8 tsp black pepper
2 Tbs lime juice
1/2 cup yellow onion, chopped
1 1/2 tsp garlic, minced
1/2 tsp dried tarragon, Crushed
1/2 tsp salt
3 Tbs fresh cilantro, chopped
2 Tbs olive oil

- 1 * Tomatillos are a green Mexican vegetable that looks like tomato in a husk. Remove the stems and husks.
** Carefully split each pepper and remove the seeds. Remember to wear gloves.
- 2 Coarsely chop the tomatillos and place in a bowl. Add all the other ingredients and mix well. May be served at room temperature, or chilled. Makes about 3 1/2 cups of dip. SUGGESTED DIPPERS: Corn Tortillas, Potato Skins, Celery, Jicama, Monterey Jack Cheese, Cheddar Cheese
- 3 Posted to the BBQ List by Carey Starzinger on Apr 04, 1996.

Servings: 6

Recipe Type

Bbq List, Salsa, Appetizers, Dips And Spreads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Green Mountain Maple Barbequed Chicken

- 3 Tbs pure maple syrup
- 3 Tbs chili sauce, bottled
- 1 Tbs cider vinegar
- 2 tsp Dijon Mustard
- 4 each boneless chicken thighs
- 1 Tbs vegetable oil

- 1 Prepare barbeque (medium-high heat). Stir maple syrup, chili sauce, vinegar and mustard in small saucepan until well blended. Brush chicken with oil, season with salt and pepper. Arrange chicken on barbeque. Grill until cooked through, turning occasionally and brushing generously with sauce, about 10 minutes. Serve Immediately.
- 2 Bon Appetit, 6/95
- 3 Posted to the BBQ List by Carey Starzinger on May 28, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Greg's Barbecue Sauce

1/4 cup apple cider vinegar
1/2 cup apple juice
1 pinch black pepper
3 dashes cayenne pepper sauce
4 pinches cumin
2 tsp garlic powder
14 oz ketchup
3 Tbs lemon juice
1/2 cup light brown sugar
1/4 cup light corn syrup
1 Tbs molasses
1/4 cup Molson Ice Beer
1 tsp onion powder
3/4 cup cola
1 tsp salt
1 Tbs soy sauce
1/4 cup Worcestershire sauce

Mix all ingredients and simmer about 1/2 hour.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Greg Vernon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Cajun Potato Wedges

- 3 large russet potatoes, (about 2 1/4 pounds)
- 1/4 cup olive oil
- 2 cloves garlic, minced
- 1 tsp salt
- 1 tsp paprika
- 1/2 tsp dried thyme leaves, crushed
- 1/2 tsp dried oregano leaves, crushed
- 1/4 tsp black pepper
- 1/8 tsp ground red pepper, (up to 1/4)
- 2 cups mesquite chips

Prepare barbecue grill for direct cooking. Preheat oven to 425F. To prepare potatoes, scrub under running water with stiff vegetable brush; rinse. Dry well and do not peel. Cut potatoes in half lengthwise with chef's knife; then cut each half lengthwise into 4 wedges. Place potatoes in large bowl. Add oil and garlic; toss to coat well. Combine salt, paprika, thyme, oregano, black pepper and ground red pepper in small bowl. Sprinkle over potatoes, toss to coat well. Place potato wedges in single layer in shallow roasting pan. (Reserve remaining oil mixture left in large bowl.) Bake in oven for 20 minutes. Meanwhile, cover mesquite chips with cold water; soak 20 minutes. Drain mesquite chips; sprinkle over coals. Place potato wedges on their sides on grid. Grill potato wedges, on covered grill, over medium coals 15 to 20 minutes or until potatoes are browned and fork-tender, brushing with reserved oil mixture halfway through grilling time and turning once with tongs.

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Cedar Plank Salmon

- 2 salmon fillets
- 2 thin untreated cedar planks
- lots ginger, chopped
- 2 Tbs lime or lemon zest, chopped fine
- 2 Tbs orange zest, chopped fine
- 1 dash salt and pepper
- olive oil
- 2 Tbs Cajun spice mix
- ***Cajun Spice Mix***
- 1 tsp oregano
- 1 tsp thyme
- 1 tsp paprika
- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp cayenne
- 1 tsp black pepper
- 1 tsp white pepper

- 1 I tried this recipe last weekend, and it was amazing. This is a variant of a signature dish of Emeril Lagasse (of the TVFN fame). The original recipe used horseradish and trout instead of ginger and salmon.
- 2 I had a hard time finding thin cedar planks (shingles) sold singly in the local hardware store, they seemed to only sell them in bunches of 40. I did however find untreated cedar shims that I was able to make do with.
- 3 So anyway, here's what you do. Preheat your grill and oil up one side of the cedar with your olive oil. Sprinkle a bit of the Cajun seasoning on the plank, and lay the filet of salmon on top. Season the filet with salt, pepper, and the spice mix. Cover the filet completely with the ginger and zest -- this adds flavor and helps the fish retain all of its moisture. Put the whole thing directly on the grill over the coals (cedar plank side down), close the lid, and stand back! The thing will smoke like crazy for a while. Check on the salmon after 15 minutes. If the plank catches on fire before the salmon is done, simply spray it with some water (I had to do this a couple times).
- 4 When the salmon is done, you can either serve the whole thing with the cedar flaming around the edges, or remove it from the cedar plank and serve. You may wish to remove most of the crushed ginger topping as it is a bit overpowering.
- 5 A nice sauce to accompany this can be made with soy sauce, green onions, and sesame oil. I don't know the measurements, I just winged it.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled, Cajun

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Chicken Kebobs

- 8 wooden or metal skewers
- 1/4 cup soy sauce
- 3 Tbs dry white wine
- 3 Tbs lemon juice
- 2 Tbs vegetable oil
- 1/2 tsp ginger
- 1/2 tsp garlic powder
- 1/4 tsp onion powder
- 1 dash pepper
- 1 1/2 lbs boneless skinless chicken breast cut into 1 1/2 in cubes

- 1 Soak wooden skewers for 20 minutes water mix everything together and soak chicken cubes for 30 minutes divide chick into 6 to 8 equal part and put on skewers grill 5 to 7 minutes or until chicken is no longer pink.
- 2 Posted to the BBQ List by "Karl E. Moser" on Apr 13, 1998.

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled

Recipe Source

Source: MR. FOOD Grills it all in a snap!

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Chicken Sandwiches

- 2 tsp vegetable oil
- 2 onions, quartered and sliced
- 1/4 cup sugar
- 2 peaches, peeled and pitted, c
- 1/3 cup sherry vinegar, or cider vin
- 1/3 cup dry sherry
- 1 tsp black peppercorns, crushed
salt, to taste
- 4 4 oz boneless skinless chicken breasts
freshly ground black pepper
- 4 Kaiser or other large rolls
- 4 large lettuce leaves

- 1 Heat 1 teaspoon of the oil in a large nonstick skillet over medium-low heat. Add onions and cook, stirring, until softened and starting to color, 5 to 7 minutes. Add sugar, stirring until it dissolves and starts to bubble, about 2 minutes. Add peaches and cook another 4 minutes, or until the mixture turns golden brown. Add vinegar and sherry, bring to a simmer and cook, stirring, until thickened and jam-like, 5 to 10 minutes. Stir in crushed peppercorns and season with salt. Transfer to a bowl and set aside.
- 2 Prepare grill or preheat broiler. Place each chicken breast between two layers of plastic wrap and flatten gently with a rolling pin or heavy skillet until approximately 1/4 inch thick. Brush chicken breasts lightly with the remaining 1 teaspoon oil and season with salt and pepper. Grill or broil the chicken until no longer pink inside, 3 to 4 minutes per side. While the chicken is cooking, toast the rolls on the grill or under the broiler.
- 3 Place lettuce leaves on the bottom halves of the toasted rolls, followed by chicken. Top with peach-onion relish and the roll tops.
- 4 Posted to the BBQ List by Carey Starzinger on May 30, 1996.

Servings: 4

Recipe Type

Poultry, Bbq List, Grilled, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Chicken

3/4 cup lemon juice

3/4 cup white vinegar

1/2 cup water

1 cup cooking oil

3 Tbs salt, (don't skimp)

1/3 cup sugar

1 Tbs Tabasco, (don't substitute)

- 1 Marinade overnight and grill. It *will* flare up and about the only thing to do is either keep a squirt bottle nearby or my preference is to keep the garden hose ready and waiting. For production jobs (cooking for a party) we use two grills, one to start the cooking at a slightly higher heat (most of the flareups) and one at a lower heat to finish (very few flareups). Use your own judgement on when to switch grills - it should come natural even for novices, for some reason it'll just look like it's time.
- 2 Posted to BBQ List by vev-BBQ@michvhf.com on Feb 1, 1998

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Chinese Chicken

- 2 cloves garlic, minced
- 2 Tbs rice wine vinegar
- 2 Tbs hoisin sauce
- 1/4 cup soy sauce
- 1 tsp sesame oil
- 1/2 tsp fresh ginger root, grated
- 1/2 tsp hot chili paste or crushed red pepper to taste
- 4 each skinless boneless chicken breast halves

Combine all ingredients except the chicken in a shallow glass dish large enough to hold the chicken in one layer. Stir well to mix. Add chicken breasts, turning to coat both sides. Marinate 30 to 60 minutes at room temperature or 1 to 2 hours in the refrigerator, covered. Drain chicken from marinade and place on hot grill with the thin ends away from the flames. Cook, turning once, until just cooked through, 3 to 8 minutes per side, depending on heat intensity and thickness of meat. Makes 4 servings.

Servings: 1

Recipe Type

Bbq List, Grilled, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Delmonico Steak Adobo With Charred Spring Onions

2 Tbs garlic, minced
1/4 cup fresh oregano, roughly chopped
2 Tbs paprika
2 Tbs cumin seeds, toasted
3 Tbs grainy mustard
1/4 cup olive oil
1/3 cup red wine vinegar
4 16 oz Delmonico, (Rib-Eye) Steaks
salt and freshly cracked black pepper to taste
8 spring onions, roots trimmed off
2 limes, quartered
sweet corn relish
recipe is in this recipe archive

- 1 In a small bowl, combine the first seven ingredients and mix well to make a paste. Sprinkle the steaks with salt and pepper. Reserve about 1/4 cup of the spice paste, and rub the steaks generously with the remaining amount. Place the steaks on the grill over a **HOT FIRE** and cook for 5 to 7 minutes per side for rare. If you like your meat more well done, cook it until it is almost the way you like it but not quite there, since it will cook a little more after you take it off the heat. To check for doneness: cut into the steak and check to see if the center is slightly less done than you like it. Remove the steaks from the grill, brush on the reserved spice rub, and allow to rest for 5 minutes. Meanwhile, sprinkle the spring onions lightly with salt and pepper and place them on the grill. Cook for 3 to 4 minutes, rolling over several times, or until the outsides are brown.
- 2 Remove the spring onions from the grill and slice in half lengthwise. Serve each of the steaks with a halved spring onion, a squeeze or two of lime, and a big spoonful of the Sweet Corn Relish.

Servings: 4

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: "License To Grill" by Chris Schlesinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Faux Salisbury Steak

3 lbs ground beef
1 medium onion, chopped fine
4 Tbs garlic powder
3 Tbs paprika
2 Tbs onion powder
2 Tbs Worcestershire sauce
2 Tbs Tabasco sauce
2 Tbs cumin
2 Tbs black pepper
2 Tbs nuoc nam
3 cups beef broth
4 Tbs flour

- 1 This was supposed to be a Salisbury steak recipe...it turned out tasting more like grilled meatloaf, but the end result wasn't too bad.
- 2 In a large bowl, mix all ingredients together well except beef broth and flour. Shape meat into steak sized oval patties, and grill over hot oak or hickory coals until browned on both sides, about 4 minutes per side. Put meat into a cast iron skillet, add beef broth and flour, and cook over medium heat for an additional 10-15 minutes, stirring frequently. When flour has cooked, remove from heat and serve. If you want a thicker gravy, add more flour to the pan at the start.
- 3 You can add sliced mushrooms to the gravy also. Top each "steak" with a cooked onion ring for that authentic K&W or Morrison's Cafeteria ambiance.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Fiery White-Peppered Chicken Wings

20 chicken wings, wings removed
1/4 cup white pepper, fresh cracked
2 Tbs salt
1/2 cup soy sauce
1/4 cup lime juice
2 Tbs ginger, minced
2 tsp garlic, minced
2 Tbs red or green chile pepper, minced
1 Tbs sugar
2 Tbs fresh basil, chopped
2 Tbs fresh cilantro, chopped

- 1 Sprinkle the wings with pepper and salt. Grill over a medium-hot fire until they are well browned, 5 to 7 minutes, turning a couple of times. Take the largest wing off the fire and check for doneness by eating it. Remove the wings from the grill and place in a large bowl. Add all the remaining ingredients, toss well, and serve.
- 2 Posted to the BBQ List by Rock McNelly on Apr 18, 1998.

Servings: 6

Recipe Type

Bbq List, Grilled, Poultry, Appetizers

Recipe Source

Source: "Big Flavors of the Hot Sun" by Schlesinger and Willoughby

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Fish Marinade

- 1 small onion, chopped
- 1 Tbs brown sugar
- 1/4 cup cider vinegar
- 2 Tbs catsup
- 2 Tbs dry mustard
- 1 tsp Worcestershire sauce
- 1/4 tsp ground cloves
- 1 tsp chili powder
- 1/4 tsp cayenne pepper

- 1 /2 pounds firm whitefish fillets such as red snapper or halibut
- 2 Combine all sauce ingredients in a pot, place over medium heat and boil until reduced to a thin syrup. Pour the syrup through a strainer, discard the onion in the strainer and chill the syrup. Place fish steaks or fillets in a baking dish and spoon some syrup over them. Marinate in the refrigerator for 1 hour. Cook the fish on a hot grill, basting with a teaspoon of barbecue syrup on each side.

Servings: 1

Recipe Type

Bbq List, Marinades, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Flank Steak With Lime-Chipotle Sauce

1/2 lb flank steak or tri-tip
1/2 cup honey
2 Tbs chipotle chilies, in adobo minced
3 Tbs Dijon mustard
1/2 cup lime juice
3 cloves garlic, minced
1/2 tsp allspice, ground
1 tsp cumin, ground
1/2 cup cilantro, chopped
salt and fresh ground pepper to taste

Mix honey with chilies, mustard, lime juice, garlic, cumin, allspice, and cilantro. Season to taste with salt and pepper. Marinate steak at least 1 hour. Drain off marinade into small saucepan and simmer. Grill or barbecue steak, basting with marinade. Slice steak against the grain and pour remaining marinade over meat. 2 servings

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Gulf Snapper With Avocado And Tomatillo Salsa

- 5 tomatillos, husks removed, coarsely chopped
- 1/4 white onion, peeled, roughly chopped
- 2 cloves garlic, peeled
- 2 serrano or jalapeno chilies, stemmed seeded, and coarsely
- 1 cup water
- 1 Tbs red wine vinegar
- 1/2 avocado, peeled and pitted
- 1 small bunch cilantro, chopped
- 1 lime, juiced
- salt
- ground black pepper
- 32 oz gulf snapper fillets
- 4 tsp dried oregano
- vegetable cooking spray
- 2 limes, cut in wedges
- 1 sprig fresh cilantro

- 1 Combine tomatillos, onion, garlic, chilies, water and vinegar in a saucepan. Bring to a boil and simmer for about 15 minutes. Transfer solid ingredients to a blender. Add avocado, chopped cilantro, lime juice, and 1tb of the cooking liquid. Blend just until smooth, adding additional cooking liquid if necessary. Transfer to a saucepan, season with salt and pepper and heat through just before serving. Sprinkle snapper with oregano, salt and pepper. Lightly coat grill with vegetable spray. Grill fish over medium-high heat until cooked, but not falling apart, about 4 minutes on each side.
- 2 Presentation: Spoon a puddle of salsa onto 4 dinner plates and place snapper on top of sauce. Arrange lime wedges on or around the fish; garnish with sprigs of cilantro and serve.
- 3 Posted to the BBQ List by Rock McNelly on Aug 16, 1998.

Servings: 4

Recipe Type

Bbq List, Salsa, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Jumbo Shrimp With Citrus Sauce

MARINADE

- 1/2 cup vegetable oil
- grated zest of 1 orange
- grated zest of 1 lime
- 1 Tbs fresh basil, minced
- 1/2 Tbs dried basil
- 1 tsp fresh thyme, minced
- 1/2 tsp dried
- 1 lb extra-large shrimp, about 18 shelled and cleaned

VEGETABLE SAUTÉ

- 1 Tbs vegetable oil
- 3 cups vegetables (use artichokes, fennel, red bell pepper, and cut into eighths, 1/ sticks about 2 inches)
- 1 clove garlic, minced
- salt and ground black pepper

- 3 Tbs balsamic vinegar
- ***Citrus Sauce***

- 1 Tbs orange juice
- 1 Tbs grapefruit juice
- 1 Tbs lime juice
- 2 Tbs honey
- 1 Tbs Dijon-style mustard

- 1 For the marinade, combine all the ingredients in a mixing bowl. Add the shrimp and marinate for about 3 hours. (Note the recipe states to marinate at room temperature, but I would not leave it out for that amount of time. The safest thing to do is to marinate in the refrigerator.)
- 2 When the marinating time is over, make the vegetable sauté. In a sauté pan over medium heat, warm the oil. Add the vegetables and garlic; sauté for 4 minutes, stirring constantly. Season with salt and pepper. Add the balsamic vinegar and continue cooking for 1 minute more.
- 3 To make the citrus vinaigrette, combine all the ingredients in a mixing bowl. Whisk to dissolve the honey.
- 4 Remove the shrimp from the marinade and grill or broil for 2 minutes on each side.
- 5 Divide the sautéed vegetables among 6 salad plates, put 3 shrimp on top of each, and pour on the citrus vinaigrette.
- 6 Source: Burt Wolf's Table Cookbook.
- 7 Posted to the BBQ List by scotlyn@juno.com (Daniel S Johnson) on Mar 29, 1998.

Servings: 6

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe Source

Source: Burt Wolf

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Leg Of Lamb

MARINADE

1/2 cup oil
1/2 cup lemon juice
1/2 cup wine
1 Tbs crushed garlic
1 Tbs salt
1 Tbs rosemary
1 Tbs pepper
1 Tbs crushed red pepper

- 1 I used to do a lot of legs o' lamb while I was living in New Zealand. I agree with Jeannie Voltz on this: a butterflied leg is perfect for a crowd. Grilled 20 minutes on the side (maybe up to 30), you get a nice piece of meat that's well done in the thin bits and medium rare in the fat parts. I marinate my lamb in something like the following:
- 2 Submerge the sucker for a couple of days. A week isn't too long. I don't think "low and slow" is the way to go with lamb. I prefer grilling. However, I'd definitely try low and slow with mutton. Q'ing is designed for cheap, tough, and fatty cuts. A good smoking would also kill the gamy taste.
- 3 Posted to BBQ List by Bruce Baker on Jan 08, 1998

Servings: 1

Recipe Type

Bbq List, Grilled, Lamb

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Marinated Lamb Chops

8 lamb chops
 garlic powder
2 Tbs butter
2 Tbs Worcestershire Sauce
2 Tbs lemon juice
2 Tbs gin
1 tsp seasoned salt

Rub lamb chops with small amount of garlic powder and place in a dish. Melt butter in a small pan and add Worcestershire sauce, lemon juice, gin, and salt. Pour liquid over lamb chops. Allow to marinate in refrigerator for at least 30 minutes. Remove lamb from marinade. Grill (or broil) to desired doneness. Meanwhile, simmer remaining marinade in a small saucepan for approximately 10 minutes. Top lamb chops with marinade before serving. Posted to BBQ List by RockMc@aol.com on Feb 24, 1998

Servings: 4

Recipe Type

Bbq List, Grilled, Lamb, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Marinated Pork Chops With Habanero Cherry Sauce

1/4 cup brown sugar
1/4 cup Dijon Mustard
1/8 cup soy sauce
6 center cut pork loin chops
8 oz butter
1 finely chopped carrot
1 stalk celery, chopped fine
1/2 medium onion, chopped fine
1 Tbs grated fresh ginger
2 sprigs fresh thyme
1 Tbs minced shallots
1 Tbs minced garlic
1 bay leaf
3 black peppercorns
3/4 cup port wine
1 lb fresh cherries, stems and pits removed
1 habanero chile, stems and seeds removed, minced
3 cups rich pork or chicken stock
2 Tbs cornstarch
1 Tbs water
salt and pepper to taste

- 1 Combine the brown sugar, mustard and soy sauce and mix well. Spread the mixture evenly over the chops and marinate, covered, in the refrigerator for 4 to 5 hours.
- 2 Melt 1 ounce of butter in a non-reactive pan and sauté the carrot, celery, onion, ginger, thyme, shallots, garlic, bay leaf, and peppercorns until the onion turns golden brown. Add the port wine, heat and reduce until thick.
- 3 Add the cherries and the Habanero and cook until all the juices are extracted from the cherries. Add the stock, bring to a boil, then reduce the heat and simmer for 45 minutes.
- 4 Remove from the heat and strain through a very fine sieve, pressing with a kitchen spoon to extract all the juices.
- 5 Return the strained liquid to a pan over low heat and whip in the remaining butter, 1 ounce at a time. Dissolve the cornstarch in the water and add it to the sauce. Heat and stir until the sauce thickens enough to coat the back of a spoon. Season the sauce with salt and pepper to taste. Keep the sauce warm.
- 6 Grill the pork chops to desired doneness and serve with the sauce ladled over them.
- 7 From: Chile Pepper Magazine, April, 1994.
- 8 Posted to the BBQ List by Carey Starzinger on Mar 28, 1996.

Servings: 6

Recipe Type

Pork, Bbq List, Grilled, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Marinated Skirt Steak

3/4 cup cumin seeds, lightly toasted
6 jalapeno chilies
4 cloves garlic
2 Tbs cracked black pepper
1/2 cup lime juice, freshly squeezed
3 bunches cilantro, stems and leaves, wa
1 1/2 cups olive oil
2 tsp salt
3 lbs skirt steak, trimmed of excess fat

- 1 Place cumin seeds, jalapenos, garlic, black pepper, salt and lime juice in blender and puree until cumin seeds are finely ground. Add remaining ingredients and puree until smooth.
- 2 Cut the steak into 6 serving pieces. Generously brush meat with marinade and roll each piece into a cylinder. Arrange the rolled steaks in a shallow dish and pour remaining marinade over the meat. Cover and marinate for 24-48 hours in the refrigerator.
- 3 Cook steaks over hot coals for 3-4 minutes per side. Transfer to cutting board and slice across the grain into diagonal strips.
- 4 Source: Two Hot Tamales Food TV Show TH6176

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: Two Hot Tamales

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled 'Napalm' Shrimp

2 lbs shrimp 20-26 count
1 large habanero chile stem removed
chopped
1/2 stick butter
1 1/2 Tbs onion, chopped
1 Tbs cayenne
2 tsp Worcestershire sauce
1 tsp lemon juice
1/2 tsp pepper
1/2 tsp paprika
1/2 tsp cumin seed, ground
1 Tbs brown sugar
bamboo skewers

- 1 First, peel and de-vein shrimp. Wash, drain and place on skewers 5-6 per skewers. Sauté onions and garlic in butter, remove from heat and place in blender. Add cayenne, Worcestershire sauce, lemon juice pepper, cumin, brown sugar and the habaneros with seeds. Blend till smooth. Brush onto the shrimp skewers and marinate for 30-60 min. in fridge. Start grill and cook till opaque and slightly crispy. dust with paprika and serve.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 21, 1996.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Onion Guacamole

2 Tbs corn oil
2 Tbs fresh lemon juice
1 Tbs red wine vinegar
1 tsp crushed black pepper
1 tsp ground whole cumin seeds
3/4 tsp salt
1 large red onion
3 avocados, 1/2" dice
1 large tomato, diced
2 cloves garlic, minced
3 serrano chilies, chopped
1 bunch fresh cilantro, chopped
fresh lime juice, to taste

- 1 In a small bowl, combine oil, lemon juice, vinegar, pepper, cumin, and salt. Mix thoroughly. Peel and slice onion 1/4-inch thick and pour marinade over top. Marinate for 1 hour. Drain off liquid and lay the onion slices on a hot grill. Grill for 3 minutes per side. When done, combine with remaining ingredients in a medium bowl until thoroughly mixed. Taste for seasoning, and keep at room temperature until ready to serve.
- 2 Posted to the BBQ List by Rock McNelly on Aug 16, 1998.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads, Grilled, Appetizers

Recipe Source

Source: Dean Fearing

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Pineapple Salsa

1/2 cup fresh pineapple, medium dice
1/4 cup sliced red onion
1/2 jalapeno, minced
1 1/2 tsp cilantro, chopped
1 Tbs rice wine vinegar
1 lime, juiced
salt and pepper to taste

- 1 Use 1/3 of a whole fresh pineapple. Peel, core and slice 1/2". Grill until the sugars start to caramelize. Dice and add other ingredients.
- 2 Posted to the BBQ List on July 24, 1998 by Kit Anderson
- 3 Note: This salsa goes great with grilled chipotle pork tenderloins.

Servings: 1

Recipe Type

Bbq List, Salsa, Grilled

Recipe Source

Source: Bobby Flay TV Food Network

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Pineapple With Ginger-Rum Glaze

- 1 ripe pineapple, quartered lengthwise
- 4 Tbs butter
- 2 Tbs light brown sugar
- 2 Tbs candied ginger root, finely chopped
- 2 Tbs dark rum

With a grapefruit knife, cut the core of the pineapple away and discard, then cut the fruit away from the skin and cut the flesh into crosswise slices. With either bamboo or metal skewers, run a skewer from the stem end up through the flesh to the top to keep the fruit slices together. In a small pan, combine 2 Tbs. water, butter, sugar and ginger. Bring to a boil and cook until it becomes syrupy. Take off the heat and add the rum. Stir well and brush the pineapple with the mix. Grill the pineapple cut side down until warm, grill-marked and the glaze is bubbly. Remove pineapple to a plate and pour the remaining sauce over the pineapple and serve warm.

Servings: 1

Recipe Type

Bbq List, Grilled, Sides

Recipe Source

Source: Belinda

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Pork Chops Adobo With Spicy Apple Chutney

3 cups adobo marinade
3 cups spicy apple chutney
8 loin pork chops, 1-inch thick

The day before serving, pour the marinade over the pork chops, cover and refrigerate overnight. When ready to cook the pork chops, prepare a wood or charcoal fire and allow it to burn down to embers. Remove the chops from the marinade and reserve the marinade. Grill the chops for 5 minutes on each side, brushing with the marinade, until brown. Remove the chops to a serving platter. Serve immediately, topped with chutney to taste. Do not overcook!

Servings: 1

Recipe Type

Bbq List, Grilled, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Pork Chops With BBQ Baked Beans

4 Center-cut porterhouse pork chops, (2-inches thick ea.)

1 BBQ baked beans, see notes

*** DRY RUB ***

1 tsp sage

1 tsp salt

1 tsp freshly ground black pepper

1/2 tsp ground cumin

1 For the dry rub, combine all ingredients, and mix well.

2 Rub pork chops with dry rub and grill for 10 minutes on each side or until done. Serve with BBQ Baked Beans.

3 Source: Grillin' & Chillin' with Bobby Flay and Jack McDavid From the TV FOOD NETWORK - (Show # GR-3626)

4 Posted to the BBQ List by Bill Wight

Servings: 4

Recipe Type

Pork, Bbq List, Grilled, Rubs And Spices

Recipe Source

Source: Bobby Flay and Jack McDavid

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Pork Loin With Grilled Onions

1 Tbs chili powder
1/4 tsp ground cumin
1/4 tsp salt
1/4 tsp dry oregano, crushed
1 clove garlic, minced
1 1/2 lbs lean pork tenderloins
1 large sweet onion
olive oil cooking spray

Combine chili powder, cumin, salt, oregano and garlic in small mixing bowl. Sprinkle spice mixture over meat, pressing into surface. Arrange coals for indirect cooking. Place meat on grill, cover and grill for 30 to 45 minutes until thermometer registers 160F. Spray onion slices with olive oil cooking spray and place on the grill rack over coals last 10 to 15 minutes of grilling time. Slice pork and serve pork and grilled onions with corn and black bean salsa. Makes 6 servings

Servings: 1

Recipe Type

Bbq List, Grilled, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Pork Skewers with Ginger

2 lbs boneless pork loin
2 red bell peppers, cut 1 1/2 3/4-inch, strips
2 red onions, cut in 1 1/2 3/4 x 1/2-inch strips
MARINADE

1 Tbs pineapple juice
1 Tbs rice wine vinegar
1/4 tsp ground cumin
1/4 tsp ancho chili powder
2 Tbs minced ginger
1 Tbs minced garlic
1 oz soy sauce

- 1 Mix all marinade ingredients well. Cut the pork butt into 1 inch cubes and marinate, covered in the refrigerator for 4 hours. Remove the meat from the marinade. Discard the remaining marinade. Thread the pork, red pepper and onion on skewers. Season to taste with salt and pepper. Grill over medium heat 5 minutes on each side.
- 2 Posted to BBQ List by Bill Wight on Dec 6, 1997

Servings: 8

Recipe Type

Bbq List, Pork, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Pork Tenderloin With Pear Relish

FOR THE MARINDADE:

- 2 lbs pork tenderloin, sliced into steaks
- 4 sprigs fresh rosemary, crushed
- 3 sprigs fresh thyme, crushed
- 2 cloves garlic, minced
- 1 tsp black peppercorns, crushed

FOR THE PEAR RELISH:

- 1 cup fresh Bartlett pears, diced
- 1 cup fresh mango, diced
- 1 cup fresh pineapple, diced
- 1 cup fresh tomatoes, diced
- 1 tsp garlic, minced
- 3/4 cup green onion, thinly sliced
- 2 Tbs fresh cilantro, chopped
- 1/2 cup macadamia nuts, chopped
- 1/2 tsp jalapeno, finely chopped
- salt and pepper, to taste

FOR BALSAMIC RUM SYRUP:

- 1/4 cup granulated sugar
- 1/4 cup water
- 3/4 cup balsamic vinegar
- 2 Tbs rum

- 1 FOR THE MARINADE: Place the tenderloin in a shallow glass pan. Combine marinade ingredients and mix well and pour over the meat. Cover and refrigerate several hours or overnight.
- 2 FOR THE PEAR RELISH: Combine pear relish ingredients in a glass dish and mix well. Adjust seasonings to taste. Chill thoroughly.
- 3 FOR THE BALSAMIC RUM SYRUP: Combine the sugar and water in a saucepan. Heat, stirring until sugar is dissolved. Bring mixture to a boil; boil until reduced to 1/4 cup. Add balsamic vinegar; reduce to 2/3s cup. Remove from heat and stir in rum. Keep warm.
- 4 To serve, drain the pork. Season with salt and pepper. Grill until medium-well done. Arrange on serving plates. Drizzle with balsamic rum syrup. Spoon generous servings of relish alongside. Makes 8 servings.

Servings: 1

Recipe Type

Bbq List, Grilled, Pork

Recipe Source

Source: Sharen Rund

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Pork with Citrus Marinade

- 1 lb pork chops or loin
- ***MARINADE***
- 4 limes, juice from (about 1/3 to 1/2 cup)
- 1 Tbs vegetable oil
- 3 cloves garlic, smashed or minced
- 2 Tbs orange juice
- 1/2 tsp pepper
- 1/4 tsp salt

- 1 Mop: Juice of 1 or 2 limes
- 2 Meat: Pork (it rules!) boneless chops, pork loin cut into 3/4 inch thick slabs or anything similar. Not too much fat...lean is good.
- 3 Combine the ingredients for the marinade. Trim the pork, place in a dish sized so that the marinade completely covers the pork. marinate 4 - 6 hours.
- 4 Over a fairly hot fire, grill the pork steaks until they reach at least 150F internally (I check it with an instant read thermometer). Should take about 6 to 7 minutes a side. Mop once on each side with fresh lime juice. If you aren't into lime, skip the mop. Serve with black beans and rice. Not bad for an Irishman!
- 5 Posted to the BBQ List by Tom Kelly

Servings: 1

Recipe Type

Bbq List, Grilled, Pork, Marinades

Recipe Source

Source: Tom Kelly

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Portabella Mushrooms

- 1 package Portabella mushroom caps
- 1/4 cup olive oil
- 2 Tbs balsamic vinegar
- 1 whole shallot, finely chopped
- 1 clove garlic, finely chopped

- 1 Remove stems and wipe caps clean with a damp paper towel.
- 2 Combine oil, vinegar, shallots and garlic.
- 3 Turn mushrooms on their backs, with dark "gill" side up. Spoon dressing over gills.
- 4 Grill on rack over hot coals, gill sides up, for 4 minutes. Slice and serve.
- 5 Posted to the BBQ List by Larry A. Willrath

Servings: 2

Recipe Type

Bbq List, Grilled, Vegetables

Recipe Source

Source: Portabella Mushroom Cap Package

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Rainbow Trout With Apricot Salsa

4 6-oz rainbow trout fillets
1 cup fresh apricots, diced
1 small avocado, diced (1/2 cup)
3/4 cup fresh pineapple, diced
1/4 cup red pepper, diced
1 1/4 Tbs lime juice
1 tsp cilantro, finely chopped
fresh ground pepper, to taste

- 1 In a medium bowl, combine apricots, pineapple, avocado and red pepper. Sprinkle with lime juice and cilantro; toss and chill. Grill trout on oiled grate for 2 minutes. Turn trout and grill for 2 more minutes, or until trout turns opaque. Top with apricot salsa and serve immediately.
- 2 Source: Adapted from a National Fisheries Institute recipe.
- 3 Posted to the BBQ List by Carey Starzinger on Jun 18, 1996.

Servings: 4

Recipe Type

Bbq List, Salsa, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Rainbow Trout With Asian Flavors

4 6-oz rainbow trout fillets
1 Tbs ginger root
1 tsp grated lime peel
1/4 cup safflower oil
1 tsp crushed red pepper
2 Tbs lime juice
salt, to taste

- 1 In a medium bowl, sauté ginger in oil just lightly browned and aromatic. Remove pan from heat; stir in red pepper. When oil cools completely, whisk gradually into lime juice and peel. Set aside. Heat grill and brush with oil. Grill trout flesh side down 2 minutes. Gently turn. Grill for 2 more minutes, or until trout turns opaque. Serve immediately with lime-ginger mixture.
- 2 Source: A National Fisheries Institute calendar recipe.
- 3 Posted to the BBQ List by Carey Starzinger on Jun 18, 1996.

Servings: 4

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Ribeye With Chimichurri And Red Chile Mustard

6 Rib eye steaks (10 ounces each)
1 1/2 cups red chile mustard

Chimichurri Marinade:

6 cloves garlic
3 bay leaves
2 jalapenos coarsely chopped with seeds
1 1/2 Tbs salt
1 Tbs ancho powder
1/2 cup cilantro, finely minced, fresh
1/2 cup parsley, finely minced flatleaf
1/4 cup oregano leaves, finely minced, fresh
1/4 cup distilled white vinegar
1/3 cup olive oil

- 1 In a blender, puree, garlic, bay leaves, jalapenos, salt and 1 tablespoon of the vinegar until a paste is formed. Transfer to a mixing bowl and add the herbs. Whisk in the remaining vinegar and olive oil until smooth. Add ribeye steaks and let marinade for one hour.
- 2 Prepare a wood or charcoal grill and let it burn to embers.
- 3 Remove steaks from marinade and grill steaks until done to your liking, about 4 minutes on each side for medium rare. Serve with chile mustard to taste.
- 4 Source: Grillin' & Chillin' SHOW #GR3624
- 5 Posted to the BBQ List by muddy@ibm.net on Apr 18, 1998.

Servings: 6

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: Grillin' and Chillin' TV Show

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Rum-Soaked Shrimp With Mango Lime Relish

MANGO-LIME RELISH

3 mangoes
1 small bell peppers
1 small bell peppers, red
1 small onions, red
1 cup juice, pineapple
4 Tbs juice, lime
1 tsp garlic cloves, crushed
4 Tbs vinegar, red wine
1 Tbs curry powder

FISH

32 large shrimp
8 Tbs juice, lime
1 1/2 cups juice, pineapple
1/2 cup rum, dark
1 tsp garlic cloves, crushed

- 1 Seed bell peppers.
- 2 Peel mangoes and slice fruit away from central pit. Dice the mango fruit, red pepper, green pepper and onion. Combine all the remaining ingredients in a bowl. Mix lightly then add diced mango, pepper and onion. Mixture will keep in the refrigerator for three days.
- 3 Peel the shrimp and make a 1/4-inch deep incision on the top of each one (the side without the feet) from tail to the head. Under cold, running water, open the incision and wash away any brownish-black waste matter.
- 4 In a large stainless steel bowl, combine the lime juice, pineapple juice, rum, garlic, and salt and pepper to taste. Add the shrimp. Cover and refrigerate for 2-4 hours - no longer, or the shrimp will start to cook in the lime juice.
- 5 Remove the shrimp from the marinade and discard the liquid. Run a skewer through each shrimp so that each is pierced in two places. Put the skewer through the tail area, then bend the shrimp over and put the skewer through the thick section in the upper body area.
- 6 You should be able to fit 4 shrimp on a 6-inch skewer or 8 shrimp on a 10 inch skewer.
- 7 If you are using wooden skewers, be careful not to leave any gaps between the shrimp, or the skewer will burn through. Place the skewered shrimp on a grill over medium-high heat.
- 8 Grill for about 3-4 minutes on each side, until the shells turn bright red.
- 9 The meat should be an even opaque white. Remove the shrimp from the grill and serve on a bed of Mango-Lime relish.
- 10 Source: "Thrill of the Grill"
- 11 Posted to the BBQ List by scotlyn@juno.com (Daniel S Johnson) on Mar 29, 1998.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Shrimp And Marinade

45 shrimp, large (2 lb.)

Marinade:

2 Tbs olive oil

2 Tbs parsley, fresh, chopped

2 tsp coriander seeds, ground

1 tsp salt, coarse

1/4 tsp black pepper

2 Tbs lemon juice

1 Tbs ginger, grated

1/4 tsp pepper, red, crushed

1/2 tsp thyme, dried

1 Soak bamboo skewers 1 hour before using. Devein shrimp with scissors leaving shell intact. Mix all marinade ingredients until well blended. Add shrimp and marinate 30 minutes at room temperature or overnight in refrigerator. Drain and discard marinade. Thread shrimp on 2 parallel skewers. Grill over hot coals 1-1/2 to 2 minutes per side.

2 Recipe by scotlyn@juno.com (Daniel S Johnson) on Mar 29, 1998.

Servings: 6

Recipe Type

Bbq List, Marinades, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Shrimp With Bacon

2 lbs fresh jumbo shrimp
1/4 cup lemon juice
1/4 cup catsup
3 dashes hot pepper sauce
1 garlic clove, crushed
1/2 cup oil
1/2 lb bacon, (or more)
lemon wedges

- 1 Shell and devein uncooked shrimp. In a bowl, mix next 5 ingredients. Marinate shrimp in mixture 30 minutes. to 1 hour at room temp. Cut bacon into thirds or halves and wrap bacon around shrimp. Thread onto skewers. Grill until bacon is crisp, 10 to 12 minutes. Turn several times and brush with reserved marinade. Bacon dripping will cause the grill to flare up, so keep the water spritzer handy. Serve at once with lemon wedges. Formatted by Judy Garnett Source: Simply Delicious
- 2 Posted to the BBQ List by Carey Starzinger on Apr 14, 1996.

Servings: 12

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Shrimp With Pasta and Fresh Tomatoes

1 lb large shrimp
3/4 cup fruity olive oil
salt and fresh black pepper
3 Tbs balsamic vinegar
1 shallot minced
1 tsp Dijon mustard
4 large ripe tomatoes, cut into chunks
20 leaves fresh basil, roughly chopped
1 lb penne

- 1 Set a large pot of salted water to boil for the pasta; start a charcoal fire or light a gas grill. Brush the shrimp with about 1/4 c olive oil; sprinkle them with salt and pepper. mix together the remaining olive oil, 2 TB of the vinegar, the shallot, and mustard, and season with salt and pepper. taste to add more vinegar if needed. set the tomatoes in a large bowl to marinade with the vinaigrette and basil. Grill the shrimp over high heat until they turn pink, about 2-3 minutes per side; meanwhile, cook the pasta according to the package directions. Drain the pasta, toss with the tomatoes, top with the grilled shrimp, and serve.
- 2 Crawfish works great with this dish also.
- 3 Posted to the BBQ List by scotlyn@juno.com (Daniel S Johnson) on Mar 29, 1998.

Servings: 4

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Tandoori Chicken

- 1 cup yogurt, plain low-fat
- 4 cloves garlic, minced
- 2 each Serrano chili peppers, up to 3 seeded and minced
- 2 Tbs fresh ginger root, grated
- 2 Tbs lemon juice
- 2 Tbs vegetable oil
- 1 tsp ground cumin
- 1/2 tsp salt
- 1/2 tsp ground coriander
- 1/2 tsp ground turmeric
- 1/2 tsp paprika
- 1/2 tsp cayenne pepper
- 1/4 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp ground allspice
- 1/4 tsp black pepper
- 4 each skinless boneless chicken breast halves

Combine all ingredients except the chicken in a shallow glass dish large enough to hold the chicken in one layer. Stir well to mix. Add chicken breasts, turning to coat both sides. Marinate, covered, in the refrigerator for 12 to 24 hours. Drain chicken from marinade and place on hot grill with the thin ends away from the flames. Cook, turning once, until just cooked through, 3 to 8 minutes per side, depending on heat intensity and thickness of meat. Do not over cook. Makes 4 servings.

Servings: 1

Recipe Type

Bbq List, Grilled, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Tomatillo Shrimp

5 tomatillo
1 avocado
1 green tomato, cored and quartered
2 garlic, cloves
1 jalapeno chili, seeded and chopped
1 cilantro sprigs
1 salt
1/4 cup safflower oil
1/4 cup butter
2 Tbs chili powder
2 Tbs fresh lemon juice
1 lb shrimp, large

- 1 For green salsa: Husk, core and quarter tomatillos. Peel, pit and cut avocado into 1-inch pieces. Finely chop tomatillos, tomato and garlic in processor, using on/off turns. Transfer to heavy medium saucepan. Simmer until beginning to soften, stirring occasionally, about 3 minutes. Pour mixture into blender. Add avocado, chili, cilantro and salt. Blend until smooth, stopping occasionally to scrape down sides of blender, about 3 minutes. (Can be prepared 1 day ahead and refrigerated.) Serve at room temperature or slightly chilled. Soak mesquite chips in water to cover 30 minutes and drain. Prepare barbecue grill with white-hot coals (or set gas grill on high). For marinade: Combine oil, butter, chili powder and lemon juice in small saucepan. Stir over medium heat until butter melts. Cool marinade slightly. Peel shrimp (leave tail on) and devein. Place in non-aluminum bowl. Add marinade, mixing to coat. Marinate 15 minutes, turning occasionally. Oil barbecue grill. Add mesquite to coals. Thread shrimp on skewers. Grill until shrimp turn opaque, about 1 1/2 minutes on each side. (Can be prepared 30 minutes ahead. Wrap in foil and keep at room temperature.) Serve with green salsa. *Available at Latin American markets.
- 2 Posted to the BBQ List by scotlyn@juno.com (Daniel S Johnson) on Mar 29, 1998.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Tossed Vegetables

6 cups eggplant, peeled and cubed
1 green bell pepper, chopped
1 large onion, chopped
1 Tbs margarine
1/4 tsp basil
2 tomatoes
salt, to taste
pepper, to taste

- 1 Peel and cube eggplant to make about 6 cups. Mix with the chopped green pepper and chopped onion.
- 2 Cut 3 pieces of heavy-duty foil about 12 x 18 inches. Divide the eggplant mixture evenly on foil. Place 1 teaspoon margarine on mixture; sprinkle with basil, or if preferred use chopped fresh basil. Close foil tightly.
- 3 Place foil packs on grill 3-4 inches from heat; cook for about 35 minutes.
- 4 Chop tomato and place on another piece of foil. Close foil and place on grill the last 15 minutes of eggplant cooking time.
- 5 Remove vegetables from foil; blend together in large bowl. Season to taste with salt and black pepper.
- 6 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 4

Recipe Type

Bbq List, Grilled, Vegetables

Recipe Source

Source: Jo Anne Merrill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Tri-Tip, Lompoc-Style

4 lbs beef tri-tip roast
1/2 cup dry red wine
1/2 cup olive oil
2 Tbs Worcestershire sauce
1 Tbs soy sauce
1 medium lemon, juiced
3 cloves garlic, chopped
1/4 tsp dry mustard

- 1 Combine oil, Worcestershire, soy, lemon juice, garlic and mustard. Marinate meat in sauce in refrigerator for 24 hours, turning several times.
- 2 Remove from refrigerator 2 hours before grilling. Grill over medium heat about 15 to 20 minutes on each side, brushing frequently with marinade.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Tuna Burger With Spicy Mango Ketchup

2 lbs minced fresh tuna
2 Tbs whole grain mustard
2 Tbs capers, minced
1/4 cup cilantro, minced
1/4 cup scallions, minced
1 Tbs chipotle puree
Spicy Mango Ketchup, (recipe follows)

- 1 Prepare a wood or charcoal fire and let it burn down to embers.
- 2 In a large mixing bowl, combine all ingredients and season to taste with salt and pepper. Refrigerate until ready to use. When ready to use, form into 1 inch thick patties.
- 3 Brush tuna burgers with olive oil and season with salt and pepper. Grill for 1 minute on each side for rare. Serve on hamburger roll with Spicy Mango Ketchup.

Servings: 1

Yield: 6 servings

Recipe Type

Bbq List, Fish And Seafood, Grilled, Sandwiches

Recipe Source

Source: Grillin' & Chillin' SHOW #GR3602

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Tuna Burgers

1 lb fresh tuna, ground
4 cloves garlic, minced
1 tsp cayenne
1 Tbs brown mustard
1/2 tsp salt

- 1 Mix everything and make into 3 patties. Grill over high heat for 3 minutes per side. They should be reddish/pink on the inside. Serve on a bun with a slice of sweet or red onion, lettuce and habanero-cilantro-lime mayonnaise.
- 2 Posted to the BBQ List by Kit Anderson on Apr 10, 1998.

Recipe Type

Bbq List, Fish And Seafood, Grilled, Sandwiches

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Tuna With Spiced Butter

- 4 each tuna steaks or fillets, about 8 oz. each
- 1 cup unsalted butter
- 2 Tbs minced cilantro
- 1 tsp jalapeno or serrano chili peppers finely minced
- 2 tsp garlic, finely minced
- 1 tsp ginger, fresh, finely minced or
- 1 tsp ginger powder

- 1 Place softened butter in mixing bowl and beat till fluffy. Blend in the cilantro, chili, garlic, and ginger. Spoon dollops of butter mixture onto waxed paper and refrigerate ahead of time for readied individual servings. Refrigerate.
- 2 Place fish on rack 3 inches from mesquite coals. Grill fish about 4 to 5 minutes on each side. Place dollops of spiced butter on the finished fillet, or warm the spiced butter and spoon over the cooked steaks.
- 3 Source: Mesquite Cookery by John 'Boog' Powell
- 4 Posted to the BBQ List by Carey Starzinger on Aug 15, 1996.

Servings: 4

Recipe Type

Fish And Seafood, Bbq List, Grilled

Recipe Source

Source: John 'Boog' Powell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Turkey

- 1 14 lb turkey
- 1 cup olive oil
- 1 Tbs Herbes de Provence

- 1 Rinse turkey inside and out, pat dry with paper towels. Pick off pinfeathers and other crud and excess fat.
- 2 Make a mixture of 1 cup Olive oil and 1 tablespoon of Herbes de Provence.
- 3 Crush the herbs in a mortar and pestle to help release their flavor. Actually any herb or flavoring you like can be used here. Paul Prudhomme's Poultry Seasoning works nicely but does have some cayenne so watch out. Baste the bird inside and out with this mixture and place on vertical roaster. I place the roaster in an old pie pan that just fits the base. This will catch drippings, avoid flare-ups and allow you to either baste with the drippings or remove them.
- 4 Prepare fire in grill and let charcoal burn to white ash. I like to put a few 1/2 inch brick pavers on the grill over the fire and set the pie pan on these. I think they help keep the drippings from smoking and turning the turkey black. Add soaked wood chips for flavor to produce a moderate amount of smoke. Baste with the olive oil and herb mixture a few times while cooking. A small water pan placed in the grill will help keep the bird moist.
- 5 Add hot coals when necessary to maintain temperature. A 14 pound turkey will cook in around 5 hours at a temperature of 250-300F. Outdoor temperature will affect the cooking time of your turkey. If you have a cold day placing the grill in the sun will help some, but extra charcoal and time (or a big microwave) will probably be required. One way to see if the bird is done is to twist the drumstick, if it's loose, the bird is done. Always check the internal temperature of the turkey with a meat thermometer.
- 6 Don't forget to save the skin and bones, they make great stock.

Servings: 1

Recipe Type

Bbq List, Grilled, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilled Wild Mushroom Sausage

6 oz chicken breast, boned and skinned
1 egg
2 oz heavy cream, cold
3 oz cremini mushrooms
3 oz portabella mushrooms
3 oz shitake mushrooms
3 oz button mushrooms
1/2 oz fine herbs, (parsley, tarragon, chives, chervil)
1 oz shallots, chopped
salt, to taste
pepper, to taste
butter

- 1 For the chicken mousse: Puree chicken in a food processor until smooth. Add salt and pepper and the egg. Pulse just to combine and scrape the sides. While food processor is running, add cream gradually through the feed tube. Chill and reserve. Wash and slice the mushrooms. In a hot sauté pan, cook the mushrooms with butter. When mushrooms are brown, add shallots and herbs. Remove from the pan and chill. Fold together mushrooms and chicken. Lay out plastic wrap on a table. Down the center, spoon a 1-inch pile of the mushroom mixture. Roll the plastic into a log. Tie the ends with a string and tie into links. Poach in simmering water for 10 minutes. Shock the links in ice water. This can be done up to 3 days ahead. To serve, remove the sausage from the plastic and grill, roast, or smoke, until it is hot throughout. Slice the sausage and serve it with a tossed salad.
- 2 Posted to the BBQ List by Carey Starzinger on Sep 15, 1996.

Servings: 2

Recipe Type

Bbq List, Grilled, Sausage

Recipe Source

Source: Bill Boggs' Corner Table, Food Network

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grillin' and Chillin' Dry Rub #1

1 Tbs paprika, Hungarian
1/2 tsp celery salt
1/2 tsp sugar
1/2 tsp sage
1/2 tsp mustard
1/2 tsp Chipotle powder

- 1 Mix all ingredients well and reserve in refrigerator, covered tightly.
- 2 Will keep for up to 2 weeks.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Grillin' and Chillin' Show #GR3603

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grillin' and Chillin' Dry Rub #10

1/2 cup New Mexican red chilies, dried, ground
1/2 cup ancho chilies, dried, ground
3 Tbs salt
1 Tbs fresh thyme
1 Tbs dry mustard

- 1 Combine all the ingredients and reserve.
- 2 Posted to the BBQ List by muddy@ibm.net on Apr 18, 1998.

Servings: 4

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Grillin' and Chillin' Show #GR3624

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grillin' and Chillin' Dry Rub #12

1 clove garlic roasted, minced
2 Tbs celery, minced
1 Tbs ground pepper
1 Tbs thyme, minced
1 Tbs brown sugar
1 cup rosemary, minced

- 1 Combine all ingredients.
- 2 Posted to the BBQ List by muddy@ibm.net on Apr 18, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Grillin' And Chillin' #GR364

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grillin' and Chillin' Dry Rub #3

3/4 cup paprika
3/4 cup cracked black pepper
1/4 cup salt
2 Tbs toasted crushed cumin seeds
2 Tbs minced garlic
2 Tbs minced onion

- 1 Combine all ingredients.
- 2 Posted to the BBQ List by muddy@ibm.net on Apr 18, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Grillin' And Chillin' #GR363

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grillin' and Chillin' Dry Rub #4

4 Tbs brown sugar
4 Tbs kosher salt
4 Tbs black pepper
4 Tbs fresh dill

- 1 Combine all ingredients and reserve.
- 2 Posted to the BBQ List by muddy@ibm.net on Apr 18, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Grillin' And Chillin' #GR360

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Grilling Glaze

onion flakes
chipotle peppers
dried apricots
water
olive oil
vinegar

- 1 Combine some onion, chipotles, dried apricots and a little water and let it simmer for about half an hour. Add a little olive oil and some vinegar and purée. Strain. Brush on while grilling.
- 2 I would add a little salt, pepper and fresh garlic.
- 3 Posted to the BBQ List by Kurt Lucas

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: TV Food Network

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Guava BBQ Sauce

2 cans guava nectar, (11.5 oz. cans)
1 1/2 cups onion, chopped
2/3 cup guava jelly
1/3 cup dry sherry
1/4 cup molasses (mild-flavored light)
3 Tbs red wine vinegar
2 Tbs tomato paste
1 1/2 Tbs garlic, chopped
1 Tbs ground cumin
2 tsp dry mustard

- 1 Whisk all ingredients in a large saucepan. Boil mixture, whisking until jelly dissolves. Reduce heat and simmer until sauce is reduced to 3 cups. Cool.
- 2 Posted to the BBQ List by Bill Ackerman on Aug 24, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Bon Appetit 9/98

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gud Sauce

1/4 cup beef brisket drippings
1 1/4 cups ketchup
1/2 cup Worcestershire sauce
1/4 cup brown sugar
2 each lemons, juiced
1/4 cup onion, minced
1/4 cup water
1 Tbs Tabasco sauce

Combine all ingredients. Simmer 35-40 minutes.

Servings: 32

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Sam Higgins

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gyro - Norm Corley

- 1 lb ground lamb, (there's no special lamb) try lamb shoulder
- 1 tsp salt
- ground black pepper, freshly ground
- 6 cloves crushed garlic
- juice from 1 lemon
- 1 tsp oregano
- 2 Tbs Ouzo

- 1 Mix and mold the meat on a metal skewer. Grill. Serve on pita bread, garnish with tzatziki, chopped tomatoes, sliced onions, some parsley, a sprinkling of oregano.
- 2 By ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 6

Recipe Type

Bbq List, Greek, Lamb, Sandwiches

Recipe Source

Source: Norm Corley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gyro Sandwiches

GYRO PATTIES

- 1 1/4 lbs lean ground beef
- 1 1/4 lbs lean ground lamb
- 1/4 cup oregano
- 1 1/2 Tbs onion powder
- 1 Tbs garlic powder
- 3/4 Tbs ground pepper, (or more)
- 1 tsp thyme
- 3/4 tsp salt

YOGURT SAUCE

- 1 cup Plain yogurt
- 1/4 cup finely chopped cucumber
- 1/4 cup finely chopped onion
- 2 tsp olive oil
- garlic powder
- salt and white pepper
- 8 large pita breads, cut in half
- thinly sliced onion rings

- 1 For patties: Preheat broiler or prepare barbeque. Combine ingredients lightly but thoroughly in large bowl. Shape into 16 thin patties and broil, turning once, until done as desired. For sauce: Combine first 4 ingredients in small bowl. Add garlic powder, salt and pepper to taste. To assemble sandwich, place 1 meat patty in each pita half and top with yogurt sauce and onion slices. Source: (Journey's End - Mundelein, Illinois) Favorite Restaurant Recipes. ISBN: 0-89535-100-5
- 2 By ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 16

Recipe Type

Bbq List, Greek, Lamb, Beef, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gyro-Burger

1 lb lean ground Indiana lamb
1/2 tsp garlic powder
1/4 tsp onion powder
1/4 tsp ground cumin
1/2 tsp pepper
1/4 tsp salt

- 1 Mix seasonings and add lamb. Mix well and form into 4 patties, about 3/4 inch thick. Grill over moderate coals 5 to 6 minutes per side until medium doneness with the juices running clear. Serve on pita rounds or buns with yogurt cucumber sauce.
- 2 For yogurt cucumber sauce, combine 8 ounces plain nonfat yogurt, 1/2 cup finely minced cucumber, 2 minced green onions, 1/4 tsp. sugar and 1/4 tsp. garlic salt. Refrigerate.
- 3 Serves 4. Calories 296, Total Fat 10 g, Cholesterol 77 mg, Sodium 398 mg
- 4 Posted to BBQ List by Jeff Lipsitt on Dec 27, 1997

Servings: 1

Recipe Type

Bbq List, Greek, Lamb, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gyros (Doners, Yeros)

- 1 lb lamb, ground
- 2 bread slices, toasted, crushed
- 1 tsp allspice, ground
- 1 tsp coriander, crushed
- 1 garlic clove, crushed
- 1 onion, grated
- 1 tsp chopped fresh savory
- salt and freshly ground pepper
- 3 slices bacon
- 6 pita bread pockets
- 2 tomatoes, sliced thin
- vinegar and oil to taste
- 1 cup chopped fresh parsley
- 1 cup plain yogurt

- 1 In a large bowl, combine the ground lamb with the bread, allspice, coriander, garlic, onion, savory, and salt and pepper, and knead thoroughly. The mixture should be spicy, though not too herby, and hold its shape. Break into 5 sections, each as large as a navel orange, then break each section into 6 balls. Knead and flatten slightly to a thickness of about 3/4". Cut the bacon slices into widths equal to these balls, keeping the slices of bacon between them. Slip a cane skewer through the centers and roll gently with the palms to smooth the edges. (There will be 5 or 6 skewers, depending on their length.) Cover and refrigerate overnight. When ready to cook, grill over moderate heat, turning every 5 minutes. (The bacon will baste the meat.) The surface will be crusty and the inside cooked within 25 minutes. To serve: Put out the bread, meat, tomatoes seasoned with the vinegar and oil, parsley and yogurt in separate dishes. Guests may open pocket bread and stuff them with meat and seasonings. From: "The Food of Greece" by Vilma Liacouras Chantiles, Avenet Books, New York.
- 2 By ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 6

Recipe Type

Bbq List, Greek, Lamb, Grilled, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gyros (For Two)

1/2 cup onion, minced
1 clove garlic, minced
1/2 lb lean lamb, ground
2 Tbs lemon juice
1/2 Tbs oregano, dried
1/2 Tbs cumin, ground
***COMBINE FOR SAUCE ***
1/2 cup cucumber, seeded, peeled and diced
1/4 cup non-fat yogurt
1 Tbs fresh mint, Chopped
TOPPINGS
1/2 cup lettuce, shredded
1/2 cup tomato, diced
2 pita breads

- 1 Cook the meat in the onion and garlic. Spray a skillet with non-stick spray and add onion and garlic. Cook until soft over low heat, stirring constantly. Combine in mixing bowl with lamb, lemon juice, oregano and cumin; mix thoroughly and shape into 2 patties. Grill patties on a rack 3 to 5 minutes each side, turning once, until desired doneness. Serve in pita bread with half of the lettuce and tomato and half of the sauce on each serving.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 18, 1996.

Servings: 2

Recipe Type

Bbq List, Greek, Lamb, Grilled, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Gyros

2 lbs lamb, ground
2 toast slices, crushed
1 Tbs allspice, pounded
1 Tbs coriander, crushed
1 garlic clove, crushed
1 medium onion, grated
1 Tbs fresh savory, chopped
3 slices bacon, cooked
6 each pita bread pockets
2 each tomatoes, sliced thin
vinegar and oil to taste
1 cup fresh parsley, chopped
1 cup plain yogurt

- 1 In a large bowl, combine the ground lamb with the bread, allspice, coriander, garlic, onion, savory, and salt and pepper, and knead thoroughly. The mixture should be spicy, though not too 'herby', and hold its shape. Break into 5 sections, each as large as a navel orange, then break each section into 6 balls. Knead and flatten slightly to a thickness of about 3/4". Cut the bacon slices into widths equal to these balls, keeping the slices of bacon between them. Slip a cane skewer through the centers and roll gently with the palms to smooth the edges. (There will be 5 or 6 skewers, depending on their length.) Cover and refrigerate overnight. When ready to cook, set on a broiler tray or grill and cook under moderate heat, turning every 5 minutes. (The bacon will baste the meat.) The surface will be crusty and the inside cooked within 25 minutes. To serve: Put out the bread, meat, tomatoes seasoned with the vinegar and oil, parsley and yogurt in separate dishes. Guests may open pocket bread and stuff them with meat and seasonings.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 18, 1996.

Servings: 6

Recipe Type

Bbq List, Greek, Lamb, Sandwiches

Recipe Source

Source: "The Food of Greece" by Vilma Liacouras Chantiles

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Habanero Butter

1 stick butter
1/3 tsp habanero pepper, ground
1/3 tsp hot Hungarian Paprika
1/2 tsp ground cumin
1/2 tsp lemon juice
salt and pepper

Any way this is for 1 stick of butter, as that's the way I make em. I just mash 'em flat between wax paper. No sense in making a pretty stick out of it, the object is to melt it on something.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads

Recipe Source

Source: Michael Honeywell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Habanero Pepper Sauce Aka "Agent Orange"

12 Habanero peppers, stems removed,, peppers chopped
1/2 cup chopped onion
2 cloves garlic, minced
1 Tbs vegetable oil
1/2 cup chopped carrots
1/2 cup distilled vinegar
1/4 cup lime juice

- 1 Sauté the onion and garlic in oil until soft; add the carrots with a small amount of water. Bring to a boil, reduce heat and simmer until carrots are soft. Place the mixture and raw chilies into a blender and puree until smooth. Don't cook the peppers, since cooking reduces flavor of the Habaneros. Combine the puree with vinegar and lime juice, then simmer for 5 minutes and seal in sterilized bottles. Heat index : 9 on a scale of 1-10. Yields 2 cups
- 2 Posted to the BBQ List by Carey Starzinger on Jun 25, 1996.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Habanero Pepper Sauce

- 1 onion, chopped
- 2 cloves garlic
- 1 habanero pepper
- 5 tomatoes

Blender 1 onion chopped, 2 cloves of garlic, 1 habanero pepper, and about 5 or 6 tomatoes. this gives you an awesome hot sauce

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Robert

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Habanero Salsa

1/4 cup olive oil
1 Tbs olive oil
1 tsp minced garlic
6 ripe Roma or plum tomatoes, halved
1/4 cup cilantro, chopped
1/2 cup onion, finely chopped
10 habanero peppers, stems removed
juice of 2 limes
salt and pepper

- 1 Combine tablespoon of olive oil and garlic and mix well. Rub tomato halves with this mixture, sprinkle with salt and pepper and roast over a medium-hot fire until thoroughly cooked (skin will turn brown). Remove to cool, and dice. Grill habanero peppers until slightly colored, about 2 to 3 minutes, allow to cool, and mince. Combine all ingredients. Will keep 5 to 6 weeks in refrigerator as no measly bacteria or virus will touch this stuff.
- 2 USE CAUTION - Habaneros are VERY HOT. This recipe is not for the faint of heart or stomach. Take care to wash your hands after handling and do not rub your eyes. You may want to consider keeping a case of Di-Gel handy and a pair of asbestos gloves.
- 3 Adjust number of peppers as needed.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe Source

Source: Mike Ballard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Habanero-Cilantro-Lime Mayo

1 cup good mayonnaise
1/4 cup lime juice
8 sprigs cilantro
1 tsp ground habanero, (or more)

- 1 Wiz up in a blender.
- 2 Posted to the BBQ List by Kit Anderson on Apr 10, 1998.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads, Mexican

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hard Stuff Barbeque Sauce

3/4 cup ketchup
1/2 cup maple syrup
1/4 cup vegetable oil
1/4 cup bourbon - JD by choice
2 Tbs cider vinegar
2 Tbs Dijon mustard

- 1 In a medium bowl, combine all ingredients. Whisk to blend well. The recipe is simple - six ingredients in all, but very tasty.
- 2 Source: The Great Barbeque Companion, Mops, Sops, Sauces, and Rubs by Bruce Bjorkman.
- 3 Posted to the BBQ List by Carey Starzinger on Sep 03, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Harley Hog Sandwich

- 6 lbs boneless pork butt, tied, up to 8
RUB
- 1 cup Kosher salt
- 1 cup course ground black pepper
- 1 cup paprika (sweet Hungarian is best)
- 2 cups hickory wood chips
- 1 cup apple wood chips
HOG SAUCE
- 2 large onions, chopped
- 3 Tbs vegetable oil
- 1 Tbs paprika
- 1 Tbs chili powder
- 1 Tbs red pepper flakes
- 1/2 tsp cayenne pepper
- 1/2 tsp ground cumin
- 5 1/4 cups canned tomatoes with juice (42 ounces)
- 3 cups cider vinegar
- 1 3/4 cups ketchup
- 1/2 cup orange juice
- 1/4 cup dark brown sugar, packed
- 1/4 cup brown mustard
- 1 Tbs salt
- 1 Tbs coarse black pepper
- 12 large round rolls

1 Combine all of the rub ingredients. Coat the pork butt evenly with mixture, shaking off any excess. Soak wood chips in water 30 minutes. Place pork butt in a smoker on rack at 220F for 8 hours, with smoke going for 2 hours. Let it cool slightly. Break the meat apart with your hands. Sauté onions in oil in heavy saucepan until translucent. Add the remaining ingredients and cook until mixture is thick and coats the back of a spoon. Puree the sauce and let it cool. (Sauce can be made 2 to 3 days in advance and refrigerated.) Combine the pork and the sauce (to taste) in a heavy saucepan. Cook until it is heated through. To serve: Pile the pork on the rolls. Serve with French fries and coleslaw if desired. Yields 12 servings.

2 Posted to the BBQ List by Wiley Mixon on Apr 19, 1998.

Servings: 1

Recipe Type

Bbq List, Pork, Sandwiches

Recipe Source

Source: The Harley Davidson Cafe

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Harry's Great Grill Sauce

- 1 bottle Killian's Red beer
- 1/2 bottle Trinidad Tropical Bake & Grill
- 3 Tbs Wild Willy rub
- 4 Tbs Worcestershire sauce
- 1 Tbs honey
- 2 Tbs olive oil

- 1 I smoked the ribs for 6 hours at about 210F using maple logs for fuel. Mopped with the sauce every hour. They looked gorgeous, were very tender and juicy and tasted great! The maple smoke was a perfect compliment for the slightly sweet basting sauce. I got a bunch of maple earlier this summer and have been using it a lot and I really like it. Try the Trinidad Tropical Grill & Bake sauce if you can find it. I think you will like it.
- 2 The Wild Willy rub is from the Smoke & Spice
- 3 Posted by: Harry Jiles
- 4 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Harry Jiles

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hawaiian Island Marinade

1/3 cup soy sauce
2 Tbs lime juice
1 Tbs honey
2 Tbs fresh Hawaiian ginger root, (finely grated)

- 1 Combine ingredients and marinate steak, chicken, fish or pork before barbequing. Baste with marinade during barbequing.
- 2 Source: Hawaii Ginger Industry Association
- 3 Posted to the BBQ List by Carey Starzinger on Aug 20, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

He Man Barbeque Sauce

2 1/4 cups ketchup
2 1/4 cups water
2 tsp instant beef broth or cubes
1 1/4 tsp dry mustard
1 Tbs chile powder
1 tsp black pepper
1/4 tsp cayenne powder
1/2 tsp garlic powder
2 tsp Worcestershire sauce
2 dashes liquid hot pepper
3 Tbs brown sugar
1 Tbs lemon juice
1/2 tsp liquid smoke

- 1 Bring all ingredients to a boil. Reduce heat to low and simmer, stirring occasionally, for 15 minutes. If not using immediately, cool and refrigerate. Will keep several weeks. May be frozen in an ice-cube tray and stored as cubes.
- 2 Makes 1 quart.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Dave Frary

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Heidi's Great Turkey Rub

2 Tbs sage, dried
1 Tbs white pepper, ground
2 Tbs salt
1 Tbs hot Hungarian paprika OR
1 Tbs chili powder
1 Tbs garlic powder

- 1 Mix ingredients and store in an air-tight container.
- 2 Posted to the BBQ List on June 26, 1998 by Heidi "Karin Anderson"

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Herbed Pecan Rub

- 1/2 cup pecans, broken
- 3 cloves garlic, cut up
- 1/2 cup fresh oregano
- 1/2 cup fresh thyme
- 1/2 tsp lemon peel, finely shredded
- 1/2 tsp black pepper
- 1/4 tsp salt
- 1/4 cup cooking oil

- 1 In a blender or food processor, combine all ingredients EXCEPT oil. Cover and blend several times, scraping sides, until a paste forms. With machine running, gradually add oil until mixture forms a paste. Rub onto fish or chicken.
- 2 Makes 1/2 cup, enough for 3 pounds of meat.
- 3 Posted to the BBQ List by Carey Starzinger on Jul 19, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Better Homes & Gardens, July 1996

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Herbs de Provence

4 Tbs marjoram, dried, powdered
4 Tbs thyme, dried, powdered
4 Tbs summer savory, dried, powdered
4 each bay leaves, crumbled
2 Tbs basil, dried, powdered
2 Tbs oregano, dried, powdered
1 Tbs rosemary, dried, powdered
1 tsp sage, dried, crumbled
1 tsp lavender, dried, powdered

Combine ingredients and keep in sealed jar. Keeps for 1 year.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Jim Tarantino

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

High Cotton Cookin's Hushpuppies

2 cups self-rising flour
1 bell pepper, chopped
onion, chopped, to taste
1 Can (12-oz) beer
1/2 tsp salt
1/2 tsp pepper
2 Tbs flour

Mix all ingredients together. Shape into balls of desired size and drop into very hot grease. Source: Larry Mynatt, Parkin, AR "High Cotton Cookin", Marvell Academy Mothers Association, Marvell, AR 72366.

Servings: 6

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: "High Cotton Cookin"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hill Country Sausage

4 lbs pork butt with fat
2 lbs beef chuck or round, with fat
1 large onion, minced
6 cloves garlic, minced
2 Tbs fresh sage, minced
1 Tbs salt
1 Tbs fresh ground black pepper
2 Tbs red chilies, crushed
1 tsp cayenne
4 yards hog casings

- 1 Coarse grind the meat. Mix in seasonings. Refrigerate over night. Prepare casings. Stuff to 1" thick, 5" long and tie off. They can be frozen or refrigerated at this time
- 2 To smoke: rub sausages with oil. Don't over do it or they get messy and then turn to mush. Smoke at 225 for two hours with oak or mesquite until the skin looks ready to pop.

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Contributed By Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hobbes' North Carolina BBQ Sauce

1 cup apple cider vinegar
2 tsp red pepper
3/4 cup water
1 dash sugar
2/3 cup minced onions
1 bay leaf
1 clove garlic, crushed
2/3 tsp thyme
1/2 tsp salt
3 Tbs peanut oil
1 tsp black pepper

- 1 Combine all the ingredients in a small saucepan. Bring to a rapid boil, then simmer for 5 minutes. Remove from heat, cool, and store your bottle in the refrigerator.
- 2 You can play around with the ingredients but the vinegar and red pepper are the main jewels.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Hobbes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hogaholics Basting Sauce

1 quart vinegar
1 pint water
1/2 small can chili pepper
1 cup prepared mustard
1 1/4 cups brown sugar
1/2 stick butter
1/2 bottle root beer

Combine first four ingredients in a saucepan and mix well. Cook very slowly for 1 hour. Add sugar, butter, and root beer to mixture and slow boil for 30 minutes. Recommended for pork and game.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Richard Young

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hogaholics Dry Rub

1 Tbs lemon peel
1 Tbs garlic powder
1 Tbs onion powder
1 Tbs chili powder
1 Tbs paprika
1 Tbs monosodium glutamate
1/2 Tbs black pepper
1/2 Tbs cayenne pepper
1/2 Tbs white pepper
2 Tbs sugar
2 Tbs salt

Mix together. Store in air-tight container.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Richard Young

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hogaholics Wet Sauce

10 oz dark soy sauce
46 oz tomato juice
10 oz Worcestershire sauce
24 oz ketchup
2 cups apple cider vinegar
2 cups brown sugar
juice of 2 lemons
2 tsp red pepper
2 tsp black pepper
2 tsp dry mustard
1 tsp garlic powder
1 tsp onion powder
1 tsp oregano
1 tsp allspice
1 tsp ginger
1 tsp basil

Mix all ingredients in a saucepan and simmer for 1 hour. Let sauce stand for 2 hours before serving on the side with barbecue.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Richard Young

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hogan's Nuclear Chicken Wings

24 each chicken wings, separated
2 Tbs vegetable oil
1/4 tsp garlic powder
3 Tbs habanero sauce
3 Tbs Tabasco Sauce
ground red pepper to taste
1 Tbs white vinegar
1/4 cup brown sugar
1 cup bleu cheese salad dressing
leaf lettuce for platter

- 1 These chicken wings are quite easy to prepare. Adjust the amount of Tabasco sauce and Habanero sauce to your own tastes. I recommend though that you just cool them by dipping them in the bleu cheese salad dressing rather than decreasing the hot sauces.
- 2 Preheat oven to 375F. In a medium sized mixing bowl combine vegetable oil, garlic powder, Tabasco sauce, habanero sauce, vinegar and brown sugar. Separate tips from wings. Place tips and wings on cookie sheet(s). Using a pastry brush, coat the wings with the sauce mixture. Sprinkle ground red pepper over wings and tips. Bake wings for 15 to 20 minutes or until browning has occurred. Arrange wings on leaf lettuce and serve with your favorite beverage. Dip wings in bleu cheese salad dressing for some cooling affect.
- 3 NOTE: These wings can also be cooked on the barbeque. Wings should be grilled for the same amount of time over medium high heat coals.
- 4 Posted to the BBQ List by Carey Starzinger on Jun 11, 1996.

Servings: 2

Recipe Type

Poultry, Bbq List, Appetizers, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hog's Breath Seasoning

4 Tbs Lowry's Seasoning Salt
4 tsp garlic powder
4 tsp onion powder
2 tsp black pepper
2 tsp Old Bay Spice, (see recipe below)
2 tsp Accent
1 tsp oregano, (heaping)
1 tsp thyme, (heaping)

- 1 Combine all ingredients and run briefly through a spice mill. Store in a glass jar
- 2 Posted to the BBQ List by "Magers" on Sep 7, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Holiday Fruit Cake Recipe

1 cup water
1 cup sugar
4 large eggs
2 cups mixed dried fruit
1 tsp baking soda
1 cup brown sugar
1/4 cup lemon juice
1/2 cup mixed nuts
1 bottle whiskey, Jack Daniel's
salt, to taste
4 cups all-purpose flour, Sifted
1 cup butter, room temperature

- 1 Take a large mixing bowl. Sample the whiskey to check for quality.
- 2 Check the whiskey again. To be sure it is of the highest quality, pour one level cup and drink. Repeat. Turn on electric mixer, beat one cup of butter in the bowl. Add one teaspoon of sugar and beat again.
- 3 Make sure the whiskey is still okay. Cry another tup. Turn off the mixer. Break two leggs and add to the bowl and then chuck in the cup of dried fruit. Mix on the turner. If the fried druit gets stuck in the beaterers, pry it loose with a drewsdriver.
- 4 Sample the whiskey to check for tonsisticity. Next, sift two cups of salt. Or something. Who cares? Check the whiskey. Now sift the lemmen juice and strain for nuts. Add one table. And a spoon. Of sugar or somefling. Whatever you can find.
- 5 Grease the oven. Turn the cake tin to 350F. Dontt forget to beat on the turner. Thfrow the bowl out the window, check the whiskey agin and go to bed.
- 6 NOTES : A recipe for the truly brain dead. Approved by the U.S. House of Congress
- 7 Source: Foster Brooks
- 8 Posted to BBQ List by RockMc@aol.com on Dec 3, 1997

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Home Rendered Lard

pork fat

The best lard is home rendered. Get pork fat from the butcher and put it in the oven at 275F in a heavy pan for several hours. Strain out the solids (cracklins). The best fat is from the kidney (perirenal) but get what you can. Cover with a cloth and it will keep for months.

Servings: 1

Recipe Type

Bbq List, Info., Misc., Pork

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Home-Grown Patent Rub

- 1 tsp kosher salt
- 1 tsp ground hot red chile pepper
- 1 tsp whole peppercorns
- 1 tsp whole black [or yellow] mustard seeds
- 3 whole juniper berries, (3 to 4)
- 1 Tbs peanut oil
- 1 Tbs apple cider vinegar
- 1 Tbs dark brown sugar
- 1 large clove garlic, crushed

- 1 Pound all this for a few minutes in a mortar (or pulse-process in a food processor) until the blend is a thick paste. Then thin it, if necessary, with a dribble of hot water until it is the consistency of bottled grainy mustard. Work the resulting rub evenly into the meat with the fingers and let it sit for about 30 minutes before putting it into the cooker. For beef ribs, omit the mustard seed and juniper berries.
- 2 Recipe by Cathy Loup on Mar 15, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: John Thorne's "Serious Pig"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Homemade Balsamic Ketchup

2 Tbs balsamic vinegar
8 oz tomato sauce
4 Tbs brown sugar
1 tsp onion powder
2 Tbs Green McIlhenny Tabasco Sauce (This is essential)
1 Tbs Worcestershire
1 pinch allspice
1 pinch powdered clove

- 1 Try this as a starter for BBQ Sauce, or with French fries or meatloaf:
- 2 Stir vigorously in a jar, then microwave till it bubbles thoroughly (4 min.?). Stir well, cool, stir, put the lid on, refrigerate. (Contributor is not responsible for outcome based on frivolous substitutions.)
- 3 Mom's kitchen tip: Ketchups (like mayonnaise) are colloidal suspensions. If you want the stuff up near the neck of the jar, jerk it a couple - three times towards the neck and it will pile up there handy where is easier to get at. Posted to BBQ List by jprather@usa.net on Dec 18, 1997

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Homemade Buffalo Wings

See Directions

- 1 Many people have asked me for my recipe for hot wings. I don't know why -- I can't cook. But I guess being from Buffalo means carrying an albatross or two, so here it is: HOW THIS BUFFALOON ENJOYS HOMEMADE WINGS:
- 2 Start with some chickens, preferably dead ones. If they have feathers, remove them (the feathers, not the chickens). If they don't, you're already two steps ahead of the game.
- 3 Meanwhile, heat up some oil in a pot large enough to hold the oil and some chicken parts. (Crisco, Mazola and Peanut work okay; Kendall, Valvoline and Quaker State don't.)
- 4 Now, go back to where your dead, featherless chickens are and cut or pull the wings off. Keep the wings and throw out the rest of the chickens. You won't need them (the chickens, not the wings -- you will need the wings). Cut each wing into three sections: the "Tip", the "Drumstick" and the "Flat Thing". You can throw out the wing tips (the chicken, not the shoes) because they aren't much good for anything. Only non-Buffaloons eat 'em. (On second thought, you can throw out the shoes, too -- or give them to Goodwill. Unless you happen to be extremely conservative, in which case you wouldn't consider eating wings in the first place, so why are you reading this?!)
- 5 Wipe your hands on your pants. Go into the bedroom and strip all the bedding off the bed except the sheet with the elastic stuff that holds it tightly to the mattress. Toss the rest of the bedding on the floor in the corner. Turn on the radio and/or TV and tune it to your favorite program. Adjust the volume to a comfortable listening level.
- 6 Go back into the kitchen (or wherever you prepare your food). The oil should now be heated to around 350F (Although I'm guessing ... my thermometer only goes up to 106). Stand about five feet away from the pot and toss the Drumsticks and Flat Things, one at a time, into the pot. The pot should come alive with the bubbling, boiling, hissing, and screaming of raw, moist, cold poultry parts being plunged into an environment in which their temperature is raised instantly by hundreds of degrees. If this doesn't happen, you probably turned on the wrong burner and your wife's favorite, very expensive, decorative, empty teapot is now irreparably scorched.
- 7 Now, get another pot (a smaller one than the one with the oil in it). Remove your wife's scorched teapot from the stove and throw it out (the teapot, not the stove). Put the empty pot (the one without the oil in it) on the burner. Put some butter on it (the pot, not the burner). Melt the butter. Put in Frank's Louisiana Red Hot or Tabasco to make the sauce mild, medium or hot. To make it Nuclear/Jeezuz-Kee-Riced, put in some Wild Bill Hickory's Habanero Hot Sauce With A Half-Life (Caution: Not for the weak of heart or stomach!)
- 8 By now or after five minutes, whichever is first or second, the wings in the pot with the oil should be golden brown, which we all know is non-sequitur because gold is not brown. They are, in fact, two different colors.
- 9 Take the pot (the one with the oil and the wings, not the butter) into the back yard and dump its contents on the lawn. (Unless you can figure out how to get the wings out of the boiling oil without burning yourself and slopping oil all over the kitchen, thereby raising the Wrath of Wife -- again.) Pick up the wings and wipe off the grass clippings. Leave the pot outside to cool. Carry the wings back into the kitchen (or wherever you prepare your food.) Wipe your hands on your pants.
- 10 Get a Cool Whip container. The large size works best. If it still has Cool Whip in it, scoop out the Cool Whip and throw it away (the Cool Whip, not the container). Wipe the container clean with your hand, and wipe your hand on your pants.
- 11 Put the butter sauce and the wings into the Cool Whip container and close the lid tightly. Dance around with the container, pretending you're Michael Jackson (but don't grab your crotch -- you need both hands to hold the lid closed), until the wings are completely covered with the sauce.

- 12 Get some celery sticks, a roll of paper towels, a jar of Marie's Bleu (sic) Cheese Dressing, a dinner plate (which, if you're like me, is probably used for other meals as well), and some beers.

Servings: 1

Recipe Type

Bbq List, Poultry, Appetizers

Recipe Source

Source: Rick Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Homemade Chili Powder

3 Tbs paprika
1 Tbs ground cumin
2 Tbs oregano
1 tsp cayenne
1/2 tsp garlic powder

Mix well. Place in an airtight container. Adjust red pepper to taste for a hot or mild blend. This makes 2/3 cup.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Contributed by Dave Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Homemade Sausage Logs

5 lbs ground beef, (or chuck)
5 Tbs tender quick Morton salt
2 1/2 Tbs mustard seed
2 1/2 Tbs coarse ground pepper
2 1/2 Tbs garlic powder
1 Tbs liquid smoke

- 1 Mix all the ingredients together in a glass or ceramic bowl. Cover and refrigerate. Mix once a day for the next three days. On the fourth day, shape mixture into five 6 inch long rolls.
- 2 Put rolls on a broiler pan and bake at 150F for 10 hours, turning once after 5 hours. The logs will look red when done. Extra..... you can add a little red pepper to bump it up a little
- 3 Recipe by David Amos on Mar 13, 1998.

Recipe Type

Bbq List, Sausage

Recipe Source

Source: David Amos

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Homemade Southern Ice Cream

EGGLESS RECIPE

2 quarts milk
2 cups whipping cream
2 cups sugar
4 tsp vanilla
4 Junket tablets

WITH EGGS

1 quart whipping cream
1 quart plus 3 cups whole milk
12 egg yolks
4 Tbs vanilla
3 cups sugar
2 tsp salt

- 1 Here you find two recipes: one for eggless ice cream and the ice cream with eggs. Personally, I like the eggless one the best. It seems healthier and a lot easier to make. You may find Junket in your grocery store and located in the sugar isle. Make and enjoy!
- 2 Eggless Recipe: This is the recipe my mom made and believe me there weren't ever any leftovers.
- 3 Dissolve junket tablets in cold water. Mix milk, sugar and salt and heat to lukewarm. Add water and junket mixture, chill, add cream, vanilla and freeze. Add any fruit you wish if you don't want plain vanilla.
- 4 With Eggs: Scald milk in a large 6 quart saucepan. In a large bowl, beat together egg yolks and salt. Add about 3 cups of the hot milk to the egg yolks slowly while stirring constantly. Then return this mixture to the milk in the pan. Add sugar and keep stirring while cooking at medium heat. When mixture coats the spoon or just starts to boil, remove from heat. In most cases, the mix will be lumpy. Don't worry. Just remember to strain out the lumps when you pour it into the canister. You will have lots of left over egg whites. Use them for Baked Alaska, Lemon Milk Sherbet, or make some meringue shells to serve ice-cream in.
- 5 This is a delicious, catering-quality custard ice cream. Please notice that it uses a ratio of approximately 2 parts milk to 1 part of cream. By substituting additional cream for some of the milk, it can be made even richer.
- 6 Posted to the BBQ List on June 21, 1998 by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Homemade Texas Bar-B-Que Sauce

- 1 bottle chili sauce
- 1 bottle catsup
- 1 large can tomato sauce
- 1 can stewed tomatoes
- 2 large onions
- 2 green peppers or better, in bacon grease)
- 1 Tbs liquid hickory smoke, (optional)
- 2 Tbs brown sugar
- 3 Tbs vinegar (I use cider vinegar)
- 3 Tbs Worcestershire sauce
- 1 Tbs sweet basil
- 1 tsp crushed red pepper
- 2 dashes hot sauce

- 1 Sauté onions and peppers in a bit of oil. Simmer several hours. I cook in a cast iron pot for about 4 hours. If you have space on your BBQ pit grill...put pot on the smoker for last hour. If it thickens too much, you can dilute with a small can of V8 juice. Try this one. Got it years and years and years ago from a Texan friend.
- 2 This sauce may be varied to your personal taste. Make it hotter by more red pepper or sweeter by more brown sugar. Keeps well in the refrigerator or may be frozen. Great on beef, poultry and pork!
- 3 Posted to the BBQ List on July 7, 1998 by Heidi "karin anderson"

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Homemade Yogurt

See Directions

- 1** I take two quarts of lowfat milk (just because it fits my favorite covered saucepan), bringing it to a full boil on the stove in a large pan, with room for the milk to expand when boiling. Be careful to not let the milk boil over -- it makes a stinky mess inside the stovetop (not as stinky as my last homebrew boil over, tho'). Remove from heat and cool to lukewarm. Mix a spoon of the warm milk with a spoon of yogurt (can be store bought or starter from last batch), and stir into warm milk well. Cover and place in oven (preheated to lowest warm setting, then turned off). It takes about two hours for the yogurt to set. It seems to keep for about two weeks in the fridge, but I usually eat it all long before then.
- 2** This yogurt is thinner than the sludgy stuff sold in the store, almost drinkably thin. It makes wonderful Lassi, mixed with equal parts water and yogurt, flavored with a little sugar and rose water. Excellent for cooling off the tongue if you stubbed your toe with the chile powder.

Servings: 1

Recipe Type

Bbq List, Misc.

Recipe Source

Source: Jon McCoy

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Home-Smoked Chipotles Adobado

chunks or logs of fragrant hardwood,
preferably a combination of oak and mesqui

1 1/4 lbs red-ripe jalapeno chilies, with stems

1/2 cup dried red New Mexico chile puree
- OR -
commercial chile paste, such as Santa Cruz

1/3 cup water

2 Tbs tomato paste

2 Tbs cider vinegar

1 Tbs packed dark brown sugar

1 clove fresh garlic, peeled and crushed

1/4 tsp salt

- 1 Prepare a smoker according to the manufacturer's directions, using the wood chunks and achieving a steady temperature of 275 to 300F. Place the chilies directly on the smoker rack (or use a shallow disposable foil pan) at the cooler end of the smoking chamber or on the upper rack if your smoker has one. Lower the cover and smoke the chilies for 2 1/2 hours, or until they are soft, brown, and slightly shriveled.
- 2 Remove the chipotles from the smoker. In a medium non-reactive saucepan, combine them with the chile puree, water, tomato paste, vinegar, brown sugar, garlic, and salt. Set over medium heat and bring to a simmer. Cook, stirring once or twice, until the sauce is very thick, about 15 minutes. Cool to room temperature.
- 3 Transfer the chipotles to a covered storage container and refrigerate for at least 24 hours before using. They can be refrigerated for up to weeks or frozen for up to 2 months.
- 4 **UNSAUCED DRIED CHIPOTLES:** After removing the chilies from the smoker, place them on a rack and leave them, loosely covered, at room temperature, until crisp, light, and dry, 1 to 2 weeks, depending on the humidity. Store airtight at room temperature.

Servings: 100

Recipe Type

Bbq List, Misc.

Recipe Source

Source: W. Park Kerr in "Burning Desires"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Home-Style Inner Beauty Hot Sauce

- 12 fresh habanero chilies --
roughly chopped
- 1 ripe mango, peel, pit, mash
- 1 cup cheap yellow prepared mustard
- 1/4 cup brown sugar, packed
- 1/4 cup white vinegar
- 1 Tbs prepared curry powder
- 1 Tbs ground cumin
- 1 Tbs chili powder
- salt and freshly cracked
black pepper, to taste

- 1 This style of hot sauce, widely used in the West Indies, is basically habanero peppers (also known as Scotch Bonnets), fruit, and yellow mustard, with a few other ingredients thrown in. Use this recipe as a guideline. Habaneros are at the top of the chile pepper heat scale, so feel free to substitute other peppers of your choice.
- 2 Funnel the sauce into an old pint liquor bottle, then let your imagination run free as to what whopper you can lay on your guests regarding its origins. If you're having trouble, here's a start:
- 3 "One day in Jamaica I was in this dingy bar and met this old guy who..." and you take it from there.
- 4 Mix all the ingredients together and stand back. This will keep, covered and refrigerated, until the year 2018. Be careful, though: If it spills, it will eat a hole in your refrigerator. If you ever want to dispose of it, call the local toxic waste specialists.
- 5 **WARNING:** Hottest sauce in North America. Use this to enhance dull and boring food. Keep away from pets, open flames, unsupervised children, and bad advice. This is not a toy. This is serious. Stand up straight, sit right, and stop mumbling.
- 6 Be careful not to rub your nose, eyes, or mouth while working with habaneros. You may actually want to wear rubber gloves while chopping and mixing -- these babies are powerful.
- 7 Recipe By: "Big Flavors Of The Hot Sun" by Schlesinger & Willoughby
- 8 Posted to the BBQ List by Carey Starzinger on Apr 21, 1996.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Honey Dijon Sauce - 1

1/2 cup orange juice

1/2 cup Dijon mustard

1/2 cup honey

Mix together. Use as a fat free dip for shrimp. Makes about 1 1/2 cups.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Honey Dijon Sauce - 2

- 2 parts honey
- 1 part Dijon mustard
- granulated garlic
- onion
- barbeque rub
- apple juice

The Honey/Dijon is 2 parts Honey to 1 part Dijon. I usually add some granulated garlic, and onion, rub, and apple juice. Taste and adjust accordingly. Simmer till just boiling. That's it.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Honey Mustard Sauce

1/2 cup honey
1/2 cup mustard

Combine ingredients for an excellent dipping sauce, sandwich spread or marinade.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: American Beekeeping Federation, Inc.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Honey Peach Sauce

- 4 medium peaches, peeled
- 2 Tbs lemon juice
- 2 Tbs honey
- 1/2 tsp black pepper, cracked
- 2 tsp fresh thyme

- 1 Cut up 3 of the peaches (or use nectarines). In a blender or food processor, combine the cut-up fruit, lemon juice, honey, and black pepper. Cover and blend until smooth. Transfer mixture to a small saucepan, and simmer, uncovered, about 15 minutes or until slightly thickened, stirring occasionally.
- 2 Chop remaining fruit stir into sauce with thyme (can also use 1/4 to 1/2 teaspoon dried and crushed). Brush sauce onto meat during the last 15 minutes of grilling.
- 3 Makes 13/4 cups of sauce, enough for 2-3 lbs. of meat.
- 4 Sauce may be made up to 24 hours in advance. To serve, reheat over low heat, stirring occasionally.
- 5 Posted to the BBQ List by Carey Starzinger on Jul 19, 1996.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Better Homes & Gardens, July 1996

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Honey Smoked Turkey Glaze

- 1 part Triple Sec
- 1 part honey

Br'er somebody asked about honey baked turkey. I mix honey with triple sec and paint it on the bird (turkey, duck, grouse, chicken) about an hour before the finish. It really holds the smoke on so you don't want to do it too early.

Servings: 1

Recipe Type

Bbq List, Poultry, Barbecue Sauce

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Honey Spiced BBQ Sauce

1 1/4 cups catsup
2/3 cup salad oil
3/4 cup vinegar
5 Tbs Worcestershire sauce
1 cup honey
2 Tbs dry mustard
3 tsp ginger, fresh grated
1 each lemon, sliced thinly
3 Tbs butter

- 1 Combine all ingredients in a saucepan and heat to blend together.
- 2 Source: "Best Barbeque Recipes" by Mildred Fischer
- 3 Posted to the BBQ List by Carey Starzinger on Aug 13, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Honey, Mustard And Rosemary Pork Marinade

3/4 cup beer
1/2 cup Dijon mustard
6 Tbs honey
1/4 cup olive oil
2 Tbs chopped, fresh rosemary
2 Tbs chopped garlic
2 lbs pork loin

- 1 Whisk marinade ingredients and pour into a plastic freezer bag with the pork. Let sit overnight in the refrigerator.
- 2 Smoke the meat anyway you like it best. Take it out of the smoker at an internal temperature of no more than 150F. Let the meat stand for 15 minutes.
- 3 Heat the remaining marinade to a slow boil to thicken. Season with salt and pepper if desired. I cracked some pepper in it. Pour on the meat.
- 4 By ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Norm Corley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Honey-Glazed Breast Of Turkey

1 5 lb turkey breast
1/2 cup honey
1/4 cup dry sherry
1 Tbs butter or margarine
juice of 1/2 lemon --
1/2 tsp salt

- 1 Rinse and dry breast. Heat honey, sherry and butter in saucepan. Remove from heat and add lemon juice and salt. Pour over breast and let stand, covered, in refrigerator 3-5 hrs. Prepare grill and place turkey on grill and baste. Baste once again when almost done, at 165F measured with a probe thermometer in the deepest part of the breast.
- 2 lbs. charcoal, 4 quarts hot water, 2 wood sticks, and smoke 3-4 hrs. Add hot water to pan if needed.

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled

Recipe Source

Source: Judy Howle

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Honey-Sage-Raisin Compound Butter

1 lb butter
3 Tbs chopped fresh sage
4 Tbs honey
1/4 cup raisins
salt and freshly cracked black pepper

Use softened unsalted butter. Mix ingredients in blender or by hand. Do not let butter melt. Roll up compound butter in plastic wrap and freeze until needed. When ready to grill, cut off a small pat for each portion of fish to be grilled.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads, Fish And Seafood

Recipe Source

Source: Chris Schlesinger, "Thrill of the Grill"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Horseradish Barbecue Sauce

6 lbs chicken pieces
12 lemons, juice from
12 cups ketchup
4 drops hot pepper sauce
salt and pepper
1 cup butter
12 cups cider vinegar
2 tsp Worcestershire sauce
13 cups prepared horseradish

- 1 Combine all ingredients in a non aluminum sauce pan and bring just to a boil. Lower heat immediately and simmer 15 minutes. Makes about 1 1/2 cups.
- 2 Lightly brush on barbecue sauce. Use indirect heat, turning frequently and Do no let chicken burn.
- 3 Posted to the BBQ List by Carey Starzinger on Jul 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Barbeque Sauce

4 cups tomato sauce
1 1/2 cups cola
1 1/2 cups cider vinegar
1 1/2 cups chili sauce
1/4 cup prepared mustard
1/2 cup bottled steak sauce
2 each juice from 2 lemons
1/2 cup Worcestershire sauce
2 Tbs vegetable oil
1 Tbs soy sauce
3 tsp Tabasco sauce
1 1/4 cups dark brown sugar, packed
2 Tbs black pepper, fresh ground
2 Tbs garlic salt
1 Tbs dry mustard

- 1 In a large saucepan, combine the tomato sauce, cola, vinegar, chili sauce, mustard, steak sauce, lemon juice, Worcestershire sauce, oil, soy sauce, and Tabasco. Stir well. Bring to a simmer over medium heat.
- 2 In a small bowl or glass jar with a lid, combine the brown sugar, pepper, garlic salt, and dry mustard. Stir or shake to blend.
- 3 Add the dry ingredients to the tomato mixture and stir well. Increase the heat to medium-high and bring to a brisk simmer, stirring frequently. Cook for about 20 minutes or longer for thicker, more intensely flavored sauce. The longer the sauce cooks, the less is its final volume.
- 4 Cover the saucepan and reduce the heat to low. Cook for about 30 minutes until the flavors are well blended. Cool to tepid. Use immediately or cover and refrigerate up to 1 week.
- 5 Posted to the BBQ List by Carey Starzinger on Jul 10, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Chicken Artichoke Dip

2 cups cooked, shredded chicken or turkey
1 cup mayonnaise
1 cup grated parmesan cheese
4 cloves garlic, minced
8 chipotle peppers, minced
1 can artichoke hearts, chopped

Mix and bake in pie pan at 350F for 25 minutes. Serve with industrial strength tortilla chips. Stand back and accept the applause.

Servings: 1

Recipe Type

Bbq List, Poultry, Appetizers, Dips And Spreads

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Chile - Cilantro Compound Butter

1 lb butter
4 Tbs chopped cilantro
2 Tbs minced fresh red serrano chili peppers
2 Tbs lime juice
salt and freshly cracked black pepper

Use softened unsalted butter. Mix ingredients in blender or by hand. Do not let butter melt. Roll up compound butter in plastic wrap and freeze until needed. When ready to grill, cut off a small pat for each portion of fish to be grilled.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads, Fish And Seafood

Recipe Source

Source: Chris Schlesinger, Thrill of the Grill, ISBN

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Chili Rum Marinade

- 1 Scotch Bonnet chili pepper, seeds, stem, and veins removed
- 1/2 cup rum, dark
- 1/4 cup lime juice, fresh
- 1 Tbs lime zest, grated
- 3/4 cup peanut oil, Asian or domestic
- 1/4 cup cilantro leaves, chopped fresh
- 3 garlic cloves, minced or pressed
- Kosher salt and pepper, to taste

- 1 Puree the chili pepper, rum, and lime juice in a blender or food processor. With the motor running, add the peanut oil a little at a time. Add the cilantro and garlic. The marinade will keep in an airtight jar for about 1 week in the refrigerator.
- 2 Source: "Dry Rubs, Pastes & Marinades for Poultry, Meat, Seafood, Cheese & Vegetables" by Jim Tarantino, 1992. The Crossing Press, Freedom, CA 95019.

Servings: 2

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

"Hot" Grilled Trout

- 1/4 cup lemon juice
- 2 Tbs melted margarine
- 2 Tbs vegetable oil
- 2 Tbs chopped parsley
- 2 Tbs sesame seeds
- 1 Tbs Tabasco hot sauce
- 1/2 tsp ground ginger
- 1/2 tsp salt
- 4 brook trout, about 1 pound each

- 1 In shallow dish, combine lemon juice, margarine, oil, parsley, sesame seeds, TABASCO sauce, ginger and salt; mix well. Pierce skin of fish in several places with tines of fork. Roll fish in juice mixture to coat inside and out. Cover. Refrigerate 30 minutes to 1 hour, turning occasionally. Remove fish from marinade; reserve marinade. Place fish in hand-held hinged grill; brush fish with reserved marinade. Cook about 4 inch from hot coals 5 minutes. Turn; brush with marinade, cook 5 minutes longer. Fish is done when it flakes easily with fork. If desired, serve with additional TABASCO sauce.
- 2 Makes 4 servings.
- 3 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Grilled, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Italian Sausages

2 1/2 tsp Coarse, (kosher) salt
1/2 Tbs whole black peppercorns
2 tsp crushed red pepper
1 Tbs paprika
1/2 Tbs thyme
1 Tbs fennel seeds
1/2 Tbs finely minced garlic
1 3/4 lbs pork, trimmed, lean, 1" cubes, chilled
1/2 lb fresh pork fat, (chilled), 1/2" diced, chilled

Combine dry spices in spice mill or mortar and grind to coarse texture. Mix with garlic in small bowl. Mix meat, fat and spices together in bowl. Stuff into casings using sausage stuffer or horn attached to grinder. Tie off into 5" links and hang in cool place to dry. Or, just refrigerate. Cook in your usual manner.

Servings: 1

Yield: about 2 lbs.

Recipe Type

Bbq List, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Nuts

1 cup raw pecans
1 cup raw walnuts
1 cup raw filbert nuts
1 cup raw almonds
Pam Cooking Spray
salt
chile powder
cayenne

One big hit yesterday was smoked hot nuts. I put 1 cup each raw pecans, walnuts, filberts, and almonds on a cookie sheet and spray them with Pam. Then salt, chile powder and cayenne. I smoked them with mesquite at 225F for 1 1/2 hours. Let them cool so they are crunchy.

Servings: 1

Recipe Type

Bbq List, Misc.

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Pepper Scale-CH

None

- 1 The Chile Pepper Magazine: Arbol 15-30 f Ancho 1-1.5 f Aji Rojo 30-50 f Cayenne 30-50 f Cherry .1 -.5 f Chipotle 50-100 f De Arbol 15-30 f Guajillo 2.5-5 f Habanero 100-300 f Red Savina Hab 350-577 f New Mexico .5-1 f Tam Jalapeno 2.5-5 f Pasilla 1-1.5 f Poblano 1-1.5 f Pequin 30-50 f Pepperoncini .1-.5 f Rocotillo 1.5-2.5 f Rocoto 30-50 f Serrano 5-23 f Tabasco 30-50 f Thai 50-100 f Yellow Wax 5-15 f
- 2 FROM: THE PEPPER GARDEN:
- 3 Ancho/Poblano 1,000 to 1,500 Bell 100 to 600 Cayenne 30,000 to 50,000 Cherry 0 to 3,500 Cuban 0 to 500 De Arbol 15,000 to 30,000 Thai Hot 30,000 to 100,000 Jalapeno 2,500 to 10,000 Mirasol 2,500 to 5,000 New Mexican 500 to 2,500 ornamental 0 to 50,000 Paprika 0 to 2,500 Pasilla 1,000 to 1,500 Pimiento 0 Piquin 50,000 to 100,000 Serrano 10,000 to 20,000 Squash no information Wax 0 to 40,000 Aji 30,000 to 50,000 Habanero 80,000 to 150,000+ Tabasco 30,000 to 50,000 Rocoto 30,000 to 60,000
- 4 FROM: RED HOT PEPPERS (heat ratings 0 to 10)
- 5 Hungarian Wax sweet=0/hot=5 Bell Pepper sweet=0/MexiBell=3 to 5 Cascabel hot=4 Cayenne hot to very hot=7 to 8 Cherry sweet or hot=0 to 4 Chiltepin very hot=8 to 9 Cubanelle sweet=0 Datil very hot to very very hot=10 De Arbol hot=7 Floral Gem hot=6 to 7 Fresno hot=5 to 7 Mirasol hot=4 to 5 Habanero very very hot=10+ Jalapeno hot to very hot=1 to 5+ New Mex mild to hot=1 to 4 Pasilla medium to hot=3 to 4 Pepperoncini sweet to mild=0 to 1 Pimiento sweet=0 Poblano mild to hot=3 to 4 (included mulato and ancho) Rocoto undetermined but very very very hot=10+ Santa Fe Grand medium hot to very hot=6 Scotch bonnet very very hot=10+ Serrano hot to very hot=6 to 8 Tabasco very hot=8 to 9 Tomato sweet=0

Servings: 1

Recipe Type

Bbq List, Info.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Shins

16 each Chicken drumsticks (2 /12 to 3 1/2 lbs.)
1/4 cup flour
2 tsp paprika
1 tsp black pepper, ground
1 tsp white pepper, ground
1 tsp cayenne pepper, ground
1 tsp thyme, ground
1 tsp garlic, powder
1 tsp salt

- 1 The day before you plan to serve these drumsticks, lay them out on a cutting board or butcher block and pierce them all over with a fork so that, when they are seasoned, the spices will permeate the meat nicely. Set aside.
- 2 Measure into a Ziploc-type plastic bag the flour, paprika, black, white, and cayenne pepper, thyme, garlic powder, and salt. Close the bag and shake to blend the spice well.
- 3 Add the drumsticks to the bag, zip it shut again, and shake until the drumsticks are thoroughly coated with the seasoning. Refrigerate overnight.
- 4 The following day, about 2 hours before dinnertime, fire up your smoker and, when the coals are glowing, add some wet wood to the fire pan and fill the water pan halfway with hot water. Transfer the drumsticks from their bag to the grill and cover the smoker snugly.
- 5 Smoke at 200 to 220F for about 1 1/2 hours, or until the juice runs clear when the meat is pricked and the drums are lusciously tender.
- 6 Source: Where There's Smoke There's Flavor by Richard W. Langer
- 7 Posted to the BBQ List by Carey Starzinger on Sep 02, 1996.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Smoke Finishing Sauce

1/4 cup olive oil
1 medium onion, chopped
6 cloves garlic, minced
1 Tbs brown sugar
1/3 cup maple syrup
1/4 cup bourbon
1 cup cider vinegar
1/2 tsp allspice
1/2 tsp nutmeg
1/2 tsp ground thyme
1/2 tsp ground coriander
1 Tbs unsweetened cocoa powder
8 chipotle peppers
1 habanero pepper, stemmed
14 oz ketchup
1 1/2 cups water
salt to taste

Sauté onions and garlic in oil until soft. Add sugar, syrup, bourbon, vinegar, spices, and cocoa. Reduce for 10 minutes. Cut chilies in half and add along with ketchup, water, and salt. Cook slowly for 1 1/2 hours. Stir occasionally adding more water if sauce becomes thicker than ketchup . Cool and puree in blender. Keeps up to 3 weeks in refrigerator.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Smoked Mustard Sauce

32 oz prepared mustard
1/4 cup apple cider vinegar
20 smoked jalapeno peppers
1 dash barbecue sauce
1 cup dark brown sugar

- 1 Cut Jalapeno's in half and smoke(cut side up) for 3 hours at 150F on screen with just a dash of your favorite BBQ sauce spread on them.
- 2 Blend all ingredients in a blender.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot Times Rub

2 Tbs Kosher salt
2 Tbs brown sugar
2 tsp ground cinnamon
1/2 tsp dry mustard
1/2 tsp cayenne

- 1 Mix all ingredients thoroughly. Use the rub on fowl, but especially on turkey. Excellent!!
- 2 Source: "Smoke and Spice", Bill and Cheryl Jamison
- 3 Posted to the BBQ List by Carey Starzinger on Oct 03, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hot'n Spicy BBQ'd Shrimp

1/2 cup vegetable oil
1/2 cup chili sauce
1/2 cup catsup
1/3 cup lemon juice, freshly squeezed
1/4 cup Worcestershire sauce
2 Tbs gravy master or kitchen bouquet
1 tsp soy sauce
1 tsp Tabasco sauce
2 Tbs minced garlic
1 Tbs dark brown sugar - packed
1 lemon cut in wedges
2 lbs large shrimp, (20 - 25 count)
shelled and deveined
bamboo skewers - soaked 30
minutes in water to cover

- 1 In a zip-lock plastic bag and pour marinade over; close bag and refrigerate for 24 hours, turning several times.
- 2 Remove shrimp from marinade and drain. Thread on skewers with lemon wedges.
- 3 Grill 4 to 5 inches from heat source for 3 to 5 minutes, turning and basting frequently, until shrimp are done.
- 4 DO NOT OVERCOOK! Serve immediately with any remaining marinade. Makes 6 to 8 servings.
- 5 Posted to the BBQ List by Carey Starzinger on Apr 16, 1996.

Servings: 6

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

How To Cook Whole Hogs

See Directions

- 1 Have the slaughter-house clean the hawg but have them leave on the head, all feet, and tail (a cap goes on the tail.) Also tell them not to damage the ears (some slaughter-houses think they have to suspend the hawg by grabbing them with some sort of hanging device around the base of the ears, but we have found that they can do this without harming the ears.) Also, if you can remember, have them prop the mouth open with a stick because an apple must go in the mouth, and most humans are not strong enough to open the mouth for this purpose.
- 2 Hawgs in the weight range of 80-120 pounds dressed (where dressed means a hawg that has been cleaned but has the head, feet, and tail attached.) usually cook best. We've cooked hawgs as large as 396 pounds dressed, but we don't recommend it. The amount of meat per person will depend on the group. An all-men group will consume a good bit more than a mixed group, particularly if the people in the mixed group have never attended one of these. If they have attended one previously and found that the hawg didn't kill 'em, then they will eat more. We suggest one pound of dressed hawg per person.
- 3 We do not dig a pit in Mississippi due to the clay. Build a pit of concrete blocks two blocks high, five blocks long, and three blocks wide (for one hawg) on flat ground or slightly sloping ground which will help drain the grease away. This takes a total of 32 blocks. If you are short a few blocks, you can get by with 28 blocks by making the pit four blocks long.
- 4 Line the bottom of the pit with freezer foil, not regular aluminum foil as it is too thin.
- 5 Spread out a few bricks (five or six) in the bottom of the pit.
- 6 Place a fine steel grate (or fine wire mesh) on the bricks in the bottom of the pit. This will prevent large grease fires if you pay attention and immediately put out the small fires which start when grease drops down on the hot coals. (Doss likes to use a water (squirt) bottle for this. I think that's cheatin' and should be done by using the small coal shovel to spread the coals away from the small fires.)
- 7 Place the rods across the top of the blocks with another piece of fine steel grate on top of the rods. The hawg will go on top of this grate. (Actually we now use a steel grate that has long lengths of small sized angle-iron down each side that reaches across the pit and the hawg goes directly on this grate.)
- 8 When the hawg arrives, start four or five pounds of charcoal in the charcoal cooker. (This cooker is used only to get the coals ready to place under the hawg.)
- 9 To prepare the hawg do the following: Rip-out the kidneys and any extra tubes, etc. (like the aorta) that the hawg will no longer need. Take the single bladed ax and hammer and start splitting the backbone so the hawg will lay flat on the grate. (This method of cookin' is called butterfly cookin', so you want to open him up so he will lay-out (like a flyin' squirrel).) **DO NOT CUT THROUGH THE SKIN** or you will have **BIG-TIME** problems later on. In fact, don't cut the skin in any way, or poke any holes in the skin. After you get the hawg laid-out, the apple is next. Have your stoutest guy or gal pull the mouth open and stick an apple in it. I have seen this done once. If you have no Paul Bunyan around, use item 11 in the equipment list. The apple is necessary because he will bite the apple when he is done.
- 10 After the hawg is prepared, lay him belly down on the grate. Place a nice hat on his head between his ears, shades on his eyes, and an Ole Miss baseball cap on his rear end. The hawg won't cook without these items.
- 11 Now take pictures with the bosses up front and the real workers in the rear, or better yet with the real workers not even in the picture. The reason for the pictures is that all night long you will swear you are getting nowhere in cookin' this hawg, but 24 hours later you can prove you started with a raw hawg. The reason for the bosses being up front is because they will be there anyway. besides, this may encourage them to pay for everything, and they are of no use for anything else anyway.
- 12 You are ready to start cookin` now. Use the small coal shovel to place 2 to 3 coals under each ham and each shoulder. (NO MORE COALS THAN THIS!)

- 13 You will now start getting verbal abuse about how the hawg won't cook, it will be raw, any fool would know better, etc, etc. Tell them fine, they don't have to eat any of it tomorrow. Then replenish the charcoals you took out of the charcoal cooker and head for the beer cooler. (You only have to start the charcoal once. After the first time, simply spread the hot charcoal out so that when the charcoal gets hot, it is about time to put more coals under the hawg. I would guess this works out to be about every 30 to 40 minutes. More on this in instruction number 16 below.)
- 14 Say you want to eat the hawg(s) at 5 P.M. on a Saturday. (All that follows relative to time will be based on this assumed eating time. For any other eating time apply a suitable forward or backward shift operator.) We usually pick the hawg up and get him to the site by at least 4 P.M. on Friday. You should be able to get him stated cookin' by 4:30 or 5:00 P.M. on Friday. The hawg is to be turned over only once. He will probably need to be turned over on his back between 8 A.M. and 10 A.M. on Saturday at that "moment-of-perfection," and I don't know how to describe to you what that "moment-of-perfection" is, so just turn him at 9:41 A.M. on Saturday.
- 15 After starting the hawg at 5 P.M. on Friday, continue cookin' him by adding coals now and then. You can leave him uncovered on the pit for viewing until around 10 P.M. Friday night. Then you need to cover him. Cover him first with one piece of sheet iron that DOES NOT TOUCH THE HAWG ANYWHERE EXCEPT THE FEET AND EARS. We use a special piece of bent sheet iron that does not touch the hawg. Over this sheet iron place a small tarp that covers the pit. This is essentially our cooking oven.
- 16 The rate at which coals are applied comes, I suppose, from experience. For the entire 24 hours of cooking, you should use slightly less than one pound of charcoal per pound of hawg. For example, for a 100 pound dressed hawg (including head and feet), we would buy 100 pounds of charcoal, but we would probably only use around 80 to 90 pounds of charcoal. The key to cookin' is to START SLOW and don't ever get much faster. Just be PERSISTENT. It is a low-temperature/long-duration cooking process. Every time one of our cookers have described to someone else how to cook a hawg, they usually cook too fast and ruin the hawg.
- 17 After the hawg is turned over, grease will drip, or even run at times, so one should not put the coals where the grease drips. (Actually it will begin dripping long before it's turned but the greatest danger of significant grease fires occurs after turning.) We usually place the coals more around the edges after turning. This will not hurt the cooking rate because the sheet iron and tarp will be like an oven. This locating of hot coals is, of course, to prevent grease fires. We have never had a large grease fire since we started using the raised steel grate on the bottom of the pit. Before the use of the steel grate we had some big-time grease fires that even Ward would love.
- 18 Also after the hawg is turned you should baste (or pour) barbecue sauce on the bottom side of the hawg which is now turned up. This doesn't get any barbecue flavor into the meat, it only keeps the meat from getting dry on this side, so any kind of sauce will do. We usually serve the barbecue sauce on the side, so that people can have hot, or mild, or whatever they want, or whatever you have to offer. Repeat this basting every couple of hours.
- 19 When the hawg is done (by definition he is done at 5 P.M., and at this time he will bite the apple in two) pick him up by using the rods or sucker rod grate and move him to a place in the food line on the saw horses. Use two cutters, or pullers, on either side of the hawg. The best thing to do if the hawg is cooked properly is for these pullers to put on the rubber gloves (the thicker the glove the better because the meat will be hot) and simply pull the meat off and pull it apart. Do not use swine experts or veterinarians for this, as they don't seem to know the difference between a ham and a tenderloin. Be careful to not break the skin, the grease (which you will not notice dripping through) can ruin a good pair of Justin boots in no time.

Servings: 1

Recipe Type

Bbq List, Pork, Whole Pig

Recipe Source

Source: Contributed By Dave Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

How To Roast Peppers

See Directions

- 1 Method 1 wash and dry bell peppers leaving them whole. Place them on rack Of broiler pan or on foil covered jelly roll pan. Broil under preheated Broiler 1-1 to 2" from heat, until skin scorches and blackens.
- 2 Turning every 5 min or so until the skin is blistered and charred.
- 3 Method 2 roast peppers on foil covered jelly roll ban at 450F Until charred and blistered. Turn often do this for 25 minutes.
- 4 Method 3 hold peppers with long handled fork aver open flame turning 2-3 Min or until skins are blackened. This is a good way to do one or two Peppers as it gives a firmer product.
- 5 Posted to the BBQ List by Larry A. Willrath

Servings: 1

Recipe Type

Bbq List, Info.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

How To Smoke Citrus

See Directions

- 1 Using a large knife, cut fresh grapefruit and oranges into sixths. And pineapple into long pieces, or spears.
- 2 Place hickory chips in the bottom of one utility pan 3. Put broccoli, carrots and other stalk vegetables on top of hickory Chips, using just enough to keep the fruit app 1-2" above the chips.
- 3 Place fruits on vegetables skin side down.
- 4 Cover pan with another utility pan creating a sealed chamber. Place on very low heat for 3-5 min(if smoke is visible reduce heat.) The finished citrus should have a very light-brown tint, but not be Too dark. The smoky taste can be modified by the time spent over the Heat, so taste testing is recommended before adding the citrus to a Recipe. Discard veggies.
- 5 Posted to the BBQ List by Larry A. Willrath

Servings: 1

Recipe Type

Bbq List, Info.

Recipe Source

Source: Larry A. Willrath

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hushpuppies - Big Jim's

1/2 cup flour
2 tsp baking powder
1 Tbs sugar
1/2 tsp salt
2 cups corn meal
1 small onion, finely chopped
1 beaten egg
3/4 cup milk

- 1 Sift together dry ingredients. Add onion.. Add beaten egg and milk to dry ingredients, stirring lightly. Drop a tablespoon of batter into hot deep fat, frying only a few at a time until golden brown. Drain on paper towels.
- 2 Posted to the BBQ List by "James A. Whitten" on Aug 26, 1998.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: James A. Whitten

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Hushpuppies - Billy Jean's

2 cups self-rising corn meal
1 egg
1 Tbs mayonnaise
salt
buttermilk
oil for frying

Combine corn meal, egg, mayonnaise and salt in a mixing bowl. Slowly add buttermilk to make a stiff batter. Drop by spoonful into hot oil to fry. Remove hushpuppies when brown. Source: Mrs. Billy Gene Suddath (Dot), Marvell, AR "High Cotton Cookin'", Marvell Academy Mothers Association, Marvell, AR 72366.

Servings: 6

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Billy Gene Suddath

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ibt Wings!! (it Burns Twice)

2 lbs wings, dry
8 fluid ounces Grey Poupon honey Dijon
8 fluid ounces honey
4 habanero peppers
4 jalapeno pepper
6 fluid ounces Tabasco sauce
1/2 cup garlic flavored bread crumbs
4 tsp butter
cayenne, to taste
white pepper, to taste
black pepper, to taste
red pepper, to taste
1 Tbs garlic, crushed

- 1 First mince up the peppers. I like to lightly sauté them first in little olive oil. Then add the butter, honey, mustard, and hot sauce. Once it starts to loosen up a bit add your four crushed peppers. Don't get skimpy here!! If you like garlic--add the tbs. of minced garlic. Bring it all to a boil. Reduce heat to simmer for a little while. When your wings are cooked get a Tupperware bowl and put enough sauce in it to cover wings. Put the top on and shake!!-----Remember--IBT!
- 2 Posted to the BBQ List by Rock McNelly on Apr 18, 1998.

Servings: 1

Recipe Type

Bbq List, Poultry, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Indonesian Barbecued Shrimp

DIPPING SAUCE

- 1/2 cup peanut butter
- 1/2 cup water
- 1 Tbs brown sugar, packed
- 1 Tbs lemon juice
- 1/2 tsp salt
- 1/2 tsp red pepper sauce
- 1 small garlic clove, crushed

SHRIMP

- 1 1/2 lbs shrimp, peeled
- 2 Tbs vegetable oil
- 2 Tbs water
- 1 Tbs lemon juice
- 1 tsp brown sugar, packed
- 1/2 tsp salt
- 1/2 tsp red pepper sauce
- 2 garlic cloves, crushed

- 1 Prepare dipping sauce by mixing all ingredients until smooth. Cover until serving time. Make a shallow cut lengthwise down back of shrimp; wash out vein. Mix remaining ingredients in medium glass bowl. Add shrimp; stir to coat with marinade. Cover and refrigerate at least 1 hour. Remove shrimp from marinade; reserve marinade. Thread shrimp on 6, 15" metal skewers, leaving space between each. Cover and grill shrimp about 4" from medium coals, 10-20 minutes, turning and brushing 2-3 times with marinade, until shrimp are pink. Serve with sauce, and if desired, lime wedges.
- 2 Posted to the BBQ List by Carey Starzinger on May 20, 1996.

Servings: 4

Recipe Type

Bbq List, Fish And Seafood, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Infused Oil For Grilling Fish

- 2 cups olive oil
- 1/4 lemon, 1/4 of 1 lemon peel, coarsely chopped
- 1/2 cup basil leaves, coarsely chop
- 1/4 cup parsley, coarsely chopped
- 3 garlic cloves, peeled, crushed

- 1 Combine all ingredients in a small bowl or jar and allow to stand at room temperature for a minimum of 2 hours. Brush fish with the oil when grilling. The oil will keep for several days in the refrigerator.
- 2 From Frugal Gourmet Whole Family Cookbook by Jeff Smith p.151
- 3 Posted to the BBQ List by Carey Starzinger on May 27, 1996.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood

Recipe Source

Source: Jeff Smith

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Irish Pumpkin Pie

1 9 inch unbaked pie shell
3/4 cup granulated sugar
1/2 tsp salt
1 tsp ground cinnamon
1 tsp freshly grated ginger
2 eggs
1 3/4 cups canned pumpkin
6 oz Guinness Beer

Combine sugar, salt, cinnamon, and ginger in a bowl. Lightly beat in two eggs. Stir in canned pumpkin and Guinness beer until well combined. Pour mixture into pie shell; preheat oven to 425F and bake for 15 minutes. Reduce heat to 350F, and bake an additional 45-50 minutes, or until fork placed in center of the pie comes out clean. Cool, and serve.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Tom Palka & Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Italian Sweet Sausage

5 lbs coarse ground pork butt
3 tsp fennel seed
2 tsp white pepper
1 1/2 tsp sage leaves
5 cloves pressed garlic
3 tsp salt
1 cup white wine

- 1 Combine all ingredients, mix well and stuff into hog casing or make patties
- 2 Posted to the BBQ List by "Cindi" on Sep 20, 1998.

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

J&J's Outdoor Style Hickory Bbq Sauce

1/2 cup white or cider vinegar
1 cup ketchup
2 tsp brown sugar
4 Tbs water
2 Tbs Worcestershire sauce
2 tsp soy sauce
2 tsp dry mustard
1/2 tsp Mrs. Dash seasoning, optional
1/2 tsp garlic salt
2 tsp tomato paste
1 tsp liquid smoke flavoring
1 tsp Kitchen Bouquet seasoning sauce
1/4 small onion, finely chopped

Stir until brown sugar dissolves. Make the night before and let stand in the refrigerator. Put it on and Enjoy.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Frank and Justin Johnson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

J&R's Barbecued Chicken

1 4 lb chicken, split
salt and pepper
BASTING SAUCE:

1/2 cup butter
1/8 cup lemon juice
1 tsp celery salt
1 tsp garlic powder
1 tsp white pepper
1 tsp paprika
1 tsp onion

- 1 The last time I did it I split a 4 lb. chicken and salt and peppered it first thing before firing up the smoker and making the basting sauce.
- 2 Bring basting sauce slowly to a boil and take off heat.
- 3 I smoked it at 225 - 250F for 4 hours. I basted it about every hour and also added a foil packet of mesquite chips to the coals (mostly mesquite with some Kingsford thrown in).

Servings: 1

Recipe Type

Bbq List, Poultry, Barbecue Sauce

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

J. B. Bryant's Memphis Bbq Sauce

See Directions

- 1 I take a little different approach to making barbecue sauce. I lived in Memphis for many years where people take barbecue VERY seriously, and I developed a refined pallet for it there.
- 2 When I make the sauce, it takes about 3 days of slow cooking (such as in a crock pot). I don't measure things, I just taste and add continuously throughout the days. The longer it can cook the better.
- 3 I do have a set of standard ingredients I use and I'll list them here. There are no amounts listed because I haven't got the vaguest idea how much I might add to make it taste just right. I like my sauce just-right spicy and NOT sweet. Sweet catsup (like many restaurant chains seem to offer) holds no appeal to me, and neither does a sauce that has no flavor apart from its burning potential.
- 4 SAUCE BASE: Low sodium V8 juice Whiskey or whiskey flavoring Tomato puree Low sodium Worcestershire sauce Molasses Horseradish Tobacco sauce Minced garlic Minced Jalapenos Onion juice Liquid smoke
- 5 ADD TO THE SAUCE (as needed): Garlic powder Cracked black pepper (lots of it) Salt Cumin (not much of it) Mustard powder Powdered cocoa Cinnamon Any more of the base ingredients
- 6 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: J.B. Bryant

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

J. P. Hayes's Chipotle Bbq Sauce

2 whole ancho chilies, seeded
1 cup warm water
2 whole New Mexican chilies, seeded
1/2 can chipotles in adobo
1 cup water
1 tsp ground pepper
1 tsp cumin
1 tsp oregano
1 tsp salt
1 Tbs canola oil
1 medium onion, diced
10 cloves garlic, peeled and chopped
1/2 cup cider vinegar
2 Tbs balsamic vinegar
1/4 cup brown sugar, firmly packed
1 1/2 cups ketchup

- 1 Rehydrate the ancho and New Mexican chilies in warm water until soft, about 15 minutes.
- 2 Reserve water
- 3 Puree the rehydrated chilies, chipotles in adobo, pepper, cumin, oregano, and salt, using enough of the water from step 2 to make a paste.
- 4 Sauté the onion until translucent. Add roasted garlic and sauté for 5 minutes more.
- 5 Add the chile puree, vinegars, brown sugar, and ketchup and simmer for 30 minutes

Servings: 1

Yield: 3.5 cups

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: J. P. Hayes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jack Daniel's Barbecue Sauce

1 Tbs shallots, minced
1 tsp garlic, minced
1/2 bottle 5 oz. Worcestershire sauce
2 oz Jack Daniel's whiskey
4 oz cold butter
1 tsp parsley, chopped
1 pinch black pepper

- 1 Sauté shallots and garlic in Worcestershire sauce. Reduce by half. Add black pepper and whiskey. Flame. Off of heat, whisk in butter; finish with parsley. Use on grilled steaks and tenderloin.
- 2 Posted to the BBQ List on July 04, 1998 by Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jack Daniel's Grill Glaze

1 head garlic
1 Tbs olive oil
2/3 cup water
1 cup pineapple juice
1/4 cup teriyaki sauce
1 Tbs soy sauce
1 1/3 cups dark brown sugar
3 Tbs lemon juice
3 Tbs minced white onion
1 Tbs Jack Daniel's Whiskey
1 Tbs crushed pineapple
1/4 tsp cayenne pepper

- 1 Cut about 1/2-inch off of top of garlic. Cut the roots so that the garlic will sit flat. Remove the papery skin from the garlic, but leave enough so that the cloves stay together. Put garlic into a small casserole dish or baking pan, drizzle olive oil over it, and cover with a lid or foil. Bake in a preheated 325° oven for 1 hour. Remove garlic and let it cool until you can handle it.
- 2 Combine water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar in a medium saucepan over medium/high heat. Stir occasionally until mixture boils then reduce heat until mixture is just simmering.
- 3 Squeeze the sides of the head of garlic until the pasty roasted garlic is squeezed out. Measure 2 teaspoons into the saucepan and whisk to combine. Add remaining ingredients to the pan and stir.
- 4 Let mixture simmer for 40-50 minutes or until sauce has reduced by about 1/2 and is thick and syrupy. Make sure it doesn't boil over.
- 5 Posted to the BBQ List by "Karl E. Moser (KE3NF)" on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jack Daniel's Marinade

1/2 cup pineapple juice
3 Tbs soy sauce
1 1/2 tsp ginger
1/2 tsp garlic powder
1/4 cup Jack Daniel's Whiskey

- 1 Combine ingredients and mix well. Dip meat in sauce and place on grill over hot coals. When meat is turned, brush with sauce. Grill to desired doneness. Just before meat is removed from grill, brush with sauce again.
- 2 Source: Jack Daniel's Charcoal
- 3 Posted to the BBQ List by Carey Starzinger on Sep 08, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jack Daniel's Rib Glaze

1 cup Jack Daniel's whiskey
1/2 cup dark brown sugar
1 cup catsup
1 tsp Worcestershire sauce
1/4 cup vinegar
1 Tbs lemon juice
3 cloves garlic, minced
1/2 tsp dry mustard
1/4 tsp black pepper
1/4 tsp salt

Combine all ingredients: Mix well. Brush ribs with a thin coating of glaze and place on grill. Continue to baste when turning ribs. Makes enough for 2 racks of 7 to 10 ribs each. Also great on chicken wings.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jack Daniel's Spectacular Sauce

1/2 clove garlic
2 Tbs butter
2 Tbs all-purpose flour
1 cup beef broth
1 Tbs fresh parsley, chopped
2 cups fresh mushrooms, sliced
2 green onions, chopped
1 Tbs butter
1/4 cup Jack Daniel's Whiskey

- 1 Rub saucepan with garlic; discard garlic. Melt 2 TBS butter; stir in flour. Slowly add broth, stirring constantly. Add parsley; cook until thickened; set aside. Sauté mushrooms and onion in butter until tender. Add whiskey and thickened broth. Simmer several minutes over low heat. Serve over grilled or broiled chicken. Makes 2-1/2 cups.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 26, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jack's Coleslaw

- 1/2 small head green cabbage, shredded
- 1 each red bell pepper, julienne
- 1 each yellow bell pepper, julienne
- 2 Tbs fresh dill
- 1 Tbs dill seed
- 1/2 Tbs chipotle powder
- 1/2 cup mayonnaise, (good quality)
- salt and freshly ground pepper

- 1 Combine all ingredients in a large bowl and toss well. Season to taste with salt and pepper. Chill until ready to serve.
- 2 Source: Grillin' and Chillin' TV-FOOD Network

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jack's Dry Rub

- 1 tsp sage
- 1 tsp salt
- 1 tsp pepper
- 1/2 tsp ground cumin

- 1 Combine all ingredients, and mix well.
- 2 Source: Grillin' & Chillin' Food TV Show GR3626

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Grillin' and Chillin' Show

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jack's Homemade Vanilla Ice Cream

3 eggs, lightly beaten
1 1/8 cups sugar
2 cups milk
1 cup half and half
1/8 Tbs salt
1 1/4 tsp vanilla extract
1 1/2 cups whipping cream

- 1 Combine first 3 ingredients in a large saucepan. Cook mixture over low heat, stirring constantly, 25-30 minutes or until mixture thickens and will coat a spoon.
- 2 Cover and chill.
- 3 Stir in half and half and remaining ingredients. Pour into the container of a 2.5 quart freezer. Freeze according to mfg. instructions
- 4 Serve immediately or spoon into airtight container and freeze until firm.
- 5 Posted to the BBQ List on July 26, 1998 by Jack Chambles
- 6 Note: I bought a Krupps Ice cream maker from Williams Sonoma (\$55.00) and it does an excellent job. It makes freezing ice cream effortless. The above recipe can be doubled to make 3-3/4 quarts.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Jack Chambles

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jack's Turkey Burger

- 2 lbs minced raw turkey thigh meat, no skin
- 3 Tbs minced parsley
- 2 Tbs dry bread crumbs
- 1 Tbs fresh chopped thyme
- 1 Tbs Dry Rub #1
- 1 Tbs minced onions

- 1 Prepare a wood or charcoal fire and let it burn down to embers.
- 2 In a large mixing bowl combine turkey meat with first 6 ingredients. Mix thoroughly and chill in refrigerator for at least 2 hours. When ready to grill, form into large patties and grill for 5 minutes on each side or until done. Make sure turkey mixture is cold before grilling. Serve with your choice of condiments.

Servings: 1

Yield: 6 servings

Recipe Type

Bbq List, Poultry, Sandwiches

Recipe Source

Source: Grillin' & Chillin' SHOW #GR3602

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jack's Veggie Burger

2 cups cooked lentils
1 cup smoked portabella mushrooms, mince
1 cup bulgar wheat
2 cloves roasted garlic, pureed
1 cup whole wheat bread crumbs
1 Tbs Worcestershire
2 Tbs walnut oil
1/4 tsp tarragon, minced
Salt and freshly ground pepper to taste

- 1 Prepare a wood or charcoal grill and let it burn down to embers.
- 2 In a large mixing bowl, mash lentils until smooth. Add all other ingredients and mix until thoroughly combined. Refrigerate for at least 2 hours. Form into burgers. Brush the burgers with olive oil and grill for 6 minutes on each side or until done. Serve hot with your favorite condiments.

Yield: 6 servings

Recipe Type

Bbq List, Misc., Sandwiches

Recipe Source

Source: Grillin' & Chillin' SHOW #GR3602

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno Cheese Bread

1 1/2 POUND LOAF

3/4 cup sour cream
1/8 cup water
1 egg
3 cups all-purpose or unbleached flour
1 1/2 tsp salt
2 Tbs sugar
1/4 tsp baking soda
1 cup sharp cheddar cheese, grated (4 ounces)
3 Tbs jalapeno pepper, fresh, seeded and chopped
OR 4 canned jalapenos, diced
1 1/2 tsp Red Star active dry yeast
1 POUND LOAF

1/2 cup sour cream
1/8 cup water
1 egg
2 cups all-purpose or unbleached flour
1 tsp salt
1 1/2 Tbs sugar
1/4 tsp baking soda
3/4 cup sharp cheddar cheese, grated (3 ounces)
2 Tbs jalapeno peppers, as above
3 OR canned jalapenos, diced
1 1/2 tsp Red Star active dry yeast

- 1 Place all ingredients into bread pan, select a light crust setting and press start. After the baking cycle ends, remove bread from pan, place on cake rack and allow to cool 1 hour before slicing.
- 2 Note: A favorite in the Thompson house
- 3 From: "Bread Machine Magic Cookbook" by Linda Rehberg and Lois Conway. Posted in Fido Cooking Echo by Debbie Carlson Posted in WWIVNet Meal Master Recipe Sub by Roberta Thompson
- 4 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno Chutney

4 medium fresh mangos
3/4 cup raisins
1/2 cup light brown sugar
3 cups sugar
1/2 Tbs fresh garlic, minced
1/2 cup honey
1 Tbs lime juice
1/2 cup water
1/4 cup vinegar
1/2 Tbs ginger, (ground)
2 Tbs diced red bell pepper
1/2 cup diced fresh jalapenos
1 tsp salt
1/2 Tbs fresh ground black pepper

- 1 Peel mangos and cut from the pit. Chop into chunks. Place all ingredients into large pot. Bring mixture to boil and continue boiling uncovered for 25 minutes. Mixture will thicken slightly as liquid is reduced. Pour into large bowl of food processor, pulsing briefly to coarsely mince chutney before serving. Makes approximately 4 cups.
- 2 Note: (1) When making this recipe, make sure your kitchen is well ventilated because of the boiling jalapenos (2) Many folks will find this recipe hot enough as is, but I add 2 or 3 cups of peppers (rather than only 1/2 cup), to really make this recipe sizzle. Enjoy!
- 3 Posted to the BBQ List by Gecrain@aol.com on Sep 5, 1998.

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno Cole Slaw (No Mayo, No Sugar)

2 lbs cabbage head, cored and shredded
1 medium onion, chopped
3 jalapenos, finely chopped
1/2 cup olive oil
3 Tbs red wine vinegar
1 Tbs Dijon mustard
1 tsp mustard seed
1 tsp salt
1/2 tsp fresh ground black pepper
3 cloves garlic, pressed

- 1 Put shredded cabbage in large bowl and cover with boiling water. Let sit for 3 minutes and drain in colander. Add onions and chilies. Mix well. Whisk oil and vinegar in a bowl until emulsified. Whisk in remaining ingredients and let sit 10 minutes. Pour over cabbage and mix well. Cover and refrigerate. Best when eaten the same day.
- 2 Posted to the BBQ List by Carey Starzinger on Sep 04, 1996.

Servings: 8

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Chile Pepper Magazine 4/98

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno Cornbread Dressing

1/2 cup unsalted butter
2 medium onions, chopped
4 ribs celery, chopped
5 jalapeno peppers, seeded and minced
4 cloves garlic, minced
2 tsp dried thyme
1 tsp salt, to taste
8 cups day-old cornbread, crumbled
3 cups chicken stock

Butter a 2 quart baking pan or casserole. Preheat oven to 400F. In a heavy skillet, melt butter over medium heat. Add onion, celery, jalapeno and garlic and sauté until softened. Add thyme and salt and cook for another minute or so. In a large bowl, mix cornbread with 2 cups stock. Add more stock if mixture is too dry. It should be very moist but not soupy. Spoon the mixture into a buttered 2 quart oven proof pan or casserole. Bake for 30 minutes or until firm.

Servings: 8

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Texas Home Cooking

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno Dippin' Sauce

- 4 Jalapeno peppers, seeded, chopped
- 1 cup New Mexican Red peppers
diced
- 2 cups cider vinegar
- 4 cups sugar
- 6 oz liquid fruit pectin

- 1 In a heavy 2-quart saucepan over high heat, combine the jalapenos, peppers, sugar and vinegar and bring to a boil. Reduce heat to medium and simmer for 20 minutes, stirring every 5 minutes. Be careful not to let the mixture boil over. Turn off the heat and add the pectin slowly, mixing well. Turn the heat on again to high and cook until the mixture comes back to a boil. Let cool. Separate individual ribs and serve.
- 2 Source: Grillin' and Chillin' SHOW #GR3615
- 3 Posted to the BBQ List by muddy@ibm.net on Apr 18, 1998.

Servings: 4

Recipe Type

Bbq List, Other Sauces, Dips And Spreads

Recipe Source

Source: Grillin' and Chillin' Show

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno Jelly Glaze

- 4 jalapenos, seeded and chopped
- 1 cup New Mexican Red Peppers, diced
- 2 cups cider vinegar
- 4 cups sugar
- 6 oz liquid pectin

- 1 In a heavy 2 quart sauce pan over high heat, combine the peppers, jalapenos, sugar and vinegar and bring to a boil. Reduce heat to medium and simmer for 20 minutes, stirring every 5 minutes. Be careful not to let the mixture boil over.
- 2 Remove from heat and add the pectin, slowly, mixing well. Return to heat again and cook until the mixture comes back to a boil. Then let cool.
- 3 Use to glaze your ribs (or?) as they come out of the pit, or if you so choose, during the last 5 minutes or so of cooking.
- 4 Posted to the BBQ List by Rock McNelly
- 5 Source: "Grillin' And Chillin", FoodTV Network

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Grillin' and Chillin' SHOW

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno Marinade

1 1/2 cups white wine
8 oz diced jalapeno chilies
3 Tbs dried oregano leaves
1/3 cup olive oil

Place 1/2 cup wine, chilies, oregano and 2 tbs. oil in blender or food processor fitted with the metal blade. Process until finely minced. Stir in remaining oil and wine. Makes about 2 1/4 cups.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno Poppers

jalapenos
8 oz cream cheese
2 oz sour cream
1/2 lb chorizo
1 small onion, minced
1 clove garlic, minced

For the filling, try using a mixture of 1-8 oz packages of cream cheese, 2 oz sour cream , 1/2 lb. browned chorizo sausage, 1 small onion(minced and sautéed) and 1 clove garlic(minced and sautéed). This filling will tend to get soft when the bacon wrapped jalapenos are smoked, but I have never tried freezing them first. That would probably help. I'll think you'll like them.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe Source

Source: Harry Jiles

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno Potato Salad

2 lbs med. red potatoes
2 jalapeno peppers, minced
2 celery stalks, thinly sliced
2 garlic cloves, minced
1 Tbs sugar
1 Tbs chopped fresh parsley
1 tsp chopped fresh mint
3 Tbs lemon juice
1 Tbs anchovy paste
1 Tbs olive oil
1/4 tsp salt
1/4 tsp pepper

- 1 COOK potatoes in a Dutch oven in boiling water to cover 30 minutes or until tender; drain and cool. peel and cube potatoes
- 2 STIR together jalapeno pepper and next 10 ingredients until well blended; pour over potatoes, and gently toss to coat. cover and chill.
- 3 YIELD 6 servings
- 4 Recipe from Southern living magazine by Carrie Byrne Bartlette
- 5 Posted to BBQ List by DBrophy627 on Feb 26, 1998

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe Source

Source: Carrie Byrne Bartlette

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno Roll-Ups

- 8 oz cream cheese
- 1 can green chilies, --or--
- 2 jalapenos, finely chopped
- 10 large soft tortillas
- 1/2 cup sour cream
- 2 taco or picante sauce

- 1 In a bowl combine cream cheese, sour cream, peppers and taco sauce until blended. Lay a tortilla out flat and spread a thin layer of cream cheese mixture on it. Then, tightly roll up tortilla (like a jelly roll). Wrap in Saran wrap and refrigerate from 24 hours to 4 days. Repeat with remaining tortillas. After refrigeration, unwrap rolls and slice in about 1/4 " thick slices. Serve on a platter with parsley or Boston lettuce and can be served with salsa for dipping. This recipe makes about 80-100 slices.
- 2 TIP: Cut with a very sharp knife
- 3 Source: JFULLER@UGA.CC.UGA.EDU (Jenna) Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno-Cheddar-Orange-Juice Hushpuppies

2 cups white self-rising cornmeal
1 egg
1/4 cup fine chopped onions
1/4 cup shredded cheddar cheese
1/4 cup fine chopped jalapeno peppers
1 cup orange juice more if needed
1/4 tsp salt
1 table sugar

- 1 Mix all in bowl until smooth, moist, stiff batter is formed. Cook and serve as above.
- 2 Posted to the BBQ List on June 11, 1998 by James A. Whitten

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapeno-Cheese Dip - Texas Style

- 1 pint mayonnaise
- chips or dippers
- 5 green pickled jalapenos
- 1 medium or large onion
- 1 lb processed cheese, (Velveeta)

- 1 For variety, pickled carrots can be substituted for Jalapenos. For different effects, additional carrots and/or jalapenos can be finely diced and added to the dip. Dip increases in jalapeno strength with age. Use blender to liquefy jalapenos, then onion and cheese, cut in 1-inch cubes. When well blended, mix in bowl with mayonnaise. Dip will stay for 2 weeks in refrigerator.
- 2 Recipe by Jim Anderson on Mar 23, 1998.

Servings: 10

Recipe Type

Bbq List, Dips And Spreads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jalapenos Stuffed With Chorizo And Cream Cheese

- 1 Tbs vegetable oil
- 1 Tbs finely minced onion
- 1 clove garlic, finely minced
- 3 oz chorizo, (Mexican sausage)
- 2 oz cream cheese, softened
- 1 Tbs sour cream
- 1 salt to taste
- 12 jalapenos, seeded, halved and derib

- 1 Heat oil in a skillet and sauté onion and garlic over medium heat 2-3 minutes, until transparent. Add chorizo and cook 5 minutes, breaking up meat with a fork as it cooks. When fully cooked, remove skillet from heat and cool slightly, then stir in cheese and sour cream, season with salt and spoon into jalapenos; serve.
- 2 Source: Houston Chronicle
- 3 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 6

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jamaican Jerk Chicken

1 onion, finely chopped
1/2 cup scallion (green onion), finely chopped
2 tsp thyme leaves, fresh
1 tsp salt
2 tsp sugar
1 tsp allspice, ground
1/2 tsp nutmeg, ground
1/2 tsp cinnamon, ground
1 hot pepper *, finely chopped,
1 tsp ground black pepper
3 Tbs soy sauce
1 Tbs oil
1 Tbs cider or white vinegar

- 1 * Use Scotch bonnet or Habanero chilies for the authentic taste of this dish.
- 2 Combine ingredients, and process in blender or food processor. Marinate chicken in refrigerator for at least four hours before cooking.
- 3 Posted to BBQ List by Jim McGrath on Feb 12, 1998

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled

Recipe Source

Source: Helen Willinsky

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jamaican Jerk Sauce - 1

4 dried habanero chilies or more, (ground)
1/3 cup onion powder
2 tsp salt
1 tsp ground allspice
1 tsp ground black pepper
1 tsp dried thyme
2 tsp dried cinnamon
2 tsp dried nutmeg

- 1 Another dish you could try is Coconut Shrimp. Just deep fry some shrimp in a batter to which you've added some shredded coconut. A good dipping sauce would be crushed pineapple with a couple of good dollops of a West Indian Scotch Bonnet pepper sauce, like Matouk's or Mabel's or Hak Has. To soak up the heat, serve some fried plantains and rice, and plenty of Red Stripe.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jamaican Jerk Sauce - 2

4 green onions, chopped
1 small onion, chopped
1 tsp cayenne
1/4 cup soy sauce
2 Tbs brown sugar
1 tsp thyme
1/2 tsp nutmeg
1/2 tsp ground allspice
1/4 tsp ground cloves

Combine all ingredients in a blender container and process for 15 seconds at High speed.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Contributed By Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jamaican Jerk Sauce - 3

6 scallion greens, thinly sliced
2 large shallots
2 cloves garlic, minced
1 Tbs fresh ginger root, minced
1/2 scotch bonnet pepper, minced
1 Tbs allspice
1 tsp black pepper
1/4 tsp cayenne
1 tsp cinnamon
1/2 tsp nutmeg
1 Tbs fresh thyme
1 tsp coarse salt
1 Tbs dark brown sugar
1/2 cup fresh orange juice
1/2 cup rice wine vinegar
1/4 cup red wine vinegar
1/4 cup soy sauce
1/4 cup olive oil

- 1 Combine scallions, shallots, garlic, ginger, chili. Set aside.
- 2 In another bowl, combine spices, thyme, salt, sugar. Into the spices, whisk the orange juice, both vinegars, and soy sauce. Slowly drizzle in oil, while whisking constantly. Add the scallion mixture and stir.
- 3 Let rest 1 hr. before marinating meat or poultry. Makes 2 1/2 cups. Make Jerk Chicken by marinating chicken in sauce overnight, then roasting and basting in oven till cooked (or grill, if possible). Can do same thing for ribs. Enjoy!!

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Contributed By Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jane's Hushpuppies

1 cup cornmeal
1 cup flour
1 medium onion, minced
2 tsp baking powder
1 tsp salt
1/2 tsp black pepper
1 egg beaten
3/4 cup buttermilk
3 cups vegetable oil

- 1 Mix dry ingredients and onion together. Mix in the egg and buttermilk. This will be a thick mixture. Let sit for 1/2 hour.
- 2 Heat oil in a deep fryer or deep skillet/wok to 375F. Drop by teaspoons into the pan. Fry until golden brown. Drain on paper towels, serve immediately with catsup, butter, malt vinegar or honey
- 3 I also do variations using minced vegetables in the batter and jalapeno peppers.
- 4 Sent to the Recipe Dude by: Jane Montenero monte@atablast.net
- 5 Posted to the BBQ List by "James A. Whitten" on Aug 26, 1998.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Jane Montenero

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Javanese Pork Satay

- 1 lb boneless pork loin
- 2 Tbs smooth peanut butter
- 1/2 cup onion, minced
- 1 clove garlic, minced
- 2 Tbs lemon juice
- 2 Tbs soy sauce
- 1 Tbs brown sugar
- 1 dash hot pepper sauce, (Tabasco)
- 1 Tbs cooking oil

- 1 Cut pork into 1/2" cubes. Blend remaining ingredients together in a blender.
- 2 Marinate pork in this mixture for several hours to overnight. Thread pork on skewers and grill over hot coals for eight to 10 minutes, turning occasionally, until done.
- 3 Note: If using bamboo skewers, soak skewers in water for one hour or longer to prevent burning.
- 4 Source: "Best Barbeque Recipes" by Mildred Fischer

Servings: 1

Recipe Type

Bbq List, Grilled, Pork

Recipe Source

Source: Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jc's Simple Chicken

- 1 3 or 4 pound chicken
- 4 cloves garlic
- whole fresh coriander
- groundnut oil for mop, optional

Wash and dry chicken. Quarter the garlic cloves - don't bother to peel unless you wish to eat them later. Place the garlic and a loose wad of the coriander into the chicken. Smoke at 240-250F for about 3 hours (longer if you can keep the temp. down). Every half-hour or so, chuck some coriander onto the charcoal.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: John The Brit

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jeff's Grilled Steak Rub

- 1 Tbs Hungarian hot paprika
- 1 tsp cayenne pepper
- 1 tsp brown sugar
- 1 tsp garlic powder
- 1 tsp onion powder

- 1 Mix rub ingredients and store in an air-tight container.
- 2 Give meat a good rub and let it sit in the refrigerator overnight.
- 3 Grill over hot coals/gas. Let the grill get really hot before putting the steak on, and fer gawd's sake, do it no more than medium rare!
- 4 Posted to the BBQ List on June 24, 1998 by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Grilled, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jeff's Salt-Free Boston Butt Rub

3 Tbs brown sugar
2 Tbs sweet paprika
1 Tbs pepper
1 tsp cayenne
1 Tbs garlic powder, (granulated)
1/2 tsp onion powder
1/2 tsp Mrs. Dash, (salt free) Garlic and Herb
1/2 tsp dry mustard
1/2 tsp celery seed
1/2 tsp chili powder
1/2 tsp cumin
1 tsp salt, (low sodium)

1 This rub is similar to one posted by Scott (South Carolina) last May. I made 3-4 changes out of necessity (Mrs. Dash) and preference (brown sugar).

2 Posted to BBQ List by Jeff Lipsitt on Dec 27, 1997

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerk Beef

2 lbs beef, diced in 1 inch cubes
1 Tbs soy sauce
2/3 cup crushed tomatoes
5 oz onions, chopped
1 1/2 oz green onions, chopped
1 oz banana peppers, chopped
1 1/2 tsp garlic, minced
2 1/2 tsp black pepper
1 tsp Tabasco sauce
2 tsp allspice
1/2 tsp salt
1/2 tsp thyme

- 1 Trim fat from meat. Mix all other ingredients. Marinate meat in mixture 24 hours in fridge. Drain most of marinade.
- 2 Sauté meat with a little of marinade until brown and cooked.
- 3 [Recipe Editor, you can also thread the beef on bamboo or metal skewers and grill over medium hot coals on the grill.
- 4 Serve with fluffy white rice.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled, Rubs And Spices

Recipe Source

Source: Contributed By Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerk Chicken - Sugar Reef Style

- 1 Tbs ground allspice
- 1 Tbs dried thyme
- 1 1/2 tsp cayenne
- 1 1/2 tsp fresh ground black pepper
- 1 1/2 tsp ground sage
- 3/4 tsp ground nutmeg
- 3/4 tsp ground cinnamon
- 2 Tbs salt
- 2 Tbs garlic powder
- 1 Tbs sugar
- 1/4 cup olive oil
- 1/4 cup soy sauce
- 3/4 cup white vinegar
- 1/2 cup orange juice
- juice of one lime
- 1 scotch bonnet pepper, finely chopped
- 1 cup white onions, chopped
- 3 green onions, finely chopped
- 4 chicken breasts, 6-8 ounces each

- 1 In a large bowl, combine the allspice, thyme, cayenne pepper, black pepper, sage, nutmeg, cinnamon, salt, garlic powder and sugar. With a wire whisk, slowly add the olive oil, soy sauce, vinegar, orange juice, and lime juice. Add the Scotch bonnet pepper, onion, and green onions and mix well. Reserve part of the marinade for basting while grilling chicken. Add the chicken breasts, cover and marinate for at least 1 hour, longer if possible. Preheat outdoor grill. Remove the breasts from the marinade and grill for 6 minutes on each side or until fully cooked. While grilling, baste with the marinade.
- 2 Source: Sugar Reef Restaurant in Manhattan.
- 3 Shared By: Hanna on alt.cooking.chat

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled, Rubs And Spices

Recipe Source

Source: Sugar Reef Restaurant

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerk Pork With Papaya

- 1 1/3 lbs pork tenderloin, or pork loin
- 1 banana, coarsely chopped
- 3/4 cup chutney (Major Grey's mango chutney)
- 1/4 cup lime juice
- 3 Tbs unsweetened coconut flakes
- 1 lb pasta, angel hair pasta (dr
- 3/4 cup chicken broth
- 1/4 cup seasoned rice vinegar or
- 1/4 cup unseasoned plus 1 tablespoon sugar
- 1/4 cup cilantro, minced
- 2 tsp sugar
- 2 whole papayas, peeled, seeded
and cut in 1/2 inch slices
- JERK SEASONING:**
- 1/4 cup cilantro, firmly packed
- 3 Tbs water
- 3 Tbs fresh ginger, minced
- 2 Tbs whole black peppercorns
- 1 Tbs allspice, ground
- 1 Tbs brown sugar, (packed)
- 2 cloves garlic, minced
- 1/2 tsp crushed red pepper flakes
- 1/4 tsp coriander, ground
- 1/4 tsp nutmeg, ground
- 1 whole habanero pepper, fresh, seeded, minced (optional)

Prepare Jerk Seasoning Paste by combining all ingredients in a blender or food processor until a smooth paste. Rub pork with jerk paste and place in a Ziploc baggie and refrigerate 20 minutes or up to 1 day. In a bowl combine banana, chutney, 1 tablespoon lime juice and coconut. Set aside. Prepare the grill for indirect cooking. Place drip pan between coals. Place pork in center of grill above drip pan. Cover grill, open vents and cook until meat thermometer inserted in thickest part of pork registers 155F (about 20 minutes for tenderloins). Transfer to platter and keep warm. Cook pasta until just done. Drain well and return to pan. Add broth and stir over medium heat until pasta has absorbed most of broth. Mix in vinegar, minced cilantro, remaining 3 tablespoon lime juice mixed with sugar. Cut pork across grain into 1/2" thick slices. Serve over pasta and garnish with papaya and cilantro sprigs. Offer banana- chutney relish to add to taste. Note: If using the habanero pepper, do not use your bare hands to mince or apply paste to pork. Use gloves. 6 servings

Servings: 1

Recipe Type

Bbq List, Pork, Rubs And Spices, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerk Seasoning - Frank's #1

8 cloves garlic
6 habaneros
2 bunches green onions, cut in 1 inch, pieces
1/2 cup allspice
1/2 cup brown sugar
1 Tbs thyme
1 tsp cinnamon
1/2 tsp nutmeg
2 Tbs soy sauce

- 1 Blend all ingredients in a food processor and then refrigerate.
- 2 Posted to BBQ List by Bill Wight on Feb 12, 1998

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerk Seasoning - Frank's #2

4 green onions
1 clove garlic
1 hot pepper
1 Tbs ground allspice
1 tsp dried thyme
1/2 tsp ground nutmeg
1/2 tsp cayenne
2 Tbs fresh lime juice

- 1 Combine all ingredients in blender; pulse to puree mixture. Store in covered glass container in refrigerator. Make 1/3 cup.
- 2 To use, rub 2 teaspoons or more jerk seasoning over surface of meat. Let stand at least 1 hour before cooking. Flavor is enhanced if marinated overnight.
- 3 Posted to BBQ List by Bill Wight on Feb 12, 1998

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerk Seasoning - Frank's #3

1 Tbs ground allspice
1 Tbs dried thyme
1 1/2 tsp cayenne
1 1/2 tsp fresh ground black pepper
1 1/2 tsp ground sage
3/4 tsp ground nutmeg
3/4 tsp ground cinnamon
2 Tbs garlic powder
2 Tbs salt
1 Tbs sugar
1/4 cup olive oil
1/4 cup soy sauce
3/4 cup white vinegar
1/2 cup orange juice
juice of one lime
1 Scotch Bonnet pepper, seeded, finely chopped
1 cup white onions, chopped
3 green onions, finely chopped
4 8 oz chicken breasts

Mix it all in a glass bowl, not metal or wood, marinate the chicken for at least one hour, longer if possible. Grill for about 6 min to a side and baste with the marinade.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerk Seasoning - Frank's #4

8 cloves garlic
6 habaneros
2 bunches green onions, cut in 1 inch pieces
1/2 cup allspice
1/2 cup brown sugar
1 Tbs thyme
1 tsp cinnamon
1/2 tsp nutmeg
2 Tbs soy sauce

Blend all ingredients in a food processor and then refrigerate.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerk Seasoning - Larry's

- 4 green onions
- 1 garlic clove
- 1 hot pepper, such as Serrano, habanero or Scotch bonnet, se
- 1 Tbs ground allspice
- 1 tsp dried thyme
- 1/2 tsp ground nutmeg
- 1/2 tsp cayenne
- 2 Tbs fresh lime juice

- 1 Combine all ingredients in blender; pulse to puree mixture. Store in covered glass container in refrigerator. Make 1/3 cup.
- 2 To use, rub 2 teaspoons or more jerk seasoning over surface of meat. Let stand at least 1 hour before cooking. Flavor is enhanced if marinated overnight.
- 3 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Larry Bibich

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerk Seasoning (Dry)

1 Tbs onion flakes
1 Tbs onion powder
2 tsp ground thyme
2 tsp salt
1 tsp ground Jamaican pimento, (allspice)
1/4 tsp ground nutmeg
1/4 tsp ground cinnamon
2 tsp sugar
1 tsp black pepper, coarsely ground
1 tsp cayenne pepper
2 tsp dried chives, OR
2 tsp green onions, dried

Preparation: Mix together all the ingredients. Store leftovers in a tightly closed glass jar. It will keep its pungency for over a month.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Liza Jane

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerk Seasoning (Sauce or Marinade)

1 1/4 lbs white onions, peeled and quartered
1/2 lb fresh Jamaican chilies, seeded and chopped (Scotch Bonnets or h
4 oz ginger, peeled, chopped
1/4 cup allspice, ground
1/4 cup thyme, ground
1 cup white wine vinegar
1 cup dark soy sauce

- 1 Pulverize the onions, chilies and ginger in food processor. Transfer the mixture to large stainless steel bowl and stir in the rest of the ingredients. Stir well. Allow this to sit in a large glass container for several days, stirring occasionally. This will keep for about a week.
- 2 Marinate chicken, beef or pork (in Jamaica, fish or goat) in this mixture overnight. Grill.

Servings: 1

Recipe Type

Bbq List, Marinades, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerky - Water/Smoker Method

1 1/2 lbs beef flank steak
1/4 cup sugar
2 tsp paprika
1/4 cup non-iodized salt
2 tsp garlic powder
2 tsp ground black pepper
1 tsp ginger

- 1 Fire up your smoker and start settling the coals in for a long slow smoke before starting the rub.
- 2 Pat the meat dry with a paper towel and slice it, with the blade of the knife 30F to the horizontal, across the grain, creating strips 1/4 to 1/2 inch thick.
- 3 In a small mixing bowl, blend together the sugar, salt, paprika, garlic powder, pepper and ginger. Rub this mixture into the meat, putting the spiced strips on the grill, but don't fill the water pan. Give the jerky 3 to 5 hours of smoke at 130 to 180F. propping the lid open a crack if the temperature threatens to rise disastrously beyond the desired range.
- 4 When the strips are chewy-crisp, remove them from the heat, let cool, and store individually in plastic wrap. Refrigerate to store longer than a few days.
- 5 Source: "Where There's Smoke, There's Flavor" by Richard Langer
- 6 Posted to the BBQ List by Carey Starzinger on Sep 16, 1996.

Servings: 1

Recipe Type

Bbq List, Jerky

Recipe Source

Source: Richard Langer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerky A La Willie Rev. 4.1

10 oz bottle low-salt soy sauce
1/3 cup Worcestershire sauce
2 Tbs liquid mesquite smoke *
1 1/4 tsp onion powder
1 1/4 tsp garlic powder
2 1/2 tsp pepper
2 Tbs brown sugar
 up to 3 lb. lean meat **

- 1 * use in place of smoker. ** beef, deer, elk etc.
- 2 Mix all ingredients except meat to make marinade. Cut thinly sliced meat into 1/2 inch strips and marinate for 12 to 24 hours (the longer the better). Smoke using mesquite chips for about three hours and then finish drying in oven. If doing whole operation in oven use liquid smoke and hang strips of meat on highest rack and put shallow pan underneath to catch drippings. Turn oven on and set to lowest possible setting and leave for 6 to 8 hours until thoroughly dried. A couple of hints that I picked up from one of the cooking echoes. Use toothpicks or wooden skewers to hang meat by, and line the pan with aluminum foil to collect the drippings and save cleaning problems later on. If you have access to sweet onions (Vidalias, etc) they can be sliced and dried and then run through the blender to make an excellent onion powder to be used in this recipe.
- 3 Posted to the BBQ List by Carey Starzinger on Apr 09, 1996.

Servings: 1

Recipe Type

Bbq List, Jerky

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerry's Barbeque Sauce

- 1 bottle Bullseye Honey Smoke BBQ Sauce
- 5 Tbs juice from jar of Vlasic hot pepper rings
- 2 Tbs orange marmalade
- 2 Tbs honey
- 2 Tbs Worcestershire sauce

Start from here and add your own spices if you like. I'm satisfied this is a great solution to my ancient quest.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Jerry Byanski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jerry's Creamy Sweet And Green Cole Slaw

PART A

- 1 head green cabbage
- 2 stalks celery
- 1 medium Size sweet onion, (Vidalias are good)
- 1 Granny Smith apple

PART B

- 1 cup Miracle Whip, (do not substitute)
- 1/2 cup sugar
- 3 Tbs vegetable oil
- 2 1/4 Tbs white tarragon vinegar, (do not substitute)
- 2 tsp (heaping) celery seed

- 1 Dice the part "A" ingredients. Run them through a food processor and reduce in overall size to about a grain of rice. Combine the part "B" ingredients separately in a shallow mixing bowl.
- 2 Pour into the slaw mix and fold well. Refrigerate in an air-tight covered dish.
- 3 Posted to BBQ List by "Jerry Byanski" on Aug 6, 1997

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Jerry Byanski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jezebel Sauce

18 oz pineapple preserves
18 oz apple jelly
1 1/2 oz dry mustard
5 oz horseradish
1 Tbs cracked pepper

- 1 Combine all ingredients, blend well. Pour in jelly jars and refrigerate.
- 2 Keeps indefinitely.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Judy Howle

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jiffy Scalloped Corn

32 oz frozen whole kernel corn
1/2 cup butter, melted
1 cup sour cream
1 8 oz box Jiffy cornbread mix

Place 16 oz. thoroughly thawed corn kernels in a food processor. Add two tablespoons of sugar and puree. Add reserved corn kernels and all other ingredients. Thoroughly mix until well blended then transfer mixture into a pre-greased casserole dish. Bake at 350F for 45/50 minutes or until golden brown. Posted to the BBQ List by Jim Anderson on Apr 07, 1998.

Servings: 4

Recipe Type

Bbq List, Sides, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jill's Green Hornet Chili

4 lbs pork, cut in cubes
flour
garlic salt
2 cans roasted, peeled green chilies
2 lbs fresh roasted, peeled green chilies
1 large onion
1 can ground tomatoes
4 cloves garlic
1/2 cup lime juice
1/2 cup chopped cilantro
some tomatillos

- 1 Dredge pork in flour and garlic salt and brown in heavy pot (add oil or pork fat as necessary to keep from burning). Add chilies, onion, tomato, garlic. Cook for hours.
- 2 Before serving add lime juice, cilantro and tomatillos. Watch out for the S-T-I-N-G!

Servings: 1

Recipe Type

Bbq List, Chili, Pork

Recipe Source

Source: Contributed by Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jim Echols' Cajun Spice

1 Tbs paprika
1 tsp onion powder
1 tsp garlic powder
1 tsp ginger powder
3/4 tsp black pepper
1/2 tsp oregano
1 tsp salt
1 tsp cayenne powder
1 tsp crushed chilies
3/4 tsp white pepper
1/2 tsp thyme

Mix all ingredients together in a small bowl. Store in an airtight container. Terry says, "One of the guides, Jim Echols, gave me this recipe. I would prepare monster-sized batches of it for him and the other guides to use in preparing blackened (Cajun) trout. -- A special surprise for guests at shore lunches. Also try it in hamburgers, on sautéed chicken or turkey, and on popcorn. From Calgary Herald, by Terry Bullick (89.05.03) Thought these might come in handy as Q spices.

Servings: 6

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jim Prather's MJ Sauce

1/4 cup juice from the meat
1/4 cup fat drippings from the meat
1/2 cup ketchup
1/4 cup cider vinegar
1/4 cup Worcestershire sauce
1 pinch cinnamon

Bring to a boil, then simmer to desired consistency. Posted to BBQ List by jprather@usa.net on Feb 23, 1998

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jim Tarantino's Basic Beef Marinade

1/4 cup sherry vinegar or red wine vinegar
1/2 cup dry red wine
2 Tbs soy sauce
1 Tbs Worcestershire sauce
1 tsp sugar
1/2 cup olive oil
2 cloves garlic, sliced
2 Tbs parsley, fresh, chopped
2 Tbs fresh herb combo:
rosemary, tarragon, thyme
1 dash black pepper to taste

- 1 Combine the vinegar, wine, soy sauce, Worcestershire sauce, and sugar in a non-reactive mixing bowl. Whisk in olive oil a little at a time. Add the pepper, parsley and herbs.
- 2 For beef steaks marinate for 6 to 8 hours. For roasts and brisket, 10 to 12 hours.
- 3 Posted to the BBQ List by Bill Wight

Servings: 1

Recipe Type

Bbq List, Marinades, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jim Tarantino's Basic Chicken Marinade

- 1/2 cup fresh orange juice
- 1/4 cup fresh lemon juice
- 1 tsp Dijon-style mustard
- 1 tsp Worcestershire sauce
- 1/4 cup canola oil
- 3 cloves garlic, minced
- 1/4 cup fresh parsley, chopped
- 1 tsp dried oregano, crushed
- 1 dash kosher salt to taste
- 1 dash black pepper to taste

- 1 Combine the orange and lemon juice, mustard, and Worcestershire sauce in a glass bowl. Whisk in the oil a little at a time. Add remaining ingredients.
- 2 Chicken breasts should marinate 3 to 4 hours. Wings 4 to 6 hours.
- 3 Posted to the BBQ List by Bill Wight

Servings: 1

Recipe Type

Bbq List, Marinades, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jim's Fudgy Coconut Q-Fest Squares

1 cup butter, softened
1 1/2 cups sugar
3 eggs
1 tsp pure vanilla extract
1 cup all-purpose flour
1/4 cup baking cocoa
1/2 cup walnuts or pecans, chopped
1 can sweetened condensed milk
1 cup coconut, shredded

*****ICING*****

2 cups confectioners' sugar
1/4 cup baking cocoa
5 Tbs evaporated milk
2 Tbs butter, melted
1/2 tsp pure vanilla extract

- 1 In a mixing bowl, cream butter and sugar. Add eggs and vanilla; mix well. Combine flour, cocoa and nuts; add to the creamed mixture. Spread into a 13"x 9"x 2" baking pan. Bake at 350F for 30 minutes or until a toothpick inserted near the center comes out clean.
- 2 Combine condensed milk and coconut; carefully spread over the hot chocolate layer. Bake at 350F for 20 minutes or until coconut is lightly browned.
- 3 Combine icing ingredients until smooth; spread over warm bars.
- 4 Refrigerate at least an hour prior to cutting.

Servings: 48

Yield: about 4 dozen

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jim's Teriyaki Marinade And BBQ Sauce

- 1 cup soy sauce
- 1 cup water
- 2 Tbs vinegar
- 2 Tbs brown sugar
- 1 tsp dry mustard
- 1/2 tsp ginger, powdered
- 1/2 tsp garlic powder
- 1 tsp hot pepper sauce (optional)
- 2 Tbs corn starch

- 1 Whisk together all the ingredients except the corn starch. Marinade the meat long enough to flavor and tenderize- 1 hr for young chicken breasts or fish, overnight for round steak and up to 5 days for some game cuts.
- 2 BBQ and baste with the marinade. Make a slurry of the starch and a little water and whisk into the marinade. Bring to a boil, stirring as the sauce thickens. Serve with the BBQ'd meat.
- 3 Real garlic and ginger only improves this dish. The amount of pepper sauce can be varied from mild to fiery. You can substitute wine, sherry, orange or pineapple juice for some or all of the water to vary the flavor. Pineapple juice has an enzyme that provides additional tenderizing power to the vinegar and mustard.
- 4 [Recipe Editor: the addition of 1 cup of vegetable oil to this marinade will improve the results.]
- 5 Posted to the BBQ List by Carey Starzinger on Apr 11, 1996.

Servings: 2

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Joan Lowder's Q Sauce

1 lb margarine [or less]
3 sm. bottle Durkee's sauce
2 Tbs prepared mustard
3 lemons
3/4 cup sweet pickle vinegar
2 Tbs sugar
salt and pepper to taste
1 Tbs Worcestershire sauce
1 Tbs ketchup
3 bottles water [use Durkee bottles]
1/4 cup mayonnaise

- 1 Mix all together. Cut lemons in halve add to other ingredients and heat on low, stirring often, until margarine is melted and everything is well blended. Dip chicken or pork into sauce the last 15 minutes of grilling. Save some for "dipping" at the table. Of all the recipes I have made this one receives the most praise. One lady said "it taste so good, it makes you want to get up and dance."
- 2 Posted to the BBQ List by Jeff Lipsitt on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Joanne's Queso

- 1 lb Monterrey Jack or Velveeta
 - 1 10 oz can RoTel tomatoes, lightly drained, diced
 - 1 package Jimmy Dean sausage, browned, crumbled, and drained
 - 1 sm. can black olives, sliced
 - 1 bunch scallions or chives, chopped
 - 2 shots Cholula sauce, (up to 3)
- add whatever else you like: artichoke hearts, etc.

- 1 Try the broccoli or a baked potato with my sister Joanne's Queso recipe on it!!!
- 2 Melt cheese and stir together all ingredients. Use as a dip or topping. Posted to BBQ List by Bill Martin on Aug 31, 1997

Servings: 1

Recipe Type

Bbq List, Dips And Spreads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Joe's Soak Sauce

- 4 dried New Mexico red chilies
- 4 dried chipotle chilies
- 1 fresh habanero or, up To 2
Scotch bonnet chilies
stemmed and seeded
- 2 medium garlic cloves, up to 6
peeled and coarsely chopped
- 1/4 cup coarsely chopped onions
- 1/3 cup loosely packed fresh
rosemary
- 1 tsp coarse sea salt
- 1/4 cup bourbon, or 3 tablespoons
brown sugar
- 2 cups red wine vinegar
- 1/4 cup lemon juice

- 1 Stem and seed the dried chilies. Place in a skillet and put into a preheated 250-degree oven for about 4 minutes, until they become fragrant. Shake once during the roasting time. Remove from oven and put in just enough hot water (water just below the boiling point) to cover then put a small plate on top to submerge the chilies. Let soak 20 to 30 minutes, until softened. Drain the chilies and chop coarsely. Put into a food processor or blender with the fresh chilies, garlic according to taste, onions, rosemary, salt, bourbon or brown sugar, vinegar and lemon juice. Blend about 3 to 4 minutes, until very smooth. Pour into a jar, cover and refrigerate. Note: The sauce can be used to marinate chicken, pork, ribs, or a meaty fish such as swordfish before grilling.
- 2 Posted to the BBQ List by Carey Starzinger on May 12, 1996.

Servings: 3

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

John Marsh's Talliwagger Southern Style BBQ Sauce

1/3 cup honey
1/2 cup molasses
1 head garlic, broken unpeeled
1 Tbs whole cumin seeds
3 Tbs whole coriander seeds
1 Tbs whole black peppercorns
1 Tbs whole white peppercorns
8 small dried red chilies
2 bay leaves
3 Tbs tomato paste
3 16 oz Cans tomatoes
1 quart white vinegar
4 cups water
1/4 cup salt

- 1 Combine first 9 ingredients in stock pot. Cook on medium heat 30 minutes. Add paste and tomatoes and cook 15 minutes breaking up the tomatoes. Stir in vinegar, water and salt. Simmer and reduce to desired consistency uncovered for 2-4 hours. Puree in blender. Refrigerate for a day or two to age.
- 2 Posted to the BBQ List by Rock McNelly on Aug 26, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

John Mitchell's Ukrainian Kielbasa

- 1 3/4 lbs sirloin tips, (well marbled)
- 1 lb Boston butt
- 1/2 lb country smoked bacon
- 1 Tbs Hungarian paprika
- 1 tsp butcher grind black pepper
- 2 Tbs cracked black pepper
- 1 tsp dried marjoram
- 1/2 tsp ground coriander
- 2 Tbs minced garlic
- 2 tsp sugar
- 2 tsp kosher salt
- 1/2 tsp Morton's Quick Cure
- 1 Tbs mustard seeds
- 1/4 cup water
- 1/4 cup Slivovitz or other fruit brandy

- 1 Just finished making our traditional sausage for Easter and thought I might share the recipe with you all as it is a terrific sausage recipe handed down by my grandfather. I remember making sausage and smoking them in the fireplace when I was very young. I guess that's when I started my love for smoke cooked barbecue. Gosh, been at it a long time!!!! Anyway, here is the recipe for real Ukrainian Kielbasa.
- 2 Cut meat into one inch cubes and place in plastic bag and into freezer. Mince garlic to total 2 tablespoons. Dump the kosher salt on top of the garlic and with the side of the knife blade, using a rocking motion, make a salt/garlic paste. Place the paste in a bowl and add the remaining seasonings. Add the water and slivovitz (plum brandy) and stir to blend all seasonings. Grind the Boston butt and the bacon with your fine grinder plate and the sirloin tips with your coarse grinder plate. Toss together in a bowl to mix the meats. Pour the seasonings mixture into the bowl with the meat and blend well. Stuff into 35mm pig casings making 24 inch lengths into rings by tying the ends of the lengths together. Place the sausage rings on a smoke stick and bring to a cool place, under 70F, to air dry hanging in front of a fan overnight. Cold smoke the next morning for 12 hours. wrap in plastic wrap then foil and refrigerate overnight. Place in skillet and add water to cover half the height of the sausage. Boil away the water. Reduce heat and continue to cook till browned on both sides. Enjoy! "Schmekouya Ho Boy!!!"
- 3 Smoky
- 4 Posted to the BBQ List by Carey Starzinger on Sep 15, 1996.

Servings: 6

Recipe Type

Bbq List, Sausage

Recipe Source

Source: John Mitchel

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

John Willingham's Hush Dem Puppies

4 cups yellow cornmeal
1 tsp W'ham Mild Seasoning
1/2 cup all-purpose flour
1/3 cup sugar
1 medium onion, finely diced
4 large egg, beaten
1 tsp garlic powder
1/4 cup vegetable oil, plus more for deep-frying
1 1/4 cups water
1 medium red bell pepper, chopped (optional)

- 1 In a large bowl, combine the cornmeal, seasoning mix, flour and sugar. Stir in the onion, eggs, garlic powder and 3/4 cup of oil. Mix well and then stir in water. Add red pepper if desired.
- 2 Heat the deep-frying oil in a deep-fat fryer or deep skillet to 350F. Scoop the dough by tablespoonfuls and drop them into the hot oil. Fry each hush pup for 3 to 4 minutes until golden brown. Remove them with a slotted spoon and drain on paper towels. Repeat until all the dough is cooked. Serve hot.
- 3 Posted to the BBQ List by gtracy@perigee.net (George Tracy) on Apr 30, 1998.

Servings: 20

Recipe Type

Bbq List, Hushpuppies

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

John Willingham's Sweet & Sassy Beans

- 1/4 lb breakfast sausage or bacon - crumbled
- 1/4 cup onion, diced
- 1/4 lb pulled or chopped smoked pork butt
- 4 cups pork 'n beans
- 1/4 cup sweet barbecue sauce
- 1/2 cup molasses
- 1 1/2 Tbs W'ham mild seasoning
- 1/2 tsp liquid smoke, (optional)

- 1 Preheat the oven to 350F. In a large skillet, cook the sausage and onion over medium-high heat for 5 to 6 minutes until the sausage is browned and the onion softened. Add the pork and cook for 2 to 3 minutes longer until the meat is just heated through. Set aside. In a large bowl, combine the pork and beans, sauce, molasses, seasoning mix and liquid smoke, if using it. Stir well and transfer into a deep casserole. The dish should be large enough to hold the mixture so that it is no deeper than 4 inches and no shallower than 2 inches. Add the sausage/pork mixture. Stir well. Cook in the oven, covered, for 2-1/2 hours until hot and bubbling and the flavors are well- blended.
- 2 [Editor-If you're smoking some meat, put the beans in the smoker to cook. You'll get a delicious smoky flavor.]

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

John Willingham's Sweet Bar-B-Q Sauce

4 cups tomato sauce
1 1/2 cups cola or beer
1 1/2 cups cider vinegar
1 1/2 cups chili sauce
1/4 cup prepared mustard
1/2 cup steak sauce
2 lemons, Juice of
1/2 cup Worcestershire sauce
2 Tbs vegetable oil
1 Tbs soy sauce
1 Tbs honey
1/2 tsp Tabasco sauce
1 1/2 cups sugar, (dark brown), packed
2 Tbs black pepper, freshly ground
2 Tbs garlic salt
1 Tbs butter or margarine

- 1 In a large saucepan, combine the first 11 ingredients. Stir well. Bring to a simmer over medium heat.
- 2 In a small bowl or glass jar with a lid, combine the brown sugar, pepper, garlic salt and mustard. Stir or shake to blend.
- 3 Add the dry ingredients to the tomato mixture and stir well. Increase the heat to medium high, stir in the butter, and bring to a brisk simmer, stirring frequently. Cook for about 20 minutes (or longer for thicker, more flavorful sauce). The longer the sauce cooks, the less its final volume.
- 4 Cover the saucepan and reduce the heat to low. Cook for about 30 minutes until the flavors are well-blended. Cool to tepid. Use immediately or cover and refrigerate up to one week.
- 5 Posted to the BBQ List by gtracy@perigee.net (George Tracy) on Apr 30, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

John Willingham's W'ham Mild Seasoning Mix

2 Tbs salt
1 tsp black pepper, freshly ground
1 tsp lemon pepper
1 tsp cayenne pepper
1 tsp chili powder
1 tsp dry mustard
1 tsp sugar, (brown), dark or light
1/2 tsp garlic powder
1 pinch cinnamon
1 pinch MSG, optional

- 1 In a small bowl or glass jar with a lid, combine all ingredients. Stir or shake to mix. Use immediately or store in a cool, dark place for several months.
- 2 Contributor: <http://www.whirlpoolcorp.com/cookin/chefs/jw.html>
- 3 Posted to the BBQ List by gtracy@perigee.net (George Tracy) on Apr 30, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Jon McCoy's Rub

1 cup sugar
1/4 cup celery salt
1/4 cup garlic salt
1/4 cup seasoning salt
1/4 cup onion salt
1/2 cup Hungarian paprika
1/4 cup black pepper
2 Tbs chili powder
1 Tbs cayenne
1 tsp garlic granules
1 tsp onion powder
1/2 Tbs ginger root
1 Tbs dry mustard

I was happy with the results, but being a chilihead (habanero class), it needed to be hotter. Maybe I should use a hot sauce as a base coat, and rub this over it?

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Jon McCoy

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Judy's Barbeque Sauce For A Crowd

54 oz	Bullseye or KC Masterpiece barbeque sauce, hickory smoke flavor
3 1/2 quarts	tomato sauce
4 tsp	dry mustard
2 Tbs	garlic powder
2 Tbs	onion powder
1 cup	brown sugar
7	lemons, juiced
2 Tbs	Worcestershire sauce
1/2 cup	white Kayo syrup
1 Tbs	black pepper
1 tsp	cayenne pepper
4 Tbs	oil or margarine

- 1 Mix all ingredients and heat thoroughly to blend flavors, maybe 15 minutes on lowest heat. Cool. Baste on meat last 10 minutes only, or serve with meat.
- 2 Keeps well in refrigerator.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Judy Howle

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Juicy-Juicy-Juicy Smoked Turkey

TO ONE GALLON OF WATER

1/4 cup vinegar, (white)
1 Tbs pickling spice
1/2 tsp allspice
1 tsp pepper
1 tsp garlic powder
1 tsp onion powder
1 tsp celery salt
1 1/2 cups salt
1 tsp liquid smoke
1/4 cup brown sugar
1 Tbs maple extract

- 1 Make up enough brine to totally submerge bird. Let sit in brine for 48 to 55 hours. Smoke low and slow to 165-170F internal. Juicy-Juicy-Juicy
- 2 Posted to BBQ List by Don Havranek on Sep 16, 1997

Servings: 1

Recipe Type

Bbq List, Poultry, Brines

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Just A Good Ole Turkey

- 1 medium turkey
- 4 pieces fatty bacon
- 2 Tbs garlic salt
- 1 stick butter
- olive oil

- 1 Washed the Turkey. Put 4 pieces of fatty bacon, two tablespoons of garlic salt and 1 stick of butter inside the cavity. Rubbed the outside with Olive Oil and applied a liberal amount of Garlic Salt on top of the Olive Oil all around the Turkey.
- 2 Added Hickory and Apple to the bed of Hedge coals and let them catch fire.
- 3 Placed the Turkey on the smoker (This is a smoker with an offset firebox). When the Hickory and Apple were flaming good I buttoned down the hatches and maintained a temperature at 200F (+ or - 10F) with good white smoke.
- 4 hour later I basted the Turkey with the liquids from the body cavity.
- 5 I repeated the basting process every 45 minutes.
- 6 When juices ran low in body cavity I added another stick of butter and kept on basting.
- 7 For a 12 pound bird. At 200F this process will take about 10 hours.
- 8 A Turkey done this way will melt in your mouth.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Justin's Barbecue Sauce

6 cups onions, chopped
1/2 cup honey
2 Tbs garlic, chopped
4 Tbs lemon juice
2 cups sweet pepper, chopped
2 Tbs salt
1 cup parsley, dried
6 Tbs Lea & Perrin's
2 cups dry white wine
1 tsp mint, dried
6 Tbs vinegar
2 Tbs liquid smoke
1 Tbs Louisiana hot sauce

- 1 Place all ingredients in a pot that is big enough to hold them. Bring to a boil. Cook, covered, on low heat for several hours. From Justin Wilson's "Outside Cooking with Inside Help"
- 2 Posted to the BBQ List on June 9, 1998 by Karl E. Moser

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Justin Wilson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Justin's Marinade And Basting Sauce For Brisket Of Beef

3 cups dry red wine
3 tsp salt
1 cup olive or peanut oil
3 Tbs Grey Poupon mustard
2 Tbs wine vinegar
2 Tbs prepared horseradish
2 tsp onion powder
3 Tbs lime juice
1 tsp garlic powder
2 tsp ground cayenne pepper

- 1 Mix all of the ingredients really well and then pour over whole beef brisket. Let marinate for several hours, or overnight if possible. Also, use this marinade as a basting sauce. Some people may find Justin's 3 cups of dry red wine a little bit too much for their taste. No problem, use as much as you like in the sauce, and drink the rest. Sure won't go to waste.
- 2 From Justin Wilson's "Outdoor Cooking With Inside Help"
- 3 Posted to the BBQ List on June 9, 1998 by Karl E. Moser

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Justin Wilson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

K. C. Masterpiece Sauce

2 cups water
3/4 cup corn syrup
1/2 cup tomato paste
1/2 cup vinegar
3 Tbs molasses
3 Tbs brown sugar
1 tsp liquid smoke
1/2 tsp salt
1/4 tsp onion powder
1/4 tsp pepper
1/8 tsp paprika
1/8 tsp garlic

- 1 Combine all ingredients in a medium saucepan over high heat and whisk until smooth. Bring mixture to a boil, then reduce heat and simmer for 45 to 60 minutes or until mixture is thick. Cool then store in a covered container in the refrigerator overnight so that flavors can develop.
- 2 Posted to the BBQ List by RG959@aol.com on Sep 20, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kansas City Baked Beans

1 lb navy beans, dried w/ water to cover
6 cups water
1 tsp salt
4 slices bacon, crisp, chopped
1 medium onion, chopped
2 medium bell pepper, chopped
1 cup barbecue sauce
1 cup apple cider
1/3 cup dark molasses, unsulfured
1/4 cup mustard
2 Tbs cider vinegar
1 cup burnt ends, shredded (optional)

- 1 Soak beans for at least 4 hours in water to cover, then drain.
- 2 In a large heavy sauce pan, combine the beans with the 6 cups water. Bring beans to boil over high heat, and then reduce to a simmer. Cook slowly, stirring up from the bottom occasionally, for 2 to 3 hours. Stir in the salt after the beans have softened. Add more water if the beans begin to seem dry. The beans are ready when they mash easily but still hold their shape.
- 3 Preheat oven to 325F. In a skillet fry bacon until crisp. Remove the bacon and drain. Add onion and pepper to the rendered bacon drippings and sauté until soft.
- 4 Transfer bacon and onion mixture to a greased Dutch oven or other baking dish. Mix in remaining ingredients. Bake, covered, for about 1 hour. Uncover and bake for an additional 15 - 30 minutes
- 5 Posted to the BBQ List by "Patrick Lehnerr" on Aug 25, 1998.

Servings: 8

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Smoke & Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kansas City Barbeque Society Barbeque Rub

2 cups sugar
1/4 cup paprika
2 tsp chili powder
1/2 tsp cayenne
1/2 cup salt
2 tsp black pepper
1 tsp garlic powder

Combine all ingredients and store in a tightly-sealed jar in a cool dark place. Use as a rub for any barbecued meat.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kansas City Barbeque Society Dry Rib Rub

1 tsp dried lemon powder
2 1/2 tsp black pepper
6 tsp sugar
2 tsp MSG
1 tsp paprika

Combine seasoning thoroughly and store in a tightly-sealed jar in a cool dark place. Rub into meat and refrigerate overnight before cooking.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kansas City Style Barbecue Paste

1/2 cup brown sugar
1/4 cup molasses
1 Tbs paprika
1/4 tsp chili powder
1/4 tsp cayenne chile powder
1/4 tsp ginger, fresh, minced
1/4 tsp allspice
1 Tbs salt
1/4 tsp black pepper
1/2 tsp garlic paste
1/4 cup vegetable oil
1 Tbs Worcestershire sauce
1 Tbs yellow mustard

Mix all ingredients and rub paste onto the surface of pork or beef.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kansas City-Style Barbecue Sauce (Paul Kirk)

3/4 cup light brown sugar, packed
1 package chili seasoning*, (1 1/4 oz.)
2 tsp dry mustard
1 tsp ginger, ground
1/2 tsp allspice, ground
1/4 tsp cayenne pepper
1/4 tsp mace, ground
1/4 tsp black pepper, fresh ground
1 cup white distilled vinegar
1/4 cup molasses
1/4 cup water
32 oz ketchup
3 tsp liquid smoke (optional)

- 1 *(Garry Howard's chili powder recipe is good here)
- 2 In a large saucepan, combine the brown sugar, chili seasoning, mustard, ginger, allspice, cayenne, mace, and black pepper. Add the vinegar, molasses, water, and liquid smoke. Stir until dry ingredients are dissolved. Add the ketchup and stir to mix.
- 3 Bring to a boil over high heat, stirring constantly to avoid spattering. Reduce the heat to low, cover, and simmer for 30 minutes. Remove from the heat and let cool to room temperature. Use immediately or cool to room temperature, cover, and refrigerate for up to 1 week.
- 4 This sauce (and most barbecue sauces) improves in taste if allowed to sit overnight in the refrigerator before use.
- 5 Source: Paul Kirk, in "Willingham's World Championship Barbecue"

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Paul Kirk in John Willingham's Championship BBQ

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl Moser's BBQ Sauce

1 cup ketchup
1/2 cup sugar
1/4 cup vinegar
2 Tbs liquid smoke
1/3 cup molasses
3 Tbs Texas Pete

- 1 In a sauce pan add everything, cook on low heat 1 hour stirring occasionally. Works great on all your BBQ needs.
- 2 Recipe by "Karl E. Moser" on Mar 30, 1998.

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Karl Moser

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl Moser's Cole Slaw

8 cups finely chopped cabbage
1/4 cup shredded carrot
2 Tbs minced onion
1/3 cup granulated sugar
1/2 tsp salt
1/8 tsp pepper
1/4 cup milk
1/2 cup mayonnaise
1/4 cup buttermilk
1 1/2 Tbs white vinegar
2 1/2 Tbs lemon juice

- 1 Be sure cabbage and carrots are chopped up into very fine pieces (about the size of rice). Combine the sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar, and lemon juice in a large bowl and beat until smooth. Add the cabbage, carrots, and onion, and mix well. Cover and refrigerate for at least 2 hours before serving.
- 2 Posted to the BBQ List by "Karl E. Moser (KE3NF)" on Aug 28, 1998.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's # 1 Steak Rub

1 Tbs chili powder
1 tsp salt
1/2 tsp Mexican leaf oregano
1/2 tsp crushed coriander seeds
4 New York strip steaks

- 1 Combine all ingredients except steak. Rub onto steaks; refrigerate 2 hours before grilling. Grill on covered grill over medium-hot coals 7 to 10 minutes, or to desired doneness, turning once.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Dry Rub # 11

4 Tbs rosemary, freshly chopped
2 tsp salt
1/4 tsp cayenne
1 tsp dry mustard
1 tsp dried oregano
3 tsp garlic powder
2 Tbs black peppercorns
2 Tbs white peppercorns
1 Tbs pink peppercorns

- 1 Put all ingredients in spice or coffee grinder and grind. Store in tightly-sealed jar.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Dry Rub # 13

5 cups dark brown sugar
4 cups paprika
1 2/3 cups garlic powder
1 2/3 cups onion powder
1 2/3 cups dry mustard
1 1/3 cups dried sweet basil
3/4 cup ground bay leaves
2/3 cup ground coriander
2/3 cup ground savory
2/3 cup dried thyme
2/3 cup ground black pepper
2/3 cup ground white pepper
4 Tbs ground cumin
5 cups seasoning salt

- 1 Combine ingredients and store in an air-tight container.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Dry Rub # 7

4 Tbs ground allspice
1 Tbs dried thyme
2 Tbs paprika
1 tsp ground red pepper
1 tsp garlic powder
1 tsp onion powder
1 tsp salt
1/4 tsp black pepper

- 1 Combine ingredients and store in an air-tight container.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Dry Rub # 8

6 Tbs garlic powder
6 Tbs onion powder
2 Tbs allspice
1 Tbs dried ground chipotle
2 Tbs Hungarian paprika
2 Tbs brown sugar
4 1/2 tsp thyme
4 1/2 tsp cinnamon
1 1/2 tsp nutmeg
1/2 tsp ground habanero
2 lemons peel, (powdered)

- 1 Combine ingredients and store in an air-tight container.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Dry Rub # 9

1/4 cup chili powder
1 tsp onion powder
1 Tbs curry powder
1 tsp garlic powder
1 tsp dry mustard
1 tsp white pepper
1 tsp oregano
2 tsp celery salt
1 tsp parsley flakes

- 1 Combine ingredients and store in an air-tight container.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Favorite Dry Rub # 10

2 1/2 Tbs dark brown sugar
2 Tbs paprika
2 tsp dry mustard
2 tsp onion powder
2 tsp garlic powder
1 1/2 tsp dried sweet basil
1 1/2 tsp black pepper, coarsely ground
1 tsp dried bay leaves
3/4 tsp ground coriander
3/4 tsp ground savory
3/4 tsp dried thyme
1/2 tsp white pepper
1/8 tsp ground cumin
1 tsp cayenne pepper
1/2 tsp ground cloves
1 tsp adobo
1 Tbs pickling spices, powdered
1/2 tsp salt

- 1 Place all the above into a blender and mix well
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Rub # 2

6 tsp salt
1 tsp lemon powder
2 1/2 tsp black pepper
6 tsp sugar
2 tsp MSG
1 tsp paprika

- 1 Combine ingredients and store in an air-tight container.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Rub # 3

6 Tbs salt
6 Tbs sugar
1 Tbs dry lemon powder
2 Tbs MSG or other pep powder
2 1/2 Tbs black pepper
2 Tbs garlic powder
2 Tbs ground bay leaves
1 Tbs paprika
2 Tbs dry mustard

- 1 Combine ingredients and store in an air-tight container.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Rub # 4

2 1/2 Tbs dark brown sugar
2 Tbs paprika
2 tsp dry mustard
2 tsp onion powder
2 tsp garlic powder
1 1/2 tsp dried sweet basil
1 tsp ground bay leaves
3/4 tsp ground coriander
3/4 tsp ground savory
3/4 tsp dried thyme
3/4 tsp black pepper, freshly ground
3/4 tsp white pepper
1/8 tsp ground cumin
salt, to taste

- 1 Combine ingredients and store in an air-tight container.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Rub # 5

4 Tbs salt
1/2 Tbs white pepper
1 Tbs celery salt
3 Tbs paprika
2 Tbs black pepper
1/2 Tbs garlic powder
2 Tbs cayenne pepper
2 Tbs chili powder
1 Tbs dry mustard
1/2 Tbs dried lemon peel, (zest)

- 1 Combine ingredients and store in an air-tight container.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Rub # 6

1/4 cup chili powder
1 Tbs curry powder
3 tsp garlic powder
1 tsp onion powder
1 tsp dry mustard
1 tsp white pepper
2 tsp celery salt
1 tsp oregano
1 tsp parsley flakes

- 1 Combine ingredients and store in an air-tight container.
- 2 Posted to the BBQ List on July 11, 1998 Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Rub #1

2 1/2 Tbs paprika
2 Tbs salt
1 Tbs black pepper
1 Tbs onion powder
1 Tbs cayenne pepper
1 Tbs oregano
1 Tbs thyme
2 Tbs ground cumin
1 Tbs coriander
1 tsp red pepper

- 1 Mix these together and see how you like this rub.
- 2 Recipe by "Karl E. Moser" on Mar 27, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Karl Moser

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Smoked Turkey

1 medium turkey
FOR THE RUB:

1/4 cup paprika
1 tsp garlic powder
1 tsp black pepper
1/4 tsp salt
1 tsp parsley
1 tsp sage
1 dash lemon pepper
1 tsp ground dry mustard

FOR THE MOP:

1/2 cup Worcestershire sauce
1/2 cup soy sauce
1/2 cup soft drink of choice
1 dash sweet hot mustard
1 dash salt
1 dash pepper
1 dash poultry seasoning

- 1 Taste the rub--none of the ingredients should overpower another, if one does, adjust.
- 2 Rub the turkey inside and out, and refrigerate over night.
- 3 Cook the turkey breast side down. Mop when you adjust your fire. I used plain water in my water pan, and cooked for around 24 hours as I recall.
- 4 When the turkey was nearly done, I brought it in the house to finish in the oven. (Needed the gravy!)
- 5 This is the same way I do chicken, and haven't received one complaint yet.
- 6 Note that all my ingredients are approximate amounts, and I don't always use all of them. It's all to taste, and all depends on what I got. Always starts with paprika and garlic though.

Servings: 1

Recipe Type

Bbq List, Poultry, Mops, Sops And Bastes, Rubs And Spices

Recipe Source

Source: Karl Mitschke

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Karl's Sparerib Glaze

3/4 cup bottled chili sauce
1/2 cup grape jelly
2 tsp mustard
3 Tbs honey
1/4 cup brown sugar

- 1 Of course smoke your ribs first then right before you get ready to take these off the grill coat with the glaze !!
- 2 Posted to the BBQ List by "Karl E. Moser" on Apr 13, 1998.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs, Barbecue Sauce

Recipe Source

Source: Karl Moser

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kartoffelsalat Mit Biermarinade (Potato Salad)

6 potatoes, medium
2 Tbs unbleached flour
4 bacon, slices
1/2 tsp mustard, dry
1 Tbs onion, chopped
1 Tbs sugar
1 celery; stalk, chopped
1 cup beer, any brand
1 tsp salt
1/2 tsp Tabasco sauce
2 Tbs butter
2 Tbs parsley, chopped fresh

- 1 Boil potatoes in medium-size saucepan until just tender. Peel and slice. Fry bacon until crisp. Break into small pieces and mix with onion, celery and salt; set aside. Stir melted butter and flour in a small saucepan until blended. Add mustard and sugar. Slowly stir in beer and Tabasco sauce. Bring to boil, stirring constantly. Pour over potatoes. Sprinkle with parsley. Toss lightly and let stand 1 hour. Add bacon mixture; toss gently and serve.
- 2 Posted to the BBQ List by Rock McNelly on Sep 29, 1998.

Servings: 4

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kc Rib Rub

1 cup brown sugar
1/2 cup paprika
2 1/2 Tbs ground black pepper
2 1/2 Tbs salt
1 1/2 Tbs chili powder
1 1/2 Tbs garlic powder
1 1/2 Tbs onion powder
1 1/2 tsp cayenne

Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Smoke & Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kebab Marinovat (Marinated Lamb Kebab)

2 lbs boneless lamb steak, cut into 1-in cubes
3 medium onions, quartered
1 tsp salt
1 tsp ground cumin seed
1/4 tsp pepper
1/4 cup cognac, arak or dark red wine

- 1 Mix everything together and marinate for 1 to 1-1/2 hrs. This distributes flavors and tenderizes meat.
- 2 Put 4 pieces of lamb alternating w/onion quarters on each metal skewers. Grill over charcoal, traditional method, for 10 minutes, or to taste: rare, medium, or well-done. Serve warm w/other Afghan foods.
- 3 Source: "Sephardic Cooking" by Copeland Mark -- 600 Recipes Created in Exotic Sephardic Kitchens from Morocco to India -- Copyright 1992 Published by Donald I. Fine, Inc., New York, N.Y. D. Pileggi
- 4 Posted to the BBQ List by Bill Wight on Oct 4, 1998.

Servings: 6

Recipe Type

Bbq List, Grilled, Lamb

Recipe Source

Source: Mark Copeland

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kelly Koleslaw

1 cup good mayonnaise
1 tsp lemon juice
1/2 cup white vinegar
1 Tbs celery seed
1/2 tsp pepper
1/4 tsp salt
1 tsp sugar
1 small carrot, shaved with a peeler
1/4 cup onion thinly sliced
8 cups cabbage

Mix the first 7 ingredients with a whisk. Add to the vegetables and toss. Refrigerate for at least 4 hours. Eat with pulled pork or fish. Posted to BBQ List by Tom Kelly on Dec 27, 1997

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ken Haycook's Award Winning Chili - Aka Garden Fresh Chili

3 lbs smoked beef brisket, diced
2 cloves garlic, minced
1 tsp black pepper
2 Tbs cumin
1 tsp ginger
1 Tbs red pepper flakes
1 small can tomato paste
1 1/2 cups boiling water
1 medium tomato
4 oz can v8 juice
3/4 cup onion, diced
1 Tbs salt
3 Tbs chili powder
1 Tbs paprika
1 Tbs dry mustard
1 tsp oregano
1 large can tomato sauce
1/2 can cheap beer
1 each jalapeno

- 1 Only use Smoked Brisket. Do not use ground beef.
- 2 Heat the brisket with a little oil. Drain and remove meat. Sauté onion and garlic in the left over oil. Add all the spices and let everything roast awhile in the pot. Add the beef back to the pot and add the tomato paste, tomato sauce, water, V8 juice, tomato, Jalapeno, and beer. Cover and simmer for 1 hr. Add more beer if chili gets too dry.

Servings: 1

Recipe Type

Bbq List, Beef, Chili

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ken's Spicy Texas Brisket Rub

1 Tbs New Mexico Chili Powder
1 Tbs garlic powder
1 Tbs oregano; dried
1 Tbs rosemary; chopped
1 tsp cumin
1 tsp salt
1 tsp paprika
1 tsp sage; ground
1 tsp cayenne pepper
1 tsp mustard; powdered
1 tsp black peppercorns; ground

Posted to the BBQ List by kshort on Oct 20, 1998.

Servings: 1

Recipe Type

Bbq List, Beef, Brisket, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kent's Killer Brisket

- 1 beef brisket
- MARINADE:
- 2 cups red wine
- 32 oz beer
- 1/2 cup lemon juice
- 1/4 cup Worcestershire sauce
- 2 Tbs liquid smoke flavoring
- 8 Tbs garlic salt
- 8 Tbs Accent seasoning mix
- 4 Tbs Italian seasoning powder

- 1 Mix above ingredients in a sauce pan. Warm to almost boiling on stove, turn off heat and let sit until cool (to blend).
- 2 Marinate full brisket for two days. (When marinating, mess with the meat as often as possible (meaning: move it around in the marinate)
- 3 Take brisket out of marinate.
- 4 Cookin instructions:
- 5 Start smoker after work at 5:pm
- 6 Rub brisket with olive oil and heavy garlic salt then place brisket on smoker (fat side down) at 180F with good white smoke for 2 hours. Flip brisket and keep on smokin' for 2 more hours. Keep that heat low now.
- 7 Remove brisket from smoker and wrap (fat side up) in heavy duty foil, sealing very well. Lay brisket FLAT (fat side up) in deep pan.
- 8 Time bake oven at 200F for five (5) hours and go to bed.
- 9 Get up next morning and place cool brisket in refrigerator then go to work.
- 10 After work, slice cold brisket. Reheat when ready to eat. For the fun of it prepare the brisket your favorite way and then follow (GOTO Cookin instructions) the cooking instructions above. A brisket cooked this way will be very tender and juicy.
- 11 If you want to spend a little more money:
- 12 Buy a beef tenderloin and marinate it for four (4) days. Then smoke the tenderloin at 150F with good white smoke for three (3) hours, flipping every 30 minutes. Place in refrigerator and let chill over night. Then slice in to (your desired thickness) steaks and singe on a grill for a great steak.

Servings: 1

Recipe Type

Bbq List, Beef, Brisket, Marinades

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Key Lime Red Sauce

1 Tbs Key lime juice
1/2 cup catsup
1 Tbs Worcestershire sauce
1 dash Tabasco

- 1 Mix all ingredients, refrigerate. Add more hot sauce for hot pepper fans. Makes about 2/3 cups.
- 2 Source: 'Key Lime Cookbook'

Servings: 2

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kfc Cole Slaw

4 1/2 tsp tarragon vinegar
6 1/2 Tbs vegetable oil
3/4 cup chopped onion
2 1/2 cups Miracle Whip salad dressing
1 cup sugar
2 each carrots
2 each heads of cabbage

- 1 Mix oil, onions and sugar. Add Tarragon vinegar. Fold in Miracle Whip. Pour over grated carrots and cabbage. Fold in well. Refrigerate in an air-tight covered dish. Best if made the night before serving.
- 2 The tarragon is the secret seasoning. Enjoy. Shelly (Rusty's Wife)
- 3 Posted to the BBQ List by Carey Starzinger on Apr 04, 1996.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kfc Style Coleslaw

8 cups cabbage, finely chopped
1/4 cup carrot, shredded
1/3 cup sugar
1/2 tsp salt
1/8 tsp pepper
1/4 cup milk
1/2 cup mayonnaise
1/4 cup buttermilk
1 1/2 Tbs white vinegar
2 1/2 Tbs lemon juice

Cut cabbage and carrots into small pieces about the size of rice kernels. (The food processor is great for this!) In salad bowl, combine the sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar and lemon juice. Beat until smooth. Add the cabbage and carrots. Mix well. Cover and refrigerate for at least 2 hours before serving. Serves 6 to 8.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Dan Garpow

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Killer Salza (Hot, hot, hot)

- 2 packages dried hot peppers
- 1/2 tsp salt, (optional)
- 1 tsp oregano
- 1 tsp cumin, (crushed)
- 2 each cloves garlic, (3 if wanted)
- 1 cup tomato juice, (can use up to 2)

- 1 Soak The chile pequins 3 to 4 hours in vinegar to cover; drain. Throw into the blender with all other ingredients and blend well. Let set in the refrigerator to cool off. NOTE: Peppers, so watch out.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 04, 1996.

Servings: 4

Recipe Type

Bbq List, Salsa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kim Chee

- 2 heads Chinese cabbage or white cabbage
- 1 cup salt
- 1 lb Daikon
- 6 spring onions
- 4 cloves garlic
- 1 piece fresh ginger root
- 1 stalk celery
- 1 hard semi-ripe pear
- 4 Tbs ground red pepper
- 1 Tbs granulated sugar

- 1 Remove (do not discard) the outer leaves from the cabbage. Quarter the cabbage and place together with the outside leaves in a large bowl. Sprinkle on the salt. Let stand 3 hours, turning occasionally.
- 2 Peel the daikon and cut into long thin strips. Cut the onions into 1." strips and then shred lengthwise into slivers. Mix the daikon and onion strips together in another bowl and let sit while the cabbage and salt mixture is sitting.
- 3 Peel and mince garlic and gingerroot. Cut celery into 1" lengths and shred lengthwise. Peel, core, and slice the pear and then cut into long strips. Mix these ingredients together with the cayenne and granulated sugar and combine into the daikon and onion mixture.
- 4 The cabbage will have produced a brine after sitting. Remove the outer leaves from the brine and set aside. Take a quarter of the cabbage head, rinse it under running water then pack the daikon and onion mixture between the leaves. Set it in the bottom of a crock or other container. Repeat this procedure with the remaining three quarters. Any remaining mixture should be layered over the cabbage. Press down.
- 5 Place the outer leaves in a layer on top of the cabbage and cover the crock. Set a small weight on top of the cover and let sit for 3 days. The longer it sits the stronger it gets! It can be stored for a month prior to opening. Keep it in a cool (60F) place.
- 6 After removing the Kim Chi from the crock it can be stored in glass jars and used as needed.
- 7 This is a strong recipe and if it is still not hot enough, diced red peppers with seeds can be added, to the daikon and onion mixture, but do so at your own risk! Enjoy.

Servings: 1

Recipe Type

Bbq List, Misc.

Recipe Source

Source: Norm Corley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kinda Karolina Sauce

1 cup prepared mustard
1 cup vinegar
1/4 cup ground red pepper
1/4 cup salt
1 cup water

- 1 Bring to a boil. Pour over anything that isn't moving or mooing...
- 2 Source: Kansas City Barbeque by Bill Venable, Rick Welch, Bruce Daniel
- 3 Posted to the BBQ List by Carey Starzinger on Aug 19, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

King's Ranch (South Texas) Casserole

- 1 lb turkey, up to 2
- 1 medium onion, chopped
- 1 can green chilies
- 2 cans chicken broth
- 1 can cream of chicken soup
- 1 dozen corn tortillas
- 2 cups grated cheddar cheese
- 1 can Ro-Tel tomatoes with chilies
- 1 clove garlic
- 1 can cream of mushroom soup

- 1 Sauce: Combine in blender: the cream of chicken soup, the cream of mushroom soup , 1 clove garlic, and 1 can Ro-Tel tomatoes. Blend until mixture is smooth.
- 2 Into a 2 1/2 quart casserole build a layer of the following: Layer of turkey, 6 tortillas torn in quarters, half of onion, half of cheese, half of sauce, half of chopped green chilies. Sprinkle layer with chili powder, and pour 1 can of chicken broth over layer. Repeat above for the second layer (cheese should be put on top).
- 3 Bake uncovered at 350F for 30 minutes. Cover and bake for additional 30 minutes.
- 4 Posted by: Rodney Leist
- 5 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kit Anderson's Smoked Nuts

- 1 lb raw almonds
- 1 lb raw filberts
- 3 Tbs tamari
- 1 Tbs ground chipotles
- 1 tsp salt, (to taste)

- 1 Toss nuts with tamari in a bowl until completely coated. Add salt to taste and chilies. Spray baking sheet with Pam and arrange nuts in a single layer. Smoke at 300F for 1/2 hour stirring once after 15 minutes. Allow to completely cool so that they will be crunchy. These are great with beer, in oatmeal, and on salads.
- 2 Nuts are very easy to do on a smoker. I have smoked them at cooler temps and high temps and they seem the best when done at 300F for 1/2 hour. That would be over the hot spot in an offset smoker. Any wood will do but hickory is especially nice.
- 3 Get raw nuts in bulk at your health food store. Almonds, filberts, pecans, walnuts, peanuts are all good. The nuts need to be moist in order for the smoke to stick. 2 tablespoons of melted butter is right for 1 pound of nuts. You can also spray them with Pam. I recently have found 2 tablespoons of tamari soy sauce gives a wonderful subtle richness and will hold the smoke and spices. This also leaves them with a nice, dry coating. They will also need salt. Use a fine grain, not coarse kosher, to taste.
- 4 After tossing with butter, tamari, or Pam, add your spices. You can get very elaborate or not. I like heat and will sometimes add some hot sauce to the butter. Try any of the seasoned salts. One recipe from the chileheads list asked for 2 TABLESPOONS of Dave's Insanity in the butter. These were hot. No...they were HOT. Weird thing was, that burned cat flavor from Dave's had vanished.
- 5 Posted to the BBQ List by Bill Wight on Apr 4, 1998.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kit's Chorizo

2 lbs pork butt
1/2 lb pork fat
6 feet pork casings, if stuffing
1 Tbs cider vinegar
1/2 cup red wine
6 cloves garlic, pressed
2 Tbs good chili powder
2 tsp cayenne
1 1/2 tsp Mexican oregano
1 1/2 tsp salt
1 tsp ground cumin

- 1 Grind the pork and fat on the smaller disk. Mix in other ingredients. If stuffing, tie off in 8 inch lengths. Cover with plastic wrap and refrigerate overnight. Otherwise, form into patties and freeze separated by wax paper.
- 2 Posted to the BBQ List by Garry Howard on Sep 13, 1997

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kit's Coleslaw

- 2 oz peanut oil
- 1/2 oz lime juice
- 1/2 oz cider vinegar
- 1/2 tsp mustard
- 1/4 tsp celery salt
- 1 oz mayonnaise
- salt and pepper
- 1 dash paprika
- 1 head cabbage, shredded
- 1 small onion, minced
- 2 each jalapenos, (or more) minced

Mix first 8 ingredients and whisk. Pour over remaining ingredients. Better if made 12 hours ahead.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kit's Death Wish Habanero Sauce

- 15 habaneros with seeds, stemmed
- 1 bottle Taste of Thai chile garlic sauce, (7oz)
- 1/4 cup honey
- 3 medium cloves garlic, minced

- 1 Grind peppers in food processor. Add other ingredients and puree.
- 2 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kit's Refried Beans

- 2 cans pinto beans
- 1/4 medium onion, minced
- 3 cloves garlic, minced
- 1/2 tsp cumin
- 1/2 tsp ground epazote
- salt to taste

- 1 Add all the ingredient to a pan and bring to a boil on med. high heat. Let simmer 15 minutes. Drain off most of the liquid. Mash with potato masher. If they start to dry out, mix in a little beer. I usually add a little chopped cilantro as well.
- 2 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kokoretsi Tis Souvlas (Skewered Variety Meats)

1 1/2 lemons
1/2 lb lamb sweetbreads
1 lb lamb hearts
2 lamb kidneys
water
MARINADE:
1 small onion, grated
juice of two lemons
1/2 cup olive oil
3 bay leaves, each in 3 pieces
1 tsp dried oregano or rigani
2 Tbs chopped parsley
1 tsp salt
freshly ground black pepper
TO FINISH:
sausage casings

- 1 Rinse sweetbreads, place in a pan and cover with water. Add juice of 1/2 lemon. Bring to the boil, then drain. Put liver, heart and halved kidneys in a bowl with cold water to cover and add the juice of 1 lemon. Soak for 30 minutes, then drain. Remove skin from liver and trim larger tubes from liver and heart; cut out fatty core from kidneys. Cut meats and sweetbreads into 3 cm (1-1/4 inch) pieces and place in a glass or ceramic bowl.
- 2 Blend marinade ingredients and pour over prepared meats. Cover and leave in refrigerator to marinate for at least 2 hours. Put sausage casings in cold water and leave to soak during this time.
- 3 Thread meats alternately on 6 skewers, adding 2 pieces of bay leaf to each skewer among meats. Drain sausage casings and wind a length of casing around meats on each skewer, tucking ends into keep casings in place.
- 4 Grill slowly over glowing charcoal, turning skewers frequently and brushing kokoretsi occasionally with marinade. Cook for 15 to 20 minutes, adjusting height of grid, or moving skewers to cooler part of fire so that kokoretsi cooks slowly. Serve hot.
- 5 Source: "The Complete Middle East Cookbook" by Tess Mallos. ISBN: 1 86302 069

Servings: 1

Recipe Type

Bbq List, Grilled, Sausage, Greek

Recipe Source

Source: Norm Corley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Korean Barbecue - Bulgogi

- 2 lbs lean beef tenderloin
- 1/2 cup light soy sauce
- 1/4 cup dark soy sauce
- 1/2 cup water
- 3 Tbs finely chopped green onion
- 3 tsp crushed garlic
- 2 tsp finely minced fresh ginger
- 1/2 tsp black pepper
- 1 Tbs sugar
- 2 Tbs white sesame seeds, toasted and ground
- 1 Tbs sesame oil

- 1 Bulgogi or Bulgalbi, broiled (grilled) beef strips and beef ribs respectively, exemplify an age-old tradition of cooking on a curved iron hotplate - a tradition that is matched in northern China and neighboring Mongolia as introduced by the Manchurians. Today this has been streamlined for table service, with specially built cone-shaped hotplates fitted over tabletop burners, to provide an enjoyable and intimate eating experience. Meats of all kinds, including mutton, pork and poultry, offal and seafood, are cooked in this way, being first marinated in a spicy mixture encompassing the characteristic seasonings: soy sauce, sesame oil, garlic, ginger, pepper or chili, toasted sesame seeds and green onions. The meat is marinated well in advance so that the flavor is intense. Cooking time is minimal - just enough to cook through and seal the surface. Serve Bulgogi with white rice and yangnyum kanjang sauce, together with a selection of accompaniments such as kim chee (chili pickled cabbage) and jeot khal (spiced whitefish).
- 2 Cut the beef across the grain into very thin slices, then cut into narrow strips. In a glass or stainless steel dish mix all remaining ingredients together. Add the beef and stir thoroughly. Cover and let marinate for at least 3 hours.
- 3 Preheat a tabletop broiler (Hibachi or Ghengis Kahn Cooker), protecting the tabletop with an asbestos mat or other suitable heat shield.
- 4 Each diner, or the host/hostess, places a portion of meat on the broiler (griller) and cooks it quickly on both sides. The meat is dipped into the sauce before eating. Use wooden chopsticks or small forks/fondue forks.
- 5 Posted to the BBQ List by Carey Starzinger on May 24, 1996.

Servings: 6

Recipe Type

Bbq List, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Korean Barbequed Short Ribs

5 lbs beef short ribs, 2 1/2" long

MARINADE

1 Tbs sesame seeds

1 cup soy sauce

2 Tbs mirin, (sweet rice wine) or sherry

3 Tbs sugar

2 tsp fresh ginger, finely minced

4 each garlic cloves, crushed

2 Tbs dried red pepper, chopped

- 1 Toast sesame seeds in pan over low flame. Grind sesame seeds in mortar and pestle and add to marinade. Place ribs in a large plastic bag. Combine marinade ingredients and pour over ribs, pressing air out of bag and sealing securely. Marinate in refrigerator at least 4 hours. Remove ribs from bag, shaking off excess marinade. Grill ribs over hot mesquite 15 to 20 minutes, turning and basting just before removing from the grill. Ribs are ready when brown and crispy.
- 2 Source: "Mesquite Cookery" by John "Boog" Powell
- 3 Posted to the BBQ List by Carey Starzinger on Aug 09, 1996.

Servings: 1

Recipe Type

Ribs, Bbq List, Grilled

Recipe Source

Source: John "Boog" Powell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Korean Bul Kogi

- 2 garlic cloves, crushed
- 1/4 cup sesame seeds
 - toasted and crushed
- 1 tsp pepper, red your choice of heat
- 1 tsp sesame oil
- 1 cup brown sugar
- 1/4 cup peanut or corn oil
- 1 cup finely chopped green onions
- 2 cups soy sauce

- 1 Place meat in bowl. Add garlic, sesame seeds, green onions, pepper, sesame oil, soy sauce, sugar and oil and toss to coat meat well. Cover and let marinate at room temperature 4 hrs. BBQ over hot coals, turning once until the meat is done to your liking.
- 2 Make sure you make enough, because this stuff is good for breakfast right out of the fridge too.
- 3 You can also buy this marinade ready to use in most oriental markets. It's really good when you take a large leaf of lettuce, put some white rice on it, add a bit of green onion and the meat (without the bones) - then wrap it up.
- 4 Posted to the BBQ List by Richard Schwaninger on Aug 13, 1998.

Servings: 1

Recipe Type

Bbq List, Marinades, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Korean Grilled Beef

- 3 each green onions, finely chopped
- 4 each garlic cloves, crushed
- 5 Tbs soy sauce
- 2 Tbs sesame oil
- 1 Tbs sesame seeds
- 1/4 cup sugar
- 2 Tbs sherry or mirin, (rice wine)
- 1/8 tsp black pepper

- 1 Slice the steak diagonally against the grain into very thin strips. Score each piece lightly. (This prevents meat from curling as it is grilling). Combine remaining ingredients in bowl, mix well, then add meat. Allow to marinate for several hours or overnight.
- 2 To prevent overcooking, grill meat just until it turns color, then remove from heat. Remember, all meat continue to cook even when taken off heat. Serve with rice.
- 3 Posted to the BBQ List by Carey Starzinger on Jul 11, 1996.

Servings: 1

Recipe Type

Beef, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Korean Style Grilled Chicken

- 1/4 cup sesame seeds
- 1/4 cup corn oil
- 1/4 cup soy sauce
- 1/4 cup dark corn syrup, (Karo)
- 1 each small onion, sliced
- 1 each clove garlic, crushed
- 1/4 tsp pepper
- 1/4 tsp ginger, ground
- 1 each broiler-fryer chicken, (cut into pieces)

- 1 In a shallow baking dish stir together the first eight ingredients. Add chicken, turning to coat. Cover and refrigerate, turning once, at least three hours.
- 2 Grill over low coals, turning and basting frequently, about 50 minutes.
- 3 Source: Best Barbecue Recipes by Mildred Fischer
- 4 Posted to the BBQ List by Carey Starzinger on Jul 26, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List, Grilled

Recipe Source

Source: Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kowloon Duckling

- 1 duckling, 4 to 5 lbs.
- 6 green onions, cut up
- 6 parsley sprigs
- 1 garlic clove, minced
- 1/2 cup soy sauce
- 2 Tbs honey
- 2 Tbs lemon juice
- 1 recipe plum sauce
- ***PLUM SAUCE***
- 1 can plums, 17 oz.
- 1/4 cup syrup from plums
- 1/4 tsp orange peel, grated
- 3 Tbs orange juice
- 2 Tbs sugar
- 1/2 tsp Worcestershire sauce
- 1/4 tsp cinnamon, ground

- 1 Stuff cavity of duckling with onion, parsley, and garlic. Skewer neck and body cavities closed; tie securely with cord. In saucepan, heat soy sauce, honey, and lemon juice. Sprinkle dampened hickory chips over slow coals. Arrange coals away from duckling. Place duckling on foil baking pan; place atop grill. Close hood and roast for 2 1/4 to 2 1/2 hours, adding dampened hickory chips every 30 minutes and basting frequently with soy sauce mixture. Remove grease as needed. Serve with Plum Sauce.
- 2 ***Plum Sauce** Drain one 17-oz can purple plums, reserving 1/4 cup syrup. Force plums through sieve. In saucepan, combine sieved plums, plum syrup, orange peel, orange juice, sugar, Worcestershire sauce and cinnamon. Heat to boiling; simmer 10 minutes. Makes 1 1/4 cup.
- 3 Posted to the BBQ List by Carey Starzinger on May 17, 1996.

Servings: 2

Recipe Type

Poultry, Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kurt Lucas's No Measure Game Chili

deer and elk, cut into 1 inch cubes
pork chorizo
Jimmy Dean hot sausage
onion
garlic
bell pepper
fresh jalapenos
whole canned tomatoes, chopped
tomato sauce
beer
beef broth
cumin, roasted then ground
cayenne
New Mexican chile, ground
chipotle chilies in adobo
ground pasilla chilies
ground mustard
oregano
salt and pepper
Trappey's Mexi-Pep or Tabasco
fresh lime juice
cilantro, optional
masa flour

- 1 Brown the meat, chorizo and sausage. Brown the next four ingredients. Add everything else except the masa flour(don't drain any grease either). Simmer about three hours. Mix the masa with a little water and mix till there are no lumps. Stir into chili to thicken. Serve as is or over white rice(my favorite way). And don't forget to make some cornbread to go with it.
- 2 If this is prepared properly you will probably need some antacid tablets sometime in the middle of the night.

Servings: 1

Recipe Type

Bbq List, Beef, Chili

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kurt Lucas's Roux

See Directions

- 1 I've been making roux on a daily basis for the last 3 or 4 years (part of the job). Roux can be made with any type of fat. Gravies are generally made with the fat rendered from whatever you're serving it with, i.e.: turkey, chicken, beef etc. When making a cream soup, I prefer to use unsalted butter and make a light roux.
- 2 Roux is classified in three basic categories-1*White 2*blonde 3*brown. Paul Prudhomme has come up with a black roux but I've never had the need or desire to even try this.
- 3 The darker the roux the less thickening power it has. For instance, suppose a white roux has 100 percent thickening power. A brown roux only has 30-50 percent thickening power in comparison. Once the roux is added to whatever liquid you are thickening and it comes to a boil, the thickening process is done. It will not get any thicker so adjust now if too thick or too thin.
- 4 I prefer the fast way of making roux, starting with HOT fat and whisking in the flour until I get the consistency of wet sand. This is approx. 50:50, I don't need to waste time measuring. With this high heat way of making roux, a brown roux only takes about 10-15 minutes (I don't whisk constantly, maybe every minute or two, but you do have to keep a close eye on it).
- 5 Roux can be made in the pan with the onions, bell pepper, fat, etc. and the liquid added later or you can make your liquid and let it simmer and make the roux in a separate pan and add it to the liquid at the end. It all depends on what you are making which method you should use.
- 6 I don't have any other recipes because roux is roux.

Servings: 1

Recipe Type

Bbq List, Info.

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kurt's Canned Beans

- 1 can pinto beans
- 1 can black beans
- 1 can white beans
- 1 can kidney beans
- 1 can beans of your choice
- 1 can chopped tomatoes
- 1 bunch cilantro, chopped
- 1 bunch green onions, cut diagonally
- 3 cloves garlic, minced
- 2 serrano peppers, sliced thin
- 1 1/2 Tbs dried epazote
- 1/2 tsp cumin, toasted and ground
- 3 dashes hot pepper sauce
- salt and pepper, to taste

Rinse the beans well in cold water. Put into a pot and add the remaining ingredients. If the juice from the tomatoes doesn't cover the beans (I doubt if it will), add some beer (Preferred) or water to cover. Bring to a boil, reduce to simmer and cook uncovered for half an hour or more to blend the flavors. Add more liquid as needed. Serve with a slotted spoon.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kurt's Jalapeno Barbecue Sauce

1 Tbs canola oil
1 large yellow onion, finely chopped
4 large jalapenos, finely chopped
6 cloves garlic, minced
1 Tbs peppercorns, ground
1 Tbs cumin, ground
1 Tbs crushed red pepper, ground
1 1/2 Tbs paprika
1 tsp oregano, crushed
4 Tbs ground New Mexican chile
3 Tbs ground mustard
1 cup cider vinegar
12 oz beer
28 oz catsup
1/2 cup brown sugar
1/2 cup blackstrap molasses
2 Tbs cayenne pepper sauce
1 lime, juice of
1 1/2 Tbs Worcestershire sauce
1 1/2 Tbs kosher salt

- 1 Sauté onions, garlic, and jalapenos until soft. Add all of the dry spices and sauté about 3 minutes, scraping pan bottom. Deglaze pan with the cider vinegar. Add remaining ingredients and simmer over low heat for about 2 hours.
- 2 NOTES : I only added 1/4 cup of molasses while the sauce was simmering. After the sauce cooled I decided it needed more molasses and added 1/4 cup more. I think I liked the way the molasses tasted being added without cooking. Try doing it this way and I think you will be pleased.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kurt's Pollo Achiote

3 oranges
1 grapefruit
3 limes
2 lemons
1 bottle Corona beer
3 Tbs New Mexican Chile, ground
2 Tbs granulated garlic
1 tsp cumin, roasted and ground
2 tsp black pepper
2 tsp oregano
3 Tbs Achiote Paste
1 Tbs kosher salt

Mix it all together and marinate your yard birds in it overnight. The next day, smoke as you normally would (I like using oak and mesquite) and use the marinade as a mop. Experiment with this as my ingredients change with my mood, but it always draws raves.

Servings: 1

Recipe Type

Bbq List, Mexican, Poultry

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Kurt's Simple Pot of Beans

- 1 quart dry pinto beans
- 2 cans beer
- water
- 2 tsp black pepper
- 2 tsp granulated garlic
- salt to taste
- 2 bunches green onions, sliced
- 4 jalapenos, chopped
- 1 bunch cilantro, chopped

In large pot add beans, beer and water to at least twice the volume of beans. Add pepper, garlic and salt. Bring to a boil and then let simmer for a couple of hours till beans are done. Add more water as necessary. 30 minutes before serving add remaining ingredients. Keep plenty of liquid in pot and they will hold on low heat all day. Use slotted spoon to serve.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

L.J.'s Tomato Aspic

48 oz V-8 vegetable juice
1 1/2 cups cold water
1 1/2 cups vinegar
2 cups white sugar
7 Tbs Knox gelatin
1 medium onion, grated
green bell peppers, finely chopped
celery, with tops, finely chopped
olives, sliced
green pimentos, stuffed

- 1 Soak the gelatin in the cold water. Mix together the V-8, sugar and vinegar and bring to a boil. Now add the gelatin mixture and stir thoroughly. Remove from heat and allow to cool for a bit (15 to 30 minutes). Pour this mixture into a mold or flat pan and add the chopped vegetables. Immediately refrigerate.
- 2 **IMPORTANT:** Serve the next day or at least 12 hours later when well set up. Serve with a dollop of Hellman's mayonnaise on top.
- 3 **NOTES:** Suggestions for amounts of vegetables - 1 to 1 1/2 cups each of the chopped peppers, celery and sliced olives. 1/2 to 3/4 cup grated onion is plenty. Adjust amounts to your own taste. I chop up enough of the veggies to float in a layer measuring 3/8" to 1/2" deep. It's good no matter how you fix it. Unflavored gelatin is now packaged in 1 tbs. (approximate) packets. Use 7 of these instead of measuring by the tbs. I chill this amount of aspic in a 9"x 13"x 2" Pyrex baking dish.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe Source

Source: Kip Jones

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

La Parilla Taqueria Guacamole

- 1 jalapeno chile with seeds, finely minced
- 3 Tbs fresh cilantro, coarsely chopped
- 1 ripe avocado, peeled and pitted
- 1/4 tsp kosher salt
- 1 cup water
- 3 Tbs white onions, diced

- 1 This is the version of guacamole you often see in little taquerias in Mexico. The spicy, thin mixture has a great smooth flavor. But the reason you see it used so often is that it is much less expensive than the famous chunky guacamole, an advantage in tiny restaurants where tacos commonly cost less than the equivalent of thirty cents. It is so good, however, that I use it even when the difference in cost is no object.
- 2 Put all the ingredients except the onion in a food processor and blend until very smooth. Pour into a bowl and stir in the onion. Use immediately.
- 3 Makes about 2 cups.
- 4 Posted to the BBQ List by Garry Howard

Servings: 1

Recipe Type

Bbq List, Appetizers, Mexican

Recipe Source

Source: Reed Hearon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

La Parilla Tomato Arbol Salsa

1/4 cup corn oil
12 arbol chilies, with seeds
2 Roma (plum) tomatoes
6 medium cloves garlic
3/4 cup water
1/4 tsp Mexican oregano, toasted
1/4 tsp kosher salt
1/4 tsp cumin, toasted and ground

- 1 This is typical of what you would find on tables in northern Mexico, where salsas tend to be a little brutal -- hot and very direct with uncomplicated flavors. I love this kind of salsa on quesadillas and broiled meats. A great all-purpose condiment, a spoonful or two will enliven almost any dish. Be careful, though. People in the north like their food hot.
- 2 Pan roast tomatoes until blistered, deeply browned, and soft. Pan roast garlic until brown and soft, then peel. Heat the corn oil in a medium-sized skillet until hot but not smoking. Fry the chilies, 1 or 2 at a time, until puffed and brown, about 10 seconds. Do not burn or they will taste bitter. Shake off excess oil from chilies and place in a blender. Add 2 tablespoons chile cooking oil, tomatoes, garlic, and water. Blend until smooth. Add the oregano, salt, and cumin and blend again. Keeps, tightly covered, about 3 days in the refrigerator.
- 3 Posted to the BBQ List by Garry Howard

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe Source

Source: Reed Hearon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Larson's Guam Shish Kabob Sauce

2 1/2 medium onions
2 medium bell peppers, (green)
1 stalk celery
6 large cloves garlic
8 oz mixed nuts, (rinse off the salt)
grind all of the above or chop coarsely. then add
8 oz unsalted peanut or cashew butter
6 lemons, (2/3 c.) , juice of
1 lb brown sugar
3 cups Kikoman's Soy Sauce
1 cup water

- 1 Cook in over at 250F for 2-4 hours or until thick - or on top of stove. Add a few drops of Tabasco Sauce and 1/2 Pt. Burgundy Wine.
- 2 Posted to the BBQ List by Tykee/Peggy on Aug 25, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Latin American Marinade For Suckling Pig

- 2 large head garlic, chopped
- 1/4 cup crushed black peppercorns
- 1 Tbs course, (or kosher) salt
- 1/3 cup dry white wine
- 1/3 cup virgin olive oil
- 1 small bunch cilantro, stemmed and chopped

- 1 Combine all ingredients in food processor. Process by pulsing, until a medium-course paste. Spread half the marinade over pig. Rub remaining marinade in cavity. Marinate can be refrigerated for 12 to 24 hours.
- 2 I've personally not done this small a pig so your time cooking is much shorter. I have a rotisserie in my smoker so that would be my method of cooking this succulent little pig. But if you don't you can cook it in a hole in the ground to an above ground pit, a large smoker or grill. They also talk of a China Box which is basically a wooden box lined with stainless steel. It contains a pan and an elevated grill. Its kept off the ground with legs. To cook in a China Box, the meat is placed in the box, which then is covered with a stainless steel lid. Hot charcoal is placed on top of the lid. Now don't that sound fun, hope this helps and ya might check out the FAQ on whole hog.
- 3 Posted to the BBQ List by Don Havranek on Oct 01, 1998.

Servings: 1

Recipe Type

Bbq List, Pork, Whole Pig, Marinades

Recipe Source

Source: Anya von Bremzen

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Latin-Style Spice Rub

1/4 cup cumin
1/4 cup chili powder
2 Tbs coriander seeds, crushed
1 Tbs cinnamon
1 Tbs brown sugar, packed
2 Tbs salt
1 Tbs red pepper flakes
2 Tbs black pepper, fresh ground

- 1 Combine all the ingredients and grind to a powder in a spice mill, coffee grinder, or with a mortar and pestle. Cover in a cool, dark place, it will keep for about 6 weeks.
- 2 Source: The Great Barbecue Companion, Mops, Sops, Sauces, and Rubs by : Bruce Bjorkman
- 3 Posted to the BBQ List by Carey Starzinger on Jul 25, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe Source

Source: Bruce Bjorkman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lazy Roux

2/3 cup oil
2/3 cup flour
2 cups onion, chopped
1 cup celery, chopped
1/2 cup green bell pepper, chopped
4 cloves garlic, minced
1/4 cup parsley, chopped
1/4 cup green onion tops, chopped
1/4 cup hot water, approximately

- 1 Mix oil and flour together in a 4 cup measure. Microwave uncovered on high (100%) 6-7 minutes. Stir at 6 minutes - roux will be a light brown at this time and will need to cook 30 seconds to 1 minute longer to reach the dark brown color so important in making Louisiana gumbos and stews.
- 2 The Roux will be very hot, but usually the handle on your glass measuring cup will stay cool enough to touch. Add onion, celery and bell pepper to Roux in measuring cup. Stir and return to microwave. Sauté on high (100%) 3 minutes. Add garlic, parsley and green onion to Roux, stir and return to microwave. Sauté on high (100%) minutes. You should have about 3 3/4 cups of Roux now. If any oil has risen to the top, pour this off. Slowly add enough hot tap water to bring Roux to the 4-cup mark. Stir and you will have a smooth dark Roux in only 12 minutes. Roux freezes very well and you are ready at any time to put together a delicious gumbo or stew.

Servings: 1

Recipe Type

Bbq List, Info.

Recipe Source

Source: Contributed By Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Leanne's Rib Rub

1/2 cup salt
1/3 cup sugar
1/2 tsp Coleman's mustard
1 tsp cumin
1 tsp garlic
1/2 tsp onion powder
1/2 tsp black pepper
1 Tbs paprika
1/2 tsp poultry seasoning, (no salt)
1/4 tsp cinnamon

- 1 Did the same as above but added 1 Tbs. chili powder and two crushed Thai peppers to second batch for a spicier blend...
- 2 Smoked them with blend of hickory and oak.
- 3 Recipe by JLNSGE on Mar 28, 1998.

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Leanne

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lee Daniels' Hushpuppies

1 cup yellow cornmeal
1/2 cup all-purpose flour
1 1/2 tsp baking soda
1/2 tsp salt
1 cup buttermilk
1 egg, beaten
1/4 cup onion, finely chopped

- 1 Heat about 3 inches Crisco Shortening or Crisco oil to about 365F in a deep iron skillet or deep fat fryer.
- 2 Combine cornmeal, flour, baking soda, and salt in large bowl.. Stir in buttermilk, egg and onion. Drop by the tea or table spoonful, a few at a time into the shortening or oil. Fry 2 minutes or until dark golden brown. Turn as need to brown evenly. Remove with a slotted spoon and drain on paper towels. You can also substitute cornmeal mix for the cornmeal, baking soda, and salt. Makes about enough for 8 Bubbas
- 3 There are about as many ways to make hushpuppies as there are people who eat 'em so I'm sure other Bubba's will disagree with me here.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Lee Daniels

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Leist's Most Everything BBQ Mix

1 cup brown sugar
1 Tbs McCormick's Seasoning
1/2 tsp onion powder or flakes
1/4 tsp cumin
1/2 tsp paprika
1/2 tsp black pepper
1 Tbs chili powder
red pepper flakes to taste

- 1 Mix it all together dry and use as a rub. Add vinegar, oil, lemon juice, and Coke or Sprite to liquefy and use as a basting sauce.
- 2 Keep what's left over and heat thoroughly for use as a dipping sauce.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lemon Barbecue Marinade

1/2 cup lemon juice
1/4 tsp salt
1/2 tsp pepper
1 tsp Worcestershire Sauce
1/4 cup vegetable oil
1 each clove garlic
1/2 tsp thyme leaves
4 tsp finely chopped onion

- 1 Mix all ingredients, shake well. Marinate chicken or turkey parts of boneless meat 4 - 8 hours. Use marinade to baste meat while grilling. Will marinate 2 1/2 - 3 pounds of poultry.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 20, 1996.

Servings: 10

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lemon Basil Herb-And-Spice-Seasoned Salt Subs

- 2 Tbs dried lemon basil or dill
finely crumbled
- 1 tsp dried oregano leaves, finely crumbled
- 2 Tbs onion powder
OR finely ground onion flakes
- 1 tsp celery seed
- 2 Tbs sesame seeds, toasted
- 1/4 tsp grated dried lemon peel
- 1 pinch freshly ground pepper
- 1/2 tsp paprika
- 1/2 tsp garlic powder

Combine all ingredients in a small bowl and blend well. Put into a shaker with large holes. Store in a cool dark place. Makes about 3 ounces. This rub is good on all types of meat.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lemon Ice Box Pie

- 1 can Eagle Brand Milk
- 2 lemons, juice of
- 2 egg yolks
- Graham Cracker Crust
- ***MERINGUE***
- 3 large egg whites at room temperature
- 1/2 tsp vanilla extract
- 1/4 tsp cream of tartar, see note
- 6 Tbs superfine sugar

- 1 Beat milk, lemon juice, and egg yolks together. Pour into graham cracker crust. Top with meringue, and brown in 350F oven (approx. 12 to 15 minutes). Refrigerate at least 4 hours.
- 2 Meringue:
- 3 (Note: if you are using a copper bowl, omit cream of tartar, you'll get pavement instead of meringue. The chemical reaction between the bowl and the egg does the same thing as the cream of tartar.)
- 4 Beat egg whites, vanilla and cream of tartar until mixture holds stiff peaks. Gradually add the sugar, 1 tablespoon at a time, beating until very stiff and glossy. All sugar must be dissolved.
- 5 Makes a great dessert after a big ol' plate of barbecue. Posted to BBQ List by Alex Baker on Nov 16, 1997

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lemon Marinade

- 1 Tbs sunflower oil
- 1 clove garlic, crushed
- juice of half a lemon
- ground black pepper
- 2 Tbs chopped fresh herbs (your choice)

- 1 Mix all ingredients together. Leave to marinade for at least half an hour. Cook over a grill.
- 2 VARIATION: Try spices instead of the herbs.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lemon Tarragon Sauce

1 Tbs cornstarch
1/4 tsp salt
1/8 tsp pepper
1 cup milk
2 Tbs butter
2 Tbs lemon juice
1/2 tsp dried tarragon leaves

In a 1 quart saucepan, stir together cornstarch, salt and pepper. Gradually stir in milk until smooth; add butter, stirring constantly. Bring to a boil over medium heat and boil for 1 minute. Add lemon juice and tarragon; stir until blended. Serve warm over crisp vegetables.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Syd's Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lemon-Pepper Smoked Chicken

MARINADE

1 cup Wishbone Italian dressing

RUB

8 Tbs lemon pepper (the fake kind Tones brand)

2 Tbs Willingham's W'ham regular seasoning

MOP

1 cup apple juice

1 cup vegetable oil

2 Tbs lemon pepper

- 1 Brine the chicken breasts (use recipe for Dan Gill's poultry brine) for 30-60 minutes (longer will make the meat mushy). Remove breasts from brine and rinse in cold running water.
- 2 Pat dry on paper towels. Marinate breasts in the Italian dressing for 2 hours.
- 3 Generously sprinkle on rub on both sides of breasts and under skin if possible.
- 4 Smoke chicken breasts 240-250F with strong to medium flavor wood. Mop every 30 minutes on both sides. Remove from smoker when internal temperature in thickest part of breast reaches 155F.

Servings: 4

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Bill Wight

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lemon-Pepper Smoked Ribs

RUB

10 Tbs lemon pepper (the fake kind by Tones)

4 Tbs salt

8 Tbs white sugar

6 Tbs paprika (Hungarian is best)

MOP

3/4 cup canola oil

3/4 cup apple juice

2 Tbs rub

2 Tbs Montreal Steal Seasoning

GLAZE

honey

Montreal Steal Seasoning Sub

2 tsp salt

1 tsp black pepper

1/2 tsp dill seed

1/2 tsp coriander seed

1/4 tsp cayenne pepper

1/4 tsp garlic powder

1/2 tsp paprika

- 1 Mix rub ingredients and store in air-tight container.
- 2 If using spare ribs, cut off chine bone to turn them into St. Louis cut. Remove the membrane. Rub on spice mixture, place ribs in a zipper plastic bag and allow to sit 24 hours in refrigerator.
- 3 Prepare smoker and get cooking section to 180-200F.
- 4 Remove ribs from refrigerator and give them a rub with canola oil. Give the ribs another sprinkle of the rub, but do not rub it in.
- 5 Place ribs in smoker and over the first hour gradually increase temperature to 240-250F.
- 6 Each hour, turn ribs and give them a mop.
- 7 Ribs should be done in 4-5 hours. They are done when the meat starts to pull away from the ends of the bones about 1/2 inch and they are limp when picked up in the middle.
- 8 About 15 minutes before the ribs are done, paint them on both sides with some warm honey. Return the ribs to the smoker.
- 9 If Montreal Steak Seasoning is unavailable in your area, you can use the substitute in the mop in place of the 2 TB of Montreal Steak

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes, Ribs, Rubs And Spices

Recipe Source

Source: Bill Wight

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lemon-Rosemary Chicken Halves

PASTE

- 1/4 cup packed fresh rosemary sprigs
- 1/3 cup olive oil
- 1 lemon, zest and juice of
- 1 1/2 Tbs chopped onion
- 2 garlic cloves
- 1 1/2 tsp coarse salt
- 2 whole chickens, halved
OR 6-pounds chicken
- 1 lemon, cut in wedges
- fresh rosemary sprigs
- lemon slices

- 1 At least 3 hours and up to the night before you plan to grill chicken, prepare paste. Puree rosemary with oil in blender, preferably, or a food processor. Let rosemary steep in the oil for 5 to 10 minutes. Strain mixture to remove tough little leaves. Return oil to blender, add remaining ingredients, and puree. The paste will be somewhat soupy.
- 2 Coat each chicken half thoroughly with paste, rubbing inside and out and working as far as possible under the skin without tearing the skin. Place chicken in a plastic bag and refrigerate.
- 3 Fire up grill, bringing the temperature to medium (4 to 5 seconds with the hand test).
- 4 Remove chicken from refrigerator and let sit covered at room temperature for about 30 minutes. Drain chicken and blot any excess moisture from surface.
- 5 Transfer chicken halves to grill and arrange them skin-side up. Grill uncovered over medium heat for about 20 minutes, without turning, then cook an additional 30 to 40 minutes, turning every 5 to 10 minutes, ending with chicken skin side down for a final crisping. You want chicken skin to face the grill enough to render its fat and brown, but not burn. Watch for flare-ups, shifting halves away from flame if necessary. Squeeze lemon wedges over chicken's cavity about halfway through cooking. If grilling covered, cook chicken starting skin-side up over medium heat for about 15 minutes, without turning, then cook an additional 25 to 30 minutes, turning three times and squeezing lemon wedges over chicken's cavity about halfway through cooking.
- 6 Arrange chicken on a platter. Garnish with rosemary and lemon slices, if you wish, and serve immediately. Serves 4.
- 7 Notes: REF: Born to Grill : An American Celebration by Cheryl Alters Jamison, Bill Jamison (Harvard Common Pr, May 1998 ISBN: 155832111X)

Servings: 4

Recipe Type

Bbq List, Poultry, Grilled

Recipe Source

Source: Born to Grill, Jamison & Jamison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lemony Butter Sauce

1 cup melted butter or margarine
2 tsp white pepper
1/4 cup lemon juice
2 tsp paprika
2 tsp celery salt
2 tsp onion powder
2 tsp granulated garlic
1 tsp sugar

- 1 Danny Says to mix all the ingredients together and baste your meat while cooking. Looks like it would be great with chicken.
- 2 Posted to the BBQ List by dgaulden@caverns.net (Gaulden, Danny) on Apr 23, 1998.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lendzioszek BBQ Sauce

- 1 bottle Kraft Original BBQ Sauce
- 1 med. jar Stone-Ground Dijon Mustard
- 1 med. jar honey

- 1 Mix all ingredients together. If you want it sweeter, add more honey. If you want it with more bite, add more mustard. Slather generously over chicken, ribs, shrimp, or pork, or use as a sauce for dipping.
- 2 Once again this is from cookin with Bob.
- 3 Try it, play around with it. Hey, I know! But it's good in a pinch. Actually it is pretty good, especially if you spice it up a bit.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Ray Sirmons

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington #1 Dipping Sauce

1 quart ketchup
1 quart vinegar, (amber 4% acidity)
10 oz sugar
8 oz salt
4 oz black pepper
4 oz crushed red pepper
1 pinch red cayenne pepper, ground

- 1 Combine all ingredients into a 1.5 gallon stock pot along with 1 gallon of water and bring to a boil, stirring occasionally. Spoon the piping hot dip onto the prepared meat just prior to serving. This is a very thin sauce, but it is the same formula that has been used around here for generations.
- 2 This recipe was posted a while back by the son-in-law of the owner of Lexington #1, a highly regarded Q-joint. There is a certain amount of vagueness about whether the measurements are by weight or volume. I used weight for the dry ingredients and am very happy with the results.
- 3 Posted to the BBQ List on July 20, 1998 by Jeffrey Cohen

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington #1 Sauce

1/4 quart ketchup
1/4 quart vinegar, (amber 4% acidity)
2 1/2 oz sugar
2 oz salt
1 oz black pepper
1 oz crushed red pepper
1/4 pinch ground red pepper, (cayenne)

Combine all ingredients into a large pot with 1 quart water and bring to a boil, stirring occasionally. Spoon the piping hot dip onto the prepared meat just prior to serving. This is a very thin sauce, but it is the same formula that has been used around here for generations. Source: the son of Lexington #1. Posted to the BBQ List by Dan Gill on Jul 27, 1997

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington Barbecue Cole-Slaw

100 lbs med. chopped cabbage, (1 lb.)
6 quarts ketchup, (4 tbs.)
10 lbs sugar, (3 tbs.)
1/2 gallon vinegar, (4%) (1 tbs.)
8 oz salt, (1/2 tsp.)
8 oz pepper, (1/2 tsp.)
1/4 tsp ground red pepper

- 1 Lexington Barbecue, I thought I'd share their recipe for coleslaw (you know, the kind you put in the sandwich with the Q). Pam and I were fortunate enough to visit Lexington Barbecue back in July. We really liked the slaw. It was a nice alternative to the mayo/half-n-half/cream based slaws typical of other areas. I wrote to Allen H., and he kindly shared their recipe. I reduced the quantities listed if you don't want to follow Allan's recipe (in parentheses).
- 2 Mix all dry ingredients into the chopped cabbage, and let sit for 20 minutes. Then add the wet ingredients and mix well. Allow to refrigerate as long as possible before serving.
- 3 We've made this twice since getting home. Used it on pork BBQ sandwiches and as a side with ribs. Mmmmm good.
- 4 Posted to BBQ List by gbirkhim@access.k12.wv.us on Aug 10, 1997

Servings: 100

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington Barbecue Dip

3/4 cup distilled white or cider vinegar
3/4 cup ketchup
3/4 tsp red pepper flakes, crushed
salt and pepper, to taste
1 tsp sugar
1/4 cup water

- 1 Recipe by: Craig Claiborne Combine all ingredients in a small sauce pan and bring to a simmer. Cook, stirring, until the sugar dissolves.
- 2 Remove from heat and let stand until cool. Spoon sauce over Barbequed meats or poultry.
- 3 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington Dipping Sauce #1 Interpreted

1/2 quart ketchup
1/2 quart vinegar (4%)
1/2 cup pepper
1/2 cup crushed red pepper
2 cups kosher salt
2 1/4 cups sugar
1 pinch cayenne

- 1 Made up a batch of Lexington #1 dipping sauce to go with my pork butt tonight. Very delicious, indeed. I broke it down in half and used the highly scientific method of buying 2 ounces of pepper, measuring it, and using that as the basis for dried measurements. Next time I'll reduce the salt and sugar a little bit (1/8 to 1/4 cup each?)
- 2 Sauce was great.. Perfect compliment to pork. The idea of using it hot is so obvious, but was a big revelation to me. Keeps the meat nice and hot. Didn't get around to making slaw.
- 3 Posted to BBQ List by ohboy@sirius.com on Aug 4, 1997

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: OhBoy

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington NC BBQ Sauce a la Smoke And Spice

1 1/2 cups cider vinegar
1/2 cup ketchup
1/2 tsp red pepper flakes
1 Tbs sugar
1 tsp salt

Preparation: Combine in a bowl and stir to dissolve sugar. Reduce heat and simmer for 10 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Smoke And Spice Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington NC BBQ Sauce a la Staten, Version 1

1 cup white vinegar
1/2 cup water
1/4 cup ketchup
1 Tbs sugar
1/2 tsp red pepper
1/2 tsp black pepper
1/2 tsp salt

Preparation: Combine all ingredients in a saucepan and bring to boil. Reduce heat and simmer for 10 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Jack Daniel's Old Time Barbecue Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington NC BBQ Sauce a la Staten, Version 2

1 cup ketchup
1 cup water
1/4 cup apple cider vinegar
1 small onion, finely chopped
2 tsp garlic powder
2 Tbs brown sugar
2 Tbs molasses
2 tsp dry mustard
1 tsp chili powder

Preparation: Combine all ingredients in a saucepan and simmer for 20 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Jack Daniel's Old Time Barbecue Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington NC BBQ Sauce a la Staten, Version 3

1 cup apple cider vinegar
1 tsp salt
1 Tbs celery salt
1/2 cup ketchup
1/2 tsp chili powder
1/8 tsp nutmeg
1/2 tsp brown sugar
1 cup water

Preparation: Combine all ingredients and bring to a boil.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Jack Daniel's Old Time Barbecue Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington NC BBQ Sauce a la Voltz

1 1/2 cups cider vinegar
1/2 cup ketchup
1 tsp salt
1/2 tsp ground red pepper
1/8 Tbs red pepper flakes
1 Tbs granulated sugar
1/2 cup water

- 1 Preparation: Combine all ingredients in a saucepan. Bring to a boil, then simmer and stir sugar until dissolved.
- 2 Source: "Barbecued Ribs, Smoked Butts, and Other Great Feeds" by Jeanne Voltz

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Jeanne Voltz

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington NC BBQ Sauce From Denver, North Carolina

1/2 cup water
1/2 cup cider vinegar
1 cup ketchup
1 tsp salt
1 Tbs sugar
1 Tbs Worcestershire sauce
1 Tbs Tabasco sauce
1/2 tsp pepper
1 onion, chopped

Preparation: Mix all ingredients in a saucepan and simmer for one hour.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Westport Neighbor's Club Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington NC BBQ Sauce via Yadkin County, NC

1 1/2 cups cider vinegar
1/2 cup water
1/2 cup ketchup
1 tsp salt
1 onion, chopped
2 Tbs brown sugar
1 Tbs Worcestershire sauce
1/8 tsp red pepper

Preparation: Mix all ingredients in a saucepan and boil slowly for 15 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Yadkin County Homemakers Extension Club Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington-Style Barbeque Dip

3 cups apple cider vinegar
2/3 cup brown or white sugar
1/2 cup ketchup
2 Tbs Texas Pete hot sauce
1 tsp salt
1 tsp black pepper
1 tsp Worcestershire sauce
1 tsp onion powder
2 tsp Kitchen Bouquet browning sauce

Combine all ingredients in a large pot. Bring to a simmer over medium heat and stir until sugar dissolves. Let sit for several hours before serving.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Bob Garner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lexington-Style Finishing Sauce

2 cups white vinegar
2 cups apple cider vinegar
2 cups water
1/3 cup ketchup
1/8 cup Texas Pete hot sauce
1 Tbs sugar
1 Tbs red pepper flakes
2 tsp nuoc nam

Mix ingredients and simmer on low heat for 30 minutes, stirring occasionally. Use as a finishing sauce for pulled pork barbecue.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Liam Ward's Steak Marinade

2 Tbs butter, melted
1 large clove of garlic, finely chopped
2 dashes Tabasco sauce
1 tsp fresh horseradish
1 Tbs balsamic vinegar
1/2 tsp Worcestershire sauce

- 1 Melt about 2 tablespoons of butter together with 1 large garlic clove (pressed or finely chopped) in a microwave until bubbling. Add 2 dashes Tabasco, 1 teaspoon fresh horseradish, 1 tablespoon balsamic vinegar, and a half teaspoon of Worcestershire sauce, mix thoroughly.
- 2 Brush on steak (I like to grill with New York strip steaks) about 30 minutes before grilling, and baste each side as you grill.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Liam Ward

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lime Pickles

7 lbs pickling cucumbers
vinegar mixture
2 quarts vinegar
3 tsp salt
4 1/2 lbs sugar
1 tsp celery seeds, rounded
1 Tbs cloves
1 tsp mixed spices
2 cups lime

Soak for 24 hours in the 2 cups of lime and 2 gallons of water. Rinse well in ice water several times. Cover with cold (ice) water and soak for 3 hours. Drain and cover with vinegar mixture (vinegar, salt, sugar, celery seed, cloves and mixed spices). Let stand overnight in this mixture, then boil mixture and pickles for 35 minutes. Seal in sterilized jars.

Servings: 6

Recipe Type

Bbq List, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lime-Cooked Salmon With Salad

skinless salmon fillets, diced
fresh green limes or key limes
3/4 cup diced Vidalia onions
3/4 cup diced garden fresh tomatoes
1 bunch fresh cilantro, coarsely chopped
1 small tomatillo, diced
1 clove garlic, crushed
fresh chile peppers
olive oil
fresh rosemary, crushed

- 1 Make some nice skinless Salmon fillets. Dice the fillets into 1/4 inch cubes, about 1/2 to 3/4 cup or more. Put into a bowl. Squeeze the juice of enough fresh, green limes or key limes, to just cover the salmon. Stir every half-hour, for about 4 to 8 hours until the meat is done.
- 2 While you're waiting, dice up about 1/2 to 3/4 cup of nice Vidalia or Hana, Maui onions. Dice some chives. Dice about 1/2 to 3/4 cup of nice garden fresh tomatoes. Coarsely chop a nice fresh bunch of Cilantro. Dice one small Tomatillo. Crush one clove of garlic. Add a small amount of your favorite chilies, if you want; but be careful not to overwhelm the delicacy of the Salmon. Get out your freshest, nicest tasting Olive oil, flavored or not.
- 3 You may have noticed that the acid in the lime juice is actually "cooking" the salmon. No, really! When the Salmon is "done", drain off and reserve the lime juice. Mix in all of the other ingredients, except the olive oil. With a little of the lime juice and a little of the Olive oil, make a dressing for the Salmon. Fresh crushed Rosemary is a nice garnish and a very good flavoring for the dressing.

Servings: 1

Recipe Type

Bbq List, Sides, Salads

Recipe Source

Source: Bill Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lime-Cumin-Jalapeno Grilled Chicken Breasts

- 4 large chicken breasts, skinless, boneless
- ***Marinade***
- 3 Tbs lime juice, fresh squeezed is best
- 1/2 cup canola oil
- 1 tsp cumin, ground
- 1 jalapeno chile
- 1 bay leaf, fresh is best
- 2 sage leaves, fresh is best
- 1/4 tsp salt
- 1/8 tsp black pepper, freshly ground

- 1 Place all marinade ingredients in blender jar and blend to uniform mixture.
- 2 Make diagonal slits with sharp knife about 1/8" deep and 1/2" apart on both sides of each breast.
- 3 Place chicken breasts in non-metallic dish and cover with marinade. Cover dish with plastic wrap and place in refrigerator. Let breasts marinate for 2 hours, turning every 1/2 hour.
- 4 Prepare grill and let coals get covered with light gray ash. Just before putting chicken breasts on grill, add some dry hickory chips to the coals. Grill until inside of breasts are just done, check with fork or remove when internal temperature is 160F. Do not overcook.
- 5 Remove breasts from grill and let stand for 5 minutes before serving.
- 6 Serving suggestion: with Spanish rice and fresh green beans.
- 7 Alternate serving suggestion: Julienne breasts and add to a fancy lettuce and spinach salad. Use a spicy Italian dressing with seasoned croutons.
- 8 Posted to the BBQ List by Bill Wight on Sep 9, 1998.

Servings: 4

Recipe Type

Bbq List, Grilled, Marinades, Poultry

Recipe Source

Source: Bill Wight

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Linda's Salsa

- 3 peppers, your choice, seeded and chopped,
- 3 cloves garlic, minced
- 3 sprigs cilantro, chopped
- 1 Tbs vegetable oil
- 3 large tomatoes, seeded and chopped
- 1/2 cup green onion, chopped
- 1 lime, fresh
- 1 Tbs red wine vinegar
- salt and pepper

- 1 Cook and stir peppers, garlic, and cilantro in hot oil for 1 minutes. Remove from heat.
- 2 Stir in tomatoes, onions, and the juice from one lime.
- 3 Add vinegar and salt and pepper to taste.
- 4 Cover and refrigerate.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe Source

Source: Linda

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Linguica

- 1 1/2 tsp salt
- 1/4 tsp black pepper
- 2 tsp sweet paprika
- 1 tsp fresh rosemary, well minced
- 2 cloves garlic, crushed and minced
- 1 1/2 Tbs white vinegar
- 1 lb lean pork, coarsely ground
- 1/4 lb pork fat, coarsely ground

- 1 Knead pork and pork fat together. Mix other ingredients together, and knead into pork mixture. Stuff firmly into casings and tie off into desired lengths. Prick any air pockets with a pin. Smoke as desired or use fresh.
- 2 **LAZY-LINGUICA:**
- 3 Add 1-3/4 teaspoons sweet paprika, 1 scant teaspoon fresh rosemary, 4 teaspoons vinegar and 2 small cloves garlic per pound of bulk pork sausage.
- 4 Traditional uses: simmer with beans, include in mixed grill, add to tapas potato omelets (tortillas), bake in bread (hornazo), or use in potato-kale soup (caldo verde).

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Linda Merinoff

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Liquamen (Ancient Roman Nuoc Nam)

sprats, anchovies, or mackerel

2 pints salt per peck of fish

2 pints old wine per pint of fish, optional

- 1 It is best to take large or small sprats, or, failing that, take anchovies, or horse mackerel, or mackerel, make a mixture of all, and put into a baking trough. Take two pints of salt per peck of fish and mix well so that fish are impregnated with salt. Leave it for one night, and then put in an earthenware vessel which you place, open, in the sun for two or three months, stirring with a stick at intervals, then take it, cover it with a lid, and store away. Some people add old wine, two pints per pint of fish [to the fish at the beginning of the fermentation process]. Drain the resultant sauce and store until use.
- 2 [Modern day nuoc nam is made by putting a layer of fish in a vat, adding a layer of salt, and repeating the process until the vat is full. After a few days the liquid is drained off from below and tipped back onto the top of the heap; this process is repeated several times. Finally, a wicker lid is placed on the vat and weighted down, and the fish are left to ferment and mature for several months. The resultant sauce is then drained and bottled as nuoc nam].
- 3 It can also be made from most any type of shellfish. If fish are smoked prior to salting, it should be a very light smoke so as not to dry the fish out or otherwise impede the fermentation process.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Canonical From Bythynia

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lite Flan De Queso

CARAMEL TOPPING

- 1 cup sugar
- 2 Tbs water
- additional water for sides of pan

CUSTARD

- 1 cup sugar
- 4 oz light cream cheese
- 1 12 oz can evaporated skim milk
- 1 cup fat-free liquid egg substitute
- 1 tsp pure vanilla extract

- 1 Heat the oven to 325F. Select a baking dish large enough to hold a second, 2-quart baking dish inside. Fill the larger pan with about 1-inch of water and place it in the oven. (Make sure the larger dish doesn't overflow when the larger dish is set inside.)
- 2 In a saucepan with a heavy bottom, combine the ingredients for the caramel topping. Stir the sugar and water together over medium heat until the sugar starts to dissolve. Dip a basting or pastry brush in the additional water and brush any sugar granules down the sides of the pan. (This will prevent the sugar from crystallizing before it caramelizes.) Boil the sugar mixture without stirring until it turns brown (about the color of pancake syrup) and develops a distinct aroma. This will take about 10 to 12 minutes. Do not let the syrup turn black.
- 3 Pour the caramelized sugar syrup into the 2-quart flan dish and immediately swirl it around the bottom and sides of the dish to form a transparent coating. Be careful not to touch or splash yourself with the syrup because it is extremely hot and can cause serious burns. Set the caramel topping aside to cool while you prepare the custard.
- 4 In the bowl of an electric mixer, combine the sugar and cream cheese. Beat until the cream cheese is fluffy and the sugar has dissolved, 2 to 3 minutes. On low speed, beat in the evaporated skim milk, egg substitutes and vanilla extract. Do not allow the mixture to froth. Strain the flan mixture to remove any lumps of cream cheese and pour over the caramelized topping. Set inside the larger dish and bake for 50 minutes to 1 hour; or until the custard is set. Cool 30 minutes inside the water then cool an additional hour at room temp. Place in refrigerator and chill completely.
- 5 When ready to serve, use a knife to loosen the flan from the sides of the baking dish. Invert the dish over a platter with a lip into a shallow bowl. There will be quite a bit of syrup, so do not invert onto a plate. Serve with fresh fruit if desired.
- 6 Austin American-Statesman, June 4, 1997 Posted to the BBQ List by Jim Anderson on Aug 14, 1998.

Servings: 8

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

"Little Chief" Beef And Game Jerky

1/3 cup sugar
1/4 cup salt
2 cups soy sauce
1 cup water
1 cup red wine
1/2 tsp onion powder
1/2 tsp garlic powder
1/2 tsp pepper
1/2 tsp Tabasco sauce

- 1 Trim all fat from meat. Slice meat with the grain to about 1/4" to 1/2" thick. The meat slices nicely when semi-frozen, or your butcher will slice it for you in his machine. Place meat in the cool marinade and leave overnight, or for no less than 8 hours.
- 2 Remove from brine and allow to air dry without rinsing. Smoke in your smoker for 12 to 16 hours or until jerky has dried out to your liking. Use your favorite fuel for smoking.
- 3 Credit: Luhr-Jensen
- 4 Posted to the BBQ List by Carey Starzinger on Jul 03, 1996.

Servings: 1

Recipe Type

Beef, Bbq List, Game, Jerky

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

"Little Chief" Smoked Salmon Deluxe

1/3 cup sugar
1/4 cup non-iodized salt
2 cups soy sauce
1 cup water
1/2 tsp onion powder
1/2 tsp garlic powder
1/2 tsp pepper
1/2 tsp Tabasco sauce
1 cup dry white wine

- 1 Mix thoroughly. Brine salmon chunks 8 or more hours, keeping refrigerated. Rinse thoroughly after brining. Pat dry with a paper towel and allow to air dry for at least one hour prior to smoking.
- 2 (also used for Steelhead and other large trout)
- 3 Source: Luhr-Jensen
- 4 Posted to the BBQ List by Carey by Carey Starzinger on May 31, 1996.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Little Red-Haired Girl BBQ Sauce

16 oz no-salt tomato sauce
4 oz sliced mushrooms
2 Tbs honey
 chopped garlic
1 tsp chili powder
1 Tbs basil
1 Tbs oregano

- 1 Mix well and add to meat before you cook it. It also works really well for baked chicken.
- 2 Posted to the BBQ List by carrot@bear.stonemarche.org

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Little Red-Headed Girl

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Liver-Sage Sausage

1/2 lb veal
1/2 lb chicken liver
4 Tbs fresh sage
2 Tbs garlic
1/4 cup capers
1/4 quart black pepper
1/2 cup dry white wine
1/2 lb bacon
sausage

- 1 IN A MIXING BOWL, combine veal or pork and the chicken livers with the sage, garlic, capers, pepper and white wine. Cover and place in the refrigerator for 4 hours, or up to 12 hours. Remove the mixture from the refrigerator, and add the bacon. Pass the mixture through a meat grinder fitted with medium holes or place in a food processor and pulse until well combined, but not quite smooth. Stuff the mixture into sausage casings, forming one long sausage or form into patties. To cook, place the sausages on a hot grill or under a preheated broiler. Grill 5 to 6 minutes on each side.
- 2 Posted to the BBQ List by "Cindi" on Sep 20, 1998.

Servings: 6

Recipe Type

Bbq List, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lizas' Cucumber Salad

1 cup sour cream
1 Tbs sugar
2 Tbs cider vinegar
1/4 tsp pepper
1/2 tsp salt
1 tsp celery seed
2 long cucumber
1 Vidalia onion, or any sweet onion

Combine in a bowl, the sour cream, sugar , vinegar, salt, pepper and celery seed. Clean and slice cucumbers and onion in thin slices. Add to dressing mixture and toss to coat. Let sit in fridge for about 2 hours to develop flavor.

Servings: 8

Recipe Type

Bbq List, Salads

Recipe Source

Source: Liza Jane- Original

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Liza's Lemonade Punch

1 12 oz can white grape juice, frozen
1 12 oz can lemonade, frozen
1 liter club soda

Unthaw and blend juices in punch bowl. Add club soda just before serving. I make ice cubes(or use a ring mold) out of reconstituted lemonade or orange juice and place in punch at serving time. This keeps the punch cool without diluting it. I slice oranges, lemons or limes and place those in the ring mold for decoration too. Naturally if you have it on hand--this stuff will blend well with some good vodka or some Bombay Sapphire gin.

Servings: 1

Recipe Type

Bbq List, Drinks

Recipe Source

Source: Liza

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Liza's Stuffed Mushrooms

- 12 large stuffing mushrooms
- 1 8 oz pkg. cream cheese, softened
- 3 green onions, with tops
- 2 sweet or hot Italian sausage links, cooked and crumbled
- 1/4 cup grated Parmesan cheese
- 2 Tbs butter, for sauté

Do not clean mushrooms with water, it makes them watery, and they are grown in sterile soil so a speck of dirt won't hurt, use a mushroom brush or a damp paper towel. Clean and destem mushrooms and sauté in about 1 T butter till slightly cooked. Remove and set on cookie sheet underneath side up to stuff. In a food processor or blender, chop the green onions, then add and pulse the cooked sausage till crumbled fairly small. Add softened cream cheese and Parmesan cheese and blend until thoroughly mixed. Use a teaspoon or piping bag to mound filling onto mushroom caps. Bake at 350°F for about 10 minutes. Then set oven to broil and brown tops lightly. Serve hot. You could for sure throw these in a foil pan and stick them on the grill ...

Servings: 1

Recipe Type

Bbq List, Appetizers, Sides

Recipe Source

Source: Liza Jane original

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Liza's Twice Baked Potatoes

- 6 large baking potatoes, baked till tender
- 1 package cream cheese, softened 8 oz.
- 1/2 cup sour cream
- 1 1/2 cups shredded cheddar cheese
- 1 bunch chopped green onions
- salt and pepper to taste, paprika

- 1 Slice potatoes in half when cool enough to handle. Scoop out centers and place shells on a cookie sheet. Place potato centers in a bowl and blend 1 cup of the cheddar cheese and remaining ingredients into potatoes, except for paprika. Beat till light and fluffy. Spoon back into potato shells. Sprinkle with remaining cheddar and lightly sprinkle with paprika. Bake at 350F for 20 minutes or till heated through and cheese is bubbly on top, or grill for about 15 minutes in a shallow baking pan.
- 2 Posted to the BBQ List by LizaCooks on May 6, 1998.

Servings: 6

Recipe Type

Bbq List, Sides, Potatoes

Recipe Source

Source: Liza Jane-Original

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lone Chimney Ranch Style Beans

1/2 lb bacon, diced
1 large onion, minced
1/3 cup brown sugar
1/3 cup white sugar
1/4 cup ketchup
1/2 cup spicy barbeque sauce
2 Tbs molasses
2 Tbs prepared mustard
1/2 tsp chili powder
1 tsp salt
1/2 tsp black pepper
16 oz butter beans
32 oz red kidney beans
1 large can pork and beans
1 lb smoked ham, diced

Brown the bacon and remove before it gets crisp. Add the ham to the bacon drippings and warm. Add the onion and cook till translucent. Add the remaining ingredients and simmer 30 minutes. I use "Old Mill" barbecue sauce from Omaha (hot), but use your favorite.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Mike Moberley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Louisiana Barbequed Shrimp - John's

5 lbs head-on U-10 shrimp
2 1/2 cups butter
5 tsp minced garlic
1 cup dry sherry
4 Tbs spice mix
2 1/2 cups olive oil
24 bay leaves
1 tsp thyme
1/2 cup chopped celery
1/2 cup chopped parsley
1/2 cup chopped onion
SPICE MIX:
2 1/2 Tbs rosemary
2 1/2 Tbs paprika
2 tsp fresh ground black pepper
1 1/4 tsp sweet basil
1 1/4 tsp marjoram
1 1/4 tsp kosher salt
1/4 tsp cayenne
2 tsp turmeric
1 tsp fresh ground white pepper
1 tsp tarragon

Grind rosemary and tarragon coarsely in a coffee mill and combine with remaining ingredients. (Not recommended to use the coffee mill for coffee again, only for spices) In a 14 inch skillet sweat the celery, onion and fresh parsley in the butter and oil. Add garlic and sauté for one minute. Add remaining ingredients except shrimp and bring to boil while mixing thoroughly. Add shrimp and cook over high heat for 20 to 25 minutes stirring occasionally to assure all shrimp are evenly cooked. Serve with hot jasmine rice and/or crusty French bread. Goes especially well with champagne!

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled, Cajun, Rubs And Spices

Recipe Source

Source: John Mitchell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Louisiana BBQ'd Shrimp

2 cups ketchup
1 cup water
1/2 cup cider vinegar
3/4 cup sugar
2 each garlic, cloves, minced
1/2 cup onion, minced
1/2 cup celery, diced
1/4 cup parsley, minced
1 each juice and rind of 1 lemon
1/4 tsp hot pepper sauce
1 1/2 Tbs Worcestershire sauce
1/2 tsp basil, ground
1/2 tsp oregano, ground
1/2 tsp cinnamon
1 Tbs bacon fat
5 lbs shrimp, peeled and deveined
salt to taste

- 1 Combine all except shrimp. Cook, stirring frequently 35-50 minutes. Allow to cool. Refrigerate sauce 1 week to allow flavors to truly blend. Marinate shrimp in sauce a minimum of 1 hour. Arrange shrimp on barbequing skewers. Barbeque, basting every minute with left over sauce. Should be done in about 5 minutes. Shrimp are done when the flesh turns from pink to white. Do not overcook!!! Overcooked shrimp are tough and chewy.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 10

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Low Fat Raspberry Sorbet

24 oz raspberries (2 bags if frozen)
1 cup sugar
1 Tbs lemon juice
1 tsp vodka, (optional)

- 1 Puree the raspberries in processor or blender. Strain to remove seeds. Add sugar and blend until the sugar has completely dissolved. Mix in lemon juice and vodka, pour into ice cream maker, and process. Transfer to separate container and freeze for about 2 hours before serving.
- 2 Posted to the BBQ List on June 21, 1998 by Bob Brooks

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lowcountry Egg Rolls

2 Tbs olive oil
2 cups yellow onion, julienne
4 tsp garlic, minced
1 lb boneless chicken, cut in strips
1 cup tasso, cut in small strips
2 cups packed, cooked collards, chopped and drained
8 egg roll skins
2 tsp cold water
2 Tbs cornstarch for sealing
1 cup cornstarch for dusting
peanut oil for frying
nuoc nam, optional ;-)

- 1 Heat olive oil. Add onion, garlic, chicken and Tasso. Sauté until chicken is cooked. Squeeze all the juice from the collard greens and add them. Cook 1-2 minutes. Pour into colander and drain. Spread mixture out and let cool. Squeeze out mixture in a towel. The drier the better. Lay the egg roll wrappers on a clean, dry surface dusted lightly with corn starch, setting them up in a diamond pattern. Portion 3/4 cup filling onto each wrapper. Mix 2 Tbs. cornstarch in a bowl with cold water to make a paste. Lightly brush edges of each wrapper with paste. Fold bottom diamond up. Then the sides. Then the top. Lightly dust to keep them dry. Fry at 340F until golden brown. Drain on paper towels.
- 2 Donald Barickman serves these with a roasted red pepper sauce, spicy mustard, and peach chutney. I used my favorite habanero-mango sauce.
- 3 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe Source

Source: Don Barickman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Low-Sodium Chili Powder

3 Tbs paprika
2 tsp oregano, finely crushed
1 tsp ground cumin
1 tsp ground turmeric
1 tsp garlic powder
1/4 tsp cayenne

Mix all ingredients together thoroughly and use in place of chili powder . Makes 4 tablespoons. Contains no salt as does bought chili powder.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Contributed By Dave Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Luau Pig

See Directions

- 1 Luau pig is a bit labor intensive, but outstanding!!!
- 2 Round up some large male friends and neighbors. Tell them to bring shovels. You go and buy about 6 cases of beer and some ice to keep it cold. (About a half a case per male friend or neighbor with shovel - no shovel, no beer).
- 3 Prior to getting your friends and neighbors together, look around and find a source for very old, round river rocks, that have not been in or around water in a long, long, geologic time. What you're trying to find is good cooking rocks, that won't explode when you heat them. You'll need about 15 to 30 the size of your head, depending on the size of the pig. Wood, a big hunk of chicken wire fencing to go around and lift the pig, small spool of stainless steel wire, lots of burlap bags, and banana leaves if you can find them. (leaves of "Elephant Ear" plants will also work, as these are a form of upland Taro) You'll also need one or two pieces of sheet metal big enough to cover the pit completely, and two pieces of plywood to go over the sheet metal. Heavy gloves for everyone.
- 4 Once you've got the rocks, the neighbors, the beer, the small to medium pig, and a big pickup load supply of hardwood, (preferably mesquite, but any good cooking hardwood or fruitwood will do.), assemble your friends and neighbors with shovels in your backyard and dig a hole. About 4 or 5 feet deep, and about 10 to 12 inches bigger than the pig all around.
- 5 Drink beer about 3 times during the digging if its a hot day. Now, at about 3pm, build a medium size fire in the bottom of the pit. When its burning well, put in a bunch of your rocks around the fire, then start sliding pieces of your hardwood vertically into the bottom of the pit, all around the sides of the pit. Get it?? Keep loading in wood, fairly fast, as it burns to coals, until you have a bed of red-hot coals about 1 to 1.5 feet deep.
- 6 Meanwhile, some of your other friends and neighbors have cleaned up the pig, (it has been gutted, right??), it is laying on layers of: 1) wet burlap, 2) banana leaves, 3) wet burlap, 4) chicken wire, 5) pig, on its back, legs in the air. Season the pig with about a cup of rock salt, and black pepper.
- 7 Next step is to fish 3, 4, or 5 hot rocks, (whatever will fit), out of the fire pit, and place inside the stomach cavity of the pig. (before putting in the rocks, punch some holes in the belly skin, on both sides so you can wire the belly skin together over the rocks.)
- 8 Working quickly now, fish the rest of the rocks out of the fire pit, make a shallow depression in the coals with shovels or garden rakes, heaping some of the coals up the sides of the pit; wrap the chicken wire, burlap, leaves and all around the pig, wrap and hold with wire. Leave the two edges of the chicken wire sticking up out of the burlap and leaves on top. These will be the handles you use to lower and raise the pig into and out of the pit.
- 9 It should now be late afternoon, early evening. Lower the pig into the bed of coals. Place the hot rocks around and pile on top of the pig. Rake coals over the sides. (The plywood is there to supply strength for the next step. If your sheet metal is fairly thick and heavy, {strong}, you can forget the plywood.) Now shovel dirt from the hole all around the pit to seal the edges of the sheet metal, shovel about a half inch of dirt or more on top of the sheet metal for insulation. Drink more beer. All but 3 or 4 of your friends can go home now.
- 10 Get out some lawn chairs, set up a table, bring the TV out to the backyard, layout a couple sleeping bags, and take turns making sure nothing catches fire, (the plywood), and not too much smoke and heat escapes.
- 11 Depending on the size of the pig, anytime from about 10am next morning and 2pm next afternoon, have all your friends, and their families show up with their part of the potluck. Drinks, potato salad, poi if you like that sort of thing, fish dishes, Jell-O and dessert.

- 12 Carefully rake away and sweep away the dirt from the top of the pit. Remove the plywood and sheet metal. With rakes or shovels, gently pull away the coals and hot rocks from around the pig. With rakes, or hooks made out of rebar, about four guys grab both sides of the chicken wire and carefully heave the pig out of the pit. A wooden table is best at this point, and lots 'n lots of pots, bowls, and large containers; plus a garbage can to discard the bones. Open the chicken wire and pull away from the pig. (It is traditional in Hawaii that the guys who have done the hot, heavy work of cooking this pig, gets first choice of the crackly skin and meat that clings to the chicken wire. Using big cooking forks and the biggest knives in your arsenal, carve and rake the meat from the bones and put into the pots, bowls and containers. (The meat should be so tender at this point, that it nearly falls from the bone.)
- 13 During the carving, someone should take *all* the rocks out of the pit and then be watering and putting out the fire that remains. (The rocks will shatter and explode if you water *them*). The rocks need to be taken out of the pit and set aside safely so no one gets burnt on them, and saved for the next luau. Even watering the pit, the hole will be quite hot, so a couple guys should start filling it in with the dirt they took out yesterday!
- 14 You've worked hard. Drink more beer. Eat. Life is good!!!!

Servings: 1

Recipe Type

Bbq List, Pork, Whole Pig

Recipe Source

Source: Bill Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Luther's Barbecued Ribs

- 5 lbs spareribs
- ***FLORIDA BARBECUE SAUCE***
- 2 cups margarine or butter
- 1 cup cider vinegar
- 1 cup catsup
- 6 oz jar prepared horseradish
- 6 limes or lemons, (the juice)
- 1 tsp salt
- 1 Tbs Worcestershire sauce
- 1 tsp hot pepper sauce

- 1 **PREPARE FLORIDA BARBECUE SAUCE:** In a medium stainless-steel or enamelware saucepan melt margarine or butter slowly. Add vinegar, catsup, horseradish, lime or lemon juice, salt and Worcestershire and pepper sauces. Simmer uncovered 20 to 25 minutes to blend flavors. Use as basting sauce for pork, chicken or other meats and serve as a table sauce. Leftover sauce can be refrigerated and kept up to a week. **NOTE:** If using this sauce for chicken, lemons are better than limes; limes give a pleasant tang to pork and other meats. **DIRECTIONS:** Place ribs about 6 inches above hot coals. Brush lightly with sauce and brown on one side. Keep a water bottle handy when using this sauce as it causes flames to shoot up. Turn, brush again with sauce, and brown the other side. Continue turning and basting every 10 minutes until ribs are done, about 1 hour. Check by cutting near bone in a center section. If juices run clear or golden the ribs are done. Remove ribs to a platter. Cut into 1- to 3-rib sections and serve with any remaining sauce.
- 2 Posted to the BBQ List by Carey Starzinger on May 10, 1996.

Servings: 6

Recipe Type

Ribs, Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lynchburg Lemonade

- 1 part Jack Daniel's
- 1 part Triple Sec
- 1 part sweet and sour mix
- 4 parts 7-Up
- ice
- lemon slices
- maraschino cherries

- 1 Add ice and stir Garnish with lemon slices and Maraschino cherries
- 2 Posted to the BBQ List by "Garry Howard" on Oct 18, 1998.

Servings: 1

Recipe Type

Bbq List, Drinks

Recipe Source

Source: Frank C. Stoll

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Lynn's Beef Jerky

1 lb beef loin tip or Beef brisket
Jetton's Barbecue Sauce
OR
another sauce with no sugar
onion salt
garlic salt

- 1 *Ask your butcher to slice paper thin.
- 2 If necessary, roll out meat slices as thin as possible. Trim off fat. Set oven at 200F and line cookie sheets with foil. Brush one side of meat with sauce. Put slices on cookie sheet; **DO NOT STACK**. Sprinkle lightly with onion and garlic salts. Cook for 8 to 9 hours. Turn meat after 6 hours of cooking and brush with sauce. Cool and store in a tightly covered jar or sealed in a plastic bag. Source: Texas Highways Cookbook Posted to BBQ List by christina on Feb 27, 1998

Servings: 1

Recipe Type

Bbq List, Beef, Jerky

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

M. L. Mclemore's Lone Star Baste

See Directions

- 1 For those of you who like barbecue, I offer one of my late father's concoctions for basting, which I learned today is also called the mop (thanks, Richard Thead).
- 2 M. L. McLemore's Lone Star Baste (as remembered by his daughter, Martha)
- 3 -packs of Lone Star beer, one on ice, the other one doesn't matter quart of cheap vinegar (better to scrimp on the vinegar than on the beer) small bottle Tabasco, no substitutes large head of garlic, peeled and finely minced -ounce can black pepper small jar French's yellow mustard (baby crap, he called it, but he ate it on almost everything - go figure!) dried jalapeno peppers, crushed, seeds and all (firecrackers, he called them) pound of butter, melted (none of that greasy margarine, for crissake!) more 6-pack of Lone Star, on ice pound bag of ice side of beef or one helluva big pig young'uns with fly swatters, on rotating shifts (there were 6 of us at the time) wheel of cheddar, the kind that smells like work socks at the end of the day boxes of crackers case of Pik coils lawn chairs, one for his butt, one for his feet Stetson; his cookin' hat, not the one he wore to the rodeo pair of shades, made out of welder's glass cartons Lucky Strikes or Camels (filters?! Real men don't smoke filtered butts, what's the matter with you, FOOL?!) Zippo lighter, circa 1943, extra flints and fluid more 6-pack of Lone Star, on ice loud, wind-up alarm clock, the one he called "The Voice of God" -pound bags of mesquite or pecan chips, soaked in water overnight in the dogs' washtub, which was actually one of those galvanized cattle troughs - nothing was too good for his 'dawgs'. (Jealous of his dogs, you say? Damn right, I was! He never hit his dogs and they didn't have to swat flies for him!)
- 4 -pack of Pabst Blue Ribbon, ice optional (Never give the good stuff to the neighbors who wandered over, but always have something to give them! M. L.'s personal Code of the West.)
- 5 Empty one 6-pack of Lone Star into a 3 gallon stock pot. Add the vinegar, mustard, Tabasco, butter, peppers, garlic and a fifth of water. Bring to a high, rollin' boil to melt the butter; keep hot on the cool end of the grill.
- 6 Fire up the cooker when you get home on Friday night. Burn a couple or three mesquite logs (his preference) to get a foot-thick bed of cherry-red coals. Close the grill to keep in the heat. Add sufficient wet chips to produce enough smoke that the new neighbors call the fire department, but not so much that you put out the fire. (Long-time neighbors just bring in the wash, close their windows and wait him out.)
- 7 When the smoke dies down so you can get near the grill, unearth the beast of honor from the washtub, rub it dry, sprinkle with the lightest coat of salt and brown sugar, lay the carcass on the grill. Quick, close the lid and prepare for the rest of the event.
- 8 Ice down the rest of the beer in the washtub. (Hell, yes, in the same water! Just add more ice; eventually the water won't be pink anymore. Besides, you don't drink the water, now, do you?)
- 9 Set up "camp," as it were. Send the kids after whatever you forgot, like the Coleman lantern, your long-sleeved shirt and the TV-trays. And the pie-screen, to keep the bugs off the cheese. Those tiny sweet pickles and another jar of mustard. And that little portable transistor radio, don't forget the extra batteries.
- 10 Every half-hour or so, check the coals and the beast. Add chips to the one and baste the other. In the beginning, it's easy to keep which is which straight, but by Saturday afternoon, when this repast is *supposed* to be ready, the long hours of no sleep and Lone Star have taken their toll. It was not uncommon to find wood chips charred to the carcass and the favorite basting brush singed beyond recognition. (They loved my father down at the paint store; sold him more 3" bristle brushes than any other two stores' customers combined.)
- 11 After around 3 am, those of us not on bug patrol were no longer awakened by the "Voice of God", M. L. having tossed it across the highway into the oil field. I think it gave him no end of joy to imagine that clock coming to rest next to some aged rattlesnake, vibrating the old viper out of its last 6 buttons, at least.

- 12 In the morning, the rest of us would enjoy a good breakfast then wander out to see how the sacrifice was coming along. Daddy's breakfast empties were neatly placed back into the wooden case, courtesy the second shift bug patrol, or my mother. I guess she didn't object to his drinking in public, as long as he didn't appear to be a slob about it.
- 13 He hardly ever used the full case of Pik coils. After midnight or so, no self-respecting mosquito or fly came with 100 yards of M. L. or the grill. If the beer didn't do the trick, there was always that marvelous baste simmering on the back of the grill.
- 14 Although the bugs gave Daddy's barbecue a wide berth, he had to quietly let only a few trusted friends know when he was planning to cook because his was the absolute best barbecue for miles and miles around. Even his enemies acknowledged his expertise: "That McLemore is one sorry s.o.b., but god-almighty, can that man cook!"
- 15 Around noon, the friends who were invited and the dogs' pals began to gather. You know how it is said that dogs and their owners often resemble one another after a few years of cohabitation? Well, you could certainly tell which of the 20 or so mutts criss-crossing our yard on barbecue day belonged to Daddy. They were the ones lapping up spilled Lone Star, wolfing down stinky cheddar loaded with mustard, and the only ones all the other dogs refused to sniff.
- 16 There's a recipe somewhere in all of this, but danged if I remember where I put it.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes, Beef

Recipe Source

Source: M. L. McLemore

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mad Dog's BBQ Sauce

- 1 each large onion, chopped finely
- 2 Tbs olive oil
- 2 Tbs brown sugar
- 4 each cloves garlic, mashed
- 2 cups tomato paste
- 1 cup tomato sauce
- 1/4 cup white vinegar
- 1/2 cup molasses
- 1/4 cup Worcestershire sauce
- 1 Tbs dry mustard
- 1 Tbs oregano
- 1 tsp thyme

- 1 Chip the onion fine and simmer in olive oil until transparent. Mince the garlic and add to the onion; simmer for another minute. Stir in the remaining ingredients and bring to a boil. Simmer for about 15 minutes. Store in the refrigerator. Use on any barbeque specialty..
- 2 Source: "Kansas City Barbeque" by Ron Venable, Rick Welch, Bruce Daniel
- 3 Posted to the BBQ List by Carey Starzinger on Sep 19, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mad Dog's Rib Rub

1/4 cup paprika
1/4 cup ground sweet red pepper
1/4 cup ground black pepper
1/4 cup sugar, granulated
1/4 cup brown sugar, packed
1 Tbs garlic powder
1 Tbs ground white pepper
1 Tbs cayenne Pepper

- 1 Combine all the ingredients in a covered bowl and mix well. Use about 2 tablespoons of rub for each side of a rib slab. Rub the slab generously with white vinegar before adding rub. It kicks in the rub.
- 2 Source: "Kansas City Barbeque" by Ron Venable, Rick Welch, Bruce Daniel
- 3 Posted to the BBQ List by Carey Starzinger on Aug 18, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Maida Heatter's Chocolate-Marbelized Cheesecake

FOR THE CHOCOLATE COOKIE CRUST:

4 oz chocolate wafer cookies
2 Tbs unsalted butter, melted

FOR THE CHEESECAKE:

6 oz semisweet chocolate
12 oz cream cheese, room temperature
1 tsp vanilla extract
1/2 cup sugar
2 large eggs
1 pinch salt
2 cups sour cream

- 1 FOR THE COOKIE CRUST: Butter only the sides of an 8"x2.5" or 8"x3" Springform pan, not the bottom. The cookies must be ground to crumbs. Either break them into pieces and grind them in a food processor with a steel blade; OR grind them in batches in your blender; OR place in a heavy plastic bag and pound and roll them with a rolling pin until they are fine. You should have 1 cup of crumbs.
- 2 Mix the crumbs with the melted butter in a bowl, using a rubber spatula until the butter is evenly distributed. You will think there is not enough butter, but there is. Pour it into the baking pan and use your fingers to press it into a compact, even layer on the bottom only. Refrigerate FOR THE CHEESECAKE: Preheat the oven to 350F. Melt the chocolate (I do it in my microwave; it takes about 2 minutes on High, but I stop every 30 seconds to stir it to ensure it doesn't burn) and set aside to cool slightly. Beat the cream cheese until very smooth. Add the vanilla and sugar and beat to mix. Add the eggs one at a time, scraping the bowl with a rubber spatula and beating till smooth after each. Then add the salt and 1 1/2 cups of the sour cream and beat till smooth.
- 3 Beat the melted chocolate with the remaining 1/2 cup sour cream (you can use the same beaters you used for the cheese mixture without washing them). Remove 1 1/2 cups of the cream cheese mixture and beat into the chocolate.
- 4 Place the two batters, alternating colors, by spoonfuls over the crust in the pan. Use the flat side of a table knife to marbleize: cut down through the batters and use the knife to swirl them into large spirals and/or zigzags and form an attractive pattern. Don't over mix or you'll lose the contrast.
- 5 Briskly rotate the pan a bit first in one direction, then the other, to level the top. Bake 30 minutes on the lowest rack in your oven. It will seem soft, but it's done. Cool on a rack to room temperature, then chill at least 5-6 hours before serving cold.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Linda Merinoff

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mama's Baked Beans

- 8 bacon strips
- 1 medium onion - chopped
- 2 medium cans Van Camps pork 'n beans
- 2 Tbs prepared mustard, (one good squirt)
- 1 Tbs Worcestershire sauce
- 3/4 cup dark brown sugar
- 1/4 cup un-sulfured molasses - or country syrup
- 1/2 cup Hunts ketchup
- ***OPTIONAL ITEMS***
- 1/4 cup BBQ sauce, (your favorite)
- 1 Tbs chili powder
- 1 small can crushed pineapple

- 1 I used to watch my mama make these beans. Love them. Finally wrote it down for you. Been making them 20 years myself.
- 2 Preheat oven 350F Half-cook bacon and brown onions in skillet (bacon will finish cooking on top of beans)
- 3 Place beans in casserole. Add sautéed onions, mustard, ketchup, brown sugar, molasses and Worcestershire sauce. (Stir bacon fat into beans, if desired)
- 4 Lay half-cooked bacon on top and bake covered with foil at 350F for 40 minutes. Remove foil and bake another 20 minutes to finish cooking bacon. Or, you can cook for 2 hours at 300F if you like. To do so, bury the bacon in the beans first so it won't burn and cook uncovered. This will thicken up the dish.
- 5 Posted to the BBQ List on July 23, 1998 by Jack Chambles
- 6 Note: The pineapple is an excellent sweetener - omit onions if using pineapple.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Jack Chambles

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mango Salsa

- 2 ripe mangos, peeled and chopped
- 1 medium red onion, chopped
- 1/4 cup fresh cilantro leaves
- 2 fresh jalapenos, chopped, up to 3
- 1 lime, Juice of
grated rind of that lime
- 1 dash salt

- 1 Mix it all and let chill for at least one hour. Really delicious as an after- Q nibble... hits the palette spot refreshingly.
- 2 Posted to the BBQ List by Jeff Lipsitt on Aug 17, 1998.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mango Sauce

- 2/3 cup chopped peeled mango
- 2/3 cup low-salt chicken broth
- 2 tsp fresh lime juice
- 1 1/2 tsp grated peeled gingerroot
- 1 tsp minced seeded serrano chile

Combine all ingredients in a small saucepan, and cook over medium heat 10 minutes, stirring occasionally. Pour into a blender, and process until smooth. Yield: 1 cup (serving size: 1/4 cup).

Servings: 4

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Cooking Light, March 1995, page 116

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mango Scotch Bonnet BBQ Sauce

1 green pepper, cored
1 red pepper, cored
2 tomatoes, peeled and seeded
1 1/2 ripe mangoes, peeled and cut from seed
1/2 Spanish onion, chopped
2 cloves garlic, minced
1 or more Scotch bonnet or habanero chilies (I use 5), cut in ha
6 Tbs cider vinegar
1/4 lb brown sugar
1/8 cup Dijon mustard
1/8 cup tamarind pulp
1 Tbs cinnamon
1/2 Tbs cumin
1/2 Tbs thyme
1/2 Tbs marjoram
1/2 cup water
salt and pepper to taste

- 1 Smoke peppers for 30 minutes. Combine all ingredient in saucepan. Simmer 1 hour. Puree and pour through strainer. Add salt and pepper. Makes 4 1/2 cups
- 2 From: "Hot Licks" by J. Thompson
- 3 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: J. Thompson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mango-Lime Puree

- 1 Mango, peeled and seeded
- 2 limes, Juice of

1 Source: Casa Madrona Restaurant in Sausalito, Calif.

2 Puree mango with lime juice until smooth. Strain. Serve with shellfish or as a dessert sauce. Serves 4.

Servings: 4

Recipe Type

Bbq List, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mansion Barbecue Spice Mix

1 1/4 cups paprika, plus 2 tablespoons
3 Tbs chili powder
1 Tbs ground cumin
1 Tbs ground coriander
1 Tbs sugar
1 Tbs salt
1 1/2 tsp dry mustard
1 1/2 tsp black pepper
1 1/2 tsp dried thyme leaves
1 1/2 tsp curry powder
1 1/2 tsp cayenne pepper

Mix all of the ingredients together. Store in a cool, dry place.

Servings: 1

Yield: 1 cup (Please note that you will need twice the re

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Dean Fearing #HE1A02

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Maple Flavored Smoked Turkey

BRINE

1/2 cup salt
1/3 cup sugar brown
1/2 tsp maple flavoring
1 tsp onion powder
1 tsp celery salt
1 cup white wine
1 Tbs pepper
3 cups water

- 1 Place turkey in brine for 8 to 12 hours. Remove from brine. Rinse and air dry for at least one hour. Open upper and lower body cavities to expose to smoke. Place in smoker and smoke with your favorite fuel. Smoke for 30 minutes per pound approximately. i.e. 10 lbs. = 5 hours
- 2 Remove from smoker and bake in the oven at 300F for about 15 minutes per pound. You may also use your smoker, if it is a convertible model, in a roast mode to cook the turkey. Turkey is done when joints separate easily from the body and if the meat is pierced with a toothpick the juices are clear. Watch the bird closely during the roasting phase as different birds will require greatly differing time for cooking depending upon the temperature of the smoker.
- 3 NOTE: If desired the brown sugar may be replaced with maple syrup giving the bird a more maple flavor.
- 4 Posted to the BBQ List by Carey Starzinger on Apr 17, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List, Brines

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mardi Gras Grilled Cajun Chicken

- 1 tsp salt
- 1 tsp cayenne pepper
- 1 tsp paprika
- 1/2 tsp white pepper
- 1/2 tsp black pepper
- 1/2 tsp oregano
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/2 cup lemon juice
- 1/4 cup vegetable oil
- 4 each skinless boneless chicken breast halves

Combine dry spices in small bowl. In a shallow glass dish large enough to hold chicken in a single layer, place lemon juice and oil. Add half of spice mix; stir to combine. Add chicken breasts, turning to coat both sides. Marinate 30 to 60 minutes at room temperature or 2 to 3 hours in the refrigerator, covered. Drain chicken from marinade and sprinkle both sides with remaining seasoning mix. Place breasts on hot grill with the thin ends away from the flames. Cook, turning once, until just cooked through, 3 to 8 minutes per side, depending on heat intensity and thickness of meat. Makes 4 servings.

Servings: 1

Recipe Type

Bbq List, Cajun, Poultry, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Margarita Glaze For Poultry

1/4 cup honey
1/4 cup triple sec
1/4 cup lime juice
1/4 cup tequila

Posted to the BBQ List by Kit Anderson on Apr 10, 1998.

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Margarita Shrimp Skewers

MARINADE

- 1/2 cup tequila
- 1/4 cup fresh lime juice
- 1 1/2 oz orange juice concentrate, thawed
- 2 tsp vegetable oil
- 1 1/2 lbs medium shrimp, peeled and deveined
- soaked bamboo skewers
- 3 fresh jalapenos, cut as directed
- 1 large red bell pepper, cut into 1/2-inch squares
- coarse salt
- minced fresh cilantro
- lime wedges

- 1 CUT each jalapeno into 8 small pieces
- 2 Prepare marinade, combining ingredients in a small bowl. Place shrimp in a plastic bag or shallow dish, pour marinade over them and refrigerate for 30 minutes.
- 3 Fire up grill, bringing temperature to high (1 to 2 seconds with the hand test).
- 4 While grill heats, drain shrimp, discarding marinade. Skewer shrimp with jalapenos and bell pepper pieces, avoiding crowing. Slide one end of the first shrimp on a skewer, add a piece of jalapeno and bell pepper to rest in the curve of the shrimp, and then slide the other end of the shrimp over the skewer. Repeat on the same skewer with a second shrimp and the jalapeno and bell pepper pieces. Assemble remaining kebabs and sprinkle them lightly with salt.
- 5 Grill kebabs uncovered over high heat for 1-1/2 to 2 minutes per side, until shrimp are just opaque with lightly browned edges. The jalapeno and bell pepper should remain a bit crisp. If grilling covered, cook kebabs the same amount of time, turning once midway.
- 6 When done, sprinkle kebabs lightly with cilantro and serve them hot, with lime wedges for squeezing.
- 7 VARIATION from serving the shrimp on the skewer, the Jamisons sometimes pile them in margarita glasses with salted rims and lime wedges. About 2+1/4 dozen kebabs.
- 8 Source: Born to Grill : An American Celebration by Cheryl Alters Jamison, Bill Jamison (Harvard Common Pr, May 1998 ISBN: 155832111X)

Servings: 27

Recipe Type

Bbq List, Fish And Seafood, Grilled, Marinades

Recipe Source

Source: "Born to Grill", Jamison & Jamison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marian's Dip for Spare Ribs

1 cup sour cream
1 clove garlic, mashed
1/4 tsp salt
2 tsp paprika
1/8 tsp cayenne
1 1/2 Tbs lemon juice

Blend together, mixing well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Ribs

Recipe Source

Source: Marian Russell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marian's Dry Rub for Spare Ribs

2 Tbs salt
1 tsp lemon pepper
1 tsp onion powder
1 tsp black pepper
1 tsp paprika
1/2 tsp cayenne pepper
1/2 tsp garlic powder

Mix well. Rub over all surfaces of strips of ribs. Cover ribs and allow spices to soak in for at least 30 minutes. Grill ribs until done. Serve ribs with dip.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Ribs

Recipe Source

Source: Marian Russell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marie Callender Corn Bread

1 1/4 cups flour
3/4 cup cornmeal
2 tsp baking powder
1/3 cup sugar
3/4 tsp salt
1 1/4 cups whole milk
1/4 cup shortening
1 egg
HONEY BUTTER
1/2 stick butter softened
1/3 cup honey

- 1 Preheat oven to 400F. Combine first 5 ingredients in a bowl. Add next three ingredients and mix only until all ingredients are well combined. Put into a well greased 8x8 inch pan and bake for 25 to 30 minutes until golden brown. Let it cool a little before serving. For Honey butter mix with mixer to whip it until it is fluffy.
- 2 Posted to the BBQ List by Carey Starzinger on Sep 04, 1996.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marinade And Basting Sauce For Brisket Of Beef

- 3 cups dry red wine
- 1 cup olive or peanut oil
- 2 Tbs wine vinegar
- 2 tsp onion powder
- 1 tsp garlic powder
- 3 tsp salt
- 3 Tbs Grey Poupon mustard
- 2 Tbs prepared horseradish
- 3 Tbs lime juice
- 2 tsp ground cayenne pepper

- 1 Mix all of the ingredients really well and then pour over whole beef brisket. Let marinate for several hours, or overnight if possible. Also, use this marinade as a basting sauce. Some people may find Justin's 3 cups of dry red wine a little bit too much for their taste. No problem, use as much as you like in the sauce, and drink the rest. Sure won't go to waste. From Justin Wilson's "Outdoor Cooking With Inside Help"
- 2 Posted to the BBQ List by Carey Starzinger on Jun 21, 1996.

Servings: 8

Recipe Type

Bbq List, Marinades, Barbecue Sauce, Brisket

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marinade And Basting Sauce For Lamb

- 1 cup olive oil
- 1/2 cup red wine vinegar flavored with garlic if desired
- 1 tsp thyme
- 1 tsp MSG, (optional)
- 1 tsp mint, (fresh or dried)
- 1 tsp freshly ground black pepper
- 1/2 tsp salt
- 1/2 tsp paprika

- 1 Mix all ingredients. Marinate lamb for at least 2 hours before barbequing. Bast frequently with sauce while cooking in a Chinese smoke over or cooking over charcoal. Makes enough sauce for about 6 chops or a 3-5 pound roast.
- 2 By "Carey W. Starzinger" on Jul 07, 1997.

Servings: 1

Recipe Type

Bbq List, Marinades, Barbecue Sauce, Lamb

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marinade For Charcoaled Roast

3 inch thick sirloin tip roast
1/2 cup oil
1/2 cup red table wine
 juice of one lemon
1/4 tsp oregano
1/4 tsp thyme
1/4 tsp rosemary
1 tsp MSG
3 Tbs green onion flakes
1 tsp salt
 lots of black pepper
1 clove garlic, pressed
1 bay leaves
2 Tbs meat tenderizer

Place in jar and shake well.. Take large fork and poke holes in roast. Place roast and marinade in large Ziploc bag, or in flat pan and squeeze or turn to thoroughly coat meat. Let marinate 2 days in refrigerator. I made a medium fire in the bottom of the smoker and left out the water pan and placed the roast on the grill for about 20 minutes per side. It is supposed to be medium, not well done. You'll have to check for doneness then and if not done to your taste, cook longer. It is FANTASTIC!! Dark brown on the outside and very tender on the inside. I also used the same marinade, doubled, and marinated a whole sirloin tip in a huge stainless steel bowl and smoked it with the water pan and it was great too, but only for a crowd!

Servings: 1

Recipe Type

Bbq List, Marinades, Beef

Recipe Source

Source: Judy Howle

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marinade For Wild Boar

16 oz Wishbone Italian Dressing

2 cups dark brown sugar

- 1 Place marinate and wild boar in 2 gallon Ziploc bag. Let marinate for at least two days. If you can, leave it on the counter during the day at room temperature in the bag and flip over and around ever couple hours. Then place in refrigerator overnight.
- 2 Then smoke and mop using the marinade.

Servings: 1

Recipe Type

Bbq List, Marinades, Game

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marinade Pork Loin (Bone In 35#)

1 can pineapple juice, (1 Qt)
2 Tbs Mexican light chili powder
1 Tbs pascilla light chili powder
2 Tbs Reno Red chili powder
1 Tbs cayenne
1 quart cranapple juice
2 Tbs garlic powder
1 can whole cranberry sauce
1/2 large red onion, (minced)
1/4 cup balsamic vinegar
2 Tbs pepper cracked Black
1 tsp fennel seed
1 Tbs ground rosemary
1 tsp MSG
5 bay leaves
6 Tbs celery salt
6 Tbs liquid smoke

- 1 Reserve your marinade and add olive oil for your mop. I marinated this loin for 36 hours. I also cut it in half because of its size. Cut this recipe for the size of your loin. I also turned it in marinade when I had the chance. I smoked it with apple and hickory and kept the temp between 235 and 250F. This was excellent.
- 2 Posted to the BBQ List by Don Havranek on Aug 15, 1998.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Don Havranek

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marinated Bean Salad

- 1/2 cup salad dressing (see recipe below)
- 1 can (15 oz) black beans
- 1 can (15 oz) pinto beans
- 1 can (15 oz) white navy beans
- 2 jars (7 oz) roasted bell peppers, drained and chopped
- 1 large sweet onion, sliced paper-thin
- 1/4 cup cider vinegar
- 2 tsp sugar
- 1/2 tsp salt, to taste

SALAD DRESSING:

- 1 Tbs balsamic vinegar
- 2/3 cup olive oil
- 1 tsp cilantro, minced
- 1/2 tsp thyme, minced
- 1/2 tsp basil, minced
- 1/4 tsp ground cumin
- 1 tsp honey mustard
- 1 clove garlic, minced

- 1 **Salad Dressing:** In a mixing bowl, combine all ingredients. Process in food processor until smooth. Makes 2/3 cup.
- 2 **Salad:** Drain beans in colander. Place in large bowl with peppers. Add 1/2 cup of prepared salad dressing and toss gently. Cover and refrigerate at least 1 hour, preferably overnight. Reserve and refrigerate remaining salad dressing.
- 3 In another bowl, toss the onion with the vinegar sugar and 1/2 teaspoon salt. Cover and refrigerate.
- 4 At serving time, adjust seasoning on beans. Add remaining salad dressing, if desired. Garnish with sliced onion mixture.

Servings: 1

Recipe Type

Bbq List, Salads, Beans

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marinated Beef Jerky

1 lb beef* (your choice of cut)
1/2 tsp pepper
1 tsp onion powder
1/2 tsp garlic salt
3 Tbs soy sauce +1 teaspoon, can use light
5 Tbs Worcestershire sauce

- 1 *If not a tender cut, slice it paper thin. If a tender cut, slice 1/8-1/4" thick.
- 2 Trim all fat off the beef. Mix other ingredients together. Marinate meat overnight in the mixture. Remove from marinade and pat meat between towels. Line cookie sheet with foil and arrange meat on it in a single layer. Dry for 8 or more hours at less than 200F turning after 6 hours. Cool and store in a tightly covered jar or sealed in plastic bag. Note: I have one of those vacuum sealers and store it in a canning jar using the attachment for sealing jars. Posted to BBQ List by christina on Feb 27, 1998

Servings: 1

Recipe Type

Bbq List, Beef, Jerky

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marinated Hickory-Smoked Chuck Roast

2 lbs beef chuck roast, 1 1/2" thick
5 each cloves, garlic
1/4 cup cooking oil
1/4 cup wine vinegar
1 Tbs Worcestershire sauce
1/2 tsp salt
1/2 tsp dried basil, crushed
1/4 tsp pepper
1 dash hot pepper sauce

- 1 Stud roast with garlic by inserting tip of knife in meat and pushing cloves into meat as you remove knife. Make sure garlic cloves are evenly spaced.
- 2 In bowl, mix oil, vinegar, Worcestershire, salt, basil, pepper, and hot pepper sauce. Place meat in plastic bag. Set in shallow baking dish. Pour marinade over meat; close bag. Marinate 6-8 hours or overnight in refrigerator; turn roast occasionally.
- 3 About an hour before cooking soak hickory chips in enough water to cover; drain chips. Drain meat; reserving marinade. Pat excess moisture from meat with paper towel. Arrange SLOW coals around drip pan. Add hickory chips to coals. Place roast over drip pan on grill. Cover. Grill 25 minutes per side. Brush occasionally with marinade and add additional chips. Turn roast; grill 25 minutes per side, brushing with marinade until done. Season to taste; remove garlic and serve.
- 4 By "Carey W. Starzinger" on Jul 06, 1997.

Servings: 1

Recipe Type

Beef, Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marinated Pork Tenderloin Birds

MARINADE

- 1 Tbs lemon juice
- 1/2 each garlic, clove, crushed
- 1 tsp cinnamon
- 1 tsp salt
- 1/4 tsp ginger, powdered
- 1 cup chicken broth
- 1/4 cup soy sauce
- 1/4 cup honey
- 2 Tbs wine
- 2 Tbs onions, chopped finely

PORK TENDERLOIN BIRDS

- 6 each pork tenderloins
- 1/2 tsp salt
- 1 dash pepper, to taste
- 1 each egg, slightly beaten
- 2 cups bread crumbs
- 1 tsp sage
- 2 Tbs onions, chopped finely
- 2 Tbs butter
- 3/4 cup boiling water

- 1 Combine marinade ingredients and marinate meat overnight in the refrigerator. Remove from mixture and drain, reserving marinade. Split (or pound) tenderloins until 1/3" thick. Add salt, pepper, sage and onion to bread crumbs. Mix lightly with fork. Add butter to boiling water, and mix with bread crumb mixture just until moistened (not wet or soggy). Add egg to stuffing mixture.
- 2 Spread split (or pounded) pieces with stuffing and tie with strings to form six rolled meat and stuffing birds. Cook over medium coals for one to one and one-half hours, turning frequently. Baste often with remaining marinade.
- 3 Source: Steven R. Sutter, Bluffton, Ohio
- 4 Posted to the BBQ List by Carey Starzinger on Apr 19, 1996.

Servings: 1

Recipe Type

Pork, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marinated Spicy Jerky

8 lbs beef or caribou round or flank steak
6 tsp salt
4 tsp pepper
4 tsp chili powder
4 tsp garlic powder
4 tsp onion powder
2 tsp cayenne pepper
2 tsp liquid smoke
1 cup water
3/4 cup soy sauce
1/2 cup Worcestershire sauce

Trim all fat off the meat and cut into 1/4" thick strips. Mix other ingredients together in a bowl. Add the meat and cover. Marinade overnight. Remove from marinade and let dry on a rack. Line a cookie sheet with foil and arrange meat on it in a single layer. Dry for 6 or more hours at 175, turning after 3 hours. Cool and bag it. Posted to BBQ List by christina on Feb 27, 1998

Servings: 2

Recipe Type

Bbq List, Jerky

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marius Johnston's Chicken

chicken

BASTING SAUCE:

- 2 sticks butter
- 1/4 cup lemon juice
- 2 tsp celery salt
- 2 tsp garlic powder
- 2 tsp white pepper
- 2 tsp paprika
- 2 tsp onion powder

- 1 Grill over indirect heat (coals on opposite side of grill). Basted every 45 min or so.
- 2 Source: This from the "All-American Barbecue Book"

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marius Johnston's Smoked Carnitas

PART I

- 1 medium Boston butt
- 1 large onion, quartered
- 2 Tbs ground coriander seed
- 2 Tbs ground cumin seed
- 1 Tbs oregano
- 3 chipotles in adobo sauce
- 2 bay leaves
- 1 can beer
- water to cover

PART II RUB

Dry rub the butt

- 5 Tbs black pepper
- 5 Tbs paprika
- 1 Tbs chili powder
- 2 Tbs celery salt
- 2 tsp dry mustard
- 1 bottle Grandma's chili powder, (3 oz)
- 1 oz pasilla chili powder, (this is a must)
- 2 tsp cayenne pepper

- 1 Part I. Combine Part I ingredients in pot and lightly boil for 1 to 2 hours. Save butt simmer liquid.
- 2 Combine rub ingredients. Remove the butt after 1 to 2 hours cooking and dry rub it with Part II ingredients.
- 3 Put butt in a Ziploc bag, in the refrigerator overnight.
- 4 Next day fire up your smoker. I used a Brinkmann "smoke and Grill" with the door on the side, water tray in but no water (foil wrap the water tray). I smoked the butt with mesquite coals at 250F for about 8 hours. It depends on whether you want to pull it or cut it--longer if you want to pull it. Every hour I put foil wrapped mesquite chips on the coals. I also mopped with the butt liquid every hour just prior to the addition of the chips.
- 5 Posted to the BBQ List by Carey Starzinger on Aug 15, 1996.

Servings: 1

Recipe Type

Bbq List, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marius Johnston's Smoked Chipotles And Adobo Sauce

24 jalapeno peppers
1/3 cup onion, loosely chopped
5 Tbs cider vinegar
2 cloves garlic
4 Tbs ketchup
1/4 tsp salt
3 cups water

- 1 I covered and cooked over low-medium heat 1 1/2 hours the above except the chipotles.
- 2 Added my Chipotles and cooked another hour.
- 3 If you like you can puree the results. I freeze mine in zip lock bags so that it freezes in the shape of a skinny hot dog. This way you can cut off what you want without having to defrost the whole thing.

Servings: 1

Recipe Type

Bbq List, Misc., Other Sauces

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marius Johnston's Smoked Chipotles In Adobo Sauce II

10 medium chipotle peppers, stemmed and slit
1/3 cup onion, in 1/2 inch slices
5 Tbs cider vinegar
2 cloves garlic, sliced
4 Tbs ketchup
1/4 tsp salt

- 1 [I cooked all the ingredients except the chipotles for 1 hour or so and then I added the chipotles and cooked for another 1/2 hour]
- 2 Combine all of the ingredients in a pan with 3 cups of water. Cover and cook over very low heat for 1 to 1 1/2 hours, until the chilies are very soft and the liquid has been reduced to 1 cup. [2 cups for me] This recipe will keep for several weeks in the refrigerator in an airtight container.
- 3 [I pureed my last batch - it is more convenient] For chipotle puree, place the cooked chipotles and sauce in a blender and puree. Put through a fine sieve to remove seeds. Makes 1 cup.

Servings: 1

Recipe Type

Bbq List, Misc., Other Sauces

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marius Johnston's Vinegar Sauce

2 cups cider vinegar
4 tsp cayenne pepper
1 Tbs salt
2 1/2 tsp black pepper

- 1 Mix and let it sit around for a while before using.
- 2 Now, go down to your handy market and get some rolls, say Kaiser rolls (plain) or maybe plain French rolls. Take your freshly made Q'd and pulled pork and pile it on the bottom half of the roll, then pour several, 3-4 tablespoons to taste, of the vinegar sauce and top with the slaw, maybe nearly as much as the pork. There is something about the vinegar/slaw-mayo/smoked pork that is unique and wonderfully good.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Marjorie's Hushpuppies

1 cup cornmeal
2 tsp baking powder
1/2 tsp salt
1 small to medium onion, minced
1 egg
1/4 cup milk or water

- 1 Mix together the dry ingredients and the finely cut onion. Break in the egg and beat vigorously. Add the liquid. Form into small patties, round or finger shaped. Drop into smoking fat in which the fish has been fried, until they are a deep brown. Serve hot and at once. Serves 3 or 4
- 2 This comes from Marjorie Kinnan Rawlings (Pulitzer prize for "The Yearling" " Cross Creek Cookery" (ISBN 0-684-71876-6 Scribner's copyright 1942) and she says:
- 3 "Hush-puppies are in a class by themselves. They are a concomitant of the hunt, above all of the fishing trip. Fresh-caught fried fish without hush puppies are as man without woman, a beautiful woman without kindness, law without policeman. The story goes that they derived their name from old fishing and hunting expeditions, when the white folks ate to repletion, the Negro help ate beyond repletion, and the hunting dogs already fed, smelled the delectable odors of human rations and howled for things they scented. Negro cook or white sportsman tossed the remaining cornmeal patties to the dogs, calling, "Hush, puppies!"- and the dogs, devouring them, could ask for no more of life, and hushed."
- 4 Posted to the BBQ List on June 11, 1998 by James A. Whitten

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Marjorie Kinnan Rawlings

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mark Peel's Brine

2/3 cup salt
1/2 cup plus 2 tablespoons sugar
1/2 cup black pepper, cracked
1 pinch dried thyme
13 cloves
13 allspice, cracked
3 bay leaves
13 juniper berries, crushed
1 gallon water

- 1 Combine salt, sugar, pepper, thyme, cloves, allspice, bay leaves and juniper berries in saucepan. Add 1 quart water and bring to boil. Simmer 5 minutes, then add to 1 gallon cold water. Chill thoroughly before using brine.
- 2 This recipe, inspired by one of Jeremiah Towers', is enough for a 12- to 14-pound turkey. The spicing is very faint, mostly you taste the salt and a bit of the sugar. It's a bit like a very elegant version of commercial smoked turkey, only without the smoke. Peel also uses this recipe for roast pork and smoked fish. For a pork loin, cut all of the amounts by half; for fish or chops, cut them into quarters.

Servings: 1

Recipe Type

Bbq List, Brines, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mark's Barbecue Sauce

1 cup ketchup
1/2 cup brown sugar
1/4 cup vinegar
1/4 cup Worcestershire sauce
1 Tbs celery seed
1 tsp chili powder
1 dash black pepper
1 dash Tabasco sauce

- 1 I've been using the following recipe for quite some time, I believe it might be what you're looking for. I found it in the recipe archives, it was originally posted by Mark Antry, whose name I haven't seen on the list for a while. It's excellent.
- 2 I make it without the celery seed (and usually add more chili powder and substitute Texas Pete for the Tabasco.
- 3 Posted to the BBQ List on July 8 by Britt Scheer

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Martha's BBQ Sauce

1 cup ketchup
6 oz tomato paste
1 1/2 cups honey
1 1/2 tsp olive oil
2 tsp Tabasco sauce
1 tsp cayenne pepper
1 Tbs Worcestershire sauce
1 Tbs cocoa powder
1 tsp lemon juice
1/2 Tbs soy sauce
1/2 tsp fresh ground black pepper
1 1/2 Tbs curry powder
1 Tbs paprika
2 cloves garlic, crushed

Stir everything together and simmer for 20 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Martha J. Dennison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Martha's Vineyard Raspberry Chicken

SPICY RASPBERRY GLAZE

- 1/2 lb raspberry jelly or jam
- 2 oz chicken broth
- 1/2 tsp cayenne pepper
- 2 oz maple-raspberry vinaigrette dressing

RASPBERRY CHICKEN

- 4 8 oz boneless skinless chicken breast halves
- 1/2 cup maple-raspberry vinaigrette, (see below)
- 4 tsp pine nuts, toasted
- 1 cup spicy raspberry glaze, (see below)

MAPLE RASPBERRY VINAIGRETTE

- 1/2 cup raspberry vinegar, (see below)
- 1/2 cup olive oil
- 1/2 cup vegetable oil
- 1/2 cup maple syrup
- 2 Tbs Dijon mustard
- 2 Tbs dried tarragon leaves
or 4 tablespoons fresh
- 1 dash salt to taste

RASPBERRY VINEGAR

- 1 cup white vinegar
- 1 cup red vinegar
- 1/2 cup fresh or frozen raspberries

- 1 Glaze: Combine all ingredients in saucepan. Bring to a boil, reduce heat, simmer 15 minutes. Cool mixture and hold for use.
- 2 Chicken: Prepare Maple-Raspberry Dressing, pour vinaigrette evenly over chicken breasts and marinate for 2 hours.
- 3 Grill chicken breasts. After turning once, brush each breast with 1 ounce of the Spicy Raspberry Glaze and continue to cook. When chicken is done, place on plate and brush each breast with an additional 1 ounce of Spicy Glaze. Top with 1 teaspoon of toasted pine nuts per serving.
- 4 Maple Raspberry Vinaigrette: Whisk together ingredients in a bowl.
- 5 Raspberry Vinegar: Combine vinegars with 1/2 cup raspberries. Cover and let sit 48 hours. Strain the vinegar and store at room temperature.
- 6 Posted to the BBQ List by Rock McNelly on Aug 20, 1998.

Servings: 4

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Martini Lamb

- 1 6 lb leg of lamb
- MARTINI PASTE:
- 1/2 medium onion, chopped
- 10 cloves garlic
- juice and zest of one lemon
- 3 Tbs gin
- 2 tsp kosher salt
- 1/4 cup olive oil
- MARTINI MOP (OPTIONAL):
- 1 cup gin
- 1 cup beef stock --
- 2/3 cup water
- juice of one lemon
- 2 Tbs olive oil

- 1 The night before, prepare paste. In food processor, combine the onion, garlic lemon, gin and salt and process to combine. Continue processing, pouring in the oil until a thin paste forms.
- 2 Generously spread the paste on the lamb. Place lamb in plastic bag and refrigerate overnight . Prepare smoker bringing temp. to 200-220F. Remove meat from icebox let sit at room temp. for 30 min. Mix mop (if you plan to baste) and warm over low heat.
- 3 Transfer lamb to smoker. Cook 35-40 min./lb. until internal temp. is 145F for rare-med. rare. Baste meat w/ mop every 45-50 min. in wood-burning pit, or as appropriate for your style smoker. Remove lamb and let sit 10 min. Slice and serve warm or chilled.
- 4 TIP: Leg of lamb is best when lightly smoked... in a water smoker. But other types will yield pleasing results. If using a wood-burning pit, wrap the lamb in foil after the first hour!
- 5 TIP: Use coarse kosher salt. The mild flavor won't over-power the dish.

Servings: 1

Recipe Type

Bbq List, Lamb

Recipe Source

Source: Jeff Lipsitt

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Master Recipe For Fish Marinade

2 tsp cumin seeds, toasted
2 Tbs fresh cilantro, minced
1 fresh hot chili pepper, seeded, minced
4 cloves garlic, peeled, minced
1 Tbs fresh ginger, minced
1/4 cup lime juice, fresh
1/4 cup dry white wine
1 tsp kosher salt
1/2 tsp sugar
1/2 cup olive oil

- 1 Combine ingredients. Makes enough marinade for 2 pounds of fish
- 2 This marinade is particularly good as a sauce for the cooked fish. Set aside some of it before you marinate the fish.

Servings: 1

Recipe Type

Bbq List, Marinades, Fish And Seafood

Recipe Source

Source: Harold McGee in "On Food and Cooking"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Master Recipe For Poultry Marinade

1/2 cup olive oil
4 cloves garlic, peeled and lightly crushed
1 Tbs minced fresh rosemary or thyme
1/4 cup lemon juice
black pepper, freshly ground

- 1 Heat olive oil in a small saucepan. Add garlic and rosemary and let cook over low heat for 5 minutes. Remove from heat and let steep for 10 minutes. Strain oil through a sieve. Add lemon juice and pepper and stir to mix. Makes enough marinade for 1 chicken, butterflied or cut into parts. Marinate 3-4 hours.
- 2 This is similar to the beef marinade but uses lemon juice instead of balsamic vinegar. Chicken is more delicate, so I use less garlic and rosemary.

Servings: 1

Recipe Type

Bbq List, Marinades, Poultry

Recipe Source

Source: Harold McGee in "On Food and Cooking"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Master Recipe For Pulled Pork Part 1

- 1 recipe spicy chili rub
- 1 bone-in pork roast, 6 to 8 pounds
Boston butt, shoulder
- 1 recipe Carolina-style Barbecue sauce
SPICY CHILLI RUB
 - 1 Tbs ground black pepper
 - 2 tsp cayenne pepper
 - 2 Tbs chili powder
 - 2 Tbs ground cumin
 - 2 Tbs brown sugar
 - 1 Tbs ground oregano
 - 4 Tbs paprika
 - 2 Tbs salt
 - 1 Tbs granulated sugar
 - 1 Tbs white pepper
- ***E NC-STYLE BARBECUE SAUCE***
 - 1 cup distilled white vinegar
 - 1 cup cider vinegar
 - 1 Tbs sugar
 - 1 Tbs crushed red pepper flakes
 - 1 Tbs hot red pepper flakes
 - salt and ground pepper to taste
- ***MID-SOUTH CAROLINA MUSTARD SAUCE***
 - 1 cup cider vinegar
 - 6 Tbs Dijon mustard
 - 2 Tbs maple syrup or honey
 - 4 tsp Worcestershire sauce
 - 1 tsp hot red pepper sauce
 - 1 cup vegetable oil
 - 2 tsp salt
 - ground black pepper
- ***W SC-STYLE BARBECUE SAUCE***
 - 1 Tbs vegetable oil
 - 1/2 medium onion, minced
 - 2 medium garlic cloves, minced
 - 1/2 cup cider vinegar
 - 1/2 cup Worcestershire sauce
 - 1 Tbs dry mustard
 - 1 Tbs dark brown sugar
 - 1 Tbs paprika
 - 1 tsp salt
 - 1 tsp cayenne pepper
 - 1 cup ketchup

- 1 Here's the high-point of the Cooks Illustrated article on Pulled Pork
- 2 Preparing pulled pork requires little effort, but lots of time. Plan on nine hours from start to finish: three hours with the spice rub, three hours on the grill, two hours in the oven, and one hour to rest. To give the meat its characteristic smoky flavor, use either hickory chips that you've wrapped in foil pouches or add one medium to large chunk of hickory. We prefer one chunk, even though it has to be soaked in water for at least one hour, whereas the chips do not require soaking. If you do this with the chip pouches, the number will determine how strong a smoky flavor you get: One pouch is detectable, two noticeable, and three assertive. Serve the pulled pork on plain white bread or warmed buns with the classic accompaniments of dill pickle chips and coleslaw.
- 3 If using a fresh ham, remove skin. Massage dry rub into meat. Wrap tightly in double layer of plastic wrap; refrigerate for at least 3 hours, but no longer than 72 hours.
- 4 At 1 hour prior to cooking, remove roast from refrigerator to stand at room temperature. Soak hickory chunk or assemble hickory chip pouches by wrapping a large handful of wood chips in each of one to three 12-inch squares of foil. Prick each foil pack with fork tines to allow smoke to escape. Meanwhile, ignite enough charcoal to fill slightly less than two shoeboxes, and burn until completely covered with thin coating light gray ash, 20 to 30 minutes.
- 5 Open bottom grill vents and arrange hot coals into two equal piles on opposite sides of grill, place chunk or pouch(es) directly on one pile of coals and set grill rack in place. Set unwrapped roast in disposable pan and place on rack between two piles of coal. Open grill lid vents three-quarters of the way and cover, turning lid so that vents are opposite chunk or pouch(es) to draw smoke through and around roast. Cook, adding fifteen to twenty briquettes every 30 to 40 minutes or seven to ten pieces lump charcoal every 15 to 20 minutes, along with additional pouches (if using), until smoke flavor has fully permeated meat, about 3 hours.
- 6 Adjust oven rack to middle position and preheat oven to 325F. Place roast in pan and wrap with foil to cover completely. Place pan in oven and bake until meat is fork-tender, about 2 hours.
- 7 Put foil-wrapped roast in pan into double grocery bag. Crimp top shut; let rest 1 hour. Transfer roast to cutting board and unwrap. When cool enough to handle, "pull" pork by separating roast into muscle sections, removing fat if desired, and tearing meat into thin shreds with fingers.
- 8 continued in part 2

Servings: 8

Recipe Type

Bbq List, Pork, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Cook's Illustrated

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Master Recipe For Pulled Pork Part 2

See part 1

- 1 Place shredded meat in large bowl; toss with 1 cup barbecue sauce, adding more to taste. Serve with remaining sauce passed separately. **SPICY CHILLI RUB (Makes 1 cup):** Mix all ingredients in small bowl.
- 2 **EASTERN NORTH CAROLINA-STYLE BARBECUE SAUCE (Makes 2 cups):** Adapted from a recipe in Chris Schlesinger and John Willoughby's "The Thrill of the Grill" (Morrow, 1990), this is a classic pepper spiked vinegar sauce. Mix all ingredients, including salt and pepper, to taste, in medium bowl.
- 3 **MID-SOUTH CAROLINA MUSTARD SAUCE (Makes 2-1/2 cups):** The pulled pork tossed in this mustard sauce was the hands-down favorite at a recent party. Though we prefer the flavor of Dijon mustard in this sauce, feel free to substitute other mustards to suit your taste. Mix all ingredients, including pepper to taste, in medium bowl.
- 4 **WESTERN SOUTH CAROLINA-STYLE BARBECUE SAUCE (Makes 2 cups):** Serves originally at Mama Rosa's, along-time barbecue pit restaurant in North Philadelphia, this recipe is adapted from Jim Tarantino's outstanding book "Marinades" (Crossing Press, 1992). Heat oil in 2-quart saucepan over medium heat. Add onion and garlic; sauté until softened, 4-5 minutes. Stir in all the remaining ingredients except ketchup; bring to a boil. Reduce heat to low, then add ketchup. Cook, stirring occasionally, until thickened, about 15 minutes.
- 5 Portions from the article "Home-Style Pulled Pork Barbecue by A. Cort Sinnes, "Cooks Illustrated", July/August 1997. A. Cort Sinnes' most recent book is "The Gas Grill Gourmet" (Harvard Common Press, 1996). Posted to BBQ List by BBQdChilies@aol.com on Jul 3, 1997

Servings: 8

Recipe Type

Bbq List, Pork

Recipe Source

Source: Cook's Illustrated

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Master's Pickled Peaches

1 gallon peeled peaches
8 cups sugar
2 cups water
3 cups cider vinegar
1 ginger root
3 sticks cinnamon
1 Tbs whole cloves
1 Tbs allspice

- 1 Boil 3 cups sugar, water and spices for 3 min. Add 10 - 12 peaches at a time and simmer until tender. Remove peaches and add remaining peaches. Simmer until tender. Return other peaches to pot and let stand in syrup 12 to 24 hours. Pack peaches in sterile quart jars. Add remaining sugar to liquid Boil until desired thickness. Pour over peaches and seal. For spicier version, stud each peach with several cloves and add a piece of cinnamon stick to each jar.
- 2 This cookbook is published each year by the Junior League Of Augusta, GA. This almost 300 page cookbook only cost \$9.00 a few years ago. here is there address in the book if you want a copy. Tea Time at the Masters, P.O. Box 3232, Augusta, GA 30904

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe Source

Source: From Tea Time At The Masters

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Matt's Smoked Salsa

- 3 whole medium tomatoes
- 1/2 medium sweet white onion, cut in chunks
- 3 whole jalapenos -or-
- 6 whole serranos (for a hotter salsa)
- 3 cloves garlic
- 3/4 tsp salt, or to taste
- 1 tsp red wine vinegar
- 2 tsp vegetable oil
- 1/2 cup water

- 1 This recipe is adapted from one that appears in Matt Martinet's Culinary Frontier: A Real Texas Cookbook by Matt Martinez, Jr. and Steve Fate (Doubleday, 1997).
- 2 It's great with chips, but it's heavenly with barbecue, steaks, and scrambled eggs. If you don't have a smoker, a barbecue pit will do.
- 3 Combine ingredients in a heavy pot, and place the pot (uncovered) in a smoker for 1 1/2 to 2 hours, or until the vegetables are soft. (Do not allow the sauce to become dry; add more water if needed.) Remove pot from smoker.
- 4 Mash (do not blend) the vegetables, taking care to mash one chili at a time until salsa tastes hot enough; discard any extra chilies. (Salsa will be chunky.) Adjust the salt to taste. Store in an airtight container in refrigerator (will keep about 2 weeks). Yield: 2 cups.
- 5 Note: For a thicker salsa, combine 1 Tbs. cornstarch with 2 Tbs. water, and drizzle the mixture into the salsa while it's still hot. Simmer on low heat for 5 to 10 minutes until salsa reaches the desired thickness. If it becomes too thick, simply add a bit more water.
- 6 Posted to the BBQ List by "Glen G. Hosey" on Apr 12, 1998.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe Source

Source: "Some Like It Hot", Texas Highways Magazine, Jan 98

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Meat Flavoring Compound

2 onions, chopped
3 pods pepper, chopped
2 Tbs brown sugar
1 Tbs celery seed
1 Tbs ground mustard
1 tsp turmeric
1 tsp black pepper
1 tsp salt
1 quart cider vinegar

Put all in a quart bottle and fill it up with cider vinegar. A tablespoonful of this mixed in a stew, steak, or gravy, will impart not only a fine flavor but a rich color.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: M.C. Tyree (1879)

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mel's Moppin' Sauce

1 cup cider vinegar
5 Tbs Worcestershire Sauce
2/3 cup Vegetable oil
3 Tbs butter
1 each lemon, thinly sliced, with peel on
3 each cloves garlic, minced
3 Tbs ginger, grated
2 Tbs dry mustard

- 1 Combine all ingredients in a saucepan and heat until flavors are nicely blended, about 15 minutes. After it cools, strain the lemon slices out.
- 2 Source: The Great Barbeque Companion, mops, sops, sauces and rubs by Bruce Bjorkman.
- 3 Posted to the BBQ List by Carey Starzinger on Sep 03, 1996.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Bruce Bjorkman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Memphis Hogaholics Award-Winning Ribs Basting Sauce

1 quart vinegar
1 pint water
1/2 small can chili peppers
1 cup prepared mustard
1 1/4 cups brown sugar
1/2 stick butter
1/2 bottle root beer

Combine first four ingredients in a saucepan and mix well. Cook very slowly for 1 hour. Add sugar, butter, and root beer to mixture and slow boil for 30 minutes. Recommended for pork and game.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs, Game, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Memphis Hogaholics Award-Winning Ribs Dry Rub

1 Tbs lemon peel
1 Tbs garlic powder
1 Tbs onion powder
1 Tbs chili powder
1 Tbs paprika
1 Tbs MSG
1/2 Tbs black pepper
1/2 Tbs cayenne pepper
1/2 Tbs white pepper
2 Tbs salt
2 Tbs sugar

Mix together.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Pork, Ribs

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Memphis Hogaholics Award-Winning Ribs Wet Finishing Sauce

5 oz dark soy sauce
24 oz tomato juice
5 oz Worcestershire sauce
12 oz catsup
1 cup apple cider vinegar
1 cup brown sugar
1 lemon, juice of
1 tsp red pepper
1 tsp black pepper
1 tsp dry mustard
1/2 tsp garlic powder
1/2 tsp onion powder
1/2 tsp oregano
1/2 tsp allspice
1/2 tsp ginger
1/2 tsp basil

- 1 Mix all ingredients in a saucepan and simmer for 1 hour. Let sauce stand for 2 hours before serving on the side with barbecue.
- 2 The thing about this recipe is that it will depend on your smoker or grill and the size of your ribs. Memphis barbecue is over an extremely low fire so that the meat cooks very slowly. If you cannot do this on your grill, you'll have to adjust your cooking time accordingly. This is the original recipe and the time to cook it in a smoker is approximately 6 hours. However, I cannot do this on my grill because it's a gas grill and it's too hot. This is what I do. I place the ribs on one side of the grill only, I turn the burner on the other half of the grill on low. I place a smoker box over the flame with wood chips. Using this method, I can stretch out the cooking time to about 2 hours max. But it's worth the fuss. The ribs are so moist and falling apart on the inside with a nice crust on the outside.
- 3 One more piece of advice. If you have a small grill and are doing a lot of meat for a big gang, here is something I do in that situation. I cook everything in batches until nearly done, then transfer to baking pans and keep in warm oven while I start the next batch. Since the majority of cooking was done on the grill, the effect is the same. Also, seal the pans of ribs with foil when you put in the oven; grilled ribs dry out quickly in the oven.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Pork, Ribs

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Memphis Hogaholics Award-Winning Ribs

- 2 slabs pork ribs
Hogaholics Dry Rub
Hogaholics Basting Sauce
Hogaholics Wet Sauce
- 1 Rub Dry Rub into both sides of skinned ribs. Place meat on grill away from coals, bone side down. Cook ribs 1-1/2 to 2 hours, never turning, before using basting sauce.
- 2 Cook slowly for 3-1/2 to 4-1/2 hours, basting every 45-60 minutes. Serve with Wet sauce on the side, or (not recommended by purists) baste with Wet sauce the last 1/2 hour.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe Source

Source: Richard Young

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Memphis Magic Barbecue Sauce

3 Tbs butter
1/4 cup minced onion
1 cup white vinegar
1 cup tomato sauce
1/4 cup Worcestershire sauce
2 tsp sugar
1 tsp salt
1/2 tsp fresh ground black pepper
1/8 tsp cayenne
1 dash Tabasco sauce

- 1 The center of mid-South barbecue, Memphis offers a range of sauces that take the high middle ground between Eastern and Western styles. Like this version, they are often medium-bodied mixtures, moderate in sweet, heat, and everything else except taste.
- 2 In a saucepan, melt the butter over medium heat. Add the onions and sauté for 6 to 8 minutes, or until the onions begin to turn golden. Stir in the remaining ingredients, reduce the heat to low, and cook until the mixture thickens, approximately 20 minutes. Stir frequently.
- 3 Use the sauce warm. It keeps, refrigerated, for a couple of weeks.
- 4 Source: "Smoke and Spice" by Cheryl and Bill Jamison

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: "Smoke and Spice" by Cheryl and Bill Jamison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Memphis Magic

3 Tbs butter
1/4 cup minced onion
1 cup white vinegar
1 cup tomato sauce
1/4 cup Worcestershire sauce
2 tsp sugar
1 tsp salt
1/2 tsp fresh ground black pepper
1/8 tsp cayenne
1 dash Tabasco sauce

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- 3 Use the sauce warm. It keeps, refrigerated, for a couple of weeks.
- 4 Posted to the BBQ List by Carey Starzinger on Sep 01, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Smoke and Spice by Cheryl and Bill Jamison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Memphis Style Sauce

1 cup tomato sauce
1 cup vinegar
5 Tbs Worcestershire sauce
1 Tbs butter
1/2 small onion, chopped
1 dash black pepper
1 dash cayenne pepper
1 1/2 tsp salt
1/2 cup water

Mix all ingredients together in a large sauce pan, bring to a quick boil, reduce heat, and let simmer for 10 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Real Barbeque

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Memphis-Style Dry Barbeque Seasoning

- 1 Tbs garlic powder
- 1 Tbs onion powder
- 1 Tbs white pepper
- 1 Tbs black pepper
- 1 Tbs chili powder
- 1 Tbs ground red pepper
- 1 Tbs cumin
- 2 Tbs paprika

- 1 Mix all ingredients in a bowl. Pour into a salt shaker. Sprinkle lightly on ribs or chops during grilling for "dry" barbeque flavor. Once ribs are ready, shake seasoning over meat to taste and serve. Use this method along with barbeque sauce for an extra spicy effect.
- 2 Source: "Mesquite Cookery" by John "Boog" Powell
- 3 Posted to the BBQ List by Carey Starzinger on Jul 28, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: John "Boog" Powell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Merle's Mop Sauce

1 cup vinegar, cider or wine
5 Tbs Worcestershire sauce
2/3 cup salad oil
3 Tbs butter
1 each lemon, thinly sliced
3 each cloves, crushed
2 Tbs ginger, grated
2 Tbs dry mustard

- 1 Combine all ingredients in a saucepan and heat until flavors are nicely blended. Use to baste any meat or poultry.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 17, 1996.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mesquite-Grilled Chicken With Citrus Sauce

1 cup vegetable oil
2 garlic cloves, crushed
2 Tbs coriander, fresh, minced
1 Tbs thyme leaves, fresh
2 scallions, chopped
4 chicken breasts *
2 shallots, minced
1 tsp ginger, fresh, minced
2 Tbs unsalted butter
2 lemons **
2 limes **
2 oranges **
2 cups chicken broth
1 tsp cornstarch
1 tsp water
1/4 cup +2tb Grand Marnier
white pepper to taste

- 1 * skinless, boneless, about 1/2 lb. each, halved ** the rind, pith, and membrane cut away with a serrated knife and discarded and the fruit chopped, reserving any juice. In a ceramic or glass bowl, combine the oil, garlic, coriander, thyme, scallions, and the chicken breasts. Let them marinate, chilled, for at least 8 hours or overnight. In a saucepan, cook the shallots and the ginger in the butter over a moderately low heat, stirring, until the shallots are softened. Add the chopped lemons, limes, and oranges with all the reserved juices and simmer the mixture for 10 to 12 minutes, or until the liquid is reduced to a syrup-like consistency. Add the broth, increase the heat to moderate, and boil the mixture, stirring occasionally, for 10 to 15 minutes, or until it is reduced by 1/3. Mix the cornstarch and water together. Stir in the cornstarch mixture, simmer the sauce for 30 seconds, and strain through a fine sieve into a bowl. Add the Grand Marnier, the white pepper, and salt to taste. Remove the chicken from the marinade and let it stand at room temperature for 15 minutes. Grill the chicken on a rack set about 5 inches above the mesquite, turning it once, for 10 to 12 minutes, or until it is just cooked through. Transfer the chicken to a platter, spoon the sauce over it, and garnish the platter with lemon wedges.
- 2 Posted to the BBQ List by Carey Starzinger on May 23, 1996.

Servings: 4

Recipe Type

Poultry, Bbq List, Grilled, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Method For Making Ribs

2 cups water
2 cups cider vinegar
1/4 cup Worcestershire sauce
2 Tbs salt
1 Tbs black pepper
1 Tbs garlic
1/4 cup peanut oil

- 1 You can boil this if desired, but it not strictly necessary. Just give it a good stir before you use it each time. I keep it in a ceramic-on-steel (\$4.95 at Wal-Mart and the wife doesn't give me any grief!!) pot on the pit so it good and hot.
- 2 In South Carolina, folks used to baste with salt water and little more. Naturally, that tended to result in a rather salty product, but that basic flavor has been handed down through generations. We don't even know what health food is down here, so we think salt is good for ya!
- 3 I often add dry mustard to my mop, especially if I'm doing just ribs. It's become one of those things that is whatever-you-have-on-hand. I've added ground celery seed (not good), oregano (OK), basil (OK), dill seed (OK in limited quantities), turmeric (not good), cayenne (OK) and any number of different sauces and such. But, basically, I start with this:
- 4 Posted to the BBQ List on July 16, 1998 by Scott McDaniel

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mexican BBQ Feast Story

See Directions

- 1 By some miraculous feat, I have survived my trip to CA and Mexico. Barely, but I lived to tell about it. I ended up getting a seemingly life threatening case of the Mexican El Gotcha Gringo Flu! It makes for an interesting plane ride, but I wouldn't recommend it as a hobby. 8^)
- 2 While I was down there I mistakenly got on the wrong bus that took me up in to the hills instead of back to the marina. While on this fifteen cent tour of the local jungle roads, a truly bumpy, death defying experience, I was treated to an amazing culinary delight.
- 3 While trying desperately to find someone on the bus who spoke English to tell the driver that I didn't want to die out here, and wanted to go back to town, my nose caught a wisp of familiarity in the air. I had detected the faint, delightful aroma of pork mixed with what I thought was the smoke from mesquite. The locals on the bus thought that that I was "loco" by the child-like grin that came across my face, and the way that I kept sniffing the air trying to find where that delightful smell was coming from.
- 4 My attempts to try and get back to town had now turned into "Where's that smell coming from, and can you get me there?" For some reason, they understood that part. As the bus made it's way through the jungle the aroma got stronger. By the time that I saw the actual smoke rising above the trees, I must have looked pretty crazed to the locals. I guess that my size, 6'4" 400 lbs., gave them the impression that if I didn't get to that pig soon, their lives may be in danger! A few of them had begun what I assumed to be cheering on the driver to get there, "pronto!" When the bus rounded the corner to where the smoke was rising, I got my first glimpse of what was going on. The bus driver started saying something to me as he stopped the bus and opened the doors for me to get off. Which for reasons still unclear to me, I did. Along with two of the other passengers. The bus driver slammed the doors and took off up the road, laughing as he drove off. Not a good feeling to say the least.
- 5 The two folks who got off with me, said something to me and motioned for me to go with them over to where the cooking was going on. At this point it dawned on me that I'm miles up in the mountains where no one knows where I am, following people I don't know, to for what all I know is some sort of ritualistic sacrificial tourist feast! All I'm thinking is, "I wonder if they have a dipping sauce?"
- 6 This area where they were cooking this pig in a pit was some sort of communal eating area. This pig that was being cooked was to celebrate the release of one of the local men from prison. Apparently he had been falsely accused by a tourist for a crime that he really didn't commit, and spent two years locked up for it. I can't tell you how proud I was to be a tourist in there land at that point. Even so, I was graciously welcomed into their party, even when I tried to bow out of it, and started to walk back to town.
- 7 They insisted that I stay and eat with them. I had never experienced anything quite like that before. When they brought that pig up out of the ground, I darned near cried. My nose and taste buds were just having a field day! When they served me up a plate of that pig along with some of the veggies that they had cooked with it, I was ready to move in permanently! I have never tasted anything so good in my life! It was just fantastic! From what I could gather, they had prepared the pig by rubbing it down with a mixture of mangos, an assortment of peppers, salt, and stuffed it with sugar cane, and veggies. All of this plus a rather healthy dowsing of tequila. They said that the tequila was more for the pigs pleasure than anything else. The pig had been cooking for about a day and a half. Did fortune smile upon me, or what? I got there about 45 minutes before they dug that pig up.
- 8 Oh, BTW. As if the pig wasn't enough to send me into hog heaven, I was treated to another local delicacy. Iguana. Yep! One of them lizard like things. I guess that up in the hills it is considered as much a staple as chicken. I must admit that I had trouble getting it down once they told me what it was that I was smacking my lips on. But all in all, it tasted pretty darn good! They joked about one day having a Kentucky Fried Iguana stand! I'm not sure if the colonel is ready for that.

- 9 In case you're wondering how I got back to town, about two hours later the same bus came back by on his way back to town and stopped to pick me up. The bus driver just laughed at me as I waddled back on to the bus, rubbing my belly and smiling from ear to ear. My family didn't even notice how long I had been gone when I got back. When I told them of my great adventure, they just smiled and said, "yeah. Right!" I think that I'm the only one who truly enjoyed our stay, and can't wait to go back again. It was even worth the El Gotcha Gringo Flu!

Servings: 1

Recipe Type

Bbq List, Mexican, Info., Pork

Recipe Source

Source: Rock

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mexican Dip (Baby Poop Dip)

- 6 oz cream cheese
- 15 oz chili, no beans
- 4 oz chilies
- 2 oz cheddar cheese, shredded

- 1 Mix the first three ingredients and microwave until hot. Sprinkle some Cheddar Cheese on top and microwave again until cheese is melted. Works just as well in the oven. Serve with tortilla chips.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 8

Recipe Type

Bbq List, Dips And Spreads, Mexican

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mexican Salsa

- 1 8 oz can tomato sauce
- 1/2 tsp cumin powder
- 1 tsp salt
- 1/4 tsp garlic powder)
- 1 juice of half a lemon
- 2 Tbs crushed red chili
- 1/2 tsp oregano
- 2 garlic cloves, minced (or
- 2 tsp vinegar

- 1 Combine all ingredients and mix well. Let stand for 3 hours. Excellent with tacos or as a dip for tortilla chips.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 04, 1996.

Servings: 8

Recipe Type

Bbq List, Salsa, Mexican

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Michael's BBQ Bread

1 1/2 cups warm water
1 cup dark rye flour
1 1/2 cups malt powder
1/8 cup olive oil
3/4 cup maple syrup
4 cups bread flour
1 3/4 tsp active dry yeast

Put water in mixing bowl with kneading blade. Add yeast and proof for 5 minutes. Add Rye flour and turn on mixer. While mixer is on, add maple syrup, malt powder and olive oil. Add bread flour last and knead on low setting for 10 minutes. remove bowl and dough. Make dough into ball and put back in bowl. Fill sink with hot water and put bowl with dough in hot water bath and let sit for 1 hour. Then, remove dough and punch down. Knead for 5 minutes and put back in bowl. Let rise for 30 minutes in water bath. Remove dough and shape as desired. Bake in oven at 325F for 45 minutes. Remove and enjoy.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Michael Willner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Michael's Cantonese Pork BBQ Spareribs

pork ribs
4 tsp minced garlic
3 Tbs sugar
5 Tbs Koon Chun Thick Soy Sauce
1/3 cup Koon Chun Hoisin Sauce
1/2 cup Shaohsing Chinese Wine
2 Tbs Koon Chun ground bean sauce
GLAZE:
2 Tbs honey
2 tsp sesame seed oil
3 Tbs thin soy sauce

- 1 I take all the marinade ingredients and put into a bowl. I heat it up slightly so all the ingredients combine. I add a little cornstarch and water to thicken it up a little. I find it sticks to the ribs better this way.
- 2 I put the ribs and marinade in a pan big enough to contain full racks. Being as dedicated as I am, I cover and refrigerate for a week. I also remove and switch around the ribs twice a day so all the ribs are well marinated. I don't like using a plastic bag here since the marinating drying slightly on the ribs works better.
- 3 I get my grill hot. I use almond/apple/maple at a 50/30/20 ratio. I hot smoke the ribs for about 1.5 to 2.5 hours. The temperature gets to about 200 to 225F. I also brush the marinade several times while cooking.
- 4 After ribs are done, I brush the with the glaze. I scale up the ratios here as well. I am more generous with the honey and less with the sesame seed oil. I use just enough to give a hint of the oil flavor. I sprinkle ribs with sesame seeds just before serving. I usually serve with a good quantity of Thai Fried Rice or Yang Chow Fried Rice. I also like Cantonese stir fried Brussel sprouts of Szechwan green beans.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs, Barbecue Sauce, Grilled

Recipe Source

Source: Michael Willner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mickey's Stuffed Jalapenos

BATTER

6 cups self rising flour
2 cups Aunt Jemima Corn Meal Mix
6 eggs, separated
1/2 gallon buttermilk
1 Tbs onion powder
2 Tbs garlic powder
2 Tbs black pepper
2 Tbs paprika
peanut oil

STUFFING

2 cans whole jalapeno peppers, (1 gallon)
1 lb ground beef
1 lb ground sausage
1 cup Monetary Jack cheese, shredded
1 cup sharp cheddar cheese, shredded
1 yellow onion, chopped

- 1 Mix all dry batter ingredients in a very, very large bowl. Then blend the egg yolks with the buttermilk and stir into dry ingredients until pancake batter consistency is reached. Beat the egg-whites and fold into the batter. Stuffing: Sauté the onion in a little butter until done, then fry up the ground beef and sausage together with the onion until brown, then pour into colander and drain, but don't let the meat get too dry. Mix in the shredded cheeses. Now you re ready to start stuffin them peppers. Drain the peppers from the can, then wash them real good. Cut each pepper open and remove the seeds. Stuff the little puppies! When you get them all stuffed, set in freezer for about an hour. This will help stuffing stick together when you place it in the batter. After they have set in the freezer about an hour start dipping them in the batter, and fry in deep fryer at about 350F. When each one is golden brown, remove and place on paper towel.
- 2 Recipe by Rock McNelly on Mar 24, 1998.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe Source

Source: Mickey Turner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mid-South Carolina Mustard Sauce

1 cup cider vinegar
6 Tbs Dijon mustard
2 Tbs maple syrup or honey
4 tsp Worcestershire sauce
1 tsp hot red pepper sauce
(Texas Pete or Tabasco)
1 cup vegetable oil
2 tsp salt
1 dash ground black pepper

Mix all ingredients, including pepper to taste, in medium bowl. The pulled pork tossed in this mustard sauce was the hands-down favorite at a recent party. Though we prefer the flavor of Dijon mustard in this sauce, feel free to substitute other mustards to suit your taste.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mike Bowers Homemade Chipotles

jalapenos

I did some a couple of weeks ago, and it's worked fine. I used a mixture of peach and hickory; I smoked them for about 8-9 hours then let the fire go out. I finished them in my dehydrator then next morning, though I understand that fresh smoked jalapenos are also good (i.e., not smoked to complete dryness, and stored in the freezer). I've got a second batch that I'll do this weekend using a different technique (well, red jalapenos are only \$1/lb at the farmer's market!) suggested in the Chipotle Cookbook (think that's the title). I've frozen a bag of jalapenos, and will pull them out and smoke them - apparently they collapse and caramelize more, giving a somewhat sweeter, smoky taste. I just do it in a typical small water smoker, but I've also smoked stuff in a Weber (small fire on one side, pan of water under grill). I forget the temperature I used (probably around 160F). They suggested that the chilies absorb all the smoke they are going to in 4-6 hours. I also did some serranos and Fresno's at the same time.

Servings: 1

Recipe Type

Bbq List, Misc.

Recipe Source

Source: Mike Bowers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mike's Baby Back Rib Dry Rub

1 Tbs ground cumin
1 Tbs thyme
1 tsp salt
1 1/2 tsp black pepper
1/4 tsp cayenne pepper
1 tsp garlic powder

- 1 Mix ingredients. Remove membrane from underside of ribs. Apply the rub liberally. Cook at about 200 F till done. I usually do one rack on the hibachi if dining alone. I use enough coals to line the perimeter of the unit and keep the ribs centered to avoid flareups and to prolong the cooking time. Try to keep fire cool enough to allow an hour or two of cooking time. If doing in the smoker, I might extend the cooking time to three hours or so.
- 2 Serve with BBQ sauce on the side, but I find the rub imparts a great flavor and sauce is not needed.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Michael Reeves

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mike's Honey-Chipotle Sauce

1 Tbs olive oil
3 cloves garlic, minced
1 medium red onion, chopped
2 chipotles in adobo sauce, chopped
2 Tbs adobo sauce
8 oz tomato sauce
1 cube beef bouillon, minced
1/2 cup hot water
honey

- 1 Sauté the onions and garlic in the olive oil over medium heat until soft. Add the chipotles, adobo sauce, tomato sauce and the bouillon dissolved in the 1/2 cup of hot water. Bring to a boil, then reduce heat and simmer for about 30 minutes, or until you have a thick sauce.
- 2 Allow the sauce to cool somewhat, then puree in a blender until smooth. If I want a sweeter taste, I will add about 1/4 cup honey to the mixture while still in the blender and mix. Do the lick the spoon test to see if it is sweet enough for whatever you will be using the sauce on. You can always add more honey, but you can't take it out.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Michael Reeves

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mike's Ice Cream

4 eggs
1 cup sugar
2 Tbs vanilla, (the real stuff)
1/4 tsp salt
2 cans Carnation milk
2 cans Eagle Brand milk
fill to line with whole milk

- 1 This recipe is similar to Danny's but has Eagle Brand milk in it. I think this is what makes it special and also expensive. If your not familiar with Eagle Brand it is made by Bordens and is a condensed sweetened milk. You have to spoon it from the can and it is very rich. This recipe also has eggs. It is for vanilla but we have added all kinds of fresh fruits and nuts. They all work.
- 2 Posted to the BBQ List on June 18, 1998 by Mike Bridges

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mike's Kansas City Style Sauce

2 Tbs bacon fat
3 cups onion, chopped fine
3/4 cup celery, chopped fine
3 Tbs minced garlic
1 #10 can tomato sauce
2 cups dark brown sugar
1/2 cup molasses
1/2 cup dark brown sugar
1/2 cup cider vinegar
1/4 cup Crystal hot sauce
1 Tbs Worcestershire sauce
1/2 tsp cayenne

Sauté the onions, celery, and garlic until the onions are soft and clear. Add the rest of the ingredients in any order you care to. I like to let this simmer for 4 or 5 hours. It has a nice, rich dark red color and works well as a finishing sauce. My wife likes me to a few cups off and add some liquid smoke to it so she can dip her potato chips in it or whatever else she can think of to put it on.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Mike Peters

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mike's North Carolina Rib Mop

1 cup cider vinegar
1/2 Tbs habanero pepper sauce
1 Tbs paprika
1 1/2 Tbs salt
1/2 Tbs Worcestershire sauce
1/2 Tbs chili powder
1 Tbs ground black pepper
1 tsp red pepper flakes
1/2 cup water

Recipe by: NC Pork Producers Association. Combine all ingredients and let sit for an hour or more at room temperature. I try to mop the ribs every 1/2 to one hour. One batch will do one or two racks of ribs. Slight adaptation by Mike was adding the red pepper flakes and changing Tabasco to habanero for I think a better flavor.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes, Carolina-Style Bbq Sauce

Recipe Source

Source: Michael Reeves

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mike's Q-Bread

- 1 24 oz loaf Italian Bread
- 1/2 lb margarine
- 2 packages Lipton Onion Soup Mix
- 2 Tbs granulated onion
- 1 Tbs granulated garlic
- 1 lb American cheese, sliced thin

- 1 On a cutting board, slice bread in one-inch slices *almost* all the way through. Try seriously not to slice all the way through. Transfer the loaf en toto to a piece of foil large enough to completely wrap it in a drug-store wrap.
- 2 Melt margarine in a 4-cup measuring cup in the microwave. Add the soup, onion, and garlic. Stir well to combine.
- 3 Baste the insides of the bread slices with the margarine, the goop will stay in the bottom. Go back and baste each slice with the goop.
- 4 Fold each slice of cheese in a triangle (like a flag) and insert 1 whole slice in each bread slice.
- 5 Wrap the loaf and reserve until brisket is done. Bake for 20 minutes in a medium oven.
- 6 This stuff is great and rich. Three slices equals a meal without anything else.
- 7 Recipe amendments:
- 8 I forgot to warn you to microwave the margarine and then add the soup mix. If you microwave the soup mix it turns to a plastic sludge.
- 9 I forgot to mention to reserve a bit of the drained goop in the bottom of the measuring cup and spread it on the top of the loaf. When it bakes up it turns crunchy--kinda like an onion-garlic praline.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Mike

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Minnesota Fresh Bratwurst

5 lbs pork butt, trimmed of fat
5 lbs veal, lean, all cuts
1 pint whole milk
1 oz fine salt
1 Tbs black pepper
1 Tbs powdered dextrose
1 tsp ground mace
1 tsp ground coriander
1 tsp ground nutmeg
hog casings

- 1 Grind pork and veal through 3/8" plate. Chill for 1 hour in shallow pan. Mix spices into milk and stir to dissolve. Pour over meat and mix thoroughly. Stuff casings and tie off at 4". Refrigerate sausages overnight to develop flavor. Boil some beer and remove from heat. Add sausages and allow to stand 10-30 minutes before grilling.
- 2 *Powdered dextrose is also known as corn or priming sugar and can be found in homebrew supply shops.
- 3 Posted to the BBQ List by Kit Anderson on Apr 30, 1998.

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Professional Charcuterie

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Minute Steaks Gyros

YOGURT SAUCE

- 1/2 cup low-fat plain yogurt
- 1/4 cup chopped cucumber
- 1 Tbs onion, chopped
- 1 inch cucumber strips
- 2 tsp oil
- 1/2 Tbs chopped fresh mint
- 1/4 Tbs salt

GYROS

- 1 clove Garlic, finely chopped
- 3/4 tsp fresh oregano, crumbled
- 1/2 Tbs coriander, crushed
- 1/2 Tbs salt
- 1/4 Tbs ground allspice
- 2 minute steaks, (10 ounces),
- 2 large pita bread, halved

- 1 Prepare yogurt sauce: Combine yogurt, cucumber, onion, mint and salt. Prepare Gyros: Combine garlic, oregano, coriander, salt and allspice in small bowl. Pat minute steak dry on paper toweling. Add to spice mixture. Cook steak in oil in skillet over medium heat until medium-rare, 2 to 3 minutes. Spoon into pita. Garnish with cucumber. Serve with sauce.
- 2 Source: Family Circle magazine 06/04/91 Home Alone Cooking for One or Two By Paul E. Piccuito
- 3 Posted to the BBQ List by Carey Starzinger on Jul 18, 1996.

Servings: 2

Recipe Type

Bbq List, Beef, Greek, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Missouri Barbeque Sauce

2 Tbs oil
3/4 cup cider vinegar
1 tsp garlic, finely minced
1/2 tsp sugar
1 Tbs chili powder
1 tsp dry mustard
1 tsp paprika
1/2 tsp ground cumin

- 1 Combine all ingredients, heat to boiling and allow to cool. Let set for at least one hour for flavors to blend.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 24, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Missouri Rub for Pork Ribs

- 2 parts salt
- 4 parts dark brown sugar
- 2 parts cumin, ground
- 2 parts black pepper, freshly ground
- 2 parts chili powder
- 4 parts paprika
- 1 part cayenne (optional)

- 1 Combine ingredients and store in an air-tight container.
- 2 Apply rub to ribs and leave in refrigerator of several hours to overnight.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Dave Lineback

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mixed Cajun Spices, Borrowed From Chef Paul

1 Information listing

- 1 Mix together in following proportions for : Fish, Beef or Chicken spice mixture Fish Beef Chicken salt (may be omitted) 1 2 1 red pepper black pepper 4 4 3 white pepper 4 2 4 onion powder 4 2 4 garlic powder 2 2 1 thyme 1 - - oregano 4 - 4 paprika - - 1 basil - - 1 file powder ("fee lay")
- 2 Mix together and store in labeled spice jar. (If the measure is tablespoons, the amounts given will fill a Spice Island or McCormick gourmet jar.)

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mock-Bufalo Chipotle Sauce

- 1 1/3 cups dark corn syrup, (Karo)
- 1 1/3 cups strong coffee
- 1 cup catsup
- 1 cup cider vinegar
- 1 cup Worcestershire Sauce
- 4 Tbs corn oil
- 6 Tbs chile powder, (up to 8)
- 3 Tbs prepared mustard
- 2 tsp salt
- 2 cans chipotle peppers in adobo sauce, (7 oz)

- 1 Here is the recipe for mock-Bufalo Chipotle Sauce as originally posted to the BBQ List by Carey Starzinger, circa 1996. Additional thanks go to Kit Anderson who found and re-posted it last fall. (If the Chipotles in adobo sauce is not available to you locally, many mail order outfits can supply--Herdez brand is good)
- 2 Dan Butts
- 3 (Carey):
- 4 "I have been quite fortunate in being able to taste something and come pretty darn close to duplicating it. Many times the ingredients seem strange, but the flavor is very close to the original. Here is my copy-cat flavor-wise of Bufalo (sic) Chipotle Sauce."
- 5 Blenderize thoroughly. Heat thoroughly, bring to a boil, simmer until the desired thickness is obtained. If you are using the canned chipotles as the recipe calls for, you may can in a water bath canner for 15 minutes using 1/2 pint jars.
- 6 Posted to BBQ List by Daniel Butts on Feb 07, 1998

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Molasses Orange Barbecue Sauce

- 1 can tomato soup, condensed 10 3/4 oz size
- 1 8 oz can tomato sauce
- 1/2 cup molasses, light
- 1/2 cup vinegar
- 1/2 cup brown sugar, packed
- 1/4 cup vegetable oil
- 1 Tbs minced onion, instant
- 1 Tbs seasoned salt
- 1 Tbs dry mustard
- 1 Tbs Worcestershire sauce
- 1 Tbs orange peel, finely shredded
- 1 1/2 tsp paprika
- 1/2 tsp pepper, black
- 1/4 tsp garlic powder

- 1 In a saucepan, combine all ingredients. Bring to a boil; reduce heat and simmer uncovered for 20 minutes. Use to baste beef or poultry last 15 minutes of grilling.
- 2 Posted to the BBQ List by Carey Starzinger on May 22, 1996.

Servings: 3

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mole Sauce

- 1 whole ancho chile
- 1 whole pasilla chile
- 1 whole New Mexico Chile, (dried)
- 20 almonds, blanched
- 1/4 cup green-tipped banana, diced
- 1 tsp ground cinnamon
- 1 clove garlic
- 2 corn tortillas, torn into pieces
- 2 Tbs sesame seeds
- 1 Tbs pine nuts
- 4 cups chicken broth
- 6 Tbs butter
- 1 oz semisweet chocolate
- salt, to taste

- 1 Arrange chilies on a large baking sheet and bake in a 350F oven until chilies smell toasted (about 10 minutes). Discard stems and seeds; grind chilies to a powder in a blender (or substitute 1/4 cup ground chile powder for roasted, ground chilies.)
- 2 To blender, add almonds, banana, cinnamon, garlic, tortillas, sesame seeds, pine nuts and 1 cup of the chicken broth. Whirl until pureed. (Sauce will be grainy.)
- 3 Pour into a pan; add butter or margarine, chocolate, and remaining chicken broth. Heat to a simmer, stirring. Season to taste with salt if necessary.
- 4 Posted to the BBQ List by "leamark@southwind.net" on Sep 26, 1998.

Servings: 1

Recipe Type

Bbq List, Other Sauces, Mexican

Recipe Source

Source: Sunset Mexican Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Momo's Tamales

30 corn husks, trimmed
 TAMALE FILLING
 1 lb beef
 1 lb pork
 1 large onion
 1 Tbs salt
 2 garlic
 2 Tbs chile powder
 3 Tbs fat
 2 Tbs flour
 5 cups broth; from cooking meat
 MASA
 2 1/2 cups masa or scalded corn meal
 1/2 cup fat
 2 Tbs chile powder
 salt
 1 batch meat broth

- 1 Prepare Husks: Trim smaller end square and remove silks. Soak in boiling water for 1 hr. Husks should be 6 or 7 inches long and 2 1/2 inches wide or larger.
- 2 Prepare Meat: Boil meat, onion, garlic and salt in enough water to cover meat until very tender. Drain broth and save. Run meat through chopper and season with chile powder and additional salt to taste. (We prefer meat to have slightly more consistency so we simply finely shred meat instead of running through chopper) Melt fat in pan and add flour. Heat until flour browns, stirring constantly. Add meat mixture and enough broth to make meat mixture like very thick gravy. Cook for 15 minutes.
- 3 Prepare Dough: Scald masa with remaining meat broth. If you don't have enough broth, you can use water or additional canned broth. Add salt and add chile powder until masa turns slightly pink. Mix thoroughly.
- 4 Prepare tamales: Spread masa onto shuck beginning at the top and enough to bend over. Spread as thick as you like. After smoothing masa on the shuck, put some of the meat mixture down the middle and roll like a cigarette. Steam tamales for 1 1/2 to 2 hrs. in a large pot with elevated rack high enough to keep tamales out of the water. Tamales are done when the shuck peels easily away from the masa without sticking. Yield: 30 tamales
- 5 Finished transcribing this recipe handed down from my grandmother. It's been in use, possibly with slight enhancements, for 40 or 50 years at least. Add a Q twist to it by wrapping about a dozen cooked tamales (2x6) and tying with strips of corn shuck and then putting them in the smoker for an hour or so. Also use smoked meat instead of plain. Would be a great way to use up odds and ends from smoked leftovers.
- 6 Posted to the BBQ List on July 19, 1998 by Rodney Leist

Servings: 1

Recipe Type

Bbq List, Mexican

Recipe Source

Source: Martha Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Monkey Meat

See directions

- 1 >>I am new to the group and have a request. I remember from back near "the dawn of time" the early 1970s when I was in the US Navy and stationed in the Philippine Islands. There was a substance that was somewhat disparagingly referred to as "monkey meat" that was sold along the street out side the bars. I know it was usually a pork BBQ. I have tried to get the exact flavor but have not quite made it yet.
- 2 If anyone has a recipe I would certainly appreciate a response.
- 3 If my memory is not failing I remember it was biased on soy sauce, lemon juice and MSG. Cooked on a wooden skewer over a charcoal grill.<<
- 4 As luck would have it, my mother-in-law is from the Philippines, and happens to be visiting right now.
- 5 According to her, the pork is sliced, and then marinated in 7-up. That's right, 7-up. She says that if you want, you can add a little garlic and/or onion to the marinade. The pork is then skewered and grilled, basting with soy sauce while cooking. The MSG is an ingredient that I'd add, but may not be for everyone.
- 6 It sounds bizarre, but the 7-up would give a citrusy taste like the lemon juice you mentioned.

Servings: 1

Recipe Type

Bbq List, Grilled, Pork

Recipe Source

Source: Richard Thead

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mop For All Barbeque Meats

3 Tbs salt
3 Tbs dry mustard
2 Tbs garlic powder
2 Tbs chili powder
3 Tbs paprika
2 Tbs hot pepper sauce, (Tabasco)
1 quart Worcestershire sauce
1 pint vinegar
4 quarts beef bone stock
1 pint vegetable oil
3 Tbs MSG, (optional)

- 1 To make bone stock, but stout beef bones and boil them. Add all the other ingredients to bone stock and let stand overnight in the refrigerator before using.
- 2 Use this mop to rub over meats or to baste them while cooking. The flavor will change and improve during use, for you are constantly transferring smooth and grease from the meats back to the mop concoction. Keep leftover mop refrigerated.
- 3 Source: Walter Jetton's LBJ Barbeque Cook Book
- 4 Posted to the BBQ List by Carey Starzinger on Aug 20, 1996.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Walter Jetton

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mrs. J. T. Barnes' Hushpuppies

1 cup yellow corn meal
1/2 cup flour
1 egg
1 tsp sugar
4 tsp diced onion
1 dash salt
1 cup buttermilk

Mix all ingredients until well blended. Drop by spoonful into hot oil. Fry until brown. May substitute 1 cup sweet milk plus 1 teaspoon soda for buttermilk. Source: Mrs. J. T. Barnes in "Simply Southern", DeSoto School, Inc, Mothers Association, Helena - West Helena, AR 72390.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Mrs. J. T. Barnes, in "Simply Southern"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mrs. Lumholt's Baked Beans

2 lbs dry beans, Great Northern or Navy
1 meaty ham bone, or several hocks
1/4 cup molasses
1 cup catsup
2 Tbs vinegar
1 cup sugar
1 tsp salt
1/4 cup pepper

- 1 Soak dry beans overnight (my family uses Great Northern). You can dramatically reduce the methane factor by changing the water once or twice during the soaking process. Drain and rinse the beans, put them in a 5 qt. pot, and cover generously with water. Add all ingredients to the pot and simmer until the beans are tender. You can speed this process up by using a pressure cooker. DO NOT fill the pressure cooker more than half full! Cook for 45 minutes at 15 lb. Pressure. After the pressure come down by itself, or the beans are boiled tender, remove the ham bone, cut up the meat, and return it to the pot. You can add salt at this point, if necessary, and make sure there is enough water. Put the beans in an oven-proof bowl and bake at 350F for an hour or more.
- 2 Posted to the BBQ List by chef.paul.g@altavista.net on Oct 14, 1998.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mrs. Marie Moore's Hushpuppies

3 cups corn meal mix
3/4 cup all-purpose flour
1 egg
4 Tbs sugar
1 medium onion, chopped fine
3 Tbs mayonnaise
1 1/2 cups milk

Combine all ingredients and mix well. Let rise 10 minutes. Stir again. Drop by tablespoonful into deep fat. Makes 2 dozen or more. Mrs. Marie Moore, Brinkley, AR in "Simply Southern", DeSoto School, Inc, Mothers Association, Helena - West Helena, AR 72390.

Servings: 8

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Mrs. Marie Moore, in "Simply Southern"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mud Catfish

****SEE BELOW****

- 1 Take a 2 to 2 1/2 pound catfish, gut and remove horns and fins leave the head. Get some clay and make two plates 3/4" thick by 6"X12" or as big as your fish. The clay should be fairly loose. Push your catfish into the clay firmly so as to indent into the clay. Take your other plate and put over top of fish and squeeze the ends together all around. Making sure all seams are sealed . Now and this is important, take a 1/4" stick and punch a hole threw the clay and into the fish, if you don't it will explode. Next have a fire with at least 1 foot of coals in it. Put the plate in the coals with your hole up important. Make sure you have at least 3" of coals over your plate at all times. Leave in fire for 2 to 2 1/2 hours and then remove. Take your plate turn it up to you at 90 degrees and take a knife and pop open where the seam was. The skin of the catfish should be stuck to the one half of the plate leaving the fish in the other plate. Now if your generous you can take half of the fish and put it in the plate with the skin in it and share. Serves Two Says he likes to put wild scallions in the catfish when he does this. Oh and he said he likes Indiana mud the best but any will do even Montana Mud, so were all in luck. Why don't you folks at the Q-Fest do this. Lots a shits and giggles.
- 2 Posted to the BBQ List by Don Havranek on 19 Oct 1998.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Murgh Kebab (Chicken Kebab)

- 2 whole breasts of chicken, cut into 1-in cubes
- 1 medium onion, sliced thick
- 1 Tbs cognac or arak
- 1/2 tsp pepper
- 1/2 tsp ground cinnamon
- 1/4 tsp ground turmeric
- 1 tsp salt

- 1 Kebabs of all types, sizes, and shapes are standard in Afghan cooking for both Jews and Muslims. They are easily assembled and probably most basic recipes of all cooking, stretching back to earliest, primitive times. I saw two workman barbecuing their lamb kebabs over a few twigs in an open field, resting skewers on a thick branch cut from a nearby tree, and turning them every now and then. They then wrapped a piece of Afghan bread around skewer and pulled off crisp brown meat.
- 2 Mix everything together and marinate at room temperature for a minimum of 1 hour or preferably in refrigerator overnight.
- 3 Put 4 or 5 cubes of chicken, without onion, on each metal skewer and broil over charcoal for 10 or 15 minutes.
- 4 Serve hot with Afghan bread, salad, and pickles.
- 5 NOTE: My Afghan mentor related that turmeric was much used in Afghanistan in many ways and had a great reputation for its health-giving properties. It is reputed to cleanse the blood, and a little turmeric in ones morning milk would a provide day of good health.
- 6 Recipe: "Sephardic Cooking" by Copeland Mark -- 600 Recipes Created in Exotic Sephardic Kitchens from Morocco to India -- Copyright 1992 Published by Donald I. Fine, Inc., New York, N.Y. D. Pileggi
- 7 Posted to the BBQ List by Bill Wight on Oct 4, 1998.

Servings: 1

Recipe Type

Bbq List, Grilled, Poultry

Recipe Source

Source: Mark Copeland

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mustard Glazed Ham Steaks

- 4 each boneless ham steaks
- 5 Tbs brown sugar
- 1 Tbs dry mustard
- 1 tsp onion salt
- 2 tsp soy sauce
- 2 tsp lemon juice
- 1 cup unsweetened pineapple juice
- 1 can pineapple slices, (8 oz)

- 1 Combine brown sugar, dry mustard, onion salt, soy sauce and lemon juice, mixing well. Simmer sauce five minutes, stirring occasionally.
- 2 Place ham steaks on grill three to four inches above medium coals. Cook 30 minutes, turning steaks every five minutes and brushing with sauce. Serve steaks with a sauce. Garnish with heated pineapple slices, if desired.
- 3 Source: "Best Barbeque Recipes" by Mildred Fischer
- 4 Posted to the BBQ List by Carey Starzinger on Aug 02, 1996.

Servings: 1

Recipe Type

Beef, Bbq List, Grilled, Ham

Recipe Source

Source: Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mustard Glazed Pork Ribs

6 lbs pork ribs
 vegetable oil
 Mustard Rub
1/2 cup spicy brown mustard
2 Tbs dry mustard
1 tsp onion powder
1/2 tsp garlic powder
1/2 tsp black pepper
 Honey Mustard Glaze
1 Tbs spicy brown mustard
3 Tbs honey
1/4 tsp cayenne

- 1 One day in advance- coat ribs lightly with oil and apply rub. Refrigerate overnight (12-16 hours). Next day smoke ribs at 200-220F for 4-5 hours. Apply glaze 20 minutes before removing from pit.
- 2 Posted to the BBQ List by Carey Starzinger on Sep 04, 1996.

Servings: 6

Recipe Type

Bbq List, Pork, Ribs, Barbecue Sauce, Mops, Sops And Bastes, Rubs And Spices

Recipe Source

Source: Chile Pepper Magazine 4/98

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mustard Vinegar Based BBQ Sauce

2 cups apple cider vinegar
1 cup yellow mustard
1 1/2 tsp black pepper, fine ground, light
1 Tbs Worcestershire sauce
1 cup brown sugar
1/2 tsp cayenne pepper
1/2 tsp salt
1 tsp Tabasco sauce

- 1 Mix and use as a mop or as finishing sauce. Use on pork and hams. Author noted sauce gets better with age.
- 2 Posted to the BBQ List on July 1, 1998 By Ken Haycook

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Ken Haycook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mustard Vinegar Based Mop/Dipping Sauce

2 cups apple cider vinegar
1 cup Yellow mustard
1 1/2 tsp black pepper, fine ground, light
1 Tbs Worcestershire sauce
1 cup brown sugar
1/2 tsp cayenne pepper
1/2 tsp salt
1 tsp Tabasco sauce

- 1 Mix and use as a mop or as finishing sauce. Use on pork and hams Author noted sauce gets better with age.
- 2 Posted to the BBQ List by "Randy & JoAnne" on Mar 30, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce, Mops, Sops And Bastes

Recipe Source

Source: Ken Haycook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mustard-Based Central South Carolina BBQ Sauce

3 Tbs peanut oil
2 Tbs honey
2 garlic cloves, minced
1 Tbs brown sugar
1 onion, minced
2 tsp dry mustard
1/2 cup catsup
1 tsp ginger
1/3 cup apple cider vinegar
1 pinch salt
2 Tbs lemon juice

- 1 Combine ingredients and set aside. Grill meat (do not add anything).
- 2 During the last 4-10 minutes baste with this sauce. Boil the remaining sauce and spoon 2 T's onto each plate, adding the meat portion.
- 3 Posted to the BBQ List on July 19, 1998 by Norm Corley

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mustard-Herb Marinade For Chicken

- 1/2 cup Dijon mustard
- 2 Tbs dry mustard
- 2 Tbs vegetable oil
- 1/4 cup dry white wine
- 2 Tbs dried tarragon
- 2 Tbs dried thyme
- 2 Tbs dried sage, crushed

- 1 Mix all of the ingredients in a bowl. Let stand 1 hour. Add chicken and coat well. Let chicken sit in marinade 3-4 hours. Pat dry with paper towels. Use the remaining marinade to baste chicken just before removing from the grill.
- 2 Source: Mesquite Cookery by John "Boog" Powell

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: John "Boog" Powell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Mustard-Herb Marinade

- 1/2 cup Dijon Mustard
- 2 Tbs dry mustard
- 2 Tbs vegetable oil
- 1/4 cup dry white wine
- 2 Tbs dried tarragon
- 2 Tbs dried thyme
- 2 Tbs dried sage, crushed

- 1 Mix all of the ingredients in a bowl. Let stand 1 hour. Add chicken or fish and coat well. Let stand in marinade. Pat dry with paper towels. Use the remaining marinade to baste fish or chicken just before removing from the grill.
- 2 Source: Mesquite Cookery by John "Boog" Powell Posted to the BBQ List by Carey Starzinger on Jul 28, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: John "Boog" Powell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

My Barbeque Sauce

1/2 cup Canola oil
1/3 cup apple cider vinegar
1/2 cup ketchup
1/2 cup fruit juice
1/4 cup onion
1 hot pepper
1/4 tsp oregano
2 cloves garlic

Combine all ingredients except oil in blender. Blend until smooth. Place blended ingredients and oil in saucepan. Boil for 7 to eight minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: The Home Book Of Barbecue Cooking, 1963

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

My Wife's Baked Bean Recipe

- 40 oz canned baked beans, drain the juice off in a strainer
- 1/4 cup chopped onions
- 1/4 cup ketchup, (or catsup)
- 1/2 cup molasses
- 2 Tbs prepared mustard, (yellow or brown)
- 2 strips bacon, partially cooked, chopped

- 1 Mix all together. Put in a covered casserole. Lay two strips bacon on top. Bake covered in 375F oven for 30 minutes, and then remove the cover and cook for another 30 minutes.
- 2 I usually skip the bacon and add some pulled pork if I have some in the fridge. Posted to BBQ List by Wayne Beyer on Jun 5, 1998

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

N. C. Piedmont Style Carolina Red

1 1/2 cups cider vinegar
1/2 cup catsup
1/2 tsp cayenne
1 Tbs sugar
1 tsp salt

Mix ingredients in sauce pan and bring to boil and simmer until thick.

Servings: 15

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: From Smoke and Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Naan (Indian) Bread

2 cups plain flour
1 1/4 tsp baking powder
1/4 tsp salt
1 tsp oil
1/3 cup natural yogurt
1 egg, lightly beaten
2 Tbs water
ghee for frying

- 1 Sift flour, baking powder and salt into a mixing bowl. Make a well in the center and pour in oil, yogurt, egg and water. Mix to a soft pliable dough. Turn out onto a lightly floured board and knead for 5 minutes or until smooth. Cover with a damp cloth and leave to rest for 1 hour.
- 2 Divide dough into 6 equal pieces. Form each piece into a ball and roll out to a 16cm (just over 6 inches) diameter circle. Pull one side of the dough out to form an elongated shape (like a teardrop).
- 3 Heat a small amount of ghee in a large, heavy based fry-pan. When hot, place naan one at a time in pan and cook over moderate heat for 2 minutes or until underside is golden. Turn over and cook second side until puffed and golden.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Australian Mick

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Napa Vineyard Marinade

2 cloves garlic, minced
2 tsp curry powder
1 cup white Zinfandel
salt and pepper
3 Tbs currant or apple jelly

Method: throw the whole mess in a blender and blend.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Bruce Baker

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Navajo Fry Bread

oil
2 cups flour, unsifted
4 tsp baking powder
1 Tbs salt
2/3 cup water, warm (maybe more)
cornmeal

- 1 Put 2 to 3 inches oil in fryer and heat to 400F. Combine flour, baking powder, and salt. Add 1/2 cup warm water and continue adding water to reach the consistency of bread dough. Tear off balls of dough. Roll out balls on a board lightly dusted with cornmeal to 1/4 inch thick. Punch a hole in the center of each piece. Fry bread one at a time, turning as soon as it becomes golden. Drain on absorbent paper and serve hot with honey or powdered sugar. These are also good plain or with salsa on top. Source: The Tex-Mex Cookbook
- 2 Posted to BBQ List by Rock McNelly on Dec 1, 1997

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Nc Pork With Sauce

2 cups apple cider vinegar
1 cup yellow mustard
1 1/2 tsp finely ground black pepper
1 Tbs Worcestershire sauce
3 lbs boneless pork shoulder
1 cup brown sugar
1/2 tsp cayenne pepper
1/2 tsp salt
1 tsp Tabasco sauce

Over white hot coals, banked (the Weber Indirect Method), place pork, brushed with sauce. Cook, covered, 3 to 3 1/2 hours, basting and turning frequently. Pull it to shreds, add leftover sauce, serve hot.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Pork, Carolina-Style Bbq Sauce

Recipe Source

Source: Ken Haycook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Nc -Style Bbq Sauce

1 cup distilled white vinegar
1 cup apple cider vinegar
1 Tbs sugar
1 Tbs crushed red pepper flakes
2 Tbs Worcestershire sauce
salt and pepper to taste

- 1 Mix all ingredients in a medium bowl.
- 2 Posted to the BBQ List by Matlon@aol.com on Aug 28, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Never-Fail Beef Brisket (Smoke Then Into Oven)

- 1 10 lb Beef Brisket
- SEASONING MIXTURE:
- 2 Tbs salt
- 2 1/2 Tbs sugar
- 3 Tbs brown sugar
- 2 Tbs ground cumin
- 2 Tbs chili powder
- 2 Tbs coarse ground black pepper
- 1/4 Tbs cayenne pepper
- 2 Tbs paprika

- 1 With the help of this list, especially Mike on the smoking and using the oven, and some innovation of my own I have used a method for cooking briskets several times that has always resulted in meat that ranged in taste from fantastic to BBQ from heaven. When I have taken this to parties and eat-ins people who do not even know me or know I cooked it routinely brag about the meat.
- 2 This method is for the following cooks:
- 3 You like to smoke briskets but need it to fit your schedule of when you want to serve for eating instead of when you have time to spend 1+ days smoking.
- 4 Want to take your delicacy to eat-ins at work, social lunches and dinners, be a friend to someone who is ill or had a recent tragedy in their life, or just want to eat BBQ without having to eat all that smoke at the same time.
- 5 Want BBQ with a little different twang.
- 6 The following is for a 10 pound briskets (1 or more). Adjust time for different sizes. I buy the meat a day or so before smoking and place it in the refrigerator. I do not freeze meat before smoking but if you must it is OK.
- 7 Pre Rub (optional): I say optional because I have eliminated this step and cannot tell any difference but if time permits I usually do it from overnight to several days ahead of smoking for insurance. Use most any recipe on the list - there are many good ones.
- 8 Smoke: Ideally, I smoke, meat side down, at least 6 hours at 200F using oak and a little mesquite at the beginning and end of process. Just be careful not too let the wood smolder and get a bitter taste if you use all wood. Otherwise this method is pretty forgiving. Charcoal and wood chips a minimum of once an hour will do just as good. I think any grill or smoker that has a lid and enough room to offset the heat from the meat will suffice. Even if it gets a little too cool or warm once in a while the meat will survive. Freeze as needed: I take the meat off the smoker with oven mitts in order not to pierce meat and place on wide tin foil, meat side down, on the counter. After it cools a little while I wrap each brisket in foil (use wide foil but it still may take 2 pieces), place in plastic bags (optional) and put in freezer while still warm.
- 9 Oven cook as needed: The day before I want to serve I get a brisket out of the freezer, place frozen in a pan or dish, meat side down, unwrap the top of the foil so the top fat side of brisket is exposed. I leave the brisket on the foil with the foil sides sticking up. I cook overnight, 14 hours, at 200F. I use an oven thermometer to adjust the oven (best \$5 investment I ever made). Most ovens will not stay at one temperature. Mine gets down to about 180F and the heating element turns on until it gets to about 215F. Just the slightest movement in the dial will result in too much or too little heat for that long of cooking time. If it is a fatty brisket I pour off the grease several times as it fits my schedule. Sorry you serious smokers, I do not lose much sleep over my cooking. I usually do not bother if it is a trimmed brisket. Oh, just cook 12 hours if you eliminate the freezing. Terrific smell: The great aroma while cooking is just a free extra. If you do not fill your home with a light BBQ smell then you probably did not get enough smoke. Do not worry. It will be good any way.

- 10 Seasoning recipe: Mix seasoning ingredients in a snap or zip and seal plastic bag. You will need to expel the extra air before you seal and work the brown sugar in the bag so it mixes with the other ingredients. It will tend to clump if you do not do this. Mix very thoroughly.
- 11 Apply seasoning: Remove meat from oven 30 minutes to 2 hours before cooking time is complete. I cannot tell that timing is too critical. Pour off the grease and using the mitts turn the meat fat side down in pan, meat side up. Quickly as possibly sprinkle a heavy coat of the seasoning on the meat side. I have never measured how much I use. I have never applied too much but have applied too little. Be liberal with the seasoning.
- 12 Finish cooking: Fold the foil edges over the meat. Remember, the brisket is meat side up now for the first time. Get a fresh piece of foil and place over meat and fold edges over pan. A perfect seal is not necessary. Just be sure the meat is not exposed. Place back in oven and finish cooking for the remaining time.
- 13 Done? Now Slice: Place some paper bags on counter to soak up splattered or spilled grease and place cutting board on paper. Using mitts take brisket and place meat side up on board. Using a fork or knife, carefully check meat for tenderness. If it is not obviously tender, rewrap and cook 2 more hours. If it passes the tenderness test and you are ready to slice, turn meat fat side up. With a long knife or spatula scrape off the excess top fat, which should come off easily, and discard. Turn meat side up again, slice against grain with sharp knife only and serve now if you must.
- 14 Appealing Meat Dish: Here is what I do for a very appealing meat dish. I use an electric fillet knife and uniformly slice the meat against the grain being careful not to disturb the shape of the brisket. I take half the brisket and slide it off the board onto a fresh piece of foil and wrap meat, (may take two pieces of foil). Do the same with the other half.
- 15 Prepare for serving later: Place the wrapped meat back in the oven at 200F (hope you did not turn oven off) just long enough to heat the meat throughout. Take the wrapped packages of meat and immediately place in a small insulated chest. You way want to wrap in paper so the heat will not damage the chest and for better insulation. It will keep warm for hours. Take it to your party, give to a friend in need or serve to your own guests and you will be the star. The meat seems to be better after this waiting process.
- 16 This sounds more complicated than it is. It really is an easy process and you can do all your smoking for several briskets at one time and enjoy the results for months. Also, have one in the freezer for those unexpected occasions.

Servings: 1

Recipe Type

Bbq List, Beef, Brisket

Recipe Source

Source: Mark Henry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

New England Oyster House Cole Slaw Dressing

2 cups mayonnaise
1/2 cup sugar
2 Tbs white vinegar
2 Tbs prepared horseradish
1/2 tsp celery seed
shredded cabbage

- 1 Blend ingredients thoroughly and chill. Makes about 2 1/2 cups. Use 1 cup of dressing for each 8 ounces of shredded cabbage, about 1/2 a small head or 2 cups.
- 2 This may be refrigerated for up to a month.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Bob Milam

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

New Jerry's Cole Slaw

SLAW MIX

1 lb coleslaw Mix, Prepackaged
3/4 Granny Smith apple, peeled and diced
2 stalks celery, deveined and diced
3/4 cup sweet onions, diced

Secret Dressing

1 cup mayonnaise
1/3 cup sugar
2 Tbs tarragon vinegar
2 Tbs Dijon mustard
1 1/2 tsp celery seed
1 1/2 tsp poppy seeds
1 tsp dill weed
1 tsp poultry seasoning
1/2 tsp white pepper

- 1 Place the pre-packaged (Dole is excellent) 1 lb. slaw mix in a large bowl, add the onion, apple and celery - dice to desired consistency. Combine with the following dressing recipe. Store in an air-tight container.
- 2 Hint: Check the expire dates on pre-packaged slaw mixes. The grocer will often place his older stock in the front to "move it." Search around for the date furthest away from the day you shop.
- 3 Posted to the BBQ List by Rock McNelly on Sep 4, 1998.

Servings: 8

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Magers@cris.com

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

New Mexican Chipotle Wings of Fire

3 chipotle peppers, stems removed
2 dried red New Mexican chilies
1 medium onion, chopped
2 Tbs vegetable oil
2 cloves garlic, minced
3 piquin chilies, crushed
3/4 cup ketchup
3 Tbs vinegar
2 Tbs brown sugar
1 tsp dry mustard
1 tsp Worcestershire sauce
2 cups water
2 lbs chicken wings

- 1 Cover dried chilies with hot water and let sit for 15 minutes. Drain.
- 2 Sauté the onion in oil until soft. Add garlic, cook for another 3 minutes. Add remaining ingredients except for the chicken wings, bring to a boil, reduce heat, and simmer for 20 minutes. Remove from heat, and puree in a blender until smooth.
- 3 Cook over a slow fire, turning frequently, until done--about 30 minutes. Baste liberally with the sauce during the last 15 minutes of cooking.

Servings: 1

Recipe Type

Bbq List, Mexican, Other Sauces, Poultry, Appetizers

Recipe Source

Source: Chile Pepper Magazine, August 1993

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

New Mexico BBQ Beef Ribs

1/3 cup red chili sauce
1 cup dry red wine
2 Tbs olive oil
1 each clove garlic, large, minced
1 each onion, diced
1/2 tsp salt
1/4 tsp pepper, fresh ground
4 lbs beef short ribs

- 1 Combine all ingredients except ribs. Let sit for 15 minutes. Marinate ribs in sauce thoroughly. Sear 5 minutes on each side. Cove grill with heavy foil, add ribs and spoon sauce over. Cook for 5 minutes, turn and spoon more sauce. Keep turning and saucing every 15 - 30 minutes until done.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 01, 1996.

Servings: 1

Recipe Type

Beef, Bbq List, Ribs

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

New Mexico Spoon Bread

1 can cream-style corn
3/4 cup milk
1/3 cup melted shortening
1 1/2 cups cornmeal
2 eggs, slightly beaten
1/2 tsp soda
1 tsp baking powder
1 tsp salt
1 tsp sugar
1 1/2 cups grated cheese
4 oz green chilies, seeded and deveined

- 1 Mix all ingredients. Pour the batter into a greased cast iron skillet.
- 2 Bake at 400F in oven for 45 minutes; cool slightly, slice like a pie, and serve.
- 3 For those who don't want or have the time to prepare from scratch, I have had excellent results by using 2 packages of cornbread mix (the kind in a tear open envelope, not the box) prepared as on the package, then stirring in the cream corn, green chile, and cheese just before pouring it into the skillet. Use the same oven temp and cooking time as described above (the time indicated on the package needs to be increased because of the added ingredients).

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Steve Silcox

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

New Mexico Style Barbecue Sauce

2 Tbs unsalted butter
1/2 medium red onion, finely diced
1 garlic clove, finely diced
6 plum tomatoes, coarsely diced
1/4 cup ketchup
2 Tbs Dijon mustard
2 Tbs dark brown sugar
1 Tbs honey
1 tsp cayenne
1 Tbs ancho chile powder
1 tsp pasilla chile powder
1 Tbs Worcestershire sauce

- 1 In a medium saucepan over medium heat, heat the butter and sweat the onion and garlic until translucent. Add the tomatoes and simmer for 15 minutes. Add the remaining ingredients and simmer for 20 minutes.
- 2 Puree the mixture in a food processor, pour into a bowl, and allow to cool at room temperature. Will keep for 1 week or several months frozen.

Servings: 4

Yield: 5 cups

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Grillin' and Chillin' Show

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

New Zealand Lamb

- 1 boneless leg of lamb
- 1/2 cup lemon juice
- 1/2 cup oil
- 1/2 cup white wine
- 1 tsp crushed garlic
- 1 tsp salt
- 1 tsp dried rosemary
- 1 tsp pepper
- 1 Tbs red pepper flakes

- 1 Marinate in the fridge for a good long while. A week isn't too long. Grill in a Webber kettle with the lid on and the vents almost closed, 15-20 minutes on each side.
- 2 A leg of lamb is great for a crowd. Because the thickness is quite uneven, some parts will be well done while others are medium rare. Who says you can't please all the people all the time!

Servings: 1

Recipe Type

Bbq List, Lamb

Recipe Source

Source: Bruce Baker

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Nick's Rib Sauce Clone V

Part 1

- 1 28 oz bottle Heinz Ketchup
- 1 cup Coke or Ginger Ale
- 1/2 cup Worcestershire sauce
- 2 Tbs common yellow mustard
- 1 Tbs lemon juice
- 2 tsp Mexican oregano
- 1 cup white sugar
- 2 Tbs grape jelly
- 2 four slices of lemon - including rind.

Part 2

- 1/2 cup white sugar
- 1 Tbs Hungarian sweet paprika
- 1 tsp ginger powder
- 1 tsp Accent
- 1 tsp sage
- 1 tsp marjoram
- 1 tsp onion powder
- 1 tsp garlic powder
- 2 tsp coarse black pepper
- 1 1/2 tsp Durkee lemon-pepper
- 1 tsp mace
- 1 tsp cumin
- 1/2 tsp grapefruit, lemon or orange zest, grind

Part 3

- 3/4 cup white vinegar
- 1 cup Coke
- 2 Tbs olive oil

Part 4

- 1 1/2 sticks margarine to the sauce.
- 1/4 cup apple butter, up to 2/3
the remaining 2 lemon slices-rind and all

Part 5

- 1 Tbs chilled olive oil mixed with
- 2 tsp instant orange Jell-O powder.

- 1 PART I Combine the below ingredients and reduce to about or original volume. Be sure to cover the pan with a splatter screen.
- 2 PART II Mix the following dry ingredients in a 2 cup measuring cup.
- 3 Part III Combine the following three ingredients in the measuring cup with the dry liquids and mix thoroughly.
- 4 Part IV Add enough water to maintain a "dipping sauce" consistency.
- 5 Part V After the sauce has cooled to room temperature, add: Gently fold the oil-Jell-O combination into the cooled sauce. Bottle and refrigerate. Heat before using.
- 6 Recipe by "Magars" on Mar 16, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Magers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Nick's Starburst Rib Sauce

PART I

2 cups canned diced tomatoes, (16 oz)
28 oz Heinz Ketchup
1/4 cup Worcestershire sauce
1 zest of one lemon - fresh. dice fine
 add this lemon quartered,, rind and all
1 orange, meat only, remove seeds
3 Tbs grape jelly
1 Tbs yellow mustard, French's type
1 tsp onion powder
1 tsp garlic powder
1 tsp white pepper
1/2 tsp black pepper
2 tsp Mexican oregano**
1/2 tsp sage
1/2 tsp ginger
1/2 tsp red pepper
1/4 tsp turmeric
1/4 tsp sweet paprika
1/2 tsp marjoram

PART II

1 1/4 cups white vinegar
1 1/2 cups water
1 cup dark brown sugar
1 cup white sugar
1/4 cup olive oil
1/4 cup margarine
1 Tbs Louisiana hot sauce

- 1 Part I directions: * Add the Worcestershire sauce to clean out the bottle. ** The flavor of Mexican is much different than Mediterranean oregano.
- 2 KEY: Combine Part I ingredients and reduce to about one half original volume -thick and gooey. This may take about 5 hours. Cover the pan with a splatter screen or you'll be sorry. Just before proceeding with Part II, remove the bulk ingredients (lemon, orange and larger pieces of diced tomato) by straining through a French fry basket. Add Part II ingredients. Bring to a boil and reduce to a simmer. Continue cooking to reduce the sauce to desired consistency. This is actually a dipping sauce and should be thinner than regular BBQ sauce. Serve very "HOT" on the side for dipping, or pour generously over ribs, butterfly pork loins or chicken.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Nixtamal

4 quarts water
2 quarts dried corn
5 Tbs slaked lime CaOH

- 1 Nixtamal is dried field corn soaked in, and heated in, a solution of slaked lime and water. Slaked lime, calcium hydroxide, is generally available in the form of "builder's lime" -- not to be confused with unslaked lime, calcium oxide. Unslaked lime can't be used for making nixtamal unless you slake it first by adding it to water, allowing it to bubble and then stand for a bit, and then using the WATER for processing the dried corn. It's the lime, by the way, that contributes to the unique taste and texture of corn tortillas. After the corn has soaked for the required length of time (depending on whether making nixtamal for masa or pozole), it's rinsed to remove the lime and then rubbed to remove the husks.
- 2 Mix lime and water in a large, non reactive (enamel or stainless steel) pot. Place pot over high heat and stir until lime is dissolved. Add corn and, stirring occasionally, bring to a boil. If making nixtamal for masa to make tortillas, boil for a couple of minutes, remove from heat, cover and let soak overnight. If making nixtamal to make masa for tamales, boil for about 15 minutes, remove from heat, cover and let soak for a couple of hours. If making nixtamal for pozole, boil for 15 minutes and let soak for another 5 to 10 minutes. After soaking for the desired length of time, rinse the corn in a colander to remove all traces of the lime while rubbing the kernels to remove the softened hulls. Once cleaned, the nixtamal can then be ground into masa or left whole to be further simmered until tender to make hominy for pozole or menudo.
- 3 Making tortillas using fresh masa or masa harina...
- 4 Masa harina is fresh masa that's been dried and then ground into a flour-like consistency, to make masa harina you must first make masa. Masa harina is similar to, but not the same as, fine ground cornmeal. Trying to make corn tortillas out of regular cornmeal, even finely ground, would probably be unsatisfying. I suppose it would be possible to make nixtamal for tortillas, grind it into masa, dry it, grind it again and then re-hydrate it to make tortillas. But why not just make fresh masa from nixtamal and then make tortillas with it. Both nixtamal and masa can be frozen for later use.
- 5 If you wanted to be authentic, you could use a metate (a flat stone made from lava rock) and mano (sorta like a flattened, oval shaped rolling pin also made from lava rock) to grind the corn into masa...but a plate-style grain mill is a lot easier. My hand cranked Corona brand does double duty...I not only use it for masa but also for grinding grain, malted barley and other specialty malts for home-brewing. For tortilla dough, you need to adjust the plates for a fine grind to come up with a smooth dough that isn't gritty. Tamales can be made from masa ground a little coarser allowing the use of a food processor if a plate mill isn't available. It might be possible to use a food processor for tortilla dough, but I doubt you would end up with the smooth consistency desirable for tortillas. After the nixtamal has been put through the mill, water should be worked into the masa as needed to make a medium-soft consistency dough. Hand-patting tortilla dough is an art in itself and the necessary skill takes a long time to learn (I tried it, but gave up out of frustration). A rolling pin can be used, but a tortilla press works better. I have both a cast iron and an aluminum press, but I don't see why one couldn't use a couple pieces of hardwood and a hinge to fabricate a viable substitute for a store-bought press.
- 6 Tortillas de Maiz
- 7 pound fresh masa for tortillas
- 8 or
- 9 cups masa harina reconstituted with about 1.25 to 1.5 cups of warm water

- 10 Gradually knead the masa into a smooth consistency, pushing with the heel of the hand (3 to 5 minutes should be sufficient depending on whether using fresh masa or reconstituted masa harina). Wrap the dough in wax paper or plastic wrap to keep it from drying out. Place a comal or heavy frying pan over medium-high heat. Break off a piece of the dough about the size of a golf ball and pat it a few times to partially flatten it. Place the ball of dough between a folded sheet of polyethylene (wax paper could probably be used in place of the plastic) on a tortilla press (a little off center towards the hinge) and press hard. Remove the tortilla from the press and peel off the plastic. If the dough has the correct amount of water, the plastic will peel easily off the tortilla. If the plastic sticks, the dough is too moist. If the tortilla cracks around the edges, the dough is too dry. Place the tortilla on the hot, ungreased comal and bake until the edges start to dry (about 30 seconds). Flip and bake until lightly speckled on the underside (about 1 minute). Flip a second time and bake for about 30 seconds more. As the tortillas come off the comal, they should be wrapped together in a towel to keep them soft and warm. The side that's up after the second flip is considered the inside...where the filling would go if making tacos, flautas, enchiladas, or whatever.
- 11 To be honest, fresh nixtamal and masa (as well as fresh tortillas) are so easy to find in So. Calif. I don't have to go through all that hassle (although, I do usually buy fresh nixtamal to grind into masa for making tamales). But for those who aren't so lucky, the above process should take care of the situation. Good luck in your efforts...
- 12 Posted to the BBQ List by Kit Anderson on Oct 22, 1998.

Servings: 1

Recipe Type

Bbq List, Mexican, Sides

Recipe Source

Source: Rich McCormack

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Non-Carcinogen Grilling

1/2 cup brown sugar
3 cloves crushed garlic
1 1/2 tsp salt
3 Tbs mustard
1/4 cup cider vinegar
3 Tbs lemon juice
6 Tbs olive oil

- 1 I read an article in the Boston Herald (daily newspaper) about a newly discovered marinade recipe that greatly diminishes the cancer-causing compounds on grilled food.
- 2 It's the combination of these ingredients that make it work, so you can adjust them a bit to taste--just don't leave any out.
- 3 The laboratory report was in a magazine called New Choices. The lab is Lawrence Livermore National Laboratory.
- 4 Posted to the BBQ List on June 3, 1998 by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Info., Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Noni Afghani (Afghan Bread)

- 1 1/2 cups water, warm
- 1 package dry yeast, (1/4 oz 7 grams)
- 1 Tbs sugar
- 4 cups flour
- 1 tsp salt
- 1/4 cup corn oil
- 1 egg yolk mixed with a little water
- 1 Tbs water
- 1 Tbs black cumin seed or caraway seeds

- 1 These small oval breads are baked in a tandoor, the stove of the region -- sometimes buried in the ground as it is in India. The Afghan oven is above ground and is of rounded bricks. A wood fire is made in the bottom of the oven, a cover is placed over the oven opening and the oven is heated. The matzoh and noni doughs are shaped and then slapped onto and stuck to the inside surface of the hot bricks for fast baking.
- 2 Mix 1/2 cup of warm water, yeast, and sugar together and let it proof for 10 minutes. When froth appears, sprinkle 1/2 tsp. flour on top and let it continue to proof for 5 minutes more. The froth will rise quickly.
- 3 Put flour in a large mixing bowl and sprinkle salt over it. Make a well in middle of the flour and add oil and the yeast mixture. Stir this in and add small amounts of water until you have produced a soft, moist dough that can be handled. Knead well for 5 minutes. Put dough ball back in bowl, cover with a towel, and let it rise for 1-1/2 hours. Punch down dough.
- 4 Divide dough into 8 equal parts and roll each part into a ball. Roll each ball into a oval shape 6 to 7 inches long and 1/2 inch thick. Draw tines of a fork in 3 lines along length of each noni for a decorative design. Paint each noni w/egg mixture and sprinkle over all 1/2 tsp. black cumin seeds. (This is traditional seed to use, but caraway seeds may be substituted if black cumin seed is unobtainable. Put noni on an ungreased cookie sheet and bake in a preheated 350F. oven for 20 to 25 minutes. The brown top will glisten. Makes 8 noni.
- 5 NOTE: Black Cumin (*Bunium persicum* B. Fedtsch): Smaller and sweeter than standard cumin seed; plants grow wild in Middle East. The seeds are used in Afghanistan, Iran, and Turkey. Black cumin seeds are sprinkled on Afghan bread.
- 6 Recipe: "Sephardic Cooking" by Copeland Mark -- 600 Recipes Created in Exotic Sephardic Kitchens from Morocco to India -- Copyright 1992 Published by Donald I. Fine, Inc., New York, N.Y.
- 7 Posted to the BBQ List by Bill Wight on Oct 4, 1998.

Servings: 8

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Mark Copeland

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Norine's Barbecue Sauce

16 oz tomato sauce
2 Tbs brown sugar
1/4 cup vinegar
2 Tbs Worcestershire sauce
1 tsp salt
1 Tbs paprika
1 tsp dry mustard
1 tsp chili powder
2 Tbs chopped green onion tops
1/8 tsp cayenne pepper

- 1 Put tomato sauce in non-aluminum sauce pan. Add remaining ingredients and simmer 15 minutes, stirring occasionally. Serve hot. Makes 2 1/2 cups.
- 2 Posted to the BBQ List on June 9, 1998 by Karl E. Moser

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Norine Juenger - Lenzburg

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Eastern Rub and Sauce

Rub

2 tsp salt
2 tsp sugar
2 tsp brown sugar
2 tsp cumin
2 tsp chili powder
2 tsp pepper
1 tsp cayenne pepper
1/4 cup paprika

Sauce

1 cup white vinegar
1 cup cider vinegar
1 Tbs sugar
1 Tbs red pepper flake
1 tsp Tabasco
1 Tbs pepper

Posted to the BBQ List by "Edwin Pawlowski" on Aug 7, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Eastern Style Sauce

4 cups cider vinegar
1/4 cup brown sugar
3 Tbs salt
1 Tbs red pepper flake
1 1/2 tsp cayenne
1 tsp pepper

Posted to the BBQ List by "Edwin Pawlowski" on Aug 7, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Eastern Style With Butter

8 Tbs mustard
1 tsp pepper
6 Tbs sugar
1 tsp white pepper
1 cup cider vinegar
1/2 tsp soy
2 tsp chili powder
2 Tbs butter

- 1 Combine all but soy and butter, heat 10 min. Add Soy and butter at end.
- 2 Posted to the BBQ List by "Edwin Pawlowski" on Aug 7, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Eastern Style With Chili

2 cups cider vinegar
1 Tbs Tabasco
2 Tbs paprika
3 Tbs salt
1 Tbs Worcester
1 Tbs chili powder
3 Tbs pepper
1 cup water

Posted to the BBQ List by "Edwin Pawlowski" on Aug 7, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Eastern Style With Molasses

1 gall cider vinegar
1/2 cup salt
2 Tbs red pepper
3 Tbs red pepper flakes
1/2 cup molasses

Posted to the BBQ List by "Edwin Pawlowski" on Aug 7, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Eastern Style With Sugar - 1

1 cup white vinegar
1 cup cider vinegar
1 Tbs red pepper flake
1 Tbs sugar
1 tsp Tabasco
salt and pepper

Posted to the BBQ List by "Edwin Pawlowski" on Aug 7, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Eastern Style With Sugar - 2

2 cups cider vinegar
2 Tbs salt
2 tsp ground red pepper
1 Tbs red pepper flakes
2 Tbs brown sugar

Posted to the BBQ List by "Edwin Pawlowski" on Aug 7, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Eastern Style With Sugar - 3

1 cup cider vinegar
2 Tbs salt
1/2 tsp red pepper (cayenne)
1 tsp red pepper flakes
1 Tbs brown sugar

Posted to the BBQ List by "Edwin Pawlowski" on Aug 7, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Eastern Style With Sugar And Chili

8 cups cider vinegar
4 cups water
4 Tbs Worcester
4 Tbs chili powder
6 Tbs paprika
6 Tbs red pepper flake
12 Tbs pepper
6 Tbs salt
4 Tbs sugar

Posted to the BBQ List by "Edwin Pawlowski" on Aug 7, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Pork Producers Cole Slaw

1 1/2 medium cabbage heads, chopped
1/4 cup minced green onion
2 cups mayonnaise
3 Tbs sugar
3 Tbs vinegar
1 3/4 Tbs celery seed
1/2 Tbs salt

- 1 In a large bowl, combine the cabbage and green onion. In a small bowl, blend the mayonnaise, sugar, vinegar, celery seed, and salt. Mix well.
- 2 Drizzle the mayonnaise mixture over the cabbage mixture and toss lightly to mix well. Refrigerate until serving.
- 3 enjoy!

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Contributed by Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Pork Shoulder (Weber Grill Method)

See Directions

- 1 While this is a process that doesn't require much work, it does take a good deal of time, so if you want to serve dinner at 6:00 P.M., you'll need to get started by 9:00 in the morning. You'll either need a six- to seven pound fresh shoulder picnic or Boston Butt (the two halves cut from the twelve- to fifteen-pound whole shoulder, which is what's barbecued by restaurants); a covered, kettle type grill; ten pounds of high quality hardwood charcoal (I prefer Kingsford); a bag of hickory wood chunks (not chips); a second grill or other container for lighting additional coals; a small shovel or scoop; and a pair of heavy-duty rubber gloves.
- 2 Begin by generously salting the exposed meat side of the picnic or Boston Butt and leave it out at room temperature for thirty minutes or so while you're getting the charcoal fire ready. Light five pounds of charcoal in the bottom of the grill and wait until the briquettes are entirely covered with gray ash. When the coals are ready, leave six or seven briquettes in a ten-inch circle at the center of the grill and push the remaining briquettes into two even piles on opposite sides of the grill. Gently place two hickory chunks on top of each pile, being careful not to collapse the mound of briquettes. When the chunks begin to smoke, put the wire cooking grate in place and set the shoulder on it, directly over the circle of coals in the center. Place the meat side down so that the fat can drip all the way down through the meat and onto the coals (this keeps the meat from drying out). Place the cover on the grill, leaving the ventilation holes completely open.
- 3 (Note: When working with a charcoal fire this small, I've found that hickory wood chips don't work very well. If you soak them in water for thirty minutes, as the manufacturer recommends, they often kill the coals when they are placed on the fire, whereas if you put them atop the briquettes without soaking, they tend to catch fire, causing excessive darkening and drying of the meat. The larger chunks, on the other hand, are slow to burst into flame and usually provide a good thirty minutes of smoke before they need replacing. You won't need to soak them, since they'll seldom burst flame up as long as the cover is on the grill.)
- 4 As soon as you have the meat on the fire, you'll need to light another pile of around twelve briquettes in your secondary grill or fire bucket so that they'll be ready to add to the grill in approximately thirty minutes. When the briquettes are completely covered with gray ash, transfer them to the grill, gently adding six briquettes to each pile. Some kettle grills, such as the Weber brand, have an opening at each side of the wire cooking grate that allows you to add additional coals or wood chunks without removing the grate. Lay two more hickory chunks atop the fresh coals on each side, replacing the grill's lid as quickly as possible.
- 5 One of my favorite outdoor-cooking implements is a folding, army-surplus shovel or entrenching tool, which is ideal for transferring the lighted coals from one grill to the other. Actually, any small shovel or scoop will serve; a pair of barbecue tongs will also do the trick nicely, although tongs take a little longer since you can move only one briquette at a time.
- 6 Continue adding six fully lit briquettes and two hickory chunks to each side of the grill every thirty minutes or so. You won't need to add any more briquettes to the center, directly under the meat-the meat will become deeply browned without any additional coals in the center. In between the addition of fresh coals, try to resist the temptation to lift the lid to inspect the meat-this causes significant heat loss and slows down the cooking process.
- 7 Around 3:30 or 4:00 in the afternoon-or after about six hours on the grill-turn the picnic or Boston Butt so that the meat side is facing up. At this point, you can reduce the number of coals to four or five on each side if it looks as though the meat is browning too quickly, but it's important to keep adding coals and wood chunks on a regular basis so that the temperature in the kettle grill doesn't get too low.

- 8 After another couple of hours of cooking with the skin side down, both the exposed meat and the skin of the shoulder should be a deep reddish brown. Put on your rubber gloves and give the meat a good squeeze with both hands; it should be done enough for you to feel the meat "give" beneath your fingers. Wearing the rubber gloves, transfer the shoulder from the grill to a pan or a cutting board. The skin covering one entire side of the shoulder should easily lift off in one piece with just a gentle tug. Set the skin aside and use a sharp knife to scrape or cut away any fat which may be clinging to the meat. The remaining lean meat should be tender enough for you to easily tear it off the bone in chunks by hand, although it's all right if you need to use knife to finish the job.
- 9 Arrange the chunks of meat into a pile on the cutting board and chop the cooked pork to the consistency you like with a heavy cleaver. (You may prefer to either slice the meat or continue pulling it into smaller pieces with your fingers.) The meat should be liberally splashed with a sauce of your choice- a tart, vinegar-tomato, Lexington-style sauce would be appropriate-and served either on a plate accompanied by coleslaw or on a warm, soft bun topped with slaw.

Servings: 1

Recipe Type

Bbq List, Pork, Carolina-Style Bbq Sauce

Recipe Source

Source: Contributed By Stephen O'Connor

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Style Slaw

- 1 head cabbage, shredded
- 2 red and green bell peppers, finely chopped
- 1 cup cider vinegar
- 1 tsp salt
- 1 tsp pepper
- 1 tsp ground red pepper
- 1/4 cup brown sugar
- 1/4 cup ketchup

- 1 mix everything but cabbage and peppers and taste!!!! Add whatever you think you might want more of (ketchup and sugar reduce bitterness).
- 2 Dump it in with the vegetables and mix well. Let sit in refrigerator to chill and allow the flavor to shoot throughout.
- 3 En joy on a sandwich next to it or with a pile of Q.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Bear

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina Thin Red Sauce

1 1/2 cups vinegar
10 Tbs ketchup
1/2 cup water
1 Tbs sugar
1/2 tsp cayenne pepper
1 pinch red pepper
salt and black pepper to taste

This North Carolina thin red was one of many posted and collected by a Marc Green. Posted to BBQ List Digest V97 #016 by "Randy & JoAnne Dewberry" on Feb 28, 1997.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

North Carolina-Style Barbecue Sauce

1 cup white vinegar
1 Tbs sugar
1 Tbs Tabasco sauce
1 cup cider vinegar
1 Tbs red pepper flakes, crushed
black pepper and Salt to taste

- 1 In a non-corrosive container, combine all ingredients and mix well.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 24, 1996.

Servings: 2

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Norval's Posole (Mexican Hominy Stew)

lean pork on bones. no fat!
white hominy
SEPARATELY IN BOWLS
chopped white cabbage
white onions, chopped
little green onions, chopped
red radishes, chopped
chili sauce, (pace or picante)
plain white bread
oregano
salt in shaker

- 1 Cook pork until tender. Add hominy and continue cooking until both are ready. Skim excess oils and fat. Serve in large soup bowls. This is better than menudo on Sunday morning!
- 2 Cook the pork for quite a while and when the hominy is all cooked in the pork broth (after it is skimmed), just add the ingredients from the separate bowls until you get it the way you want it. This is the way they do it in Mexico. The bread is for slurping up the juices in the bowl. Some of the Mexicans like hard rolls. If you have this for breakfast on Sunday morning you must have a beer with it.
- 3 Posted to the BBQ List by Lloyd on Oct 27, 1998.

Servings: 1

Recipe Type

Bbq List, Pork, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Not-Al-Dente-But-Not-Paste-Neither Veggie Side Dish

- 1 Tbs olive oil
- 1 small onion, strong (white or yellow), chopped
- 1 can Julienne carrots - reserve liquid
- 1/4 tsp dill
- 1/4 tsp dried parsley
- 1/4 tsp dried sweet marjoram
- 1/4 tsp Watkin's pepper *poivre or black pepper, freshly ground
- 1 Tbs balsamic vinegar
- 1 Tbs brown sugar
- reserved carrot liquid
- 1 can lima beans with liquid
- celery salt to taste, 1/4 to 1/2 t ?
- ***GARNISH***
- sprinkle of Montreal Steak Seasoning, on, each serving

- 1 Sauté onion in oil. Drain carrots, reserving liquid, add carrots to pan and sauté. Add remaining ingredients except celery salt, along with reserved liquid, bring to a boil, reduce heat. Simmer. Just before serving add celery salt to taste to cut the sweetness.
- 2 NAD BUNEP NEVSID, pronounced "You can only have this much."
- 3 This is not mashed potatoes or refried beans, but plays one on TV. Note: There is no known Q that this won't go with. Please advise.
- 4 This is obviously very easy (Lazy?) to make. Spelled out: In a preheated bare-naked pot over medium-high heat, add cold oil, sauté onion till limp. Add drained carrots and continue to sauté until the carrot slivers shrink up some. (We are carmalizing the onion and carrot, and disguising the carrots a little) Add remaining ingredients except celery salt. Bring to a roiling boil, reduce heat, and simmer, stirring once in a while. When everything is softened and most of the liquid is gone, serve this to somebody who doesn't particularly like vegetables. Tell 'em it's a lumpy yet not particularly colorful Soul Food from a recipe handed down from generation to generation since around the end of the twentieth century. Admit that it isn't very healthful, but sure tastes good and there ain't enough for seconds. When I advertise this invention on my new late night infomercial, it will claim, "Several separate flavors in every bite." This will be true, since the flavors DON'T mingle, try it and see. Serves 4
- 5 Posted to BBQ List by jprather@usa.net on Jan 8, 1998

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: J. Prather

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Nuoc Cham (Vietnamese Chili Sauce For Dipping)

- 2 dried red chilies
- 2 cloves garlic
- 1/2 tsp sugar
- 2 Tbs fish sauce
- 1 Tbs vinegar
- 1 Tbs lemon juice

- 1 The red stuff can be had in stores. It comes in a clear plastic bottle with a green lid and a red rooster on the plastic. Or in smaller glass jars. It's called "Tuong ot toi Viet Nam" (tung ot toy) and is nothing more than red chilies mashed up with a bit of garlic. You could easily make it by smashing up a handful of the little red hot peppers and a couple of cloves of garlic in a mortar and pestle. There's a similar Filipino sauce called "Sambal Oeleck" virtually the same but with the addition of vinegar. Here's my favorite recipe for nuoc cham. I have some variants if you'd like to see those too. I use it on a lot of stuff--it's very good with poached or white cooked chicken, thousand year eggs, shrimp chips.
- 2 Mince chilies and garlic finely and place in a mortar. Mash with the heel of a cleaver or pestle. Add sugar and stir until it dissolves. Add fish sauce, vinegar and lemon juice, stirring between each addition. This makes enough for 2 to 4 people. I almost always double the recipe just to make sure there's enough. I've kept it for long periods of time but unless you freeze it, it's past it's prime after a few days.
- 3 From "Great Asia Steambook" by Irene Wong. Published by Taylor and Ng, distributed by Random House. 1977. ISBN 0-912738-11-1.
- 4 This is a basic chili sauce used for a dip for chicken or whatever. Variations of this are found in Cambodia, Thailand and other Southeast Asian countries. You can fiddle with it endlessly. This is a good starting point. The proportions shown here produce what I consider a mildly warm dip. I generally use two to six times as many chilies, depending on their strength and how hot I want it.
- 5 VARIATIONS: Use green serrano chilies instead of dried red ones, thinly slice a red or green chili into rounds and toss them in, lime juice instead of the lemon juice or palm sugar instead of granulated. If you make it in a food processor, don't over process. It should have small chunks of each ingredient rather than being a homogeneous liquid. The taste is sour and hot, very puckery. It's great with poached or steamed chicken, duck or game hens. Much better with basically bland dishes rather than something like curry which has it's own blend of spices. Good with Chinese white-cut chicken or Steamed Ginger Chicken with Black Bean sauce. It's truly addictive and I often serve it with meals that are not Oriental in origin. Should be good with a firm- fleshed white fish or boiled shrimp or crab. Fish sauce is a liquid made with anchovies and salt. It's not really fishy tasting. Look for it in the oriental section of supermarkets or at markets catering to Asian clientele. Tiparos is a good brand made in the Philippines. I prefer Thai or Vietnamese fish sauce, but they'll probably be harder to find. A timesaver is to combine large quantities of the liquid ingredients and store them in the fridge. Then, when you want some Nuoc Cham, just chop up the chilies and garlic, pound them with the sugar and add them to the liquid.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Oil and Vinegar Grilled Chicken

1 whole cut-up chicken
1/4 cup olive oil
1/4 cup wine vinegar
2 tsp sugar
1 tsp dry mustard
1 tsp salt
1/2 tsp tarragon
1/4 tsp rosemary
1 clove garlic, minced
1/2 tsp freshly ground black pepper

Mix in a pt. jar and shake vigorously. Pour into shallow dish. (I use a Ziploc bag) Place chicken pieces. in marinade and turn to coat. Cover and marinate overnight. Grill skin side up about 8" from heat. Turn every 10 minutes for an hour or until fork tender.

Servings: 1

Recipe Type

Bbq List, Grilled, Marinades, Poultry

Recipe Source

Source: Judy Howle

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Old Bay Seasoning Copycat - 1

1 Tbs ground bay leaves
2 1/2 tsp celery salt
1 1/2 tsp dry mustard
1 1/2 tsp black pepper
3/4 tsp ground nutmeg
1/2 tsp ground cloves
1/2 tsp ground ginger
1/2 tsp paprika
1/2 tsp red pepper
1/4 tsp ground mace
1/4 tsp ground cardamom

- 1 Combine all ingredients: store in an airtight container. It's great also to season the flour for fried chicken, and on French fries!
- 2 Posted to the BBQ List by "Karl E. Moser (KE3NF)" on Sep 07, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Old Bay Seasoning Copycat - 2

1 Tbs salt
1 Tbs celery salt
1 Tbs ground mustard
1 Tbs paprika
1/2 Tbs mace
1/4 tsp ground cloves
1/2 tsp cinnamon
1/2 tsp red pepper or to taste
1/2 tsp black pepper or to taste
1/2 tsp crushed red pepper or to taste

Posted to the BBQ List by Flynpig@aol.com on Sep 7, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Old Bay Seasoning Copycat - 3

3 Tbs celery seed
3 Tbs whole black peppercorns
1 Tbs sweet Hungarian paprika
1 1/2 tsp mustard seed
18 small bay leaves
12 whole cloves
3/4 tsp ground cardamom
3/4 tsp mace
3/4 tsp allspice
3/4 tsp ginger
3/4 tsp cinnamon
3/4 tsp red pepper

- 1 In a spice grinder or small food processor, combine all of the ingredients. Grind well and store in a small glass jar.
- 2 Posted to the BBQ List by "Magers" on Sep 7, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Old Buffalo Breath Chili (1985)

5 lbs chuck roast
8 cloves garlic, crushed
1/4 cup olive oil
2 Tbs Mexican oregano
1 Tbs cumin seeds, toasted and ground
1 lime, juice of
2 Tbs mild chile
2 Tbs hot chile
beef broth
masa harina
small whole dried piquin chilies
salt, to taste

- 1 This writer's own. On the Texas range, firewood meant mesquite. Not only did the trail cook use it for his own pit cooking, but the ranch cook used it to fire his wood stove. Until it was replaced with gas and electric, mesquite-flavored grilling dominated rural Texas cooking with its distinctive sweet savor. The meat of this chili is seared over charcoal where mesquite chips have been set to flame (the taste of mesquite charcoal is indistinguishable from that of any other hardwood charcoal), which gives the resulting chili a haunting hint of smoke -- and without tasting a bit like barbecue, since there is no onion or tomato in it, none at all.
- 2 For the fire: mesquite wood chips and hardwood charcoal.
- 3 For the Rub: 2 or 3 cloves of garlic and chili powder.
- 4 The chuck roast should be as lean as possible and cut at least three inches thick. Two or three hours before you plan to make the chili, rub the meat all over with a mash of crushed garlic and salt then sprinkle it with chili powder to coat it lightly. Loosely cover it with plastic and set it aside.
- 5 Fire up enough hardwood charcoal to sear the meat in an outdoor grill, preferably one with a cover. At the same time, soak a few handfuls of the mesquite chips in the water. When the coals are covered with gray ash, spread them out evenly, and scatter the soaked mesquite chips over them. Then immediately set the meat on a grill over the smoke, about an inch from the coals. Cover the grill and adjust the dampers to maintain a slow, steady heat. Let meat sear for about 12 minutes (this is meant to flavor, not to cook the meat) and turn over to sear the other side for the same amount of time. Remove it from the heat, saving any juices on its surface, and transfer to the refrigerator. Let it cool thoroughly, about one hour.
- 6 After the meat has cooled, trim away any surface fat or cartilage. With a sharp knife, cube the meat into the smallest pieces you have patience for, saving all juices. Heat the olive oil in a large, heavy pot over moderate heat. Stir in the garlic and sauté until it turns translucent. Stir in the meat and all reserved meat juices, adding just enough beef broth to cover, or about one cup. Pour in the lime juice and sprinkle in the rest of the seasonings, stirring and tasting as you go. Crumble in a few piquins or other fiery chilies to bring the heat up to taste. However, do not try to adjust the seasoning to perfection right now; it's easy to ruin a chili by correcting the flavors too soon -- the long cooking will smooth and sweeten it.
- 7 Lower the heat to as low as possible. If the pot is left to boil, the meat will toughen. Every half hour or so after the first hour, taste for seasoning, adjusting and thickening with the masa harina a teaspoonful at a time. The chili should be about ready to eat in three hours, although it will benefit from a night's aging in the refrigerator.
- 8 Serve it simmering in large, heavy bowls with an ample supply of soda crackers and a side of beans, but not much else except, maybe, hot, black coffee or quart-sized glasses of iced tea or a few frosty bottles of your favorite beer. And, after a good long while, push things aside, lean back in your chair, and start arguing.

9 From the article "Just Another Bowl of Texas Red" by John Thorne in the September/October 1990 issue of Chile Pepper Magazine.

10 -----

11 Posted to the BBQ List by Carey Starzinger on Jul 29, 1996.

Servings: 1

Recipe Type

Bbq List, Beef, Chili

Recipe Source

Source: John Thorne Sep/Oct Chile Pepper Magazine

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Old Fashioned Baked Beans

1 lb navy or pinto beans
1/4 tsp baking soda
4 cups tomato juice
2 cups dark brown sugar
2 Tbs minced onion
2 tsp McCormick's Bon Appetit
1 tsp vanilla extract
1 tsp prepared horseradish
1/2 tsp ground mustard
1/4 tsp ground cloves
1/8 tsp cardamom
1/8 tsp ground black pepper
8 slices bacon, 1 inch pieces

- 1 Pick over beans to remove stones and empty skins. Place in large bowl with cold water and soak overnight. Drain and rinse thoroughly. Place in a Dutch Oven or large saucepan. Cover with fresh water and add baking soda. Heat to boil, reduce heat, cover and simmer 35 minutes. Drain and rinse under cold water. Place beans in 3 quart casserole or bean pot, smoke-proof. Here is where I differ from the original recipe. The recipe says the oven at 300F, I go to the smoker at 250F. Bring smoker to 250F or so. Place remaining ingredients in large bowl and stir to combine. Pour over beans and stir. Bake 5 hours or until beans are tender. You can cover the pot if you like, but you'll get a nice smoky flavor if you leave uncovered for most of the cooking time then cover with foil or a lid. If the beans on top become dry, add a small amount of hot water. A lot of effort but worth it, or you can just buy a can of cheap pork and beans and season the same way, They come out just as good.
- 2 Posted to the BBQ List by David Clark on Oct 30, 1998.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: McCormick & Schilling

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Old Jerry's Cole Slaw

- 1 1 lb package prepared slaw
(Dole's is excellent)
OR
- 1 head cabbage, shredded
and
- 1 carrot, shredded
- 1 stalk celery, diced
- 1/2 medium sweet onion, diced
Sauce
- 1 cup Miracle Whip
- 1/2 cup sugar
- 3 Tbs vegetable oil
- 2 1/4 Tbs Tarragon Vinegar, (do not substitute)
- 2 tsp celery seed

- 1 Run the above slaw ingredients in a processor and chop until about 1/4 inch in size. Combine the sauce ingredients in a shallow mixing bowl. Use a wisk to mix. Pour into the slaw mix and fold well. Refrigerate 3 to 4 hours before serving. I usually go at it right away. Excellent.
- 2 Posted to the BBQ List by Rock McNelly on Sep 4, 1998.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: "Jerry Byanski"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Old Settler's Beans

1/2 lb bacon, chopped
1 lb ground beef or venison
1 onion, diced
1/3 cup brown sugar
1/3 cup sugar
1/4 cup ketchup
1/4 cup BBQ Sauce
2 Tbs molasses
2 Tbs mustard powder
1/4 tsp chili powder
1 tsp salt
1/4 tsp pepper
80 oz canned pork and beans

Brown bacon, ground beef (or Deer) and onion together and drain. Mix remaining ingredients. Blend all and bake at 350F from 30 minutes up to 2 hours, covered. The longer you bake this, the better it is.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Old-Fashioned Barbeque Sauce

4 cups ketchup
1/2 cup mustard, ground
1/2 cup cider vinegar
1/8 cup honey
1/2 cup Worcestershire sauce
2 Tbs Tabasco sauce
1/2 cup horseradish
2 tsp salt
1 tsp black pepper, fresh ground
1 Tbs sugar
1 each garlic, clove, crushed
1 tsp sage

- 1 Combine all ingredients in a saucepan. Bring to a boil while stirring constantly. Set aside and let cool to room temperature. Use for basting spareribs and as a general-purpose barbeque sauce for hamburgers, pork, etc.
- 2 Source: Mesquite Cookery by John 'Boog' Powell
- 3 Posted to the BBQ List by Carey Starzinger on Sep 20, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe Source

Source: John 'Boog' Powell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ole Man Jim's Q-Fest Pecan Pie

5 eggs
1 cup raw sugar
6 Tbs melted butter
1 1/2 cups sugar cane syrup*
1/2 tsp salt
1 1/2 tsp vanilla
1 1/2 cups pecan halves, (un chopped)**

- 1 * NOTE #1 Any syrup can be substituted but pure sugar cane syrup is best. ** NOTE #2 I used 3 cups of pecan halves in each pie.
- 2 Place unbaked pie shell pastry in a 9" pie pan and fill with pecan halves,
- 3 Beat eggs and raw sugar. Add cane syrup, salt, vanilla, and butter. Mix well. Pour over the pecans in the unbaked 9-inch pie shell .
- 4 Bake until filling is set, about 1 hour and 15 minutes at 325F or an hour at 350F.
- 5 ***NOTE #3 The pecan halves make it hard to slice the cooled pie. Use an electric knife if possible. If not, use a SHARP serrated knife.
- 6 Posted to the BBQ List by Jim Anderson on Oct 30, 1998.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Olive Garden Chicken Marsala

4 chicken half breasts - boneless, skinless
1/4 cup Wondra Flour, (Cake Flour)
1/2 tsp salt
1/2 tsp oregano
4 Tbs oil
4 Tbs butter
1 cup fresh mushrooms, sliced
1/2 cup Marsala wine

- 1 Combine flour, salt, pepper, and oregano and blend well. Heat the oil and butter in a skillet until bubbling lightly. Dredge the chicken in the flour and shake off the excess. Cook the chicken on medium heat for about 2 minutes on the first side, until lightly brown. As you turn the beasts to the second side to cook, add the mushrooms around the chicken pieces. Cook about 2 more minutes, until lightly browned on the second side. Stir the mushrooms. When the second side is lightly browned, add the wine around the pieces, cover the pan and simmer for about 10 minutes.
- 2 Recipe by Jeff Lipsitt on Mar 17, 1998.

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Olive Garden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

"On The Grill" Memphis Rib Rub

3 Tbs paprika
1 Tbs onion powder
1 Tbs garlic powder
1 Tbs ground basil
1 1/2 Tbs dry mustard
1 Tbs red pepper
1/2 Tbs black pepper

- 1 Combine dry rub ingredients and rub onto ribs.
- 2 Source: On The Grill Magazine - June 1997

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Onion Compote

6 Vidalia onions
1/2 cup raisins
butter
olive oil
kosher salt
sugar

- 1 Peel, split and slice onions. In a tablespoon each of oil and butter, slowly sauté onions. When they are soft and translucent, add 1 tsp. kosher salt and sugar and continue simmering until the onions reach a light brown caramel color. Stir every five minutes or so. This will take 30 minutes to 1 hour, depending on your heat source. Add raisins.
- 2 Notes: Any sweet onion may be used: Vidalia, Walla-Walla, Ososweet, or Texas 10/30. Serve as a garnish for soups, stews, grilled meat or chicken. *Recipe from REVENGE OF THE BARBEQUE QUEENS, a culinary mystery by Lou Jane Temple with Heaven Lee, chef, "Cafe Heaven". Pat Hanneman (Ed) 9/98 MasterCook
- 3 Posted to the BBQ List by "Garry Howard" on Sep 19, 1998.

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: Lou Jane Temple

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Orange and Honey Marinade

1/2 cup orange juice
4 tsp honey
4 tsp vinegar
1/2 tsp finely slivered orange peel

Combine all ingredients in a bowl. Makes about 2/3 cup

Servings: 1

Recipe Type

Bbq List, Marinades, Fish And Seafood, Pork, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Orange Barbecue Sauce - Charlie's

1/4 cup ketchup
1/4 cup canola oil
1/4 cup orange juice
2 Tbs cider vinegar
1/2 tsp garlic powder or 1 clove fresh garlic
1 tsp cracked black pepper
3/4 tsp salt

- 1 Charlie comments: Mix all ingredients together. Carefully use as a baste for the last 10 to 20 minutes of grilling. Makes over 3/4 cup.
- 2 I marinated some chicken bits (thighs and drumsticks) in this stuff for a few hours.
- 3 The bits were smoked in a Weber Kettle for about an hour with the food on one side and the fire heaped up on the other (charcoal with chunks of plum wood). Basted occasionally with the marinade which had been boiled (can't be too careful!). I managed to keep the temperature at the grill down to around 240-260F.
- 4 Then I spread the coals out, opened the vents and moved the chicken bits directly over coals and crisped them. I basted liberally.
- 5 Verdict: The kids loved it. I found it a bit sweet. Maybe next time I'll add some Texas Pete or some other hot sauce.
- 6 Posted to the BBQ List on June 5, 1998 by John Cartlidge

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Charlie Knot

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Orange Barbecue Sauce - Steven's

6 oz chili sauce
1/4 cup orange juice
1/4 cup soy sauce
1/4 cup molasses
2 Tbs Chinese Black Vinegar
2 Tbs onion, grated
1/2 tsp ginger, grated
2 tsp hot pepper sauce

Combine all ingredients in a large saucepan. Stir to blend then bring to a boil and let it cool. Makes about 1 1/4 cups. Will keep for a brief period if refrigerated. Serve with Barbequed Ribs, roast chicken or beef.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Steven Frank

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Orange Currant Glaze

3 cups red currant jelly
1/3 cup grated orange zest
1 1/2 tsp ground allspice

Servings: 1

Yield: scant quart

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Orange Jam

4 oranges
1 lemon
4 cups water
3 lbs sugar, about

Wash fruit well, cut in half and remove seeds. Cut into small pieces. Add water and let stand for 24 hours. Weigh the mixture on a scale and ready as much sugar on the side. Cook mixture for 30 minutes. Add sugar. Keep cooking and stirring until mixtures drips of ladle in wide, heavy drops. Remove foam. (I put the foam into a separate bowl and eat it after it has cooled down. Delicious!) Fill into glasses (preheat or put spoon into glass to avoid cracking) and close airtight immediately. Posted to BBQ List by "david klose" on Aug 17, 97

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Orange Marinade For Fowl

1/2 cup brandy
1 cup fresh orange juice
1 tsp ginger
1 tsp tarragon
3 Tbs orange liqueur
1 tsp black pepper Salt to taste

- 1 First rub fowl, either chicken, duck or game hens, with one fourth of the brandy. Mix remaining brandy, orange juice, liqueur, salt, pepper, ginger, and tarragon. Pour over birds and let marinate. Also use marinade to baste while grilling.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 15, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Orange Tahini Sauce

1 cup peanut butter
1 cup Tahini Sauce
2 Tbs soy sauce
1 Tbs rice wine vinegar
1/4 cup fresh squeezed orange juice
1 orange, zest of
4 tsp garlic
4 Tbs hot pepper oil
4 Tbs chicken broth
4 Tbs honey

Whisk together.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Kevin Beard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

O'reilly's Smoked And Brined Chicken

- 2 whole chickens, (3 1/2 lb. each)
- 1 gallon water
- 3/4 cup salt
- 2/3 cup sugar
- 3/4 cup soy sauce
- 1 tsp each dried tarragon, thyme, and black pepper
- 1/4 cup olive oil

- 1 Wash birds inside and out. Put water in a large non-aluminum container, add salt and sugar and stir to dissolve. Add soy sauce, tarragon, thyme and pepper. Submerge birds in brine and weigh them down with a heavy plate so that they stay submerged. Refrigerate overnight.
- 2 Remove birds from brine and wash inside and out. Pat dry. Reserve brine.
- 3 Start smoker, fill water pan with water and half of reserved brine. Place chickens, breast side up, on top rack of smoker. Cover and smoke at 200 to 250F for approximately four hours, until internal temperature of the thickest part of the thigh reaches 170F. Baste with olive oil after two hours.

Servings: 1

Recipe Type

Bbq List, Poultry, Brines

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Original CyberSauce

renderings from 1/4 pound bacon
1 large Canadian onion, grated
1/2 cup green bell pepper, grated
4 cloves garlic, minced
1/2 cup New Mexican chile powder, ground
2 tsp cumin
2 Tbs ground mustard
1 cup cider vinegar
28 oz ketchup
2 tsp nuoc nam
2 Tbs Worcestershire sauce
1 tsp lemon peel
1 tsp coarse ground black pepper
1 tsp ground white pepper
6 chipotles en abobo, minced
1/2 cup brown sugar
pickling spice
1 tsp crushed rosemary
2 lemons, juice from
12 oz malty beer, low hopped
1/2 cup Jack Daniel's
hot pepper sauce, to taste

Fry bacon and remove from skillet. Sauté onions and green pepper in drippings until onions are translucent. Add garlic and stir for 1 minute. Add chile powder, cumin, and mustard. Cook for two minutes until the kitchen is bursting with aroma. Add remaining ingredients. Bring to boil and reduce heat to low stirring frequently. Simmer one hour or until it reaches desired thickness. Remove sock before serving.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Members Of The BBQ List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Otis Boyd's Famous Hot Links Sausage

2 1/2 lbs pork, ground
2 1/2 lbs beef, ground
2 tsp sage
2 tsp red pepper
2 tsp paprika
2 tsp cumin
2 tsp basil
2 tsp anise
2 tsp oregano
dash salt and pepper

- 1 Mix spices and meats together. If you want links, purchase 2 1/4" diameter casings. Fill casings and secure ends with string. BBQ at 225F for 2 hours or slow smoke at 185F for 4 hours.
- 2 If sausage patties are desired, form meat and spice mixture into a roll and cover with wax paper. Carve patties from the roll and peel off wax paper.
- 3 Patties can be fried or grilled.
- 4 Source: "All About BarBQ - Kansas City Style" by Shifra Stein & Rich Davis

Servings: 8

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Otis Boyd

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Outback's Blooming Onion With Sauce

- 4 Vidalia or Texas sweet onion
- ***BATTER***
- 1/3 cup cornstarch
- 1 1/2 cups flour
- 2 tsp garlic, minced
- 2 tsp paprika
- 1 tsp salt
- 2 tsp pepper
- 1 cup beer
- ***SEASONED FLOUR***
- 2 cups flour
- 4 tsp paprika
- 2 tsp garlic powder
- 1/2 tsp pepper
- 1/2 cayenne pepper
- ***CREAMY CHILI SAUCE***
- 1 pint mayonnaise
- 1 pint sour cream
- 1/2 cup tomato chili sauce
- 2 tsp cayenne pepper

- 1 Seasoned flower: Combine ingredients and mix well.
- 2 Batter: Combine ingredients and mix well. Mix cornstarch, flour, and seasonings until well blended. Add beer, mix well. Adjust thickness of batter with more beer if necessary. Cut about 3/4" off top of onion and peel. Cut into onion 12 to 16 vertical wedges but do not cut through bottom root end. Remove about 1" of petals from center of onion. You may want to separate the onion petals slightly, do not do this too much, you will destroy the onion. Dip onion in seasoned flour remove excess by shaking. Separate petals to coat thoroughly with batter. Dip in batter. Dip in flour mixture again. Gently place in fryer basket and deep-fry at 375 to 400F for 1 1/2 minutes. Turn over, and fry an additional 1 1/2 minutes. Drain on paper towels. Place onion upright in shallow bowl and remove center core with circular cutter or apple corer. Serve hot with Creamy Chili
- 3 Sauce. Combine ingredients and mix well. If you place the onion down face first into boiling water for 1 1/2 minutes, than place it face down in ice water it will help the petals to open more readily.
- 4 Posted to the BBQ List on July 21, 1998 by Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe Source

Source: Outback Steak House, Miami, FL

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Outrageous Ham Steak Sauce (BBQ)

3/4 cup ketchup
1/4 cup cider vinegar
2 tsp Worcestershire sauce
1/2 tsp hot pepper sauce
2 Tbs mustard, prepared
1/4 cup sugar, dark brown
1/2 tsp salt

- 1 Cook sauce uncovered for 15 minutes. Marinate ham in sauce for 1/2 hour or longer, grill, broil, or fry ham steak basting with the sauce as needed. Very Good!! This is a very simple BBQ Sauce ideally suited for ham...
- 2 Posted to the BBQ List by Carey Starzinger on Mar 28, 1996.

Servings: 4

Recipe Type

Bbq List, Barbecue Sauce, Ham

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Paetzel's Pinto Pot

- 10 lbs pinto beans, well washed
- 5 onions, chopped
- 2 tsp cumin
- 6 oz mild chili powder
- 6 jalapenos, finely chopped
- 4 cloves garlic, smashed
- black pepper, to taste
- salt, to taste
- 1 lb thick bacon, cut in pieces

1 Start soaking beans about 5:00 PM. Then leave and go somewhere and indulge in Pearl Beer until 2:00 AM. Come home if you can, and start cooking. (Must continue to drink Pearl Beer while cooking.) Drain beans, put in large iron pot, and add the rest of the ingredients. Cover with water. Cook beans until 7:00 AM. Turn off at 7:00 AM and go to sleep until 10:00 AM.

2 =====

3 From: Carey Starzinger Date: Wed, 04 Sep 1996 08:00:37 -0700 Subject: Classic Barbeque Sauce

4 Posted to the BBQ List by Carey Starzinger on Sep 08, 1996.

Servings: 30

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Texas on the Halfshell ISBN: 0-385-17904-9

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Palmieri BBQ Sauce

1 cup onions
olive oil
1 cup water
4 Tbs water
4 Tbs white vinegar
2 Tbs Worcestershire sauce
1/2 cup lemon juice
4 Tbs brown sugar
2 cups chili sauce
1 tsp salt
1/2 tsp paprika
2 tsp pepper
2 tsp mustard
28 oz ketchup
1/2 tsp ground ginger
1 tsp ground coriander
Tabasco sauce, to taste

- 1 Sauté 1 cup of onions in a small amount of olive oil until they are dark brown--just before they get black.
- 2 Add remaining ingredients and simmer for 20 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Peter Palmieri

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pan Haggis

1 lb pig's or lamb's liver
3 onions
5 oz minced suet
1/2 pint water
3 oz pinhead oatmeal
1 tsp salt
1/2 tsp pepper

- 1 Simmer liver and onions in stock for 30-40 minutes. Put oatmeal in a heavy pan over heat or under the grill, and toast until nicely browned. When the meat is cooked, remove from pan, keeping liquid. Mince liver and onions, add oatmeal, suet, salt and pepper. Moisten with sufficient liquid to give a softish consistency, put in a greased pudding basin and cover with a double lid of foil, and steam for 3 hours. Now, you probably don't have a pudding basin (I'm not sure what one is). From "The Highlander's Cookbook," by Sheila MacNiven Cameron, here is an alternate method:
- 2 Turn into a greased Pyrex bowl. Cover with two or three layers of foil. Steam on a rack in a pan of boiling water for two hours, adding more boiling water as it boils away.
- 3 Posted to BBQ List by Wiley Mixon on Dec 02, 1997

Servings: 6

Recipe Type

Bbq List, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Panamanian Tamales - English

3 lbs cracked corn
1 chicken 2 1/2 or 3 pounds
2 lbs tender pork
1 cup onions chopped
1 tsp achiote
1/2 cup peppers to taste
1 can tomato paste
3 leaves of culantro or
1/2 cup cilantro chopped.
1 tsp oregano
salt and pepper to taste cup
1/2 cup capers
3/4 cup stuffed olives
3 tomatoes
3 cloves garlic
Banana leaves
string

- 1 The leaves are washed, boil 20 minutes, let drain and dry. Boil the corn until soft and grind to make the masa. Boil the chicken or pork until tender, remove the bones and sauté in butter or oil. When this starts to brown add the onion, pepper, tomato, culantro, oregano and tomato paste. Add 3 or 4 cups of water and cook to make the sauce. Strain and save both parts separately. Stir the liquid into the masa until it is a little softer than mashed potatoes. Take a piece of banana leaf, place a spoonful of masa in the center of the leaf, squash it down a little to make a pocket, add the meat sauce that was strained out, add another spoonful of masa and fold the leaf around it. Tie with string. Put a large pan of water to boil. Add the tamales. Boil for 30 to 40 minutes. Serve hot. They may be made ahead of time, frozen and re-heated. To re-heat, microwave or steam.
- 2 Posted to the BBQ List by Lloyd on Oct 19, 1998.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pantry Shelf Barbecue Sauce

2 Tbs Worcestershire sauce
2 Tbs vinegar
1 Tbs butter
1/8 tsp Tabasco sauce

Mix well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Betty Crocker, 1967

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Papaya Tomatillo Salsa

- 1 large papaya, peeled, seeded, coarsely chopped
- 4 medium tomatillos, husked, coarsely chopped
- 2 Tbs red onion, finely diced
- 1 Tbs minced jalapeno
- 1/4 cup fresh lime juice
- 1/4 cup cilantro, coarsely chopped
- 1 tsp honey
- salt
- black pepper, freshly ground

Combine the papaya, tomatillos, onions, jalapeno, lime juice, cilantro, and honey in a bowl and season to taste with salt and pepper.

Servings: 4

Yield: about 3 cups

Recipe Type

Bbq List, Salsa

Recipe Source

Source: Grillin' and Chillin' Show

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pasta Al Forno

- 1 quantity tomato chipotle sauce
- 1 round mozzarella cheese, (c 100 g/4 oz.)
- 4 oz Parmesan freshly grated
- 1 bunch fresh basil, chopped roughly
- 8 oz dried pasta such as penne rigate or similar pasta

- 1 Preheat oven to 400F. Cook pasta in boiling water until slightly before al dente (it will cook further in the oven). Drain pasta and set aside.
- 2 Chop mozzarella finely and add to tomato sauce with 3/4 of grated parmesan and 3/4 of basil. Stir, cover and simmer for a few minutes more until cheese melts.
- 3 Mix pasta thoroughly with sauce, turn into oiled gratin or lasagna dish. Scatter remaining basil and parmesan over top. Bake in top part of oven for 15-20 minutes until browned on top. Serve with green salad and a good Chianti (e.g. Antinori) or Rosso di Montalcino (Il Poggione or Col D'Orcia).
- 4 Carnivores can also add sliced Italian pizza or luganega sausage (1/4 inch thick sliced on bias) to this when the cheeses are put into the sauce, brown the luganega slices in a little oil first. Spanish chorizo also works well.
- 5 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pat's Venison Rub

1 Tbs rosemary
2 tsp sumac berries, ground
1 tsp dried orange peel
2 tsp tarragon
2 tsp basil

This turned out great but wasn't quite right. The sumac berries were awesome! They have a tart but mild flavor. I found out about these while perusing a Penzey's catalog (414) 574-0277. Bought them out of curiosity and use them regularly now. The rub does need another flavor, though I think I could get rid of the basil. Next time I'll try a little coriander or thyme and some white pepper. I also plan on creating a version of this rub for chicken.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Pat Lehnherr

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Paul Kirk's Basic Kansas City Barbecue Seasoning

1 cup cane sugar
1/2 cup garlic salt
1/3 cup paprika
1/4 cup seasoned salt
3/4 cup BBQ spice
2 Tbs onion salt
2 Tbs celery salt
2 Tbs chili seasoning
2 Tbs black pepper
1 Tbs ground ginger
1 Tbs lemon pepper
2 Tbs dry mustard
1/2 tsp thyme
1/2 tsp cayenne pepper

- 1 Sift all ingredients together. Store in an airtight container away from sunlight. To use, sprinkle ribs, brisket, or chicken as if you were putting on heavy salt and pepper. Yields 3 cups
- 2 Source: In Smokestack Lightning: Adventures in the Heart of Barbecue Country, by Lolis Eric Elie and Frank Stewart, 1996.
- 3 Posted to the BBQ List on July 17, 1998 by George Tracy

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Paul Kirk

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Paul Kirk's Master Barbecue Spice

2 Tbs paprika
1 Tbs brown sugar, (dried)
2 tsp dry mustard powder
1/2 tsp garlic powder
1/2 tsp ground celery seed
1/2 tsp ground thyme
1/2 tsp sea salt
1/2 tsp ground coriander
1/2 tsp ground marjoram
1/4 tsp cayenne

Posted to the BBQ List by Carey Starzinger on Aug 19, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Paul Kirk's Power Rub

3/4 cup Master Barbecue Spice
1/2 cup seasoned salt, (I used Cajun)
1/2 cup brown sugar
1/2 cup cane sugar
1/3 cup paprika
1/4 cup celery salt
2 Tbs hickory salt
2 Tbs black pepper
2 tsp celery seeds
1 tsp garlic powder
1 tsp cayenne
1/4 tsp MSG, (optional) I use

Posted to the BBQ List by Carey Starzinger on Aug 19, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Paul Kirk's Texas-Style Brisket BBQ Sauce

1/2 cup butter, 1 stick
2 cups minced onion
4 cloves garlic, pressed
2 cups ketchup
2 cups chili sauce
1 cup brown sugar, packed
1/2 cup fresh lemon juice
1/4 cup red wine vinegar
2 Tbs Worcestershire sauce
1 Tbs liquid smoke
1 Tbs prepared yellow mustard
2 tsp salt
2 tsp black pepper
1 tsp cayenne

- 1 Heat the butter in a large non-reactive saucepan over medium-high heat. Add the onions and garlic and sauté for 2 to 3 minutes, until just soft. Pour in the ketchup and chili sauce, and blend in well. Add the rest of the ingredients. Bring the mixture to a boil, then reduce the heat and simmer for 30 to 45 minutes, stirring occasionally.
- 2 This sauce will keep for up to 2 weeks in an airtight jar in the refrigerator.
- 3 Begin applying the sauce warm to barbecuing brisket, about 30 minutes before the end of the cooking time.
- 4 My Notes: In place of the chili sauce I used some fresh roasted New Mexican red chilies pureed in the food processor with a little water. I didn't use the liquid smoke because I don't like the taste of it and the meat had plenty of smoke flavor on its own. While this is not a real sweet sauce, I would still use a little less sugar next time.
- 5 Source: Paul Kirk's Championship Barbecue Sauces ISBN 1-55832-125-x

Servings: 6

Recipe Type

Bbq List, Barbecue Sauce, Brisket

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Paul Prudhomme's BBQ Sauce

SEASONING MIX:

- 1 1/2 tsp black pepper
- 1 tsp onion powder
- 1/2 tsp white pepper
- 1 tsp salt
- 1 tsp garlic powder
- 1/2 tsp cayenne

MAIN INGREDIENTS:

- 1/2 lb bacon, minced
- 1 1/2 cups onion, chopped
- 2 cups pork, beef, or chicken stock
- 1/2 cup chili sauce
- 1 cup honey
- 3/4 cup dry roasted pecans, chopped
- 5 Tbs orange juice
- 1/2 orange, rind and pulp
- 2 tsp lemon juice
- 1/4 lemon, rind and pulp
- 2 Tbs garlic, minced
- 1 tsp Tabasco sauce
- 4 Tbs butter

Combine the seasoning mix ingredients in a small bowl and set aside. In a 2 Qt. saucepan, fry the bacon over high heat until crisp. Stir in the onions, cover pan, and continue cooking until onions are dark brown but not burned, about 8 to 10 min., stirring occasionally. Stir in the seasoning mix and cook about 1 min. Add the stock, chili sauce, honey, pecans, orange juice, lemon juice, orange and lemon rinds and pulp, garlic and Tabasco, stirring well. Reduce heat to low continue cooking about 10 min. stirring frequently. Remove orange and lemon rinds. Continue cooking and stirring about 15 more minutes to let flavors marry. Add the butter and stir until melted. Remove from heat. Let cool about 30 min. then pour into food processor and process until pecans and bacon are finely chopped. This sauce may be used to BBQ Chicken, pork or ribs. Makes 5 cups.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Paul Prudhomme

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Paul Prudhomme's Roux

See Directions

1 Roux

2 From: Paul Prudhomme's Louisiana Kitchen ISBN 0-688-02487-0

3 A roux is a mixture of flour and oil. The cooking of flour and fat together to make a roux is a process that seems to go back as far as my ancestors of four hundred years ago. Traditionally, the fat used was animal fat, though today various oils are used, and the roux was, and often still is, made by very slow cooking. For example, when I was a boy, my mother used to start with a paste of animal fat and flour and cook it for several hours. Over the years I've developed a way to cook roux so it can be made in a matter of minutes, over very high heat, and with very few exceptions this is the method used in this book's recipes.

4 The basic reason for making a roux is for the distinctive taste and texture it, lends to food, This roux taste and texture is characteristic of many dishes that Louisiana Cajuns make.

5 The first few times, making a roux may seem difficult, and, certainly, using oil heated to over 500F has an element of danger to it. However, once you've made roux several times and become more accustomed to handling the high temperature, you will find it to be extremely rewarding because of the uniqueness of the finished product-and, as lagniappe, you're sure to get praise from everyone who tastes your cooking.

6 How to Make a Roux

7 A few overall points may be helpful:

8 The usual proportion of oil to flour is fifty-fifty. Roux can be made in advance, cooled and then stored in an air tight jar for several days, in the refrigerator or at room temperature. If roux is made ahead, pour off excess oil from the surface and reheat (preferred), or let it return to room temperature before using.

9 In general, light and medium-brown roux are used in sauces or, gravies for dark, heavy meats such as beef, with game such as elk and venison, and with dark-meat fowl such as duck, geese and blackbirds. They give a wonderful, toasted nutty flavor-just the right enhancement-to these sauces and gravies. Dark red-brown and black roux are used in sauces and gravies for sweet, light, white meats such as pork, rabbit, veal, and all kinds of freshwater and saltwater fish and shellfish. In addition, black roux are best to use in gumbos because the darkest roux result in the thinnest, best-tasting gumbos of all; but it takes practice to make black roux without burning them, and dark red-brown roux are certainly acceptable for any gumbo. You'll notice that I make exceptions to these general guidelines in some recipes. These Conceptions simply reflect my preference for the flavor of a particular roux with the combined flavors of the other ingredients in certain dishes. (For example, I prefer the flavor of a medium-brown roux in Grillades and Grits-a veal dish-and in Sticky Chicken, rather than a darker roux.)

10 My approach to roux derives from the tradition of Cajun cooks, who view roux as being essentially of two types-medium brown and black; and who also classify meats as basically of two types-heavy, dark, somewhat bitter ones, and light, white, sweet ones. Traditionally, Cajun cooks use light roux with dark meats and dark roux with light meats. This is because they know intuitively, whether they can verbalize it or not, that these particular combinations lead to wonderful-tasting food. Working within this tradition, I've developed variations and given you in this book the roux-meat combinations which I think are best. You'll find that as you gain more experience and skill in making roux, you'll want to experiment with the, endless combinations of roux colors and the flavors of other ingredients you're using-especially meats-to find those combinations that excite your taste buds the most!

11 Several words of advice are essential:

12 Cooked roux is called Cajun napalm in my restaurant's kitchen because it is extremely hot and sticks to your skin; so be very careful to avoid splashing it on you; it's best to use a long-handled metal whisk or wooden spoon.

- 13 Always begin with a very clean skillet or pot-preferably one that is heavy, such as cast iron (and never a non-stick type). If possible, use a skillet with flared sides because this makes stirring easier and thus makes it less likely the roux will burn. In addition, use a large enough skillet so that the oil does not fill it by more than one-fourth of its capacity.
- 14 The oil should be smoking hot before the flour is added.
- 15 Once the oil is heated, stir in the flour gradually (about a third at a time) and stir or whisk quickly and constantly to avoid burning the mixture. (Flour has moisture in it, and adding it to hot oil often creates steam-another good reason for using long-handled whisks or spoons.)
- 16 If black specks appear in the roux as it cooks, it has burned; discard it (place it in a heat-proof container to cool before discarding), then start the roux over again--c'est la vie!
- 17 As soon as the roux reaches the desired color, remove it from the heat; stir in the vegetables, which stop the burning process and enhance the taste of the finished dish, and continue stirring until the roux stops getting darker (at least 3 to 5 minutes).
- 18 While cooking roux (bringing it to the desired color), if you feel it is darkening too fast, immediately remove it from the heat and continue whisking constantly until you have control of it.
- 19 Care and concentration are essential for you to be successful with this fast method of making roux. Especially the first few times you make a roux, be certain that any possible distractions including children-are under control. In addition, have all cooking utensils and required vegetables or seasoning mixtures prepared ahead of time and near at hand before you start cooking.

Servings: 1

Recipe Type

Bbq List, Info.

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Paul's Brunswick Stew

2 1/2 cups chicken, cooked and ground
2 cups pork, cooked and ground
1 small onion, ground
2 cans whole tomatoes, (16 oz each)
2 cans cream style corn, 16 oz each
1 cup chicken broth
salt and pepper
Tabasco sauce, dash
Worcestershire sauce, dash

Recipe by: PRK Combine all ingredients in Crock-Pot; stir well. Cover and cook on low setting for 4 to 9 hours. Add more chicken broth after cooking, if desired. Season to taste before serving with salt, pepper, Tabasco and Worcestershire sauce. The longer the stew cooks, the better the flavor. Posted to BBQ List by Rock McNelly on Dec 10, 1997

Servings: 4

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

PawPaw's Deer Sauerbraten

3 1/2 lbs venison chuck roast
2 large onion, sliced
1 whole bay leaves
12 whole peppercorns
12 whole juniper berries (if desired)
6 whole cloves
1 1/2 cups red wine vinegar
1 cup boiling water
2 tsp salt
2 Tbs shortening
12 whole gingersnaps (3/4 cup), crushed
2 tsp sugar

- 1 Place venison roast in a glass or earthenware bowl or baking dish, with onions, bay leaves, peppercorns, berries, cloves, vinegar, boiling water and salt. Cover tightly and refrigerate, turning venison twice a day at least 3 days. Never pierce when turning.
- 2 Remove venison from marinade. Reserve marinade. Cook venison in shortening in heavy skillet until brown on all sides. Add the marinade mixture. Heat to boiling, reduce heat. Cover and simmer until venison is tender 3 to 3 1/2 hours. Remove venison and onions from skillet, keep warm.
- 3 Strain and measure liquid in skillet. Add enough water to liquid if necessary, to measure 2 1/2 cups. Pour liquid into skillet. Cover and simmer 10 minutes. Stir gingersnaps and sugar into liquid. Cover and simmer 3 minutes. Serve venison and onions with gravy.
- 4 Everyone who tastes this says it is delicious.

Servings: 1

Recipe Type

Bbq List, Sides, Venison

Recipe Source

Source: PawPaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peach and Orange Jam

MIX

6 cups crushed peaches

1/2 cup orange juice

1/4 cup lemon juice

STIR IN

5 cups cane sugar

1 Boil high heat 30 minutes stirring constantly. Skim foam and store.

2 Posted to BBQ List by David Klose on Aug 17, 97

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peach Barbecue Sauce

7 3/4 oz junior peach cobbler, 1 jar
1/3 cup catsup
1/3 cup vinegar
1/3 cup brown sugar, packed
1 clove garlic, minced
1 Tbs Worcestershire sauce
1/2 tsp ginger, ground
1/4 tsp mace, ground
1 tsp onion salt

- 1 NOTE: If the baby food is not available, you could use the same amount of finely chopped peaches, if canned, well drained before chopping.
- 2 Combine all the ingredients thoroughly. Core the hot dogs diagonally on three sides. Barbecue basting with the sauce about three times while they are cooking. You can also use this on pork or chicken or the heated sauce in a chafing dish with sliced hot dogs. Makes about 1 1/2 cups of sauce, (enough for 2 lbs. of hot dogs).
- 3 Posted to BBQ List by "david klose" on Aug 17, 97

Servings: 4

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peach Chutney

2 ripe peaches
1/2 cup sugar
1/4 cup finely chopped red onion
2 Tbs white vinegar
2 Tbs finely chopped green pepper
1 tsp grated fresh ginger
1/2 tsp ground turmeric
1/8 tsp ground cloves
black pepper to taste

- 1 Karen Haigh says, A nice, unusual accompaniment to grilled meats and curries, or spread on toast with cream cheese. Sweet.
- 2 Makes 1 1/5 cups
- 3 Blanch peaches for 30 seconds in boiling water, remove skins and pits and cut into slices. Combine with all other ingredients in a microwaveable jar, leaving at least 1.5 inches free above the peaches (otherwise it will boil over). Microwave on high for 7 minutes, stirring once. Seal tightly with sterilized lid and refrigerate. Will keep up to 3 months. Posted to BBQ List by David Klose on Aug 17, 97

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peach Pie

- pastry for 2 crusts, (buy em!)
- 8 ripe fresh peaches, (up to 9)
- brown sugar
- bourbon
- cinnamon
- butter

Line the pie tin with the pastry crust. Peel the peaches and halve them. Place the halves in the pie tin and fill the center of each with a tablespoon of brown sugar and a few drops of bourbon. Sprinkle lightly with cinnamon and dot well with butter. Put on the top crust, seal the edges and gash the top in 2 or 3 places. Back in 450-500F oven for 20 minutes. Reduce heat to 400F for another 20 minutes, or until the crust is nicely browned. Serve with heavy cream or whipped cream. Posted to BBQ List by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peach Salsa

2 cups ripe peaches, peeled and diced
1/2 cup red onion, diced
1/2 cup red bell pepper, diced
1/2 cup fresh mint, minced
3/4 tsp minced jalapeno or serrano chile
2 Tbs olive oil
2 Tbs lime juice
2 Tbs fresh ginger root, grated

Combine all ingredients and serve. This will be even better if it can mellow for half an hour. It is particularly good with grilled or roasted chicken, beef or lamb.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe Source

Source: Barbara Hlavin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peach Sauce

- 3 peaches, fresh, peeled
- OR
- 3 cups peaches, frozen or canned
- 1 cup fresh-squeezed orange juice
- 2 Tbs cornstarch
- 1/4 tsp ground nutmeg

- 1 Recipes from the new McDougall cookbook.
- 2 Makes 3 1/2 cups Prep time: 10 to 20 minutes Cooking time: 6 to 8 minutes Serve over pancakes, waffles, hot cereal, etc.
- 3 If using fresh peaches, slice two of them. Set aside. coarsely chop the remaining peach. For frozen/canned fruit, set aside 2 cups.
- 4 Pour the orange juice into a blender. Add the chopped peach or 1 cup of the sliced frozen peaches. Blend until smooth. Pour into a saucepan; add the cornstarch and nutmeg. Cook, stirring constantly, until thickened. Add the remaining sliced peaches. Heat through. Serve warm. Posted to BBQ List by "david klose" on Aug 17, 97

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peaches 'n Cream BBQ Sauce

- 2 Tbs butter
- 1 each small onion, grated
- 2 Tbs dark brown sugar
- 1 tsp ground cloves
- 1 tsp ground cayenne pepper
- 1 each 16 oz can sliced peaches in heavy syrup
- 1/2 cup Bailey's Irish Cream
- 1/2 cup chopped bread and butter pickles

- 1 Many a good barbeque sauce is based on fruit nowadays. Since in fact, botanically speaking, a tomato is a fruit, I suppose one could argue that fruit is the most common constituent of any barbeque sauce. Still, one based on peaches might seem to be asking a lot of taste buds primed to mediate the hot, spicy flavors of a grill. In actuality, it provides a soothing contrast to them.
- 2 Melt the butter in a small stainless steel or flameproof ceramic saucepan set over low heat. Add the onion, and sauté until golden. Stir in the brown sugar, cloves, and cayenne pepper, mixing well. Drain the peaches, reserving the syrup. Cut the slices in half and add them to the saucepan. Lightly blend in first the Bailey's Irish Cream then the pickles. Simmer, stirring gently occasionally for 20 minutes, or until the sauce thickens nicely. Chill before serving. This entire sauce may be blenderized to give it a smooth consistency..
- 3 Source: "Where There's Smoke, There's Flavor" by Richard Langer
- 4 Posted to the BBQ List by Carey Starzinger on Sep 16, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe Source

Source: Richard Langer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peanut-Chipotle Sauce

2 Tbs unsalted butter
1/2 cup finely diced onion
2 cloves garlic, finely diced
6 plum tomatoes, coarsely chopped
1/4 cup ketchup
2 Tbs Dijon mustard
2 Tbs dark brown sugar
2 Tbs honey
1 tsp cayenne
1 Tbs ancho chile powder
1 Tbs paprika
1 Tbs Worcestershire sauce
1/2 cup smooth peanut butter
1/4 cup soy sauce
1 Tbs rice wine vinegar
1 Tbs pureed canned chipotle

- 1 In a large saucepan, over medium high heat, heat the butter and sweat the onion and garlic until translucent. Add the tomatoes and simmer for 15 minutes. Add the next 8 ingredients and continue cooking for 20 minutes. Puree the mixture in a food processor, pour into a bowl and whisk in the peanut butter, soy sauce, vinegar and chipotle. Preheat grill.
- 2 Posted to the BBQ List by Bill Wight on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: HOT OFF THE GRILL with bobby Flay

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peanut-Green Onion Relish

2 cups roasted peanuts, coarsely chopped
1/4 cup finely sliced green onion
1/4 tsp ground cinnamon
1 tsp finely grated ginger
1/2 tsp sugar

- 1 Combine all ingredients in a bowl.
- 2 Source: "Hot Off the Grill" TV Show with Bobby Flay
- 3 Posted to the BBQ List by Bill Wight on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe Source

Source: Bobby Flay

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pecan Smoked Tenderloins

- 1 lb pork tenderloin
- 1/2 cup soy sauce
- 2 cloves garlic, minced
- 1 Tbs ginger, fresh, grated OR
- 1 tsp dry ginger
- 1 Tbs sesame oil
- 1/4 cup honey
- 2 Tbs brown sugar

- 1 Combine all ingredients in a shaker and shake like the dickens. I like to use whole fresh ginger sliced into pieces 1/8-1/4 inch thick. That way I can remove them before grilling. I am not a big ginger fan, thus my slicing idea. I really think ginger can over power milder woods too. However, if you like ginger then go for the grated ginger.
- 2 Marinate for at least 2 hrs. or longer. I like overnight.
- 3 Start your fire and put on your smokin' wood, I like pecan for this but use what you prefer. Any flavor should be fine.
- 4 Sear over direct heat for about 5-8 min. On a gas grill reduce the heat to medium and move to *indirect* heat for about 35-40 min. (That simply means to leave one side's burner ON and put the meat on the other, OFF, side.)
- 5 For charcoal grills, still do indirectly, but just go with the flow. If you're using a kettle type cooker and have the coals piled up high, watch your meat thermometer. Actually, watch your thermometer whatever you do.
- 6 Exact times are not really needed if you use a thermometer. The digital probe thermometer is made for this kind of recipe. Set the temp watch for 155F and go about your business.
- 7 Tenderloins go from perfect to dry rather quickly. They are easy if you just watch the internal temperature closely. Cook them to an internal temperature of 155F then transfer the loins to foil for 10 min. The tenderloins will complete their cooking to 160deg. in the foil. The internal temp. of 160F is perfect to produce moist tender tenderloins. Great tasting. Be careful not to spill the juices that will pool in the foil. Pour this juice over the loins in your serving plate.
- 8 Preparation Time: 10 minutes Cooking Time: 30 minutes or so
- 9 Posted to the BBQ List by Carey Starzinger on Aug 01, 1996.

Servings: 1

Recipe Type

Bbq List, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peco's Pintos

- 2 lbs pinto beans
- 1 slice salt pork bout 1/4 inch thick
- 1 dozen chili petian peppers or
- 2 jalapenos, up to 3
salt to taste.

- 1 Soak or don't soak as you prefer, bring to boil and cook over medium heat for at least 4 hours or until tender.
- 2 Posted to the BBQ List by kshort on Oct 01, 1998.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pepper And Herb Marinade

1/2 cup lemon juice
1/3 cup vegetable oil
1 Tbs instant minced onion
1 each clove garlic, finely minced
1 Tbs sugar
2 tsp Tabasco sauce
2 tsp chicken or beef bouillon
1 tsp dried thyme
1/4 tsp oregano dried

- 1 In a shallow dish or plastic bag, combine ingredients. Add chicken, beef or pork. Cover. Marinate in refrigerator 4 hours or overnight, turning occasionally. Remove meat from marinade. Grill or barbeque as desired, basting with marinade.
- 2 Posted to the BBQ List by Carey Starzinger on Oct 09, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peppered Rib Eye Steaks

4 beef rib eye steaks, 1 1/2 inches thick
1 Tbs olive oil
1 Tbs garlic powder
1 Tbs paprika
2 tsp thyme, dried ground
2 tsp oregano, dried ground
1 1/2 tsp pepper
1 tsp salt
1 tsp lemon pepper
1 tsp red pepper, ground
orange slices, optional
parsley sprigs, optional

- 1 Brush steaks lightly with olive oil. In a small bowl, combine all seasonings. Sprinkle seasoning over steaks and press in both sides. cover and chill for 1 hour. Grill steaks, turning once, over medium-hot coals 14-18 minutes for rare; 18-22 minutes for medium; 24-38 minutes for well done. Place on a warm serving platter; cut across the grain into thick slices. Garnish with orange slices and parsley if desired.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 13, 1996.

Servings: 8

Recipe Type

Beef, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peppy Sea-Food Sauce

- 1/3 cup chili sauce
- 2 Tbs lemon juice
- 1 Tbs prepared horseradish
- 1 tsp Worcestershire sauce
- 2 drops Tabasco or other bottled hot pepper sauce

- 1 Combine ingredients and chill thoroughly. Serve with shrimp. Makes about 1/2 cup.
- 2 Source: BH & G Barbecue Book, 1965
- 3 Posted to the BBQ List by Carey Starzinger on Oct 26, 1996.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Perfect Pecan Pie

1 cup dark brown sugar
2/3 cup cane syrup
1/4 cup unsalted butter
3 Tbs bourbon
1/2 tsp vanilla
1/2 tsp salt
4 eggs
3 Tbs half-and-half
2 cups pecan pieces
1 unbaked 9 inch pie crust
whole pecan halves

Preheat oven to 350F. In a large saucepan, melt the brown sugar, syrup and butter together with the bourbon, vanilla and salt. Continue heating the mixture to the boiling point, stirring frequently. Boil for 1 minute, stirring constantly. Remove pan from heat and let mixture cool. In a bowl, beat the eggs with the half-and-half until they are light and frothy. Add to the cooled syrup, beating until the mixture is well incorporated. Stir in the pecan pieces. Pour the filling into the pie shell. Top with a layer of pecan halves. Bake 45 to 50 minutes until a toothpick inserted into the center comes out clean.

Servings: 8

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Texas Home Cooking

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peruvian Garlic Chicken

1/2 cup vegetable oil
3 onions, chopped
6 cloves garlic, minced
4 Rocoto chilies, seeded and stemmed, minced
1/2 tsp cinnamon
1 Tbs cumin seed, crushed
1 tsp basil
2 cups roasted peanuts, chopped
1/2 cup Parmesan cheese, grated
1 4 lb chicken, poached, deboned, chopped
3/4 cup low-fat plain yogurt
salt
freshly ground black pepper
boiled potatoes for garnish

- 1 Heat the oil in a large saucepan and sauté the onions and garlic until the onions are soft. Add the chilies, cinnamon, cumin, basil, peanuts, cheese, and the chicken meat to the saucepan and fold together gently. Cook to heat through.
- 2 Two or three minutes before serving, stir in the yogurt and correct the seasonings.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peruvian Grilled Chicken Thighs

- 8 chicken thighs
 - 1 tsp ground coriander
 - 1/4 tsp cayenne pepper
 - 1/2 tsp salt
 - 2 cups rice, cooked according to pkg. directions
 - 1 ripe avocado, peeled, sliced
 - 4 Tbs sour cream
- Tomato-Cilantro Sauce: recipe follows

- 1 In small bowl, mix together coriander, cayenne and salt; rub thighs with mixture. On prepared grill, place chicken and cook, turning, about 12 minutes or until internal temperature of 160F. is reached when tested with a thermometer. Spoon rice onto 4 individual plates, top with Tomato-Cilantro Sauce and arrange chicken on top. Garnish with avocado slices and dollops of sour cream. Makes 4 servings. Tomato-Cilantro Sauce: In blender or food processor, place 2 coarsely chopped ripe tomatoes, 1 coarsely chopped red onion, 1 coarsely chopped clove garlic, 1 jar (7 oz.) roasted red peppers (drained), 1/4 cup cilantro leaves, 1/4 teaspoon salt and 1/8 teaspoon pepper; process until smooth.
- 2 Source: <http://eatchicken.com> Bon Appetit

Servings: 4

Recipe Type

Bbq List, Grilled, Poultry

Recipe Source

Source: 1997 National Chicken Cooking Contest/BonAppetit

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Peruvian Walnut Chicken

- 3 chickens, cut up
- water to cover
- 1 loaf bread, crust removed
- 1 can evaporated milk
- 2 Tbs aji chile powder
- 1 onion, minced
- 1 tsp cumin
- 1/2 tsp coriander
- freshly ground black pepper
- 1 cup Parmesan cheese, grated
- 1/2 cup walnuts, peeled and finely ground
- 4 hard-boiled eggs, sliced

- 1 Cook the chickens in boiling water until tender, about 25 minutes. Shred the chicken and set aside.
- 2 Soak the crustless bread in the milk in a separate container. Add the chile powder and mix.
- 3 Place the onion in a skillet with the oil and sauté. When the oil comes to a boil, add the salt, cumin, coriander, and pepper to taste.
- 4 Cook the mixture for a while, then add the soaked bread, mashed smooth. Next add the shredded chicken and the grated cheese. Simmer for 20 minutes, covered, checking to see that the mixture does not burn. Then add the walnuts, stirring to blend them in. Serve hot, garnished with hard-boiled eggs.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pesto Pinwheels

- 1 sheet frozen puff pastry
- 1/3 cup pesto sauce, store-bought, or homemade
- 1/2 cup grated Parmesan cheese
- 1 egg, beaten with
- 1 tsp water

- 1 Thaw puff pastry 20 minutes. Unfold and roll on a lightly floured surface to a 14-x-11 rectangle. Spread evenly with pesto sauce and sprinkle with Parmesan cheese. Starting at long edge, roll up pastry like a jelly roll. Cut pastry roll crosswise into 3/8 inch thick slices. Place on lightly greased baking sheet and brush with egg mixture. Bake at 400F for 8 to 10 minutes or until golden brown. Transfer to wire rack and serve while warm. Makes about 35 pinwheels.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe Source

Source: Chefdujour@aol.com

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Philadelphia Scrapple

2 lbs lean boneless pork *
2 quarts boiling salted water, (use 2 tsp. salt)
1 1/2 cups corn meal
2 cups cold water
1/4 tsp pepper
1/4 tsp savory and sage, mixed
salt to taste

- 1 Meat-filled and meat-flavored crispy fried mush from Pennsylvania Dutch Cookery.
- 2 * (we use a pieces of fresh shoulder or something even if it has a bone and I think we prefer it to have a bone)
- 3 Simmer pork in boiling salted water until meat is very tender, 2 hr. With fork shred the cooked pork into fine pieces. Bring to boil 1 qt. of the stock. Mix corn meal and cold water. (I think mom used all stock) Stir into boiling stock. Cook, stirring until thick. Add seasonings. Stir the meat into corn meal mush and cook 5 min. pour into buttered loaf pan 9x5x3". Chill until firm. Slice 1/2" thick. (I like thin and rather than thick)
- 4 Brown on each side (for crispness, first dip slices in flour) this is the way we like it best. Serve hot, plain or with syrup (our favorite) or with butter and syrup. 8 servings
- 5 Posted to BBQ List by lisalists@juno.com (Lisa L Dixon) on Nov 17, 1997

Servings: 1

Recipe Type

Bbq List, Pork, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Philip's Baked Beans

2 cans beans
1 large onion, chopped
4 pieces bacon, lightly fried
1/2 cup ketchup
1/2 cup BBQ sauce
1 tsp dry mustard
1 tsp liquid smoke flavoring
1/2 cup molasses
1 Tbs yellow mustard
1 tsp Worcestershire sauce
salt and pepper

Cook until flavors are blended.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Philip Wight

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Philip's Cole Slaw

1/2 head green cabbage, shredded
2 Tbs onion, grated
3/4 cup Miracle Whip Salad dressing
1 package Equal sweetener
1 Tbs yellow mustard
2 Tbs Dijon mustard
1/3 cup apple cider vinegar
1 tsp celery seed
1 tsp salt
1/4 tsp pepper

Mix vegetables in a bowl. Mix remaining ingredients in another. Mix together and toss well. Cover and refrigerate 3-4 hours.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Philip Wight

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Philip's Potato Salad

4 cups boiled red potatoes
1 cup Miracle Whip salad dressing
4 hard boiled eggs, chopped
1 large onion, finely chopped
4 Tbs sweet gherkins, finely chopped
1/2 cup dill pickles, finely chopped
1 Tbs Dijon mustard
2 Tbs prepared yellow mustard
1 Tbs parsley, minced
2 packages Equal sweetener
1 tsp ground celery seed
salt and pepper

- 1 Boil enough potatoes (preferably red potatoes) to make 4 cups. Refrigerate until cool. Cut potatoes into 1/2 inch cubes.
- 2 Mix remaining ingredients. Add mixture to potatoes. Blend gently - try to not break up potato pieces. Taste and correct seasonings. Refrigerate until ready to serve.

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe Source

Source: Philip Wight

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pickled Eggs

EGGS

1 dozen small eggs*

PICKLING MIXTURE

2 cups vinegar, white

1 habanero pepper

2 Tbs salt

2 Tbs black pepper

2 Tbs pickling spice

2 tsp sugar

1 medium onion, minced OR

6 Tbs onion, powdered

2 cloves garlic, minced

1 * The smaller the better. quail eggs are nice but a lot of work.

2 I love pickled eggs and am planning to include them in a Christmas gift package my wife, kids and I are putting together. My question is "How long will they last unrefrigerated?". My recipe calls for refrigeration, but with all the vinegar and salt, I would think they would be "cured". See recipe below.

3 Eggs: Cover with water and heat to just boiling over medium-high heat. Remove from heat, cover and let stand for 10 min. Drain water from eggs. Now take the hot eggs one by one (wear a kitchen mitten, the darned things are hot!), crack them with a spoon or just whack them on the counter and drop them into a pot of cold water. This makes them much easier to peel whole. I'll resist the urge to bore everyone with the thermodynamics involved. Place eggs in refrigerator overnight to chill.

4 Pickling Mixture: This is the basic mixture, as with BBQ sauce, feel free to improvise: ground mustard, hot sauce, chipotle peppers, curry, red pepper flakes, white pepper, whatever sounds good.

5 Bring the entire mixture to a boil for approx. 10 min. Pour over peeled, chilled eggs, a large mason jar holds about 1 doz. small eggs. Seal lid and place in fridge. They're good the next day, even better the next and the next.

6 I'm not sure if the refrigerator is necessary or if it's just because they're better cold.

7 Posted to BBQ List by "Britt C. Scheer" on Nov 18, 1997

Servings: 1

Recipe Type

Bbq List, Appetizers, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pickled Peaches

7 lbs small peaches
3 lbs sugar
1 1/2 cups cider vinegar
1/2 cup water
1 tsp ground cinnamon
 whole cloves

- 1 Peel peaches and stick a clove in each. Mix the sugar, vinegar and water and bring to a boil. Add enough peaches to be covered by syrup. Cook until a straw pushes easily through to the pit. Pack into hot sterilized jars, fill with hot syrup and seal the jars. Process 25 minutes in a boiling water bath.
- 2 Makes about 3 quarts.

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe Source

Source: Norm Corley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pickled Pork Snouts (Kilawin)

- 1 lb pork snout, (or 1 pkg.)
- 1/2 cup palm vinegar
- 1/4 cup soy sauce
- 1/2 tsp cracked pepper corns or
ground black pepper
- 1 medium chopped onion or green onions
- 4 cloves minced garlic
- 2 sliced fresh jalapenos
- 1 package fried cubed tofu
- green papaya, shredded (optional)

- 1 Clean hairs from pork snouts by scrapping them with a knife. Remove excess fat. When snouts are clean put them in a pot and cover with enough water to boil. When you think that the snouts are tender and soft let them cool off and then cut the snouts into inch size pieces. Mix the rest of the ingredients in with the cut snouts. Taste a little bit so you can see if you need to add more of one or two of the ingredients to suit your taste.
- 2 Posted to the BBQ List by muddy@ibm.net on Oct 6, 1998.

Servings: 4

Recipe Type

Bbq List, Pork

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pickling Spice Mix For Homemade BBQ Sauce

See Directions

- 1 Take an all cotton baby sock (yes, sock) and fill it with pickling spice until you have the bottom of the sock about the size of a golf ball. Push all the spices tight into the bottom of the sock, tie off the top with a knot, cut off the excess and plop the spice sock into the sauce mix. Let it simmer in the mixture throughout the cooking process.
- 2 The dill gives the sauce that little special flavor that is familiar to all but unidentifiable. The bay keeps the dill from getting out of hand and the very very slight clove hint subconsciously reminds you of baked, glazed hams and cloves without being overbearing. I got this hint from a friend of a friend of a friend who's aunt and uncle used run a pit in St. Louis during the depression. After talking with this grand old lady, she reluctantly but graciously gave me the secret and I've been using it since then.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Bone

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pico De Gallo - Rooster's Beak Salsa

- 1 lb diced ripe tomatoes
- 1/2 cup chopped white onion
- 1 cup fresh cilantro leaves
- 4 large fresh serranos or jalapenos
chopped fine, seeds and all
- 1/2 cup ice water
- salt to taste
- fresh lime juice to taste

- 1 Mix all vegetables and herbs with the ice water, add salt and lime juice to taste. Don't stir too much! This salsa is almost a relish and should be kept crisp, never mushy. Good with everything.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 04, 1996.

Servings: 1

Recipe Type

Bbq List, Salsa

Cooking techniques used in this recipe

Testing pork for doneness

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce I

1 1/2 cups vinegar
10 Tbs ketchup
1/2 cup water
1 Tbs sugar
1/2 tsp cayenne
1 pinch red pepper
salt and pepper

Cook over low heat, stirring, until sugar dissolves.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce II

1 1/2 cups cider vinegar
1/2 cup ketchup
1 tsp salt
1/8 tsp red pepper flakes
1 Tbs sugar
1/2 cup water

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce III

1/2 stick butter
1/4 cup onion, minced
1 1/4 cups cider vinegar
1 1/4 cups ketchup
3/4 Tbs brown sugar
1 tsp Worcestershire sauce
1/4 tsp cayenne
salt and pepper

Sauté onion in butter. Add rest and simmer 30 min. Use on pork smoked with vinegar based mop.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce IV

2 Tbs brown sugar
1 Tbs dry mustard
1 Tbs celery salt
1 Tbs cayenne
1 Tbs black pepper
1 Tbs paprika
2 Tbs cornstarch
1/2 tsp allspice
4 cups tomato juice
1 1/2 tsp Worcestershire sauce
1 cup white vinegar
1 Tbs onion, grated

Prevent lumping: mix dry ingredients, add some liquid to make paste. Add all liquids . Cook 2 hrs.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce IX

32 oz ketchup
6 oz Texas Pete Hot Sauce
2 oz Tabasco sauce
2 quarts vinegar
2 oz chile powder

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce V

1/8 tsp cinnamon
1/3 cup cider vinegar
1/2 cup ketchup
1/2 tsp chili powder
1/2 tsp nutmeg
1 tsp salt
1 tsp celery seed
1 cup water

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce VI

1 1/2 cups brown sugar
1/2 cup vinegar
1 stick butter
1 cup ketchup
6 oz Heinz 57 Steak Sauce
1 Tbs celery seed
1 cup onion, chopped
1 clove garlic
1 Tbs dry mustard
red pepper flakes

Cook sugar, butter until bubbles. Add vinegar and whisk. Add rest and cook until thick.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce VII

MARINADE:

1 cup apple cider

1/2 tsp cayenne

SAUCE:

1/4 cup Worcestershire sauce

1/4 cup brown sugar

1/4 cup cider vinegar

1/4 cup water

1/4 cup ketchup

2 tsp chili powder

Marinate pork shoulders in marinade before smoking. Mix sauce ingredients well; use as a dipping or a finishing sauce.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce, Marinades

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce VIII

2 cups vinegar
1 cup water
1/2 cup ketchup
2 1/2 Tbs chili powder
1 Tbs pepper
1 1/2 Tbs brown sugar
1 Tbs lemon juice
1/2 tsp salt

Simmer briefly.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce X

1 cup white vinegar
1/2 cup water
1/4 cup ketchup
1 Tbs sugar
1/2 tsp red pepper
1/2 tsp black pepper
1/2 tsp salt

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce XI

1 cup cider vinegar
1 tsp salt
1 Tbs celery salt
1/2 cup ketchup
1/2 tsp chili powder
1/8 tsp nutmeg
1/2 tsp brown sugar
1 cup water

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce XII

1 cup cider vinegar
1 tsp salt
1 Tbs celery salt
1/2 cup ketchup
1/2 tsp chili powder
1/8 tsp nutmeg
1/2 tsp brown sugar
1 cup water

Simmer until sugar dissolved.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce XIII

1 cup ketchup
1 cup water
1/4 cup cider vinegar
1 small onion, chopped
2 tsp garlic powder
2 Tbs brown sugar
2 Tbs molasses
2 tsp dry mustard
1 tsp chili powder

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce XIV

1/2 cup water
1/2 cup cider vinegar
1 cup ketchup
1 tsp salt
1 Tbs sugar
1 Tbs Worcestershire sauce
1 Tbs Tabasco sauce
1/2 tsp black pepper
1 onion, chopped

Simmer one hour.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce XV

1 1/2 cups cider vinegar
1/2 cup water
1/2 cup ketchup
1 tsp salt
1 onion, chopped
2 Tbs brown sugar
1 Tbs Worcestershire sauce
1/8 tsp red pepper

Simmer 15 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce XVI

1 1/2 cups cider vinegar
1/2 cup ketchup
1 tsp salt
1/2 tsp ground red pepper
1/8 tsp red pepper flakes
1 Tbs sugar
1/2 cup water

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce XVII

1/3 cup honey
1/3 cup molasses
1 head garlic
2 Tbs whole cumin seeds
3 Tbs coriander seed
1 Tbs peppercorns
8 dry chile peppers
2 bay leaves
3 Tbs tomato paste
48 oz tomatoes
4 cups white vinegar
4 cups water
1/4 cup salt

Cook honey-chili 30 min. Add tomatoes, cook 15 min. Add rest, simmer 2-4 min.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont North Carolina Style BBQ Sauce XVIII

3/4 cup cider vinegar
3/4 cup ketchup
3/4 tsp red pepper flakes
1 tsp sugar
salt and pepper
1/4 cup water

Simmer until sugar dissolves.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piedmont-Style Coleslaw

1 medium head of cabbage
1/2 cup apple cider vinegar
1/2 cup sugar
2/3 cup ketchup
2 tsp salt
2 tsp black pepper
2 tsp Texas Pete hot sauce

Remove outer leaves and core from cabbage. Cut head in half and grate coarsely so that cabbage bits are about the size of BB's. In a small mixing bowl, combine other ingredients and mix until well blended. Pour mixture over cabbage, and stir until well blended. Chill for one hour before serving.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Bob Garner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pig And Pepper

12 jalapenos
6 slices bacon (thin)
8 oz cream cheese

- 1 Slice peppers in half. Remove ribs and seeds. Fill each half pepper with cream cheese. Cut bacon slices in half. Wrap a half slice of bacon around each stuffed pepper half. Pin together with a toothpick.
- 2 Cook in oven at 350F until bacon starts to crisp (20 - 30 minutes).

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pigpen's Secret Sauce

2 cups apple cider
1/2 cup balsamic vinegar
10 oz tomato ketchup
4 oz honey mustard
4 oz yellow mustard
4 oz coarse-ground mustard
4 oz honey
4 oz molasses
4 oz cane syrup
1 bottle dark beer
1/2 cup cold coffee
1/8 cup Worcestershire sauce
1/8 cup soy sauce
1/8 cup Louisiana hot sauce
1 tsp ground black pepper
1 tsp celery salt
1 habanero chili, diced
remove seeds
1 pinch kosher salt
1 pinch ground coriander

1 Combine all ingredients and Simmer 25 minutes on low heat. Cool and refrigerate.

2 Notes: *Recipe from REVENGE OF THE BARBEQUE QUEENS, a culinary mystery by Lou Jane Temple, with Heaven Lee, chef, Heaven Cafe. Pat Hanneman (Ed) Posted to the BBQ List by "Garry Howard" on Sep 19, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Lou Jane Temple

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pina Al Horno Con Natillas (Baked Pineapple With Sauce)

1 pineapple
1/4 cup sugar
3 Tbs rum, * see note
1/4 cup butter or margarine
*** NATILLAS SAUCE: ***
1 pint light cream
1/4 tsp salt
1/4 cup sugar
3 eggs, ** see note
1 tsp cornstarch
1 tsp vanilla extract

- 1 * Use 1 teaspoon rum flavoring instead of rum if desired. ** Use 1 whole egg and 2 egg yolks.
- 2 Lay pineapple on side and cut a thick slice off one side, being careful not to cut into the leaves. Carefully scoop out the insides and cut into bite-sized pieces. Sweeten the pieces to taste with the sugar. Mix in the rum or rum flavoring. Put mixture back into shell and dot with butter. Wrap the pineapple, including leaves, with foil. Bake for 20 minutes at 350F. Replace the top, serve warm on pretty platter with the chilled sauce.
- 3 SAUCE: Scald the light cream (or half-and half); cool slightly. Add the salt, sugar beaten with 1 whole egg and 2 egg yolks, cornstarch and vanilla. Cook in double boiler over simmering water, stirring constantly, until smooth and slightly thickened. Chill.
- 4 Posted to the BBQ List by "Richard Schwaninger" on Aug 13, 1998.

Servings: 10

Recipe Type

Bbq List, Sides

Recipe Source

Source: Jo Anne Merrill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pineapple Ginger Sauce

1 tsp minced garlic
1 tsp minced ginger
1 cup no-sugar-added pineapple juice
1/4 cup low sodium tamari or soy sauce
1 Tbs cornstarch dissolved in 1 tbs. cold water

Sauté garlic and ginger in a little water in a medium non-stick skillet. After about 3 minutes add juice and soy sauce. Heat on medium high until it boils, then stir in cornstarch. Heat until it gets to your desired consistency.
Posted to BBQ List by "david klose" on Aug 17, 97

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pineapple Willie's Jack Daniel's BBQ Sauce

1/2 large onion, minced
4 cloves garlic, minced
3/4 cup Jack Daniel's whiskey
2 cups catsup
1/3 cup vinegar
1/4 cup Worcestershire sauce
1/2 cup brown sugar, packed
3/4 cup molasses
1/2 tsp black pepper
1/2 Tbs salt
1/4 cup tomato paste
2 Tbs liquid smoke
1/3 tsp Tabasco

- 1 Combine onion, garlic, and Jack Daniel's Whiskey in a 3-quart saucepan. Sauté until onion and garlic are translucent, approximately 10 minutes. Remove from heat and light mixture; flame for 20 seconds. Add all remaining ingredients. Bring to a boil, then turn down to a medium simmer. Simmer 20 minutes, stirring constantly. Run sauce through a medium strainer to remove onion and garlic bits if you prefer a smoother sauce. Cool and enjoy. NOTE: This sauce gets better with age. If time permits, keep it in the refrigerator a day or so to develop a deeper, richer taste.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 07, 1996.

Servings: 4

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piquant Creamed Chicken

- 1 carrot, peeled and sliced
- 2 onions, one sliced and one minced
- 4 lbs chicken, quartered
- 1/2 loaf white bread, crust removed
- 12 oz evaporated milk
- 8 fresh aji chilies, seeded and stemmed, pureed
- 2 cloves garlic, minced
- 1/4 cup cooking oil
- 3 cups chicken broth
- 1 cup Parmesan cheese, grated
- 1/4 cup chopped walnuts
- 8 potatoes, boiled in jackets, peeled and sliced
- 3 hard-boiled eggs
- freshly ground black pepper

- 1 Bring 1 quart of salted water to a boil in a large pot, then add the carrot, sliced onion, and chicken. When the chicken is poached (about 45 minutes), remove it from the water, cool, and shred it into small strips. Strain the broth and reserve the carrot and onion and 3 cups of the broth.
- 2 Break the bread into pieces and soak them in the milk. In a large pot, sauté the minced onion, pureed chilies, and garlic in the oil for a few minutes, then add the reserved carrot and onion. Add pepper to taste. Stir over medium heat for about 20 minutes until thick. Place the potatoes on serving plates and pour the chicken sauce over them.
- 3 Garnish with the hard-boiled egg halves.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Piri-Piri Sauce From Marius

2 red or green Spanish peppers, seeded and chopped
1 pinch tarragon
1 pinch thyme
1 pinch basil
1 pinch marjoram
1/2 bay leaf, crushed
2 Tbs prescaled raisins
1/4 cup olive oil
3 Tbs lemon juice

- 1 Use as a rub on a split chicken
- 2 Grill it, basting with Piri-Piri
- 3 Serve garnished with parsley and lemon wedges and rice.
- 4 Source: Henriette Holthausen Chicken Cookery Round the World 1967.
- 5 Posted to the BBQ List by Marius Johnston

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Henriette Holthausen

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pit Barbeque Sauce

1/2 lb butter
2 cups vinegar
2 cups ketchup
1/2 cup Worcestershire sauce
1 Tbs brown sugar
1 Tbs onion juice
1 Tbs Tabasco sauce
1 1/2 cloves garlic, chopped fine
1 Tbs salt
1/2 tsp black pepper
1/4 tsp red pepper

- 1 In large pot, bring all ingredients to a boil and then simmer for about 30 minutes, stirring frequently.
- 2 Great to use for pork or beef.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Rupert Horn

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Planked Salmon With Grilled Pineapple, Rhubarb

- 2 Wild Canadian salmon 5 lbs. each
- 1 cup pineapple juice
- 1 cup rhubarb - grilled, minced
- 1 cup fresh pineapple, crushed
- 1/4 habanero pepper, minced
- ***DRY RUB***
- 4 Tbs brown sugar
- 4 Tbs kosher salt
- 4 Tbs black pepper
- 4 Tbs fresh dill

- 1 Combine all ingredients and reserve. Combine in a bowl the pineapple juice, rhubarb, pineapple and habanero pepper. Reserve this for mopping the fish while cooking.
- 2 In long strokes, from the tail to the head, rub the dry rub on the salmon sides making sure to do long, slow strokes. Rub the salmon for 5 minutes. Allow the salmon to sit in the refrigerator for 3 hours.
- 3 Rinse the salmon with cold water. Lay the fish fillets, skin side down on a soaked, oiled cedar board. Place in a 225F smoker using alderberry wood. Smoke the salmon for 2 1/2 hours coating the salmon every 10 minutes with the basting liquid.
- 4 Recipe By : Grillin' AND Chillin'
- 5 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe Source

Source: Grillin' and Chillin' TV Show

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Plantation Hot Sauce #2

1/2 cup molasses
1/2 cup prepared mustard
1/2 cup vinegar or lemon juice
1/4 cup Worcestershire sauce
2 tsp bottled hot pepper sauce
1 tsp salt

- 1 Blend molasses and prepared mustard; stir in remaining ingredients. Heat to boiling. Makes enough sauce for basting 4 pounds loin back ribs or spareribs.
- 2 Source: BH & G, Barbecue Book, 1965
- 3 Posted to the BBQ List by Carey Starzinger on Oct 21, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Poblano and Potato Side Dish

- 4 medium red potatoes
- 2 poblano peppers
- 1 medium onion, chopped
- 1 tsp epazote leaves, crushed
- vegetable oil
- salt and pepper, to taste
- mozzarella cheese, shredded (optional)

Roast and peel the poblanos. Cut them in 1/2" pieces. Cook the potatoes in a steamer, microwave or in boiling water. Cut them in 4 pieces. Fry the onions in vegetable oil. When transparent, add the peppers, potatoes, epazote, salt and pepper. Add the cheese and serve. Posted to the BBQ List by Garry Howard

Servings: 2

Recipe Type

Bbq List, Sides, Potatoes

Recipe Source

Source: Patricia Wriedt - Mexico City - pwriedt@spin.com.mx

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pollo A La Nogal Estilo Peruano (Peruvian Walnut Chicken)

- 3 each chickens, cut up
- water to cover
- 1 each loaf bread, crust removed
- 1 can evaporated milk
- 2 Tbs aji chili powder or
substitute New Mexico chili powder
- 1 each onion, minced
- 1 tsp cumin
- 1/2 tsp coriander
- freshly ground black pepper
- 1 cup grated parmesan cheese
- 1/2 cup walnuts, peeled and finely ground
- 4 each hard-boiled eggs, sliced

- 1 Cook the chickens in boiling water until tender, about 25 minutes. Shred the chicken and set aside. Soak the crustless bread in the milk in a separate container. Add the chili powder and mix. Place the onion in a skillet with the oil and sauté. When the oil comes to a boil, add the salt, cumin, coriander, and pepper to taste. Cook the mixture for a while, then add the soaked bread, mashed smooth. Next add the shredded chicken and the grated cheese. Simmer for 20 minutes, covered, checking to see that the mixture does not burn. Then add the walnuts, stirring to blend them in. Serve hot, garnished with hard-boiled eggs. Authors' heat scale: Medium.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pollo Al Ajo Estilo Peruano (Peruvian Garlic Chicken)

- 1/2 cup vegetable oil
- 3 each onions; chopped
- 6 cloves garlic; minced
- 4 each rocoto chilies; seeds and stems removed, minced
or substitute jalapeno
- 1/2 tsp cinnamon
- 1 Tbs cumin seed; crushed
- 1 tsp basil
- 2 cups peanuts; roasted and -coarsely chopped
- 1/2 cup freshly grated parmesan -cheese
- 1 each chicken (3-1/2 to 4 pounds), poached meat removed from the bones, chopped
- 3/4 cup low-fat plain yogurt; at room temperature
- salt
- freshly ground black pepper
- boiled potatoes for garnish

- 1 Heat the oil in a large saucepan and sauté the onions and garlic until the onions are soft. Add the chilies, cinnamon, cumin, basil, peanuts, cheese, and the chicken meat to the saucepan and fold together gently. Cook to heat through.
- 2 Two or three minutes before serving, stir in the yogurt and correct the seasonings.
- 3 Authors' heat scale: Hot.
- 4 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pollo En Mole Negro

- 3 small dried pasilla chilies
- 3 small dried mulato chilies
- 1 1/2 cups boiling water
- 1/4 cup sesame seeds
- 3 whole cloves
- 1 1 inch piece cinnamon stick
- 1/8 tsp whole coriander seed
- 1/8 tsp whole anise seed
- 1/4 cup lard or oil
- 1/4 cup whole unblanched almonds
- 1/4 cup raisins
- 6 whole chicken legs, thighs attached, (about 3 LBS.)
- 1/4 tsp salt
- 2 cloves garlic
- 1/2 cup chopped white onion
- 1 Tbs tomato paste
- 1 1/2 oz Mexican chocolate, coarsely shopped
No substitutes please
- 1 cup chicken stock
- tomato wedges
- fresh coriander sprigs
- salt and pepper to taste

- 1 Toast, seed, devein and rinse the chilies. (They are available in most Mexican markets.) Place in a medium bowl with boiling water and let stand 1 hour.
- 2 Toast sesame seeds in a dry skillet over medium heat, stirring constantly until golden, about 2 minutes. Remove.
- 3 Combine cloves, cinnamon stick, coriander seeds and anise seeds in the skillet. Toast over medium heat, stirring constantly until they start to change color and become fragrant, about 20-30 seconds. Remove.
- 4 Heat lard or oil in a 12" skillet until hot. Add almonds and cook, stirring constantly, until brown, 2-3 minutes. Remove with slotted spoon and drain. Add raisins and cook and stir until puffed, about 30 seconds. Remove with slotted spoon.
- 5 Sprinkle well cleaned chicken with salt. Cook in the same lard over medium heat until brown about 5 minutes. Remove to a plate. Remove all but 2 TBS of the lard.
- 6 Process raisins in a blender until finely ground. Coarsely chop almonds and add to blender and process to a fine grind. Add onion and garlic and reblend to fine. Process 2 TBS sesame seeds with on/off pulses in an electric spice grinder to a fine powder and add to the blender. Add chilies, 1/3 cup of the soaking water and the tomato paste to the blender and process until smooth. If mixture is too thick add, 1 tsp. at a time, more of the soaking water to free the blender blades.
- 7 Heat lard or oil in the skillet until hot. Reduce heat to medium and cook the chile mixture, stirring constantly for 5 minutes. Add the Mexican chocolate and cook and stir until chocolate is melted, about 2 minutes. Gradually stir in stock and cook, stirring often, for 5 minutes. Add Chicken to skillet and simmer, covered, turning occasionally, until tender, about 0 minutes.
- 8 Place chicken on a serving platter and top with the sauce and remaining sesame seeds. Garnish with tomato wedges and coriander. Serve with my Mexican rice recipe (authentic also) and enjoy.
- 9 Posted to the BBQ List by "Bob Norton" on Sep 26, 1998.

Servings: 6

Recipe Type

Bbq List, Mexican, Other Sauces, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Polynesian Teriyaki Sauce

1/2 cup soy sauce
1/3 cup apricot-pineapple preserves
1/2 tsp ginger
1/4 tsp garlic powder
1 Tbs cornstarch
1/4 cup water

- 1 Combine first four ingredients in saucepan and bring to a boil slowly. While sauce is cooking, combine cornstarch and water and add to sauce. Cook until sauce thickens.
- 2 Source: Best Barbeque Recipes by Mildred Fischer
- 3 Posted to the BBQ List by Carey Starzinger on Aug 06, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe Source

Source: Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Popeye Red Beans And Rice

1 cup Uncle Ben's long grain, rice, cooked
2 cans red chili beans in chili, gravy, 1lb ea.
1 tsp chili powder
1/4 tsp cumin
garlic salt to taste

Cook enough rice to yield 1 cup cooked. In saucepan heat beans without letting it boil and stir in chili powder, cumin and garlic salt. When piping hot, spoon chili mixture into 6 small dishes, adding a few tbs. of hot, cooked rice to each serving. Season with Chili Seasoning Mix, if desired. Posted to BBQ List by vev-BBQ@michvhf.com on Dec 18, 1997

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pork Baby Back Ribs

See Directions

- 1 These are the best ribs in the world. I know. I've tried them all. There is a BBQ joint in heaven and it has one thing on the menu. This is it.
- 2 rack of pork baby back ribs per moderately hungry person. Marinate in cider vinegar about 10 minutes. Liberally use garlic salt and canned black pepper Use hickory, oak, or mesquite At 200-225F, they should take 2 1/2 hours
- 3 Use a water pan. Sauce goes on the side. (You won't need it.)
- 4 That's it? Yep. Don't mess with perfection. Don't try fresh cracked pepper or cloves of garlic. Don't try spare ribs. I did once and made my wife cry.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pork Chorizo

- 1 garlic cloves, crushed
- 1/2 cup chile, red, ground
- 1/2 tsp black pepper
- 1/4 tsp cloves, ground
- 1/4 tsp cinnamon, ground
- 1/4 tsp oregano, ground
- 1/4 tsp cumin, ground
- 1/2 tsp salt
- 1 tsp oregano leaves
- 1/2 cup vinegar
- 2 lbs pork, ground

- 1 Note: This recipe requires advance preparation. Combine all the ingredients except the pork in a blender and puree. Knead this mixture into the pork until it is thoroughly mixed together. Cover and refrigerate for 24 hr's. At this point, Chorizo may be frozen. To cook, crumble the Chorizo in a skillet and fry. If desired, add eggs and/or potatoes. Drain before serving. Heat Scale: Medium Source: "Just North of The Border"
- 2 Posted to BBQ List by "Harry Jiles" on Feb 9, 1998

Servings: 8

Recipe Type

Bbq List, Pork, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pork Hash

- 2 medium potatoes, peeled, grated
- 2 Tbs olive oil
- 2 medium onions, coarsely chopped
- 8 oz leftover pork butt, cut into cubes
- 10 drops Tabasco sauce or to taste
- salt to taste
- pepper to taste

- 1 Squeeze excess moisture from potatoes. Heat olive oil in skillet over medium heat. Add onions, sprinkle with pepper. Sauté for several minutes. Sprinkle 1/2 of the grated potatoes evenly over the onions: season with pepper. Repeat the process with remaining potatoes. Turn onions over, using wooden spoon: potatoes should be on bottom. Cook for 10 minutes or just until potatoes and onions are tender, stirring frequently. Stir in pork. Cook just until heated through, stirring occasionally. Season with Tabasco sauce and salt. May substitute vegetable oil for olive oil.
- 2 Posted to the BBQ List on July 8, 1998 by George Tracy

Servings: 1

Recipe Type

Bbq List, Pork, Hash

Recipe Source

Source: KCBS Cook book

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pork Mop Special

1 cup	peanut oil
1/4 cup	celery, minced
1/2 cup	onion, minced, (Yellow)
2 1/2 Tbs	garlic, minced
1 1/2 cups	tomato juice
1/2 cup	Yoshida's Teriyaki sauce
1/4 cup	lemon juice
2 Tbs	brown sugar
4	bouillon cubes, (beef)
1 cup	water
1/4 cup	Reno Red chile powder
1 Tbs	New Mexico light chile powder
2 cups	apple juice
2 tsp	Chinese hot mustard, (dry)
1 Tbs	salt
1 Tbs	pepper
1 Tbs	cayenne
3 tsp	balsamic vinegar
1 tsp	allspice
5 lbs	country style pork ribs, (sliced Boston butt)

- 1 Add the peanut oil to a sauce pan. Then add the celery, onion and garlic. Simmer for fifteen minutes. Then add remaining ingredients. Bring to a boil and then let simmer for 1 1/2 hours.
- 2 Put the pork in the smoker and turned up the heat to 230F. Moped every half hour for I think 3 hours, had a few beers by then. So now for my finishing sauce I had maybe half of mop left and added, 1/2 cup honey and a 1/2 cup maple syrup. Turned up heat to 260F and finished moped it a couple times for half hour. My God what a treat, the only thing I screwed up on is not making some sort of coleslaw, I see now why I hear coleslaw mentioned on the porch so much, wish I would of had some. You could just smell and taste the layers of flavor.
- 3 Source: Don Havranek

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes, Pork

Recipe Source

Source: Don

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pork Red Sauce

14 oz crushed tomatoes
1 small onion, (minced)
1/8 cup honey
1/4 cup molasses
1/8 cup cider vinegar, (amber)
1 cup ketchup
1 Tbs minced garlic
3 Tbs lemon juice
1 Tbs Worcestershire sauce
1 Tbs Frank's Louisiana hot sauce
1 Tbs chili powder
1/2 Tbs powdered mustard
1 tsp salt

- 1 This is a sauce that I use on pulled pork, my wife really likes it and thinks that it might be good on ribs. Another suggestions would be to get a prepared sauce and add what you think is missing (I like to add jalapenos) or, we just had some Taco bell salsa, I'd bet with a bit of molasses or honey, some salt and some jalapenos that that would make for a tasty sauce. Personally though, I wouldn't waste good BBQ on the Vikings.
- 2 Bring to boil, than simmer 1 hour. Refrigerate until used. I heat it up before I mix it into the pork. Posted to BBQ List by Tom Bernhardt on Jan 02, 1998

Servings: 1

Recipe Type

Bbq List, Pork, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pork Rib Peach Glaze

3 parts of peaches
1 part cane sugar
1/2 cup peach brandy, or Contreau
one lemon per 3 cups of peaches, juice of

- 1 Take fresh whole peaches: Make a cross opposite the stem and blanch in hot water for 6 seconds. Mash up or blend with a food processor.
- 2 Cook them down in a stainless pot or pan.
- 3 Boil on high heat for 30 minutes stirring constantly till it thickens. OR Cover with aluminum foil and Bake in oven at 300F for 1-2 hours just till they jell. Peaches should be shiny. Stir in oven once every 1/2 hour.
- 4 Soak your glass jars in warm water, and ladle peach glaze into jars just 1/4" from top. Wipe tops clean inside, skim inside top seal with knife to let air out and store. Posted to BBQ List by "david klose" on Aug 17, 97

Servings: 1

Recipe Type

Bbq List, Pork, Barbecue Sauce, Ribs

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pork Ribs

See Directions

- 1 Yesterday I smoked some ribs. I got an 8 lb. pack of spareribs, and a 6 lb. pack of baby backs (cryovac packages from Price Club). Here's roughly how I prepared them:
- 2 After rinsing and drying them, I removed the membrane from the underside of each rack. I know some people debate the necessity of this, but I always do it. BTW, use a paper towel to get a good grip. I rubbed them liberally with the Galena Street rub from Penzey's. This is a pretty decent rub mixture. I'm not sure if I'll buy more, since I have a recipe that I like, but hey, I got a two cup shaker bottle out of the deal.
- 3 I smoked them for 4 hours (about 220F) using whole pecan logs. I then wrapped each rack individually in heavy-duty foil and tossed them back in the smoker for another hour. I suppose you could just keep them in the oven, since they don't get any smokier, but the oven was being used for something else. During smoking, I sprayed them regularly with water from a spray bottle that I use just for this. You could use a mop, but I find that, for my tastes, really liberal application of rub and the light spritzing of water give them plenty of flavor. BTW, don't wash off the rub, you just want to keep the surface meat from getting too dry. I also placed a pan of water right where the heat from the firebox enters the smoking chamber. It held 4 cups of water and about 1 was left, so it's not a lot of steam generated.
- 4 I separated them before serving and put sauce on half and left the other half dry.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe Source

Source: Richard Thead

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pork Roast Barbeque

RUB

- 1 Tbs Lawry's Garlic Salt - Coarse Ground, with Parsley
- 1 Tbs cracked black pepper
- 1 Tbs paprika
- 2 tsp celery salt

MOP

- 12 oz apple juice
- 2 tsp lemon juice

- 1 I am becoming convinced that **simple** is better. I am on a quest to develop BBQ techniques that use a handful of ingredients to deliver the BBQ taste we all crave. To that end, here is the rub and baste I used today: (BTW, the BBQ drew raves by my most severe critics...my family.) BBQ Pork Roast
- 2 Prep: Wash roast and pat dry. Rub a thin layer of prepared table mustard over the entire surface. Mix rub ingredients together well, then sprinkle on the rub (makes enough for a four pound roast) and "rub" it in to the meat if you want. I just "press" it into the meat here-and-there with my fingers. Let the roast stand for at room temp for about an hour (if you want to dry marinate it longer, be sure to refrigerate the meat, then bring it to room temp before cooking.)
- 3 I cooked this on a Weber kettle using both charcoal briquettes and hickory chunks. I filled my chimney starter about 2/3 full of Kingsford briquettes and topped it off with a couple of baseball size chunks of hickory. When the hickory started to really blaze, I dumped the fuel into the Weber and moved it all to one side. I put a pan with water opposite the coals, replaced the cooking grid, and put the roast over the pan of water. The bottom vents were 3/4 closed and the top vent fully open. After 30 minutes I rotated the roast 180F and spray-basted it with the mop.
- 4 I continued to rotate and baste the roast every 30 minutes for three hours, adding a couple of water-soaked hickory chunks to keep the smoke flowing. At the three hour mark I added another 2/3 chimney starter full of blazing briquettes and hickory chunks. Right about that time, my wife called (from her mother's house) and said, "Supper better be ready when I get home." Since she would be home in an hour, I figured I better check the temp of the roast. I **almost** panicked when the thermometer read 140F, but I got a grip and let my imagination and common sense kick in. I removed the roast and cooking grid, put the water pan in the middle of the cooking grate, and made two piles of coals on either side of the pan. Then I put the roast over the water pan and cranked the bottom vents all the way open. Every ten minutes from then on, I turned the roast and sprayed it liberally with the baste.
- 5 When the boss got home, the roast was done. It was juicy and tender, it tasted like BBQ, and I didn't get clobbered with a rolling pin....Life is good.

Servings: 1

Recipe Type

Bbq List, Pork, Mops, Sops And Bastes, Rubs And Spices

Recipe Source

Source: Craig Edmundson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pork Rub - Wayne's

2 Tbs salt
2 Tbs brown sugar
2 Tbs white sugar
2 tsp paprika
2 tsp black pepper
1 tsp ground cumin
1 tsp onion powder
1 tsp garlic powder
1 tsp MSG
1/2 tsp cayenne (use more for a little more zing)

- 1 Mix ingredients and store in an air-tight container..
- 2 Posted to BBQ List by Wayne Scholtes on Aug 10, 1997

Servings: 1

Recipe Type

Bbq List, Pork, Rubs And Spices

Recipe Source

Source: Wayne Scholtes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pork-Tater Salad

2 lbs potatoes, cooked, peeled, sliced thin
1/4 cup onion, chopped
1/4 cup celery, including tops and leaves, chopped
6 Tbs fat drippings from pork roast, or baked ham
2 Tbs vinegar
1/2 tsp sugar
salt and pepper, to taste

- 1 In a large bowl, combine potatoes, onions and celery. Combine fat drippings, vinegar, sugar, and add to potato mixture. Add salt and pepper to taste. Chill for at least 2 hours, stirring occasionally. Bring to room temperature before serving. If salad is too dry, add a little salad oil and more vinegar.
- 2 Posted to the BBQ List by Rock McNelly on Sep 29, 1998.

Servings: 6

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe Source

Source: The Unique Potato Salad Cookbook

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Portabella Mushroom Burgers With Basil-Mustard Sauce

- 1 cup mayonnaise
- 1/3 cup chopped fresh basil
- 2 Tbs Dijon mustard
- 1 tsp fresh lemon juice
- 1/3 cup olive oil
- 1 Tbs minced garlic
- 1 1/2 cups mesquite wood chips soaked in cold one h
- 6 4 to 5 " dia. portabella mushrooms stems removed
- 6 large whole-grain hamburger buns, split
- 6 large romaine lettuce leaves
- 6 large tomato slices

- 1 Brushed with garlic oil, grilled over the fire and stacked onto crusty buns with plenty of burger trimmings, portabellas are this season's snazziest alternative sandwich filling.
- 2 Mix first 4 ingredients in small bowl. Season with salt and pepper. Whisk olive oil and garlic in another small bowl.
- 3 Prepare grill (medium-high heat). When coals turn white, drain chips, if using, and scatter over coals. When wood chips begin to smoke, brush mushroom caps on both sides with garlic oil. Season with salt and pepper. Grill mushrooms until tender and golden brown, about 4 minutes per side. Transfer to platter; cover with foil to keep warm. Grill cut side of hamburger buns until light golden, about 2 minutes.
- 4 Place bottom half of hamburger bun on each plate. Top each with 1 mushroom, then 1 lettuce leaf and 1 tomato slice. Spoon some basil-mustard sauce over tomato and top with bun. Pass remaining basil-mustard sauce separately. Makes 6 Servings
- 5 Source: Bon Appetit July 1995
- 6 Posted to the BBQ List on June 8, 1998 by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Vegetables, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Posole De Chichos (Dry, Roasted, Fresh Corn)

2 cups Chichos
1 lb brisket
1 small chopped onion
1 clove garlic
5 chile pods, (5 to 6)
Salt to taste

- 1 Boil Chichos for about 1 1/2 hours, then add meat and seasonings and cook until tender.
- 2 Posted to the BBQ List by Lloyd on Oct 26, 1998.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Poosum On The Half Shell (Armadillo)

2 lbs armadillo meat
1/2 cup margarine, (1 stick)
salt, (to taste)
pepper, (to taste)
lemon juice, (to taste)

- 1 Season meat with salt, pepper and lemon juice; rub with margarine. Wrap in foil; bake at 325F for 45 minutes. Remove foil; add more butter and brown.
- 2 SOURCE: Sunburst Samplings - compiled by the Sunburst Banks of Mississippi Contributed by Walter Garner, Jr. Typed for you by Nancy Coleman
- 3 Recipe by scotlyn@juno.com (Daniel S Johnson) on Mar 25, 1998.

Servings: 6

Recipe Type

Bbq List, Poosum

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Possum Or Bandicoot Soup

- 1 Small possum or bandicoot*
- 2 liters Water
- 1 tsp salt
- 1 tin corn*
- any other vegies desired
- 1 pinch celery leaves
- 1 pinch parsley
- flour or gravox* to thicken
- fried bread, 1 slice per serving

- 1 Skin and clean possum or bandicoot, then quarter the animal. (Video tape this please. I have no idea how to do it. Also "first you have to catch a possum or bandicoot", but then that's another story.) Place it in a large pot or camp oven along with water and salt. Cover and simmer gently for 3 or 4 hours. (Tough little devils apparently.) Add vegetables and simmer for another 1 1/2 hours (Still tough. Even the vegies are resisting being associated with this.) Strain soup through a large holed colander when meat has left bone and remove bones, especially small ones. Return soup to the pot and add parsley and celery leaves. Thicken with a little flour or gravox. Cut fried bread into 1 inch squares and serve soup over toast, boiling hot.
- 2 *For those of you that haven't met a bandicoot, it is something between a possum and a raccoon, sort of, I think, maybe.
- 3 *Tin of corn? Well a can I guess, 16 oz.
- 4 *Now, when you boil this meat for 5 1/2 hours, strain it and throw it away, it does make me wonder why you started in the first place.
- 5 *Gravox is a meat concentrate seasoning I think. The dish must be need some flavor.
- 6 *Fry the bread any way you want to.
- 7 *All things considered, a brick or stone would be a reasonable alternative if you don't happen to have a possum or bandicoot available.
- 8 Recipe by scotlyn@juno.com (Daniel S Johnson) on Mar 25, 1998.

Servings: 1

Recipe Type

Bbq List, Possum

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Poosum Stuffing

- 1 onion, large, finely chopped
- 1 Tbs fat
- possum liver, (optional)
- 1 cup bread crumbs
- 1 tsp red peppers, chopped
- Worcestershire sauce, dash
- 1 egg, hardboiled, finely chopped
- salt to taste

- 1 Brown onion in hot fat, add finely chopped liver. Cook until tender. Add other ingredients plus enough water to moisten mixture. Mix, stuff possum and skewer or sew the opening shut. Suggestions: Some parboil the possum before roasting. Others remove the skin and fat. Try rubbing possum with a little sage before roasting. Sweet potatoes are absolute requirement to a Southerner.
- 2 Recipe by scotlyn@juno.com (Daniel S Johnson) on Mar 25, 1998.

Servings: 1

Recipe Type

Bbq List, Possum

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Possum

- 1 young, fat possum
- 8 sweet potatoes, peeled
- 2 Tbs butter
- 1 Tbs sugar
- salt
- bacon
- thyme or marjoram
- pepper

- 1 First catch a young fat possum. This in itself affords excellent sport on moonlight nights in fall. Remove the fur either by skinning or by soaking the possum in hot lye water, being careful not to get any on the hands. Clean, take off the head and feet (unless you want to cook it like whole roast pig), and wash well. Salt the possum well inside and out and freeze overnight either outdoors or in the refrigerator compartment. When ready to cook, peel 8 sweet potatoes and boil them tender in slightly salted water to which 2 tablespoons of butter and 1 tablespoon of sugar have been added. At the same time, stew the possum tender in a tightly covered pan with a little water. Arrange the potatoes around the possum, strip with bacon, sprinkle with thyme or marjoram, or with pepper, and brown in the oven. Baste often with the drippings. Served hot, it sure is "a dish fo' a king."
- 2 Recipe by Rock McNelly on Mar 26, 1998.

Servings: 1

Recipe Type

Bbq List, Possum

Recipe Source

Source: Richard Matthews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pot Likker Chili With Beans

FOR THE POT LIKKER:

- 1 large bunch of collards
- 8 quarts water
- 2 whole Tabasco peppers
- 1 1/2 lbs smoked pork jowls
- 8 whole cloves of garlic, peeled
- 2 cups distilled vinegar
- 2 Tbs black pepper
- 1/2 onion

FOR THE CHILI:

- 6 quarts pot likker
- 2 bay leaves
- 1 3 lb smoked chuck roast
- 2 1/2 lbs hamburger
- 2 lbs pinto beans
- 84 oz canned tomatoes, roughly chopped
- 6 oz tomato paste
- 5 chipotle peppers, roughly shredded
- 4 red jalapeno peppers, chopped
- 1 habanero pepper, chopped
- 3 large onions, chopped
- 2 heads garlic, pressed
- 2 Tbs whole cumin seeds, roasted
- 2 Tbs whole black mustard seeds, roasted
- 4 Tbs cumin powder
- 4 Tbs paprika
- 2 Tbs oregano, crushed
- 2 Tbs dried shrimp
- 2 Tbs black pepper
- 1/2 cup Worcestershire sauce
- 1/2 cup nuoc nam
- 12 oz cheap American beer

- 1 This is hardly a traditional (Texas) recipe for chili, but it turned out pretty good.
- 2 First, make the pot likker. Wash and soak the collard greens, remove the leaves from the stems, and put into a large pot. Add water, vinegar, Tabasco peppers, garlic cloves, onion, smoked pork jowl, and black pepper. Bring to a boil, reduce heat, and simmer for six to eight hours. Remove and reserve collards for another meal; strain pot likker and reserve.
- 3 Now, add pinto beans and bay leaves to the pot likker, bring to a boil, and simmer until beans are semi-soft. Cut smoked chuck roast into bite-sized chunks and add to the pot. Fry up hamburger, drain fat, chop, and add to the pot. In a small frying pan roast the cumin and mustard seeds, crush in a mortar and pestle, and add to the chili. Add all other ingredients, bring to a boil, reduce heat, and simmer for 2 hours, stirring occasionally. Remove from heat, and serve.

Servings: 1

Recipe Type

Bbq List, Beef, Chili

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Potato Pork Sausage

5 lbs ground pork shoulder
5 lbs ground raw potatoes
4 Tbs salt
1 Tbs garlic salt
5 lbs ground round
3 large onions, ground or fine chop
2 Tbs black pepper

- 1 Combine ingredients and mix well. Stuff in casings. Makes about 17 lb.
- 2 Freeze in 1 or 2 lb. pkgs.
- 3 Posted to the BBQ List by "Cindi" on Sep 20, 1998.

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Potato Salad

3 1/2 lbs red-skinned potatoes, boiled and sliced
1 cup mayonnaise
1/2 cup pickle juice
2 hard-boiled eggs, chopped
1 bunch scallions, chopped
1 jar pimientos, drained

Mix all ingredients. Serve.

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe Source

Source: Jim Auchmutey

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Poultry Marinade

1 cup olive oil
1 1/2 Tbs salt
2 Tbs Worcestershire sauce
1 Tbs poultry seasoning
2 Tbs Hungarian paprika
1/2 tsp black pepper
1/4 tsp cayenne pepper
1/2 cup finely chopped green onions
2 Tbs minced garlic

- 1 Put the above ingredients in a blender and have at it until it is smooth.
- 2 Posted to the BBQ List by Bill Mathews on Aug 22, 1998.

Servings: 1

Recipe Type

Bbq List, Marinades, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Poultry Perfect Rub

3/4 cup Hungarian paprika
1/4 cup black pepper, freshly ground
1/4 cup celery salt
1/4 cup sugar
2 Tbs onion powder
2 Tbs dry mustard
2 tsp cayenne
2 Tbs zest from 3 to 4 lemons, dried and minced

Mix ingredients in a bowl. Store in a tightly sealed jar in a cool dark place. Source: "Smoke and Spice" by Cheryl and Bill Jamison

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Prawns With Piri-Piri Sauce

- 12 large prawns
- 2 tsp lemon juice
- 6 cloves garlic
- seasoning salt
- piri-piri sauce to taste

Clean the prawns and take the 'vein' out. Make a paste with the ingredients and press the paste into the slit along the back of the prawn where the 'vein' was. Allow the prawns to marinate for a couple of hours and then grill over medium hot coals. Brush with excess marinade while grilling. Serve with green salad and garlic butter.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Brian Cox

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Preparing Chicken The Island Way

NO INGREDIENTS

- 1 This is from the site Rock had posted "Rastafire". Tried it yesterday running the smoker at 325F with lightly pounded skinless and boneless chicken breasts, cooking time 35 minutes. Very very juicy breasts may be a kin to brining, only quicker. Excellent flavor Prep work is very important ... especially for chicken! One reason chicken tastes better in the islands is due to the way the chicken is cleaned.
- 2 Put chicken halves, quarters, or pieces in the sink or a large bowl. Cover the chicken with cool water and squeeze one lemon, lime, or even an orange over the chicken. Stir and then let sit for at least 30 minutes.
- 3 Next, drain off the liquid and start "desliming" the chicken. ("Desliming" is the process of removing excess fat from the bird.) Use salt as an abrasive to rub off slime and fat. You want to remove as much fat as possible. Thighs have a lot of excess fat plus a "vein" on the skinless side. Grab this yellow "fat vein" between a knife and your finger. Strip out. Breasts also have these yellow "fat veins". Remove all of the fat that you can. Legs are fine, just rub with salt. After rubbing off or removing as much slime and fat as possible, wash chicken in cold water and drain. The salt will wash away so it does not add a measurable amount of sodium to the chicken.
- 4 Do this once and you will always do it! Chicken looks whiter on the skin side and has a fresher look and taste. Naturally, removing the slime and excess fat lowers the calories and fat content of the dish the chicken will be used in.
- 5 Posted to the BBQ List by "Randy & JoAnne" on Sep 28, 1998.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Preparing Fresh Horseradish

2 cups fresh horseradish, peeled and grated
1/2 cup white vinegar
3 Tbs shallots
salt and white pepper

- 1 In a sauce pot, combine the horseradish, vinegar and shallots together. Season with salt and pepper. Bring the liquid up to a boil and reduce to a simmer. Simmer the horseradish for 4-5 minutes. Remove from the heat.
- 2 Using a hand-held blender, cream the horseradish until smooth. Spoon the horseradish in a clear small bowl.
Yield: about 1/2 cup.
- 3 Recipe by: Essence of Emeril #EE2371
- 4 Posted to BBQ List by christina on Feb 27, 1998

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe Source

Source: Emeril LaGasse

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

"Pride Of The Deer Camp" BBQ Sauce

2 quarts water
1 1/2 cups brown sugar
1 1/2 cups Worcestershire
1 1/2 cups yellow mustard
1 quart catsup
1/2 cup black pepper
1/2 cup red pepper
3 quarts red wine vinegar
1 quart white wine
1 1/2 cups salt

- 1 NOTES: The larger recipe makes about 2 gallons, the smaller recipe makes about a quart. It doesn't need refrigeration. Simply mix all ingredients well in a large pot and simmer for 30 minutes. Let cool and bottle. The pepper gets rid of the gamy flavor. The kids fight over venison marinated in this stuff.
- 2 Posted to the BBQ List by Bill Mathews on Sep 24, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Lenox House Hotel, Chicago

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Prime Plus Short Ribs

5 lbs beef short ribs, (up to 6)
1 cup mansion barbecue spice mix
bowl of beer mop sauce for meat
GLAZE AND BARBECUE SAUCE
1 1/2 cups ketchup
1 cup beer
3/4 cup cider vinegar
3 Tbs cilantro minced
3 Tbs dark brown sugar
2 Tbs Worcestershire sauce
2 cloves garlic, minced
2 tsp cumin seeds, toasted and ground
1 1/2 tsp anise seeds, toasted and ground
1 1/2 tsp salt
1 tsp Tabasco

Massage each short rib with the dry rub. Place the ribs in plastic trash bag, and put them in the refrigerator overnight. The next day mix the mop sauce and prepare the pit for smoking. Place the ribs in the pit, fatty side up, and cook them between 200F and 220F for 5 hours. Until the last hour, baste with the mop sauce every 30 to 60 minutes. While the ribs are smoking, prepare the glaze so it is ready to apply approximately 45 minutes before the meat is done. Mix the glaze ingredients in a saucepan, and bring them to a simmer, stirring frequently. Cook the mixture for 30 minutes. Mop the glaze on the top and sides of the ribs twice during the last 30 to 60 minutes of cooking time. (Never apply glaze before the last hour or it will burn.) Return the remaining glaze to the stove, and simmer it until it's reduced by one-third, about 15 to 20 minutes. After removing the ribs from the pit, allow them to sit 10 minutes, and then trim the fat. Serve them with the reduced glaze on the side. Yield: 6 servings

Servings: 6

Recipe Type

Bbq List, Beef, Ribs

Recipe Source

Source: DEAN FEARING SHOW #HE1A02

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pseudo-Melinda's Habanero Pepper Sauce

1/2 cup onion, chopped
2 each garlic cloves, minced
1 Tbs olive oil
1/2 cup carrots, chopped
1/8 cup water
12 each habaneros, stemmed, chopped
1/2 cup white vinegar
1/4 cup lime juice

- 1 Sauté onions and garlic in oil over medium low heat until soft but not brown. Add carrots and water. Bring to boil, reduce to low and cook until carrots are cooked. Remove this mixture to a blender and blend along with the Habaneros. When smooth, mix in vinegar and lime juice and simmer briefly. If you are looking to use the sauce immediately, simmer for 5 minutes; if you are going to store it, 2 minutes will be sufficient heat. You may up to double the Habs before creating a painfully hot sauce (about as hot as Melinda's reserve). In any case, this stuff should be packed into sterilized containers for storage unless you want to drink it up all at once... Adapted from DeWitt and Gerlach, *The Whole Chile Pepper Book*.
- 2 Posted to the BBQ List by Carey Starzinger on May 03, 1996.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Pulled Pork With Root Beer Barbecue Sauce

2 1/2 lbs pork sirloin roast
1/2 tsp salt
1/2 tsp pepper
1 Tbs cooking oil
2 medium onions, cut in thin wedges
1 cup root beer
2 Tbs minced garlic
3 cups root beer
1 cup bottled chili sauce
1/4 tsp root beer concentrate
several dashes hot pepper sauce
8 hamburger buns
lettuce leaves, optional
tomato slices, optional

- 1 Trim fat from meat. If necessary, cut roast to fit into crockery cooker. Sprinkle meat with the salt and pepper. In a large skillet brown roast on all sides in hot oil. Drain. Transfer meat to a 3 1/2 - 4 or 5 quart electric crockery cooker. Add onions, the 1 cup root beer, and garlic. Cover; cook on low-heat setting for 8-10 hours or on high-setting for 4-5 hours.
- 2 Meanwhile, for sauce, in a medium saucepan combine the 2 cans or bottles of root beer and bottled chili sauce. Bring to boiling; reduce heat. Boil gently, uncovered, stirring occasionally, about 30 minutes or until mixture is reduced to 2 cups. Add root beer concentrate and bottled hot pepper sauce, if desired.
- 3 Transfer roast to a cutting board or serving platter. With a slotted spoon, remove onions from juices and place on serving platter. Discard juices. Using two forks, pull meat apart into shreds. To serve, line buns with lettuce leaves and tomato slices, if desired. Add meat and onions, spoon on sauce.
- 4 Posted to the BBQ List by "Garry Howard" on Sep 19, 1998.

Servings: 8

Recipe Type

Bbq List, Barbecue Sauce, Pork

Recipe Source

Source: Better Homes and Gardens - October 1998

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Purely Pork Rub

2 Tbs salt
2 Tbs brown sugar, packed
2 Tbs white sugar
2 tsp paprika
2 tsp pepper
1 tsp cumin
1 tsp onion powder
1 tsp garlic powder
1/2 tsp cayenne

- 1 Combine ingredients in an airtight container or freezer bag. Shake and toss to mix.
- 2 Source: The Great Barbecue Companion, Mops, Sops, Sauces, and Rubs By Bruce Bjorkman
- 3 Posted to the BBQ List by Carey Starzinger on Jul 09, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List, Pork

Recipe Source

Source: Bruce Bjorkman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Purple Smoke Cole Slaw

3/4 cup mayonnaise
3 Tbs sugar
1 1/2 Tbs white wine vinegar
1/3 cup oil
1/8 tsp garlic powder
1/8 tsp onion powder
1/8 tsp dry mustard
1/8 tsp celery salt
1 dash black pepper
1 Tbs lemon juice
1/2 cup half and half
1/4 tsp salt
1 large head cabbage, finely shredded

- 1 Blend together mayonnaise, sugar, vinegar and oil. Add garlic and onion powders, mustard, celery salt, pepper, lemon juice, half and half and salt. Stir until smooth. Pour over cabbage in large bowl. Toss until cabbage is well coated.
- 2 Posted to the BBQ List by Rock McNelly on Aug 28, 1998.

Servings: 8

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Purple Smoke Recipe Page

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Q'ing Ribs 101

See Directions

- 1 I too have the smokin' pit pro. The first thing you want to do , if you haven't already , is to season it, or "burn it in". Spray the entire cooking chamber, and grates with "Pam", or wipe it all down with a vegetable oil. Light a fire with wood, briquettes, or lump charcoal in the firebox. Open the vents to the firebox wide open and let it go for about an hour, with the smokestack wide open. Your smoker is now seasoned and you've burnt away any impurities that may be present from the manufacturing process. Once you've done this you won't have to do it again.
- 2 I burn oak logs in my smoker. I split them into smaller pieces than I would if burning them in a fireplace. I dislike the flavor I get from briquettes. I like lump charcoal a lot. It burns hotter and imparts a good taste to whatever I'm cooking. It costs more than the oak I use, and that is why I usually reserve it for grilling steaks and lamb chops and such. If you can get it locally, and don't have access to some good hardwood logs, by all means, use the lump charcoal. I prefer the lump mesquite, but any would be good.
- 3 Get yourself some nice ribs. Baby back ribs are even better, as far as I'm concerned, but that is just a personal opinion. I find the spare ribs are just too fatty, and if not cut properly by the butcher, can contain a lot of cartilage. I like to pull the membrane off the backside. Stick a dull knife under the membrane, at about the second bone in and work it along to the first bone and out. Grab the membrane with a paper towel and pull it down the length of the ribs until it is off. Don't worry if some of it tears and stays on. As long as most of it is removed, they will be fine. In fact, some people don't bother to remove the membrane at all. Sometime on Friday put together a rub and rub it into the ribs well. Wrap in plastic wrap and refrigerate over night. If using spareribs, they will take about six hours to cook on the smoker. Baby backs will take about 4 hours.
- 4 About an hour before you're ready to put the ribs on the smoker, take them out of the refrigerator, leave them wrapped, and allow them to come to room temperature on the counter.
- 5 Now, you want to get the fire started. Open the vent all the way. Put your lump charcoal in and light it. I prefer to use lots of news paper under the charcoal, instead of using starter fluid. However, if it's cold out and the humidity is high, I keep a can of fluid handy as a last resort. Leave the lid on the firebox open for about half an hour to let the charcoal get nice and hot. Now comes the tricky part. Make sure the smokestack is open at least 3/4 of the way, if not all the way. I usually leave mine all the way open. Close the lid on the firebox and close the side vent about 3/4 closed. Watch the temp gauge on the cooking chamber. Try to regulate the vent on the firebox to get a cooking temp as read on your gauge of about 265-275F. That should bring the temperature at grate level to about 220F. The Brinkmanns have a variance of about 40-50F between the top of the smoker to the grate level where the meat is actually cooking. In fact, while cooking the ribs, touch the top of the cooker with your hand. Notice how you can only put your hand there for a second or two? Now place your hand underneath the cooker. You can probably keep your hand there for a long time. Just thought I'd throw this info in so you can see the variable on the cooker.
- 6 Once you think you have a good temperature hold on the cooker, lay your ribs right on the rack in the cooking chamber. When doing ribs, you will have one end very near to the firebox. I always take a small piece of foil and put one part under the ribs near the firebox and bend it upwards to shield the ends from burning. Rotate the ribs a couple of times while cooking, as the far end of the smoker will be hotter than the other. This just helps for even cooking.

- 7 If you have a mop to use on the ribs put it on about every forty five minutes to an hour. Be prepared and do it quick so as not to lose all your heat. If you don't have a mop, that's o.k. too. If you don't have one but want to use one, just make some extra rub and mix it in with a can of beer and some cider vinegar and use that. Or experiment. Feed the fire as necessary to maintain the temp. If you are stuck using briquettes, I would suggest you start them in a chimney and add them as needed. Lump charcoal can be added right to the fire. The smoke flavor will be absent if using briquettes. It will be a little more noticeable with lump charcoal. If you want even more smoke, add a split hardwood log every hour or so, or you can purchase some hardwood chips at just about any store.
- 8 If you maintain the temperature pretty well, don't worry, you will see the temperature go up and down by 30-50F, the ribs should be done around the times I specified. To test them, just try to tear one with your hands, between two of the center bones. They should just pull apart and the meat will pull away from the bone leaving it clean. The internal temp of pork when well done will be about 170F. Don't worry if it goes a little over as might happen when cooking this way. Also, don't be alarmed if the meat still looks pink, as the smoke will impart a pink color to the meat do to a chemical reaction, that I can't recall the name.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe Source

Source: Contributed By Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Qman's Hushpuppies

1 cup cornmeal
1 tsp baking powder
1 tsp salt
1 tsp sugar
1 cup flour
1 egg
3/4 cup milk
1 dash red pepper
green onion tops, chopped
1 Tbs onion, grated

- 1 This is a recipe that we have made for decades, and is from the "River Road Recipes", published by the Junior League of Baton Rouge, La. 1963. The key to this recipe, and these hush puppies is the GREEN ONION TOPS...the way they have, and always will be made in South Louisiana.
- 2 Sift dry ingredients into bowl. Beat egg, add milk, and add this to cornmeal mixture. Add onion and red pepper. Drop by spoonful in hot deep fat (375F) and fry until brown. This makes approximately two dozen. While there is a great deal of speculation as to the origin of hushpuppies, there should be no speculation on the tastiness of these. Quoted from Mrs. Robert Bowlus.
- 3 Posted to the BBQ List by dgaulden@caverns.net (Gaulden, Danny) on Aug 20, 1998.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Mrs. Robert Bowlus

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Que Queen's Pork Marinade

- 1/2 cup dark soy sauce
- 1/2 cup light soy sauce
- 1/2 cup dry sherry
- 1/2 cup rice wine vinegar
- 1/2 cup lime juice, fresh squeezed OR
- 1/2 cup bottled key lime juice
- 1 cup peanut oil OR canola oil
- 1/4 cup sesame oil
- 2 medium onions
- 6 cloves garlic, to 10-cloves
- 2 inches fresh ginger, to 4 inches, peel

- 1 Combine onions that have been quartered, garlic and the ginger that has been cut in several chunks in the food processor. Puree and add the oil while the processor is on. Combine these and all the other ingredients. Let rest for an hour or so before using to allow the flavors to marry.
- 2 Tips: Because of all the ingredients with a sugar content -- sherry and soy -- this marinade imparts a deep brown color. If possible, keep your meat wrapped for part of the cooking process. Of course, if you use this for pork tenderloins or chops, the cooking time is short enough for the marinade not to burn.
- 3 This marinade is great on duck, too. Just prick the skin of the duck all over, let sit in the marinade 1-2 hours and roast at 400F for about 1 1/2 to 2 hours or until the duck skin is crisp and loose from the meat. This means the thick layer of fat under the skin has self-basted itself away.
- 4 Serve with a spicy dipping sauce.
- 5 Notes: *Recipe from REVENGE OF THE BARBEQUE QUEENS, a culinary mystery by Lou Jane Temple, with Heaven Lee, chef, Heaven Cafe.
- 6 Posted to the BBQ List by "Garry Howard" on Sep 19, 1998.

Servings: 1

Recipe Type

Bbq List, Marinades, Pork

Recipe Source

Source: Lou Jane Temple - Heaven Lee

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Que Queen's Royal Jelly

1 cup orange juice
1/2 cup apple cider vinegar
1/2 cup pickled peach juice, from jar
4 pickled peaches
6 cloves roasted garlic, to 10 cloves
1/2 cup honey mustard
1/2 cup yellow mustard
1/2 cup honey
1/2 cup tomato ketchup
1/8 cup Louisiana hot sauce
1 Tbs dried Coleman's mustard
1 Tbs kosher salt
1 Tbs ground white pepper

- 1 Combine the peaches (pitted) and the roasted garlic in the food processor and puree. Add this mix to all the other ingredients in a heavy, medium saucepan and simmer 20 to 30 minutes, until the sauce has thickened and turned a golden orange. Cool and refrigerate.
- 2 Notes: *Recipe from REVENGE OF THE BARBEQUE QUEENS, a culinary mystery by Lou Jane Temple, with Heaven Lee, chef, Heaven Cafe. Pat Hanneman (Ed) 9/98 MasterCook
- 3 Posted to the BBQ List by "Garry Howard" on Sep 19, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Lou Jane Temple

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Que Queen's Royal Rub

- 1/4 cup mixed peppercorns, black, white, pink
- 1/4 cup mustard seed
- 1/4 cup sesame seeds, lightly toasted
- 1/4 cup ground New Mexican chilies
- 1/4 cup brown sugar
- 1/4 cup kosher salt
- 1/4 cup hot Hungarian paprika
- 1 dried ancho chile
- 1 Tbs cinnamon
- 1 Tbs cumin
- 1 Tbs rubbed sage
- 1 Tbs cayenne
- 1 Tbs allspice
- 1 Tbs dried thyme
- 1 Tbs dried tarragon

- 1 Combine peppercorns, mustard seeds, sesame seeds, salt and the ancho chile in a food processor and pulverize. Mix this combination with the other ingredients carefully. Don't breathe it - that will cause sneezing. Spread on baking sheets and toast lightly in the oven at 325F for about 10 minutes. This brings out the oils and develops the flavor more fully. Keep in the freezer in an air-tight container.
- 2 Source: "Revenge of the Barbeque Queens" by Lou Jane Temple, ISBN 0-312-96074-3.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Lou Jane Temple

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Quick Little Rib Sauce

2 Tbs Worcestershire Sauce
2 Tbs brown sugar
1 tsp salt
1 tsp dry mustard
1 Tbs paprika
1/4 tsp chili powder
1/4 tsp red pepper flakes
1 cup tomato juice
1/4 cup regular vinegar
1 1/2 cups water
1 cup ketchup

1 Makes about 3 cups, but I like to reduce it a little ... Just throw all in a pot and simmer it for a while..

2 Recipe by Rick Otto on Mar 15, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Ribs

Recipe Source

Source: Rick Otto

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Quick Poppers

fresh jalapenos
cream cheese
bacon

- 1 Take fresh jalapenos and cut in half (lengthwise). Remove seeds and ribs. Fill each half with cream cheese, wrap in 1/2 strip of bacon, and toothpick it so bacon doesn't try to unwrap. Place in oven at 350F for 30 min or more (until bacon starts to crisp). Enjoy.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ragin' Rabbit With Cajun Ragin' Rub

- 1 Tbs brown sugar
- 1 Tbs ground black pepper
- 1 1/2 tsp white pepper
- 1 1/2 tsp celery salt
- 1/2 tsp cayenne, (1/2 to 1)
- 1/2 tsp dried thyme
- 1/4 tsp dry mustard
- 2 rabbits (2.5 lbs. each), quartered
- 1 Tbs canola/corn oil
- 1 Tbs Creole mustard

- 1 Combine the dry rub. Massage the meat with oil and mustard, and sprinkle with rub. Place the meat in covered, shallow glass dish (or other smokeproof dish) and refrigerate for 2-3 hours.
- 2 Prepare the smoker getting the temperature to 220F or so. Remove rabbit from refrigerator and let sit for 30 minutes in the covered dish.
- 3 Cut a yard-long section of cheesecloth and dampen with water. Uncover the dish and drape the cheesecloth (folded to several thicknesses) over the dish.
- 4 Transfer the cheesecloth-covered dish to the smoker, and smoke for 1 1/4 hours. During that time, every time you add wood chips/chunks, wet down the cheesecloth again. The cheesecloth will brown but won't burn if kept moist.
- 5 Then remove and discard cheesecloth. Continue cooking until the meat is cooked through but still juicy... another 15-20 minutes. Serve right away to 5-6 folks.
- 6 NOTE: No cheesecloth is needed in a water smoker or Cookshack oven.
- 7 Posted to the BBQ List on July 01, 1998 by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices, Rabbit

Recipe Source

Source: Smoke & Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Raleigh Hushpuppies

2 cups cornmeal
1 tsp baking soda
1 tsp salt
6 Tbs onions, chopped
2 Tbs flour
1 Tbs baking powder
1 egg
2 cups buttermilk
red pepper, to taste

- 1 Straight from my old Grammy's sister in Raleigh:
- 2 Mix all dry ingredients, add chopped onion; then milk and egg, beaten together. Drop by small spoonfuls into boiling deep fat. They will float when done. Drain on brown paper.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Gary Johnson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ranch Apple Fried Pies

1 lb dried apples
1 lb butter
1 lb sugar
1/2 cup orange, sliced thin
1/4 lemon, sliced thin
tough pastry, rolled out

Cover apples, orange and lemon with water and cook over the fire for about 15 minutes - until they are tender. Remove from the heat and add the butter and sugar, mixing well. Let the ranch apple mixture chill. Now roll out your pastry and cut it in 4-inch circles. Add 2 tablespoons of the apple mixture to each circle and fold it over. Press the edges together and fry in deep fat until brown.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Walter Jettson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ranch Barbeque Sauce

1 cup catsup
1/3 cup Worcestershire sauce
1 tsp chili powder
1 tsp salt
1 dash Tabasco sauce
1 cup water

- 1 Combine all ingredients. Heat to boiling; simmer 30 minutes. If sauce gets too thick, add small amount of water. Use to baste ribs, etc.
- 2 Source: Better Homes and Gardens Barbecue Book
- 3 Posted to the BBQ List by Carey Starzinger on Oct 07, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rancherus Barbecued Tri-Tip

- 2 whole beef tri-tips, about 2 lbs. each
salt and pepper to taste
CUMINUNLIME MARINADE
- 1 1/4 cups beef broth
2/3 cup lime juice
1/2 cup olive oil
1/4 cup ground cumin
3 Tbs ground coriander
5 cloves garlic, minced
JALAPENO MARINADE
- 1 1/2 cups white wine
8 oz diced jalapeno chilies
3 Tbs dried oregano leaves
1/3 cup olive oil

- 1 In Santa Maria along the Central Coast of California, a tradition was started of barbecuing a marinated beef tri-tip and serving it with pinto beans, sourdough bread and salsa. The two marinades featured here offer two distinctively different flavors. Either is easy to prepare and is an excellent complement to the robust flavor of the beef tri-tip.
- 2 Remove all fat and connective tissue from the tri-tips. Prepare marinade of choice. Place tri-tips in non-reactive baking dish, such as glass or enamel; pour in marinade and cover. Refrigerate at least 6 hours, but no longer than 24 hours. Remove tri-tips from marinade and barbecue over medium-hot coals, turning occasionally, about 35 minutes for rare. Brush with oil frequently while barbecuing. To serve, cut across the grain into thin slices and season to taste. Makes 12 servings.
- 3 CuminUnLime Marinade: Mix all ingredients together in a non-reactive bowl. Makes about 2 1/4 cups.
- 4 Jalapeno Marinade: Place 1/2 cup wine, chilies, oregano and 2 tbsp. oil in blender or food processor fitted with the metal blade. Process until finely minced. Stir in remaining oil and wine. Makes about 2 1/4 cups.
Posted to BBQ List by Lloyd on Dec 22, 1997

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Randy's Secret Sauce

1/4 cup Five-Alive
1/4 cup dark brown sugar
1/4 cup vinegar
1 Tbs apple cider vinegar
1/2 tsp black pepper, coarsely crushed
2 Tbs wine/pepper Worcestershire sauce
1/8 tsp cayenne pepper
1/8 tsp cumin
1/4 tsp Tabasco sauce
1 cup ketchup

- 1 Mix at room temperature and use as a finishing and dipping sauce
- 2 NOTES: The Five Alive product (if you have not tried it) is a mixture of different fruits like orange lime, tangerine grapefruit and something else. Pretty tasty The Wine and Pepper sauce is excellent and is found usually near the regular Worcestershire. sauce
- 3 Substations: Five Alive SUB the juice of 1 Valencia Orange Wine and Pepper SUB Worcestershire sauce
- 4 Variations:(one at the time) add 1 Tablespoon Soy sauce add 1 Teaspoon Lime Increase Apple Cider Vinegar to 1/4 cup add 1 Tablespoon Sherry add a dash of Liquid Smoke

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Randy Dewberry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ratatouille

- 2 medium onions skinned, halved and sliced
- 2 cloves garlic, minced
- 2 bell peppers, halved, seeded, sliced
- 3/4 lb zucchini, topped and tailed, sliced on bias
- 2 medium eggplants, topped, halved lengthways, sliced
- Olive oil
- 1 quantity tomato/chipotle sauce.
- Fresh herbs (basil, thyme, rosemary)

- 1 There are two essential things for good ratatouille: firstly, use the freshest, best quality produce you can get. Using tired vegetables past their peak or (even worse) tinned or frozen will give you vegetable stew; secondly, *cook each of the constituent parts separately* only combining them for a brief simmer immediately before serving. It takes slightly longer this way but the effort is well worth it.
- 2 The thickness of the slicing and the cooking time will vary according to your taste. It can range from thin slicing and cooking slowly till soft to thick slicing and brief stir-frying on a fierce heat. Experiment but go for the middle range (c 1/4 inch slices and cooking until al dente) first and see how you like that.
- 3 Take eggplant slices and layer in a colander cut sides up, sprinkle with salt. Add extra layers as necessary. Don't worry too much about the salt you use as you will wash most of it off later. Leave for c 30 minutes, rinse off salt and juices that have come out of the eggplant. Shake off excess water and leave to dry for c. 30 minutes. This process softens the eggplant and reduces any potential bitterness. I'm told that fresh picked eggplants do not need this but I don't grow them so I've never been able to test this out.
- 4 Heat 4-6 tablespoons olive oil in frying pan. Fry onions and garlic gently until golden and soft, remove from pan with slotted spoon and place in large bowl. Check oil level and add more if necessary and bring back to heat. Fry peppers rather more vigorously stirring often until al dente, remove peppers with slotted spoon to same bowl as onions, pour back any oil from bowl into frying pan, add oil as necessary to pan and return to heat, fry courgette slices until browned both sides, remove to bowl as before. Check oil (eggplants absorb a lot of oil while frying and adding oil while they are frying can make them soggy) and fry eggplants until browned and soft. Remove to bowl when done.
- 5 Bring tomato sauce back to boil and add fried vegetables to it and stir in. Add chopped fresh herbs (basil most of all, a little thyme and rosemary) simmer for 5 minutes or so until heated through. Check for seasoning and add a little salt and fresh ground black pepper to taste, a little lemon juice will lift the flavor.
- 6 Serve either as a main course with plain boiled rice, or a starter with crusty French bread. Also excellent as an accompaniment to char-grilled meats such as lamb or pork (or even tuna steaks). For the last two you can cook in advance and serve it lukewarm rather than hot so it's great for barbecues. Wine: a Bandol (or other Mourvedre/Mataro) wine or a good fruity dry rose.
- 7 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rattlesnake Club Barbeque Sauce

1 1/2 cups ketchup
1/2 cup prepared chili sauce
1/4 cup prepared steak sauce
3 Tbs dry mustard
2 Tbs prepared horseradish
1 Tbs molasses
1 Tbs red wine vinegar
1 Tbs jalapeno pepper, minced
1 Tbs garlic juice
1 Tbs Tabasco sauce

Whisk first 10 ingredients in bowl. Add hot pepper sauce to taste. (Can be prepared up to 1 week in advance. Cover and chill. Bring to room temperature to serve.)

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ray Edward's North Carolina Piedmont Sauce

1/2 cup black pepper
1/2 cup chili powder
1 quart yellow mustard
1 1/2 lbs brown sugar, (up to 2)
1 cup salt or to taste
3 quarts ketchup
1 sm. bottle Texas Pete
2 gallons brown vinegar

- 1 This is an excellent recipe sent to me by a great cook. It makes three gallons of delicious BBQ Sauce.
- 2 Bring to boil and let simmer for 15 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Really Simple Barbeque Sauce

- 1 each onion, finely chopped
- 2 Tbs fat or cooking oil
- 2 Tbs vinegar
- 2 Tbs brown sugar
- 4 Tbs lemon juice
- 1 cup catsup
- 3 Tbs Worcestershire sauce
- 1/2 cup water
- 1/2 tsp Tabasco sauce salt to taste
liquid smoke (optional)

- 1 Brown onion in the oil and add remaining ingredients. Simmer for 30 minutes. Transfer to a blender and thoroughly blend, making a smooth sauce. Use, for beef, chicken, pork, or lamb.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 13, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Really, Really Smell Good Sweet Mustard Sauce

1/4 cup granulated lite brown sugar
2 tsp mustard powder
1/2 tsp celery salt
1/4 cup Worcestershire
3 Tbs balsamic vinegar
1/4 cup clean water

- 1 Mix the dry ingredients in a cup. From dry cup, then on to the liquid, measure into a small sauce pan:
- 2 Bring to a boil just before serving, on account of the smell. It will be thin, so use a spoon to parcel it out to the worthy. I dribbled this over Shake and Bake Pork Chops, 3/4 inch thick, and the audience said that it would be even better over nekkid Pork Q.
- 3 Posted to BBQ List by jprather@usa.net on Dec 31, 1997

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Recado Para Bistec, Seasoning For Steak

- 1/4 cup black peppercorns
- 2 Tbs whole allspice
- 1 stick cinnamon, about 2-1/2 inches long, broken
- 1 tsp cumin seeds
- 20 Yucatan oregano leaves OR
- 1 1/2 Tbs oregano, dried and crushed
- 2 heads garlic, roasted, peeled
- salt to taste

- 1 In a food processor, or an electric spice grinder, grind peppercorns, allspice, cinnamon, cumin, oregano, garlic and salt. Allow paste to dry a little before storing in a glass jar in the refrigerator.
- 2 To use, dissolve seasoning in a little Seville (bitter) orange juice or vinegar or in a mixture of equal amounts or orange and grapefruit juices.
- 3 Makes 1 1/2 cups
- 4 NOTE: Although the Spanish meaning of the name of this seasoning is "a seasoning for steak", its uses are much broader. It is added to pickling solutions and marinades for poultry, seafood, and fish and is also used to flavor broths.
- 5 from "The Taste of Mexico", by Patricia Quintana, ISBN 0-941434-89-3 from the chapter on "The South", Yucatan

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Beef, Mexican

Recipe Source

Source: Patricia Quintana

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Beans And Rice

2 lbs dried red beans
6 cups water
2 large onions, chopped
4 cloves garlic, minced
1 large green bell pepper, chopped
1 large red bell pepper, chopped
1/2 lb salt pork
1 cup dry red wine, (optional)
1/2 cup chopped fresh parsley
1 Tbs chopped fresh oregano
1 Tbs old bay seasoning
3 bay leaves
1 tsp celery seeds
1 tsp salt
1 tsp black pepper
1 tsp paprika
1 tsp dried crushed red pepper
1 tsp Tabasco (or other hot sauce), to taste
1 lb smoked beef sausage, 1/2 inch pieces
1 lb andouille, 1/2 inch pieces
2 medium tomatoes, diced
1 11 oz can green chilies (Anaheim type), diced, undrained
1 Tbs gumbo file'
hot cooked rice

Sort and wash beans. Soak, if desired. Combine beans and next 18 ingredients in large Dutch oven; bring to a boil. Cover, reduce heat, and simmer 3 hours or until thickened and beans are tender. Add sausages and tomatoes; cook 30 minutes. Remove and discard salt pork and bay leaves; stir in file' seasoning. Serve over rice. Posted to BBQ List by JLNSGE on Dec 18, 1997

Servings: 12

Recipe Type

Bbq List, Beans, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Cabbage And Apple Salad

- 1 head red cabbage
- 2 carrots, peel, grate
- 2 celery ribs, peel, dice
- 2 Granny Smith apples, core, dice
- 6 Tbs peanut oil
- 6 Tbs cider vinegar
- 2 Tbs sugar
- 2 tsp caraway seed
- salt, to taste
- black pepper, to taste

- 1 Core cabbage and cut in half from top downward through stem end. Shred or slice in very thin slices. Place the cabbage in a large bowl and toss with grated carrot, diced celery and apple. In another bowl, mix oil, vinegar, sugar and caraway seeds. Season liberally with salt and pepper. Toss cabbage mixture and dressing then serve immediately or refrigerate (covered tightly) up to 24 hours.
- 2 Posted to the BBQ List by Rock McNelly on Sep 4, 1998.

Servings: 8

Recipe Type

Bbq List, Salads

Recipe Source

Source: Jo Anne Merrill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Cabbage Slaw (ala North Woods Inn)

1/2 head red cabbage
1/2 cup oil
1/2 cup plus 2-Tablespoons red wine vinegar
3 Tbs sugar
4 tsp salt
1 tsp seasoned salt
1/4 tsp black pepper
1/4 tsp onion powder
1/4 tsp paprika

- 1 Shred cabbage irregular with some fine and some course shreds. Mix well in bowl with all other ingredients and let stand in fridge for several hours or overnight to allow flavors to mellow and slaw to achieve deep-red color... Makes 6 to 8 servings. You'll get addicted to this stuff!
- 2 Posted to the BBQ List by RandeyeS@aol.com on Sep 6, 1998.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Chile Marinade (Adobo)

12 Guajillo chilies, stemmed and seeded
8 cloves garlic, unpeeled
1/2 inch piece of stick cinnamon
2 cloves
8 black peppercorns
2 tsp salt
1/2 tsp dried oregano
1/2 tsp dried thyme
1/8 tsp cumin seeds
1/2 cup cider vinegar
juice of one lime

- 1 Place a heavy duty skillet over a medium flame and add the garlic cloves.
- 2 Cook approximately 10 minutes, turning frequently. Remove garlic when soft and peel the cloves. Add the chilies to the skillet and toast briefly, about 15 seconds, on each side. Place the chilies in a bowl and cover them with boiling water, making sure all of the chilies are submerged. Let the chilies soak 30 minutes. Drain the chilies, discarding the soaking water. Pulverize the spices in a mortar or spice grinder. Place all ingredients (Chilies, garlic, spices, vinegar, and lime juice) in blender and pulse until smooth.
- 3 Strain the paste through a medium sieve. This paste will keep indefinitely in the refrigerator.
- 4 Variation: Use 8 ancho chilies instead of guajillos for a sweeter marinade.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Chile Mustard

2 cups Dijon mustard
3 Tbs Ancho chile powder

- 1 Combine the mustard, Ancho chile powder, and 3 tablespoons of lukewarm water and mix well. May be prepared up to one week ahead and refrigerated. Bring to room temperature before serving.
- 2 Source: Grillin' & Chillin' SHOW #GR3624
- 3 Posted to the BBQ List by muddy@ibm.net on Apr 18, 1998.

Servings: 4

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Grillin' and Chillin' TV Show

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Chinese Rib BBQ Sauce

2 Tbs ketchup
2 Tbs concentrated orange juice
1 Tbs hoisin sauce
1 tsp fresh ginger root, minced
1 Tbs soy sauce
1 Tbs rice wine

Mix all the ingredients and marinate 2 lbs. of baby back ribs in the mixture for at least 2 hours. Bake at 375F for 20 min. Turn and brush with sauce and bake for 25 more minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Ray Sirmons

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Curry Paste (Nam Prik Kaeng Daeng)

- 2 tsp cumin seeds
- 1 tsp coriander seeds
- 8 dried red chilies, (Thai) or
- 1 tsp cayenne powder
- 1 tsp salt
- 1 tsp chopped lemon grass
- 2 Tbs chopped shallots
- 1 Tbs chopped garlic
- 1 Tbs chopped ginger or galangal
- 1 Tbs shrimp paste

- 1 Place the cumin and coriander seeds in a pan, without adding any oil. Dry-fry them, stirring, over medium heat for 1 to 2 minutes until they are slightly browned and give off a roasted aroma.
- 2 Coarsely chop the chilies and soak in water for 10 minutes. Drain.
- 3 Pound all the ingredients together with a small amount of water to produce a paste.
- 4 You can pound the spice mix in a mortar and pestle or you can use a food processor. Make a lot of the paste and save it for use in other curries. Store it in the refrigerator.
- 5 This curry paste goes well with all meats.
- 6 Posted to the BBQ List by Bill Wight on Oct 8, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Hot Barbecue Sauce

1/4 cup molasses
1/4 cup prepared mustard
1/4 cup packed brown sugar
3/4 cup vinegar
1/2 cup pineapple juice
1/4 cup Worcestershire sauce
1/2 tsp Tabasco sauce

- 1 Put molasses, mustard, and brown sugar into a small bowl; stir to mix well.
- 2 Add remaining ingredients; mix well. Makes about 2 cups.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Hot Roux

- 2 cups flour
- 2 cups peanut oil
- 3 habanero peppers, finely minced

- 1 Use a 10 inch or larger frying pan (I have a cast iron pan for this) Put the flour into the pan over moderate heat. Stir constantly until the flour gets to be a nice dark brown. This can be a little tricky but the idea is to toast the flour not burn it!
- 2 Add the oil and heat, again mixing constantly. Add the peppers. Cook and stir until the mixture forms a paste and the color you wish is achieved. Roux's can vary from a light brown to almost black. I like a reddish color. At this point you may add vegetables etc. if you wish to continue with another recipe or remove the roux from the heat and let cool for latter use. I will sometimes spread the almost cool mixture on wax paper and then freeze portions for use later

Servings: 1

Recipe Type

Bbq List, Info.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Lobster Cajun Seasoning

2 tsp cayenne pepper
1 1/2 tsp salt
1 tsp black pepper
1 tsp paprika
1 tsp cumin
1 1/4 tsp dry mustard
1/2 tsp dry thyme
1/2 tsp dry oregano
1 tsp onion powder
1 tsp garlic powder

- 1 Combine ingredients well. Place in an airtight container and store in a cool dry place.
- 2 Posted to the BBQ List on July 23, 1998 by Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Plum Rib Glaze

3 Tbs red plum jelly
2 tsp cider vinegar
2 tsp Texas Pete hot sauce

- 1 Mix all ingredient well. Heat in microwave until the jelly is melted. Mix again. Heat until hot. Brush over ribs as you take the ribs off the pit.
- 2 Posted to the BBQ List by Wyndell Ferguson

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Rice

8 strips bacon, chopped
6 cups rice, uncooked
2 cups onion, 1/2 inch dice
3/4 cup green bell pepper, 1/2 inch dice
1 tsp sugar
1/8 tsp baking soda
5 1/4 cups V-8 vegetable juice
5 1/4 cups tomato juice
salt and pepper, to taste

- 1 In a large stockpot, cook the bacon until just crisp, then remove. In the bacon fat, sauté the onions until semi-soft. Add the green pepper and sauté until semi-soft.
- 2 Add the rice and sauté over medium heat, stirring to coat in the oil for 2-3 minutes. Add the juices and bring to a boil, stirring constantly for 1 minute.
- 3 Add the sugar, baking soda, salt and pepper. Lower the heat to a low temperature and cook until half the liquid is gone.
- 4 Pour the mixture into casserole dishes, cover and bake about 25 minutes at 350F. Uncover and cook more if not all the moisture has evaporated (~10 minutes). Stir in the bacon just prior to service.
- 5 Source: "Savannah Entertains" ISBN # 0-941711-35-8

Servings: 40

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Savina Bread

- 1 1/2 cups whole wheat flour
- 1 1/2 cups white flour
- 1/2 cup V8 or similar veggie juice
- 1/2 cup water
- 1 tsp salt
- 1 1/2 Tbs evaporated dried milk
- 1 1/2 Tbs brown sugar
- 1 Tbs honey or sorgham
- 1 1/2 tsp fast rise auto bread yeast
- 2 Tbs butter
- 2 oz ground dried Red Savina Habanero

- 1 Heat liquid ingredients to about 100 F. Pour into canister. Put in dry ingredients, yeast last. Set machine to desired finish. Done. I'll leave it to individuals to try and figure out how to adapt this to their own style of bread making. Like I said, this is for one of those auto bread machines simply because I don't know how to bake bread otherwise. If it ain't easy, I ain't got time to do it. I'm sure there are lots of different herb combinations that could be used as well. Hope you all have fun with this!
- 2 Posted to the BBQ List by harryo@dave-world.net on Aug 11, 1998.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Jim Campbell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Snapper With Achiote Paste

- 1 cup Annato Paste
- 2 fillets red snapper, (1 lb.)
OR other firm-fleshed fish
skin on
CITRUS-HABANERO SAUCE
- 1/2 cup orange juice, freshly squeezed
- 1/2 cup lime juice, freshly squeezed
- 1/2 cup water
- 1/3 cup onion, chopped
- 1 habanero chile, veins, seeds removed, slivered
- 1/4 cup cilantro, chopped
salt
- 3 Tbs oil, optional
ACHIOTE PASTE
- 1 cup annatto, (achiote) seeds
- 10 cloves garlic
- 1/3 cup Quintana Roo oregano, OR
Mexican oregano
- 5 Tbs peppercorns
- 4 tsp ground cumin
- 4 tsp coriander seeds
- 10 whole allspice berries
- 1 1/4 cups white vinegar
- combination of
fresh orange juice and fresh lime juice

"RED SNAPPER WITH ACHIOTE PASTE (HUACHINANGO CON RECADO DE ADOBO COLORADO)"
Spread Annato (Achiote) Paste on both sides of fish, covering well. Place fish in refrigerator 1 to 2 hours. In mixing bowl combine orange juice, lime juice, water, onion, habanero, cilantro and salt to taste. Grill fish over hot coals, skin-side down, until seared, 2 minutes. Serve immediately. ACHIOTE PASTE (RECADO DE ADOBO COLORADO): Combine annatto, garlic, oregano, peppercorns, cumin, coriander, allspice and vinegar or juice mixture in blender or food processor. Process with on/off motion until thoroughly pureed. Add more orange juice or vinegar to give smooth paste consistency. Keeps indefinitely, if made with vinegar, or up to 3 weeks if made with citrus juices. Makes 1 1/2 cups. Presented by: Zarella Martinez, L.A. Times article, "Home Ground", 10/6/94. Posted to the BBQ List by Kurt Lucas on Sep 16, 1998.

Servings: 4

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red Tomato Gravy

8 Tbs bacon or sausage grease
2 Tbs flour
1 small can tomato sauce
salt and pepper
1 Tbs sugar
1 dash Tabasco sauce

Heat 6 or 8 tablespoons of bacon or sausage grease in cast iron skillet until hot. Add 2 heaping tablespoons of flour and stir until thick and light brown in color. Add 1 small can tomato sauce, salt, pepper, a squirt of 1 tablespoon sugar, and Tabasco sauce. Stir until well mixed, then add water to obtain the desired thickness, stirring constantly. Simmer low until ready to serve.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Redhead's Redhot Jamaican Jerk

1 Tbs allspice
 1 Tbs thyme
 1 Tbs salt
 1 Tbs garlic powder
 1 Tbs sugar
 1 1/2 tsp cayenne
 1 1/2 tsp black pepper
 1 1/2 tsp sage
 1 tsp ginger
 3/4 tsp nutmeg
 3/4 tsp cinnamon

WET INGREDIENTS:

1/4 cup olive oil
 1/4 cup soy sauce
 3/4 cup white vinegar
 1/2 cup orange juice
 juice of one lime

2 habanero peppers, minced
 3 green onions, minced
 1 cup yellow onion, finely chopped
 garlic, minced
 chicken or pork

Mix dry ingredients. Add liquid ingredients, mix with whisk. Add peppers, onions, and minced garlic. Reserve enough marinade for basting on the grill. Wash and stab chicken pieces with a fork (pork can be used as well). Marinate chicken for 1 hour at room temperature, or a few hours to overnight in the fridge. Pork marinates very fast, and it will be HOT if you marinate overnight. Ingredients can be modified depending on how hot you like it--if you like it HOT (with a capital H-O-T), use more habaneros, lots of Melinda's hot sauce, and marinate overnight. If you want to tone it down a bit, use milder peppers (serrano or jalapeno) and reduce marinating time. Grill chicken (or pork), basting with reserved marinade, or bake at 400F. (40 minutes or more for chicken, 30 minutes for thin cuts of pork). The reserved marinade is also great brushed on red/yellow bell peppers which you grill along with the chicken. Grab a cold beer, and enjoy!

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Poultry, Grilled, Pork

Recipe Source

Source: Heather Pierce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red's Barbecued Brisket

10 lbs beef brisket

- 1 Most barbecue in Texas revolves around beef, and more specifically, brisket. When you select your brisket, choose only "packer trimmed" briskets in the ten to twelve pound category. The smaller briskets don't have enough fat to tenderize them, and the larger ones could have come off of a tough old range bull that no amount of cooking will ever tenderize. Avoid closely trimmed or "value packed" brisket pieces. The fat that was cut off to make 'em pretty is the very stuff that would have made them tender! All briskets have a fat cover on one side. Ignore this! Squeeze the thick end with both thumbs. When you've found the brisket with the smallest fat kernel, that's the one for you. Take it home and build your fire. While your fire is getting going--I build mine out of a mixture of mesquite and oak--rub your brisket with a dry "rub." [See Red's Dry Rub recipe] Make sure that the meat is thoroughly coated. This helps seal the meat, and adds a flavorful crust.
- 2 Thoroughly coat all surfaces of the brisket with lemon juice, and rub in well. Sprinkle dry rub generously all over the brisket, rubbing in well. Make sure that the brisket is entirely covered.
- 3 When the wood has burned down, move the coals to one side of the pit, place the meat away from the direct heat, fat side up (let gravity and nature do the basting), and close the pit. Some people add a pan of water near the coals to provide added moisture, but I don't. Now, don't touch the meat for 12 hours. Just drink a few beers, cook a pot of beans, and tend your fire. You'd like to hold the cooking temperature around 210F. in the brisket cooking area. Since "helpers" usually show up at the first whiff of smoke, you probably ought to put some of your leftover rub on a couple of racks of pork ribs and toss them on the pit, in the hotter end, and baste and turn 'em for four and five hours, just to keep the animals at bay. Meanwhile, see Red's Prize Winnin' Pintos recipe to keep you busy.
- 4 Back at the pit, after the twelve hours are completed, generously slather the brisket with a basting sauce (not a barbecue sauce), wrap it tightly in aluminum foil, and return to the pit. [See Red's Basting Sauce recipe] Close off all of the air supplies to the fire, and allow the meat to "set" in the pit for three or four hours. This really tenderizes the meat. Serve your brisket with beans, coleslaw, jalapenos, onions, pickles, and plenty of bread. Cold beer or iced tea are the traditional beverages of choice.
- 5 You'll find that a ten-pound brisket will yield about 8-16 servings, depending on the individual brisket, and the size of the appetites of the guests.

Servings: 8

Recipe Type

Bbq List, Beef, Brisket

Recipe Source

Source: Chile Pepper Magazine - Sep/Oct 1990

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red's Barbeque Chicken

- 2 whole chickens, 4 LB or larger *
- 2 lemon, quartered
- 2 medium onion, quartered
- 4 sprigs fresh rosemary
- 4 cloves garlic, halved
- black pepper
- vegetable oil
- Tabasco sauce

- 1 Probably the most abused food on any barbeque pit is the poor old chicken. I don't know how many times good manners have been challenged by being served a blackened fowl that is still raw in the middle. There is no escape, so you pick around the edges, then beat a hasty retreat, hopefully, unobserved.
- 2 Generally, there are two mistakes that lead to this travesty. First, the bird is cooked over a fire that is much too hot. If you remember that frying chicken takes about 45 minutes, and that the oil is ideally at 360 to 375F., then you begin to see that barbecuing, a less efficient cooking method, should take longer. And longer has to mean at a lower temperature level, or you wind up with the well-known charcoal effect. Secondly, many people feel that the clucker just has to be basted, and so they buy a bottle of commercial tomato-based sauce. Here comes the second layer of charring!!
- 3 Just for grins, try out my method and see if the results aren't just a little more pleasing.
- 4 Rinse the chickens thoroughly inside and out, discarding the neck and giblets. Stuff each chicken with one lemon, one onion, 2 sprigs of rosemary, and two cloves of garlic. Sprinkle each bird with black pepper. Place the birds in a covered barbecue pit, away from the direct heat and close the pit. Hold the temperature in the pit at about 250F for 3 1/2 to 4 1/2 hours.
- 5 Baste the birds occasionally with the cooking oil that has been seasoned to your liking with the Tabasco Sauce. When the chickens are a nice rich brown color, and the drumstick wiggles freely, they're done.
- 6 *Whole chickens hold their juices better and come out much more moist. Larger birds have more fat and are better candidates for this method of cooking. If you're doing halved cluckers, then baste more frequently, and watch the cooking time. It should be about an hour less.
- 7 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red's Basting Sauce

- 2 Tbs chili powder
- 1/2 tsp cayenne pepper
- 1 lb butter
- 2 each onions, peeled/thick sliced
- 5 cloves garlic, peeled and crushed
- 1 bunch parsley sprigs, chopped
- 1 bottle beer
- 1 pint vegetable oil
- 4 each lemon, quartered
- 1/4 cup Worcestershire sauce
- 2 bay leaves

- 1 Melt the butter, add the onions and garlic, and sauté for 4 to 5 minutes to soften. Add the beer, squeeze in the lemon juice, and add the lemon rinds to the pot. When the foam subsides, add all of the remaining ingredients and bring to a boil. Reduce the heat to a medium low and simmer for 20 minutes. Keep baste warm, adding beer and oil as needed.
- 2 By the way, you'll notice that there are no tomatoes, ketchup, or sugar in this recipe. All of those things caramelize and burn quickly, giving the meat a black color and nasty taste.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red's Dry Rub

1 11 oz can chili powder, fine ground
1 Tbs cayenne pepper
2 Tbs black pepper
4 Tbs garlic powder
1/2 cup lemon juice

Thoroughly coat all surfaces of the meat with lemon juice, and rub it in well. Combine all of the dry ingredients in a bowl, and sprinkle generously all over the meat, rubbing in well. Make sure that the meat is entirely covered. Store leftover rub in a tightly sealed container in the refrigerator.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red's Easy Anticuchos

- 4 canned jalapeno peppers, chopped
 juice from 1 qt. can of jalapenos, (escabeche)
- 2 lbs sirloin steak, 1 1/2" cubes

- 1 Very few cities love a party more than San Antonio, Texas. A major part of San Antonio's annual Fiesta is a celebration called "Night in Old San Antonio", held in La Villita, the restored original little village of San Antonio. It's impossible to eat a sample of all of the foods sold, at least for the normal person, but one of the most popular is anticuchos--chunks of beef that have been marinated in a secret pepper marinade, skewered, and grilled over an open fire. Since nobody has offered a recipe, I made one up. Since you are going to hand a skewer full of meat to each guest, you really should hand them a cold beer for the other hand to preserve proper balance.
- 2 Combine all ingredients in a non-reactive (not metal) dish and allow to marinate for one to two hours. Divide meat evenly between four skewers, and grill over very hot coals for 1-2 minutes per side (4-8 minutes total cooking time, basting with the remaining marinade at each turning. You may wish to cook the meat longer if you prefer it beyond medium rare. You can also reduce the size of the servings and use this recipe for hot hors d'oeuvres.
- 3 Posted to the BBQ List by Carey Starzinger on Jul 29, 1996.

Servings: 4

Recipe Type

Bbq List, Beef, Mexican

Recipe Source

Source: Chile Pepper Magazine - Sep/Oct 1990

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red's Prize Winnin' Pintos

- 6 canned jalapeno peppers
- 1/2 tsp cayenne pepper
- 1 tsp black pepper
- 1 Tbs chili powder
- 2 lbs pinto beans, dry
- 1/2 lb salt pork, cubed into 1x1x1/4" pieces
- 2 medium onions, chopped
- 2 cloves garlic, minced

- 1 Soak the beans overnight. Drain, place in a pot, and refill with water to cover the beans and add everything else. Cook very slowly for 4 to 6 hours.
- 2 When the beans are done, test for salt and adjust to your preference. Don't salt in advance, because the salt pork will do that for you.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red's Rio Grande Catfish

- 2 jalapeno peppers, stemmed and minced
- 3 serrano peppers, stemmed and minced
- 1/2 medium onion, diced
- 2 cloves garlic, pressed
- 1 cup vegetable oil
- 1/2 cup lime juice, freshly squeezed
- 1/2 Tbs cumin powder
- 2 Tbs cilantro, minced
- 4 8 oz catfish fillets, skinless and boneless
- 1 cup tomatoes, peel, dice, chill

- 1 In this part of the country, the table fish of choice is the catfish--at least it's the most common. You can usually order this fish prepared any way that you like it, as long as it's fried. Now, I've no complaints with a well-fried catfish, but there had to be another way.
- 2 So a couple of nights ago, a few friends were over and we tried out this idea. Our "impartial" panel of judges decided that this was a definite keeper, and we are pleased to pass it on to you, literally, hot off the grill!
- 3 Combine the first eight ingredients in a blender and coarsely blend. Place the filets in a non-reactive container large enough to hold them in a single layer. Pour the marinade over the filets and cover. Turn the filets once after thirty minutes. After a total marinating time of no more than one hour (any longer and they'll start to fall apart), grill them quickly over very hot mesquite coals, about 2-4 minutes per side, basting with the marinade. Place each filet on a plate, and top with 1/4 cup of chilled chopped tomatoes.
- 4 Posted to the BBQ List by Carey Starzinger on Jul 29, 1996.

Servings: 4

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe Source

Source: Chile Pepper Magazine - Sep/Oct 1990

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Red's South Texas Fajitas

- 4 jalapeno peppers, pierced
- 3 Tbs chili powder
- 1 tsp cayenne pepper
- 1 8 oz bottle herb and garlic oil-based, salad dressing
- 1 can beer
- 1 1/2 tsp garlic powder
- 4 small Mexican limes, juiced
- 2 tsp cumin powder
- 1 large onion, minced
- 2 Tbs cilantro, minced
- 1 Tbs Worcestershire sauce
- 1 bay leaf
- 3 lbs skirt steak

- 1 About twelve to fifteen years ago, fajitas were "discovered." since then, an awful lot of good meat has been wrecked, and skirt steak--once a "grinder" item--has risen sharply in price. Because skirt doesn't come from a "tender quadrant" of the carcass, some care is needed to turn it into good food. First, it needs to be marinated to tenderize and flavor it.
- 2 Mix all the ingredients together, except the meat, to make a marinade. Pour over the skirt steak, in a non-reactive container (not metal), cover, and stir occasionally for six to eight hours.
- 3 Fajitas can be cooked in several ways. If you have the space, smoke the fajitas for 30 minutes with pure mesquite smoke, and then cook for 4-7 minutes per side over direct heat--mesquite coals being the heat of choice. Baste with the marinade throughout the cooking process. If you need to cook completely over direct heat, then use a fairly slow fire, about like you should use when grilling chicken, and cook, covered if possible, for about 10 - 15 minutes per side, basting with the marinade.
- 4 Figure about a half pound of meat and 3 to 4 tortillas per person. When slicing fajitas, you'll notice that the grain of the skirt steak all runs the same way. If you'll slice the skirt at a forty-five degree angle to the grain, and hold your knife on a forty-five degree angle as well, you'll find that the fajitas are much more tender! Serve the fajitas with flour tortillas, pico de gallo salsa, guacamole, and cold beer. You'll notice that I didn't say anything about chicken fajitas--that's a contradiction in terms.
- 5 Posted to the BBQ List by Carey Starzinger on Jul 29, 1996.

Servings: 6

Recipe Type

Bbq List, Grilled, Beef

Recipe Source

Source: Chile Pepper Magazine - Sep/Oct 1990

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Reed Hearon's Barbeque Sauce

1/2 lb	smoked bacon, sliced or cubed
1 1/2 cups	bacon fat, lard, or drippings, [see note]
2	medium onions, sliced
6	cloves garlic, lightly roasted and minced
1 tsp	black pepper
1/2 tsp	ground cloves
2 tsp	ground allspice
1/4 cup	ground coriander seed
1 1/2 cups	brown sugar
1/2 cup	molasses
3 cups	malt or cider vinegar
1 7 oz	can chipotle chilies in adobo (to taste)
1 lb	ham hocks or smoked bones
1 quart	ketchup
2 Tbs	Worcestershire sauce

- 1 In a large sauce pot render the bacon on low to medium heat until it is lightly browned all over. Add the bacon fat or drippings and onions (see notes) and continue cooking until the onions begin to brown. Add in the garlic, pepper, clove, allspice and coriander and cook for one minute. Add the brown sugar and molasses and simmer for one hour (see notes).
- 2 Add the vinegar, chipotles and ham hocks, bring to a boil, reduce to a simmer and cook until the volume is reduced by half.
- 3 Add the ketchup and Worcestershire and slowly simmer for 3 to 4 hours, stirring occasionally (see notes). Strain.
- 4 Note (added by Tony from notes taken while watching Reed make this sauce):
- 5 Drippings from a smoked brisket can (should?) be used in place of or in addition to the bacon fat.
- 6 Use white onions if possible instead of yellow onions.
- 7 Use a vinegar that will complement whatever beverage you're serving: malt vinegar with beer, wine vinegar with wine, cider vinegar with hard cider, and so on.
- 8 Have the butcher split the bones. They should be added to the bacon while rendering. Reed also added the garlic cloves to the bacon while rendering to roast the garlic.
- 9 Simmering the sauce in step 1 is done to kill the sweetness.
- 10 Simmering times in step 3 are a minimum; overnight is better.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Reed Hearon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Refried Beans - Edna's

- 1 lb can of pinto beans, (Lucks)
- 1 clove garlic crushed
- 2 slices breakfast bacon
- 1 small onion diced

- 1 Fry bacon in skillet remove. Add garlic and onion. Fry onions until clear. Add beans. Take hand potato masher and mash bean until lumpy while they are heating.
- 2 Recipe by "H. WHITED ENGRAVING" on Mar 16, 1998.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Edna

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Remus's Kansas City Classic Sauce

1/4 tsp allspice
1/4 tsp cinnamon
1/4 tsp mace
14 tsp black pepper
1/2 tsp curry powder, oriental pref.
1/2 tsp chili powder
1/2 tsp paprika
1/4 cup white vinegar
1/2 tsp hot pepper sauce
1 cup ketchup
1/3 cup dark molasses

- 1 Place all of the dry ingredients into a bowl. Add vinegar and stir. Add remaining ingredients and stir until mixture is thoroughly blended. This sauce may be served room temperature or heated. Yield: 2 cups
- 2 Source: From Remus Powers, PhB., Originator of the Diddy-Wa-Diddy Sauce Contest.
- 3 Posted to the BBQ List by Carey Starzinger on Sep 17, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Renowned Mr. Brown Pork Butt

1/4 cup ground black pepper
1/4 cup paprika
1/4 cup turbinado sugar
2 Tbs salt
2 tsp dry mustard
1 tsp cayenne
1 6-8 lb Boston Pork Butt

- 1 In old Southern slang, "Mr. Brown" in the dark outside part of barbecued pork, usually the shoulder. The night before you plan to barbecue, combine the rub ingredients in a small bowl. Massage the pork well with about half the rub. Transfer the pork to a plastic bag, and refrigerate it overnight.
- 2 Before you begin to barbecue, remove the pork from the refrigerator. Pat down the butt with another coating of rub. Let the pork sit a room temperature for about 45 minutes.
- 3 Prepare the smoker for barbecuing, bringing the temperature to 200-220 F. If you plan to baste the pork, stir any remaining rub into the mop (see Southern Sop recipe) ingredients in a saucepan and warm the mixture over low heat.
- 4 Transfer the pork to the smoker and cook it for about 1 1/2 hours per pound, or until the internal temperature reaches 170-180F. Mop the pork about once an hour in a wood-burning pit, or as appropriate for your style smoker.
- 5 Remove the pork from the smoker and let it sit for about 15 minutes, until cool enough to handle. Pull off chinks of the meat, and either shred or chop them as you wish. Make sure each serving has some of the darker, chewier Mr. Brown along with the lighter interior meat. If you wish, serve the pork with Golden Mustard Barbecue Sauce, Carolina Red, or Vaunted Vinegar Sauce.
- 6 Editor: the recipes for the Carolina Red, and Vaunted Vinegar Sauce are included in this recipe archive.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Pork

Recipe Source

Source: Smoke & Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rib BBQ Sauce

2 Tbs bacon drippings
1 medium Vidalia or Spanish onion, chopped fine
1 celery stalk, chopped fine
1 clove garlic, minced
1/2 cup old coffee (no more than 1 day)
1/2 cup flat beer
14 oz ketchup
1 tomato, chopped fine
6 Tbs Worcestershire sauce
2 Tbs cider vinegar
1/4 cup dry white wine, (optional)
1 tsp dry mustard
2 Tbs dark brown sugar
2 Tbs mild red chile
1 Tbs medium red chile
3/4 tsp ground cumin
1/4 tsp ground coriander seed
1 tsp liquid smoke, (optional)

- 1 Melt bacon drippings and sauté onion, celery and garlic Add remaining ingredients and simmers until thick (about 1/2 hour)
- 2 Note: for more spice, replace one tablespoon of hot red chile for 1 one tablespoon of mild red chile.
- 3 Posted to the BBQ List on July 18, 1998 by Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rib Eye Express Barbequed Hamburgers

BASIC HAMBURGER MIX

1 lb hamburger
1/2 tsp salt
1 Tbs instant minced onions
1/8 tsp garlic Powder

SAVORY BURGERS

1/4 tsp savory

RED HOT BURGERS

1 tsp crushed hot red pepper

ORIENTAL BURGERS

1/4 tsp ginger

1 tsp lemon zest

1 tsp soy sauce

SESAME BURGERS

1/4 cup toasted sesame seeds

HOT-N-TANGY BURGERS

1 tsp season all, seasoned salt

1 tsp barbeque spice

DILL BURGERS

1/2 tsp crushed dill seed

1/4 cup chopped olives OR Sweet Pickles

HERB BURGERS

1/4 tsp marjoram

1/8 tsp thyme

1/4 tsp celery salt

1 tsp parsley flakes

CHILI-CHEESE BURGERS

1 cup grated cheese

1/4 cup milk

1/2 tsp chili powder

SPICE BURGERS

1/2 tsp dry mustard

1/4 tsp nutmeg, ground

- 1 The Basic Burger Mix will yield 4 burgers. Add the following herbs and spices to the Basic Burger Mix to create variations on the basic burgers.
- 2 Place into smoker/cooker (I use a water cooker) with the water pan filled with cold water or ice. Allow the smoker to obtain cooking temperature, 180-250F. Smoke/cook approximately 1 hour per side.(Total cooking time is approximately 2-2 1/2 hours.) Slop with favorite BBQ sauce during the last 1/2 hour of cooking.
- 3 We make up a weeks supply of these at a time. They are absolutely delicious.
- 4 Posted to the BBQ List by Carey Starzinger on Aug 03, 1996.

Servings: 1

Recipe Type

Bbq List, Beef, Sandwiches

Recipe Source

Source: Rib Eye Express BBQ Tag Team, 1994

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rib 'n' Beer Marinade

1 quart beer (your favorite brand)
2 cups brown sugar
1 cup cider vinegar
1 Tbs chili powder
1 tsp cumin, ground
1 tsp dry mustard
2 tsp hot red pepper flakes

- 1 Combine beer, sugar, vinegar, spices in a large pan. Bring to a boil, remove from heat, and cool. Place ribs in a large shallow roasting pan (not aluminum). Pour marinade over ribs. Turn ribs several times while they marinate about 24 hours in refrigerator. Drain ribs, reserving marinade. Arrange ribs on grill or rib rack and smokecook at 240-250F for 4-5 hours, until meat is tender, basting with marinade every 60 minutes. This marinade goes well with any meat that is going to be smoked or grilled.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 15, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades, Pork, Ribs

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rich Davis' Rub

- 1/2 cup granulated brown sugar
- 1/2 cup coarsely ground black pepper
- 1/2 cup paprika
- 1/4 cup chili powder
- 1/2 cup packed brown sugar
- 2 Tbs granulated garlic powder

- 1 Mix ingredients well.
- 2 I have rubbed ribs, shoulders and venison with this rub and love it. I do not baste or use sauce, just wrap them in foil an hour or so before they are done.
- 3 I rub anything for the smoker at least 2 days in advance, but generally 3 or 4 days.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Tom Bernhardt

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Richard Matthew's Burgoo

3 quarts water or stock
 3/4 lb lean inch-diced stewing beef
 3/4 lb inch-diced pork shoulder
 3 1/2 lbs chicken, disjointed
 water to cover
 2 1/2 cups ripe tomatoes, quartered, peeled and seeded
 1 cup fresh lima beans
 1/2 red pepper, diced
 4 green peppers, diced
 3/4 cup onion, diced
 1 cup carrots, diced
 2 cups potatoes, diced
 1 bay leaf
 1 Tbs Worcestershire sauce
 2 cups corn freshly cut from the cob

- 1 Mulligan stew is said to have originated in hobo camps during the early 1900s, mulligan stew is a sort of catch-all dish of whatever is available. It usually contains meat, potatoes and vegetables in just about any combination. The name indicates that its origins might come from IRISH STEW, but it's also often compared to Kentucky BURGEOO. The cook at a hobo camp responsible for putting this tasty concoction together was called a "mulligan-mixer."
- 2 If you are like most people you have never heard of much less eaten burgoo. This is one of those times its definitely best to be in the minority. Burgoo is a savory stew made from a varying array of ingredients. If is often cooked in enormous iron kettles outdoors over an open flame. Cooking can take as long as 30 hours and flavor improves as it ages. It has been said that burgoo is more of a concept than a recipe. This is because there are as many different ways to prepare burgoo as there are people who prepare it. The meats could include any or all of the following meats: mutton (sheep/lamb), beef, pork, chicken, veal or opossum, rabbit, squirrel You will also find some combination of these vegetables: potatoes, corn, lima beans, tomatoes, okra or green beans. Of course there are also many spices to choose from as well. As you might imagine there are many people who keep their recipes a closely guarded secret.
- 3 It is believed that the word "burgoo" originated in the 17th century on the high seas. These sailors used to subsist on an oatmeal-like porridge made from the Middle-Eastern grain, bulgur (or bulghur) wheat. The term first appears in the 1650 book "Adventures by Sea" by Edward Coxere.
- 4 Put in a heavy lidded kettle with:
- 5 qts. water or stock /4 lb. lean inch-diced stewing beef /4 lb. inch-diced pork shoulder
- 6 Bring pot one slowly to a boil. Reduce heat at once and slowly simmer about 2 1/2 hours.
- 7 In another heavy kettle put:
- 8 One disjointed 3 1/2 lb. chicken with just enough water to cover. Bring these ingredients to a boil. Reduce the heat at once and simmer about 1 hour or until the meat can easily be removed from the bones. Put the chicken meat and the water in which it was cooked into the first kettle with the other meat after it has simmered the 2 1/2 hours as directed.
- 9 At this time also add:
- 10 /2 cups quartered ripe, peeled and seeded tomatoes cup fresh lima beans /2 red diced pepper diced green peppers /4 cup diced onion cup diced carrots cups diced potatoes bay leaf Tablespoon Worcestershire sauce
- 11 Simmer this whole mixture 1/2 hour or more before adding

- 12 cups corn (freshly cut from cob) Cook about 15 minutes more or until all the vegetables are soft Correct the seasoning.
- 13 Some think Burgoo is not Burgoo without squirrel, but then maybe that was Hunter's Stew, which was made in an old iron wash pot, out doors over a fire. To be eaten at night while listening to mountain music--hounds running a coon up and down ridges and hollers.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe Source

Source: Richard Matthews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Richard Schwaninger's Brine

3/4 cup salt
1/2 cup sugar
1/4 cup brown sugar
2 Tbs paprika
1 Tbs garlic powder
1 Tbs onion powder

- 1 After the brine, I washed them out and rubbed on a nice coat of Paprika and ground black pepper. They were then finished on the Weber rotisserie at about 350F for around 2 hours, until I read 155 to 160F internal. Took them off and let them sit around (covered) for 20 minutes and ate.
- 2 Posted to the BBQ List by "Richard Schwaninger" on Aug 7, 1998.

Recipe Type

Bbq List, Brines

Recipe Source

Source: Richard Schwaninger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Richard Schwaninger's Sausage

4 lbs beef chuck roast
4 lbs pork butt, (boneless)
GRIND COARSE
2 Tbs salt
1 1/2 tsp ground coriander
1 1/2 tsp white pepper
1 1/2 tsp mace
1 tsp ground ginger
**about 1.5 cups cold water
(use enough water to get a good "meatloaf", consistency)**

- 1 mix well
- 2 I stuff them into hog casing and twist by hand.
- 3 Smoke for about 3 hours at 115F.
- 4 Simmer in hot (170) water until they float (I just dump them in boiling water taken off the heat and then turn the flame to the smallest it will go).
- 5 I like them hot from the pot or cooled and then grilled.
- 6 Why, the simmering in water. Well, first off and most importantly, I've always done it that way. I think though, that it takes some of the salt out and gives it a different texture. 2 Tbs. salt is a bit much, and indeed when you fry up a test batch, it comes out salty. I usually also do not soak the brined hog casings overnight. I just rinse them out before I use them, this might leave them salty. Also, smoked at 115 doesn't quite cook it, steeping finishes the meat off. Now, I guess you could smoke (at 115) for a while and then raise the temp to, say, the magic 240 and continue for another while. It's just something I've never tried. I really adapted this from what we used to do on the farm in Austria, that is cold smoke and then boil.
- 7 Hope you try this and if anyone wants to try smoking the meat all the way, post the results.
- 8 Posted to the BBQ List by "Richard Schwaninger" on Apr 20, 1998.

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Richard Schwaninger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rick's Generic Dry Rub

1/4 cup paprika
1/4 cup black pepper
1/4 cup salt

- 1 Use this rub as a base and add your favorite dry spices to make your smoker the best on the block. Garlic and brown sugar come to mind...
- 2 Combine these ingredients in a small bowl and mix well. This rub can be used on any barbeque item. Just sprinkle lightly on the intended food and rub. For a spicy taste, sprinkle more heavily. This batch will do about 6 to 8 slabs of pork ribs.
- 3 Source: Kansas City Barbeque
- 4 Posted to the BBQ List by Carey Starzinger on Sep 19, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rick's Rib Sauce

2 Tbs Worcestershire Sauce
2 Tbs brown sugar
1 tsp salt
1 tsp dry mustard
1 Tbs paprika
1/4 tsp chili powder
1/4 tsp red pepper flakes
1 cup tomato juice
1/4 cup regular vinegar
1 1/2 cups water
1 cup ketchup

- 1 Makes about 3 cups, but I like to reduce it a little. Just throw all in a pot and simmer it for a while.
- 2 Posted to the BBQ List by Carey Starzinger on Sep 08, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ricks's Brisket Competition Rub Mix

- 7 Parts Wham Original Mild Rub
- 3 Parts Middle-East "Poultry Seasoning"
- 2 Parts Wham Cajun Hot Rub
- 1 Part dry Worcestershire Powder
- 4 Part fajita seasoning

- 1 Mix parts in one at a time, blending well before adding next ingredient. Add in exact order above, for maximum blending effect. If 1 part=1/3 cup dry, the above recipe will yield exactly 42.5 ounces.
- 2 Posted to BBQ List by "Rick D. Day" on Jan 08, 1998

Servings: 1

Recipe Type

Bbq List, Beef, Brisket, Rubs And Spices

Recipe Source

Source: Rick D. Day

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Roast Possum

- 1 possum, whole, uncleaned
- 1 onion, large, chopped
- 1 Tbs bacon fat
- possum liver
- 1 cup bread crumbs
- 1 tsp red pepper, chopped
- Worcestershire sauce, dash
- 1 egg, hardboiled, finely chopped
- salt to taste

- 1 Possums are roasted with hide on, so prepare a large pot of scalding hot water. Dip possum in it for a few minutes, then remove the hair by scraping with a dull knife, as you would scrape a hog. If some hair comes off hard, dip again in scalding (not hard-boiling) water. Wash with soap and water, then remove entrails, keeping washed liver. Remove head and tail (some people keep the head on). Soak in cold water to which is added 1 cup salt. Drain and rinse with boiling water. Stuff with possum stuffing, close the opening, and roast in black iron pot with a little water for 1-1/2 hours at 350. Baste often. SEE possum stuffing recipe. Add sweet potatoes 1 hour before possum is done.
- 2 Posted to the BBQ List by scotlyn@juno.com (Daniel S Johnson) on Mar 25, 1998.

Servings: 1

Recipe Type

Bbq List, Possum

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Roasted Leg Of Lamb

1 tsp annatto seeds, ground
1 tsp ground cumin
1 clove garlic, crushed
1/3 cup red wine
1 Tbs oregano
1 tsp paprika
1/2 tsp salt
1 tsp black pepper, ground

- 1 Figure that. Believe it or not this is the second leg-o-lamb recipe I got today. Although not Q'd, it could be Q'd easy enough. This recipe comes from the UK so some of the measurements will require conversion or at the very least some imagination.
- 2 We had a half leg of lamb in our Christmas butchery order, and we roasted it with the following marinade/baste:
- 3 I slashed a diamond-pattern into the meat, and rubbed the marinade in. Gave it 2 hours before cooking it at 375F for 75 minutes on a bed of sliced potatoes. Very tasty!
- 4 Posted to BBQ List by vev-BBQ@michvhf.com on Jan 7, 1998

Servings: 1

Recipe Type

Bbq List, Lamb, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Roasted Onion Flowers

- 16 small yellow onions, 2 inches in diameter
- 1 tsp granulated sugar
- 1/4 cup chicken broth
- 3 Tbs butter, unsalted

- 1 To prepare the onions take a sharp knife and trim the root end of each onion flat, so that it will remain intact, but stand. Standing each onion on its flat-cut end, cut parallel vertical slices at 1/4-inch intervals into, but not through onion, stopping about 3/4 inch above root end. Rotate each onion 90F and cut parallel vertical slices in same manner to form a crosshatch pattern, keeping onions intact.
- 2 Place onions, flat side down in a lightly buttered shallow baking dish that is large enough to let onions open, or flower, as they bake. Sprinkle with sugar and salt to taste. In a small saucepan heat broth and butter over moderately high heat until butter is melted and pour over onions. Cover onions with foil and roast for 45-minutes in a pre-heated 450F oven. Remove foil and continue to roast onions, basting occasionally, 30 to 45-minutes longer, on until golden. Onions may be made 1 day ahead and refrigerated, covered. Reheat onions for 15 to 20 minutes in a 325F oven before serving. Note: This Thanksgiving Day Dinner recipe provides both a tasty side dish and an eye-pleasing display on your holiday table. We've added it to our E=Experimental menu because it goes well with the peppers already stuffed into your turkey and you won't serve a gravy. Don't hesitate to prepare this dish at any time of the year, especially when the Vidalias are fresh and sweet. Cooking time will vary with the size of the onion, so our best advice is to make sure they're all comparable in size.
- 3 Source: The Cook & Kitchen Staff at <http://www.recipe-a-day.com>
- 4 Posted to the BBQ List on July 02, 1998 by John Cartlidge

Servings: 8

Recipe Type

Bbq List, Sides, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Roasted Onion Sauce

- 1 medium sweet onion, cut into 8 wedges
- 1 tsp olive oil
- Salt
- 2/3 cup beef broth
- 1 tsp soy sauce
- 4 tsp cracked black pepper

- 1 Place onion wedges in baking dish. Drizzle with oil and sprinkle with just a little salt. Stir to coat all pieces evenly. Roast onions, uncovered, at 350F until browned and soft, about 1 hour. Remove and let stand until slightly cooled. Put onions in blender along with broth and soy sauce and blend to smooth puree. Transfer sauce to small saucepan or microwavable dish, cover and set aside.
- 2 Posted to the BBQ List by Bpulltab@aol.com on Oct 15, 1998.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Roasted Onion-Garlic Soup

- 3 Spanish onions, cut in 1/2 lengthwise then thinly sliced
- 3 large shallots, cut in half
- 1 large head garlic, cloves separated, peeled, cut in half
- 2 tsp olive oil
- 4 cups chicken broth
- 1/4 cup brandy
- 1 Tbs chopped fresh thyme or
- 1 tsp dried thyme
- 1/4 cup Parmesan cheese, freshly grated

Set oven rack at lowest level, preheat to 450F. Combine onions, shallots, garlic and oil in large shallow roasting pan. Roast for 20 to 30 minutes, stirring every 5 minutes, or until onions are golden brown. Remove from oven and pour in 1 cup of chicken broth. Stir liquid in pan, scraping the bottom to loosen and dissolve caramelized bits. Transfer the onion mixture to a soup pot and add brandy, thyme and remaining broth. Bring to a boil, reduce heat to low and simmer, covered, for 30 minutes. Season to taste with salt and pepper. Serve topped with parmesan and perhaps some toasted French bread.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Roasted Poblano Vinaigrette

2 poblano peppers, roasted,, peeled and seeded
1/4 medium red onion,, chopped
2 Tbs fresh lime juice
3/4 cup olive oil
1/2 cup spinach
2 tsp honey
Salt and freshly ground pepper

In a blender, combine the poblanos, onion, and lime juice and blend until smooth. While the blender is running, add the oil slowly until emulsified. Add the spinach and blend until smooth. Add the honey and season to taste with salt and freshly ground pepper. Bring to room temperature before serving.

Servings: 1

Yield: About 1 1/2 cups

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: Grillin' AND Chillin' SHOW #GR3602

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Roasted Tomato Ketchup

- 1 1/2 lbs ripe tomatoes, cored and quartered and roasted
- 3 Tbs olive oil, divided
- 1 medium onion, finely diced
- 2 cloves garlic, finely diced
- 1/4 cup cider vinegar
- 2 Tbs sugar
- 1/4 tsp cinnamon
- 1/4 tsp allspice
- salt and freshly ground pepper

- 1 Preheat the oven to 350F. Toss the tomatoes in 1 tablespoon of the olive oil and place on a baking sheet. Roast in the oven for 10 to 15 minutes or until soft. Transfer the tomatoes to a food processor and process until smooth. Strain the tomatoes, pressing against the solids with a wooden spoon to extract as much pulp and juice as possible. Heat the remaining olive oil in a medium saucepan over medium heat and sauté the onions and garlic until translucent. Add the tomato puree and remaining ingredients and continue cooking, uncovered for 25 to 30 minutes, stirring occasionally until thick.
- 2 Posted to the BBQ List on July 8, 1998 by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Hot Off the Grill with Bobby Flay

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Roasted Vegetables

See Directions

- 1 Roasted Vegetables
- 2 Long-Cook Group (35 minutes)
- 3 Potatoes Onions Carrots Beets Turnips Sweet Potatoes -----
- 4 Medium-Cook Group (20 minutes)
- 5 Brussels Sprouts Fennel Bulbs (cut in half or quartered) Garlic (whole cloves, peeled) Leeks Whole Okra Whole Pearl Onions Peppers (hot and/or sweet, quartered) Summer Squash and Zucchini (in sections) -----
- 6 Short-Cook Group (5 minutes)
- 7 Cabbage (cut in wedges) Mushroom caps -----
- 8 Peel the tough skinned vegetables and cut large ones into about 2 inch wedges. Select the vegetables you want from each group; have them grouped and ready by cooking times.
- 9 Preheat your oven to 475F. Put about 4 tablespoons of olive oil in a shallow roasting pan. Add your long cook vegetables, toss to coat with oil, and sprinkle them with soy sauce, Worcestershire sauce, and black pepper. Roast for 15 minutes, tossing once or twice in order to sear all sides.
- 10 Now add your medium cook vegetables, tossing to coat with oil, and sprinkle them with the same sauces you used before. Continue roasting for another 15 minutes.
- 11 Finally, add your short cook vegetables. Sprinkle with one tablespoon of herbed vinegar, a few dashes of Tabasco sauce, and add a few leaves of thyme if desired (or fresh basil is good, too). Roast all vegetables for another 5 minutes, remove from oven, and serve.

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Robert's Barbecue Sauce

1 cup ketchup
1/3 cup oil
1/2 cup vinegar
1/4 cup brown sugar
1/4 cup molasses
2 tsp lemon juice
3 Tbs Worcestershire sauce
2 Tbs chili powder
1/4 tsp ginger
1/2 tsp garlic powder
1/2 tsp dry mustard
1 tsp dried onion flakes
1 dash salt and pepper

- 1 Add all ingredients and heat until brown sugar dissolves. We have served this BBQ sauce for years and everyone loves it!!
- 2 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Robert A. Slayden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rockenwagner's Coleslaw

DRESSING

- 2 tsp all-purpose flour
- 2 tsp dry mustard powder
- 1/4 cup plus 1 tablespoon sugar
- 1 pinch ground cayenne pepper
- 1 heaping teaspoon salt
- 1/3 cup apple cider vinegar
- 2/3 cup heavy cream
- 2 large egg yolks
- 1 Tbs caraway seeds
- 1 1/2 Tbs prepared horseradish

COLESLAW

- 6 cups white cabbage--about 1 1/4 pounds, finely sliced
- 1 carrot, grated
- 1 3/4 cups red cabbage--about 1/2 pound, sliced very fine

- 1 Red cabbage heightens the flavor and color of this coleslaw, but more white cabbage can be substituted.
- 2 Dressing. In the top of a double boiler, off the heat, combine the flour, mustard powder, sugar, cayenne, and salt. Bring about 1 inch of water to a simmer in the bottom of the double boiler. In a small saucepan, combine the vinegar and cream and bring to a boil over high heat. Whisk the hot vinegar mixture into the dry ingredients, then place the top of the double boiler over the simmering water. Whisk in the egg yolks and stir until the mixture thickens slightly, about 3 to 4 minutes. Remove from the heat and stir in the caraway seeds and horseradish. Cool to room temperature, cover, and refrigerate until chilled.
- 3 Posted to the BBQ List on July 05, 1998 by Karl E. Moser (KE3NF)

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rock's Doctored-Up Cattleman's Barbecue Sauce

1 quart Cattleman's smoky barbecue sauce
1/2 cup margarine
1/2 cup brown sugar, packed
2 tsp roasted garlic pepper - to taste
1 1/2 Tbs chipotle sauce - to taste

- 1 Melt butter in saucepan. Add brown sugar and stir until melted. Stir in the rest of the ingredients and simmer for 15 minutes. Can be served immediately, but best if allowed to chill over night.
- 2 Note: The chipotle sauce is not the adobo kind that has been discussed on the List in the past. This is the Bufalo (their spelling) brand, "Chipotle Mexican Hot Sauce" that's made in Mexico, and distributed by the Herdez Co. out of Carlsbad, CA. It's labeled as "very hot" but don't believe it! It's pretty mild.
- 3 Posted to the BBQ List by Rock McNelly.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Rock McNelly

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rock's Rib Finishing Sauce

1 cup clover honey
1 cup yellow mustard
1/2 cup BBQ sauce
2 Tbs butter

- 1 Put the honey in a stainless steel container and put it into the pit for about 1 1/2 hours, stirring occasionally. The honey takes on a nice, smoky flavor. Then remove it from the pit and add an equal amount of yellow mustard to the honey, followed by a half a cup of BBQ sauce, and two tablespoons of butter. Heat and stir until butter melts and ingredients are mixed well.
- 2 Then with a good paint brush style basting brush, coat the ribs liberally as they come out of the pit. They're hot enough to melt the mixture forming a nice, sweet and tangy glaze.
- 3 Posted to BBQ List by Rock McNelly on Jan 2, 1998

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Rock McNelly

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rodney & Cindi's Q-Fest Banana Pudding

- 1 vanilla wafers
- 6 bananas, (large), sliced
- 1 can pineapple with juice, crushed
- 1 pint whipping cream
- 1 can condensed milk, (sweetened)
- 1 whipped topping
- 1 Tbs vanilla extract
- 1 vanilla pudding mix, (instant)

- 1 In a large bowl mix whipped topping, pineapple, condensed milk, whipping cream, vanilla pudding mix, and vanilla extract.
- 2 Alternate layers of vanilla wafers, sliced bananas and above mixture into a 4 quart dish ending with vanilla wafers on top of mixture. Do not top with banana slices as the bananas will turn brown. You will need the juice from the pineapple because the pudding will get to thick without it.
- 3 Preparation Time: 00:20
- 4 Posted to the BBQ List by Cindi on Oct 27, 1998.

Servings: 9

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rodney's Honey/Triple Sec Baste

3/4 cup honey
1/2 cup Triple Sec
1/4 cup oil

Poured about 3/4 cup honey in a bowl, then add Triple Sec until it was thin enough to mop, (about a 1/2 to 3/4 cup) then added a 1/4 cup of oil. I can see where this stuff would really act like a smoke glue so a little smoke goes a long way. I pre-burn wood for coals so I have very little smoke from my heat source. I basted once before putting the bird in and then again about every 30 minutes. It came out looking almost perfect. If you use heavy smoke, you may want to wait an hour or so before mopping with this mixture.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rodney's Hushpuppies

3 1/2 cups white cornmeal
1 1/4 cups plain flour
2 Tbs baking powder
2 tsp salt
1/4 tsp pepper
3 large eggs, beaten
1 1/4 cups milk
2/3 cup onion, finely chopped
1 Tbs sugar
1/2 cup oil or bacon grease

Stir dry ingredients together. Combine eggs, milk, onion and oil together. Add to dry ingredients and stir until blended. Measure into stirring spoon (a little bigger than a Tablespoon) portions and place on trays. Fry in deep fryer at 350F for 3-4 minutes or until browned. Drain on absorbent paper.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rodney's Pickle Juice BBQ Sauce

24 oz tomato sauce
1 quart ketchup
1 2 quart size lemon Kool-Aid powder;, unsweetened
1/2 cup dark brown sugar
1/2 cup honey
1/2 cup Karo syrup, (light or dark)
12 sorghum molasses; unsulfured
1/2 cup homemade sweet pickle juice; store-bought won't cut it
2 tsp garlic powder
2 tsp onion powder
1 Tbs Tabasco sauce
1/2 tsp cayenne pepper
1 Tbs cheap mustard
1 tsp salt
1 tsp white pepper
1 Tbs Worcestershire sauce
1 tsp paprika

- 1 Combine all ingredients in large sauce pan, tasting often as you add the different items. Depending on the brand of ketchup, tomato sauce used, you may need to modify any or all ingredients slightly. Some tomato sauces and ketchup are sweeter than others. Bring to a low simmer, do not boil. Cook until mixture attains the desired thickness, usually about 2 hours. Yield: about 3 gallons
- 2 Posted to the BBQ List on July 20, 1998 by Rodney

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rodney's Q Pie

- 1 large deep-dish pie crust
- 4 medium potatoes
- 1 lb pulled smoked beef
- 1/2 cup yellow cheese, grated
- 15 jalapeno slices
- 2 Tbs butter
- 1 cup BBQ sauce

Bake pie crust until golden brown. Boil or microwave potatoes until tender (skin or off), drain water, add butter, and mash. (I like to leave them slightly lumpy). Spoon enough potatoes into baked pie crust to fill pan about half way. Mix pulled beef with enough BBQ sauce to cover and mix thoroughly. Spoon beef/sauce mix on top of potatoes to fill pie crust. Pour extra sauce on top. Cover pie with grated cheese and finally top cheese with jalapeno slices. Bake in 350F oven until cheese is melted and pie is hot throughout. It would be just as easy to make up several of these and freeze one or two for later use.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rod's Mop

1 cup water
1 cup sugar cane vinegar 4%
1 cup Sprite
2 Tbs fish sauce
1 stalk lemon grass, minced
2 Tbs rib rub

Posted to the BBQ List by rrip@goldengate.net on Apr 5, 1998.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Rod Riplinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rod's Rib Glaze

3 Tbs fresh squeezed orange juice
3 Tbs honey
1/2 tsp dark sweet soy
1/2 tsp teriyaki marinade
1 Tbs plum sauce

Posted to the BBQ List by rrip@goldengate.net on Apr 5, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Pork, Ribs

Recipe Source

Source: Rod Riplinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rod's Rib Rub

2 Tbs salt
2 Tbs black pepper
2 Tbs Hungarian paprika
1 Tbs Penzy's half hot paprika
1 Tbs lemon powder
1 Tbs Penzy's Bangkok blend * see note
4 Tbs white sugar
1/2 tsp garlic powder

- 1 Applied a light coat of mustard before applying the rub the night before.
- 2 * Note: Bangkok blend has the following ingredients, sweet chili peppers, garlic, ginger, black pepper, galangal, hot red peppers, lemon grass, basil, and cilantro.
- 3 Posted to the BBQ List by rrip@goldengate.net on Apr 5, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Rod Riplinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rod's Steak Marinade

- 2 Tbs dark sweet soy sauce
- 1 Tbs olive oil
- 1 tsp Worcestershire sauce
- 1 tsp fish sauce
- 2 Tbs lemon juice
- 2 cloves garlic, minced

- 1 Mix ingredients together and marinade steak in a bowl or shallow pan for 2 to 4 hours, turning a few times to coat the meat.
- 2 NOTES : Dark Sweet Soy Sauce is available in some Asian markets.
- 3 Posted to BBQ List by rrip@goldengate.net on Feb 12, 1998

Servings: 1

Recipe Type

Bbq List, Beef, Marinades

Recipe Source

Source: Rod Riplinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Romanian Chopped Eggplant

- 3 whole eggplants, (up TO 4)
- 1 small Onion, grated or, very finely chopped (add more if you wan
- 1/4 cup peanut oil (add more if you want to)
- Salt and freshly ground pepper

- 1 Roast eggplants in/over moderate heat until they completely collapse. (I do them in the oven; my dad does them on the grill; bet they'd be great in a smoker.)
- 2 Scoop flesh into a bowl; break up any remaining lumps with a fork. Add onion, oil, salt and lots of pepper. Chill. Terrific on sour rye or pumpernickel. Some people add chopped tomatoes, but my grandma didn't so I don't.
- 3 Posted to BBQ List by Cathy Loup on Jan 02, 1998

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ron's Beef Jerky

2 cups soy sauce
1 cup apple juice
1 cup water
1/4 cup brown sugar
2 Tbs salt
1/2 tsp Tabasco sauce
1/2 tsp pepper
1/2 tsp onion powder
1/2 tsp garlic powder
1 tsp liquid smoke flavoring
5 lbs roast sliced thin

- 1 Marinade the meat overnight in the refrigerator. Dehydrate.
- 2 Posted to BBQ List by christina on Feb 27, 1998

Servings: 1

Recipe Type

Bbq List, Beef, Jerky

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ron's Brunswick Stew

2 chicken fryers, cut up, skin removed
1 lb lean ground pork
28 oz stewed tomatoes
28 oz corn
28 oz lima beans
14 oz okra
1 Tbs butter
1/2 cup white vinegar
1/2 cup bread crumbs
salt and pepper, to taste

- 1 Discard chicken livers and gizzards. Simmer fryers in 4 quarts of water until tender. Remove chicken. Let water cool, then place pot in refrigerator overnight. Remove congealed fat from top and discard. Remove bones from chicken and discard. Cut chicken into bite-sized pieces and return to broth. Drain corn, lima beans, and okra, and add. Brown pork in sauce pan and drain grease. Add pork, vinegar, and butter to broth. Salt and pepper to taste. Simmer 3 to 4 hours. Stir in bread crumbs to thicken.
- 2 This recipe serves about 10. Corn muffins make a nice accompaniment.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Ron Seckinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ropa Vieja

4 lbs smoked, pulled pork butt
8 large tomatoes, charred and chopped
2 medium onions, chopped
3 Tbs oil
8 cloves garlic, minced
1 1/2 cups ketchup
2 cups canned jalapeno peppers, chopped
2 bay leaves
2 Tbs cider vinegar
2 green peppers, sliced thin
1 cup pork drippings
2 Tbs juice from canned jalapenos
1/4 tsp garlic salt
2 tsp salt

Sauté onion, garlic and green peppers until soft. Add the rest of the ingredients except the meat. Bring to boil. Add meat and simmer 1 hour. Serve with yellow rice and tortillas.

Servings: 1

Recipe Type

Bbq List, Pork

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rosemary - Garlic Black Pepper Compound Butter

1 lb butter
4 Tbs rosemary needles
1 Tbs minced garlic
2 Tbs freshly cracked black pepper
salt

Use softened unsalted butter. Mix ingredients in blender or by hand. Do not let butter melt. Roll up compound butter in plastic wrap and freeze until needed. When ready to grill, cut off a small pat for each portion of fish to be grilled.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads, Fish And Seafood

Recipe Source

Source: Chris Schlesinger, Thrill of the Grill, ISBN

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Routh Street Restaurant Barbecue Sauce

- 1 small tomato, quartered
- 1 small onion, quartered
- 1 stalk celery
- 1 red bell pepper, halved and seeded
- 2 whole garlic cloves
- 1 small turnip, quartered
- 1 small dried ancho chile pepper, halved and seeded
- 1 serrano pepper, halved and seeded
- 2 chipotle peppers, halved and seeded
- 2 cups chicken or veal stock
- 2 tsp dry mustard
- 1/3 cup raspberry vinegar
- 1/3 cup light brown sugar
- 1/2 cup ketchup
- salt to taste

- 1 Smoke all vegetables and chilies for 20 minutes. Transfer the ingredients to a medium saucepan with the stock. Bring to a boil and reduce the liquid by at least one-third. Whisk in the mustard, strain and set aside. In a small saucepan, whisk together the sugar and vinegar. Bring to a boil and continue cooking until the mixture becomes syrupy, about 3 minutes. Add to the strained stock and whisk in the catsup. Strain the sauce through a fine strainer and season with salt to taste.
- 2 Posted to the BBQ List by Rock McNelly on Aug 26, 1998.

Servings: 20

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Roux Directions

See Directions

- 1 The fat in Roux, coats the molecules of flour. That keeps the flour from absorbing liquid and the molecules take up a lot of "space" in the pot. This is the thickening action. The important thing to know is that the more you cook the Roux, the less time that you have between adding it to food and cooking that food, if you don't want the Roux to lose its thickening properties. Flour just don't hold up for long.
- 2 Also. If you DON'T cook the Roux enough (either on its own or in the pot), then you will make the food that you are cooking taste like flour. Catastrophe. You just gotta get it right. This will help. Think of roux as being one of 4 types. BLOND BLANC D'OR BRUN.
- 3 Blond roux is useful to thicken a soup or sauce that you want to keep white. You have to cook that sauce until the flour taste is gone. Then kill the heat and serve.
- 4 Blond roux is also good for soup or sauce, and you can add it last minute.
- 5 D'Ore (gold) roux is useful to thicken a stew. It's darker and will give you time to get it stirred in and served, before it starts to give out. It doesn't have to be cooked with the stew to get the flour taste out.
- 6 Brun is a last minute roux. It won't hold up, but you do get a great dark color, and a nutty flavor from the well cooked flour.
- 7 To cook the roux. Melt butter in a pan and then add an equal quantity of flour as you stir. The final roux, will be crumbly when hot, and a hard ball when cold.
- 8 Cook the flour until a patina or a "finish" comes to the roux. It looks like a powdery finish. This is BLOND. If you cook it a little longer the patina vanishes, it becomes a BLANC. When it starts to change color, it is useless for a white sauce as it changes color to gold. This is D'ORE. With a little more cooking it'll turn brown. This is BRUN.
- 9 Always remove roux from the pan and let it cool a moment. Then add it to the food in the pot. A little goes a long way. You can store it in a ball tightly wrapped in plastic wrap.
- 10 This is a good time to mention that cooking is not a science. It's alchemy.

Servings: 1

Recipe Type

Bbq List, Info.

Recipe Source

Source: Charles

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rub # 7865491

1 cup Pearl River Bridge mushroom flavored soy sauce
2 Tbs black pepper
2 tsp salt
2 Tbs granulated garlic
1 Tbs granulated onion
1 Tbs Spanish paprika
1 tsp ground cayenne pepper

- 1 Rub meat down well with the soy sauce. Mix the dry ingredients together and rub into the meat.
- 2 Posted to the BBQ List by Bill Mathews on Oct 13, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rub For Pork Tenderloin

1 cup brown sugar
1/8 cup salt, (to 1/4 cup)
1/8 cup black pepper
1/8 cup cherry pepper*
1 oz chile powder
1 oz sage or poultry seasoning
1 tsp cinnamon, (secret ingredient)

- 1 * cherry peppers are small chile peppers.
- 2 Rub the tenderloin and let it sit for a few hours. Smoke with a mild wood for 1-2 hours. Don't let the tenderloin get over 165F internal temperature or it'll start drying out like a field of hay in a Texas drought. Tenderloins are great to smoke in a short time and this rub is mighty tasty.
- 3 Last Labor Day I asked about a rub for pork loin. Bill Martin sent my this awesome rub that creates a sweet, caramel tasting tenderloin. Since I had to make up a new batch, I thought I'd share it, with Bill's permission of course. And since Bill didn't tell me about his brisket session on Saturday, I've included the secret ingredient.
- 4 Posted to the BBQ List on July 22, 1998 by Dave Clark

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Pork

Recipe Source

Source: Bill Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Rustic Rub

8 Tbs paprika
3 Tbs cayenne
5 Tbs freshly ground black pepper
6 Tbs garlic powder
3 Tbs onion powder
6 Tbs salt
2 1/2 Tbs dried oregano
2 1/2 Tbs dried thyme

- 1 Combine all the ingredients in a mixing bowl. Blend well.
- 2 Can be stored in an airtight container in you spice cabinet for up to 3 months.
- 3 Posted to the BBQ List on June 9, 1998 by Karl E. Moser

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Ryland Motley's Eastern North Carolina BBQ Sauce

15 3/8 oz cider vinegar
4 1/3 tsp black pepper
2 1/8 tsp cayenne pepper
1 1/2 oz salt

- 1 First off, the secrets are not mine. I owe Mr. Motley a debt of gratitude for sharing them, even if it was in a purchased book. He recommends using a scale to weight the dry ingredients for consistency so I'm giving both the volume and dry weight of them. He figures the yield of a Boston butt to be 60% to 65% of the original weight. This is for 6 pounds of finished meat. Put the dry ingredients in a pot and as you add the vinegar a little at a time. Do not let it come to a boil. Slowly add in the vinegar and stir to dissolve the solids as best you can. All you should see is some black pepper if it is well mixed. Vinegar has a lower boiling point than water and if you boil some of it off the ratios will change. This should be ready when you take the meat off the fire to process it. The secret is to process the meat while it is hot. The hotter the meat is, the easier it is for the seasonings to penetrate it. This allows the seasonings to penetrate better. The meat should be chopped and all the fat that is left on is, including any fat that is running out while processing. The skin should be chopped by hand until it is a mush consistency. The skin is full of flavor and smoke. Scrape all the fat off of it and start chopping. After mixing the meat and seasonings, put it in the refrigerator for about 24 hours. Then gently heat it in a double boiler. Overheating will vaporize the vinegar. Cooking the meat:
- 2 Most BBQers here cook a picnic with the skin up so the fat will render and baste the meat. Ryland does his skin down so the skin is crisped up a bit and has a better flavor. Hope this helps some. It is not easy to condense a dozen pages to a few paragraphs and maintain the authenticity of the author.
- 3 Posted to the BBQ List by Ed Pawlowski.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Pork

Recipe Source

Source: Ryland Motley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Salmon Marinade - Dave's

3 cups water
1 cup soy sauce
1/3 cup brown sugar
1/3 cup white sugar
1/3 cup kosher salt
1/2 tsp onion powder
1/2 tsp garlic powder
1/2 tsp pepper

- 1 Stir until ingredients are dissolved. Marinate fillets overnight.
- 2 Air dry fillets and smoke as usual.

Servings: 1

Recipe Type

Bbq List, Marinades, Fish And Seafood

Recipe Source

Source: Dave Frary

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Salmon Marinade No. 1

1/2 gallon hot water
1/2 cup kosher salt
1 1/2 cups brown sugar
3 Tbs garlic powder
3 Tbs coarse ground black pepper
1/2 cup soy sauce
1 Tbs bay leaves, crushed

Add ingredients to hot water and stir until dissolved. Allow brine to cool. Add salmon fillets, soak covered for 3 hours in refrigerator. Remove fillets and air dry for at least 1 hour. Smoke in a single layer for about 2 hours at 250F or until firm and golden.

Servings: 1

Recipe Type

Bbq List, Marinades, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Salmon Marinade No. 2

3 cups water
1 cup soy sauce
1/3 cup brown sugar
1/3 cup white sugar
1/3 cup kosher salt
1/2 tsp onion powder
1/2 tsp garlic powder
1/2 tsp pepper

Stir until ingredients are dissolved. Marinate fillets overnight. Air dry fillets and smoke as usual.

Servings: 1

Recipe Type

Bbq List, Marinades, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Salmon Marinade with Dill

2 Tbs light brown sugar
2 1/2 Tbs balsamic vinegar
3 Tbs olive oil
1/2 tsp kosher salt
1/4 tsp black pepper, freshly ground
1/2 cup chopped fresh dill

- 1 This recipe makes enough for 4 - 4 1/2 LB tail piece of salmon, butterflied. Sprinkle brown sugar and vinegar on open piece of salmon. Close up salmon, cover and refrigerate, 12-24 hours.
- 2 One hour before smoking, open the salmon and rub with mixture of olive oil, salt, pepper, and dill on the skin side. Cover the salmon and let sit at room temperature for one hour before placing on the smoker.
- 3 Posted to the BBQ List on July 7, 1998 by George

Servings: 1

Recipe Type

Bbq List, Marinades, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Salmon Marinade with Ginger

1/4 cup soy sauce, (reduced sodium)
1/4 cup white wine
2 Tbs water
1 Tbs sugar
1 Tbs ginger root - grated

- 1 Whisk well to dissolve sugar. Pour marinade over salmon in a glass casserole dish and fridge it for 45 minutes.
- 2 Smoke at 225 for 3/4 to 1 hour. Source: Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Marinades, Fish And Seafood

Recipe Source

Source: Jeff Lipsitt

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Salsa Cubano Barbecue Sauce

- 1 medium white onion, chopped
- 5 centiliters garlic, chopped
- 1/2 cup sour orange juice < or >
- 1/3 cup lime juice, (see note)
- 1/2 tsp oregano
- 1/2 tsp cumin seeds
- 1/4 tsp salt
- 1/2 cup water

- 1 Put onions, garlic, orange juice (or lime juice) and water in a blender. Set blender on "liquefy" setting and process. Crush all dry ingredients together and add them to blender. Process for one minute more. Marinate meat (chicken, beef, pork or fish) for at least one hour in mixture. It is better to marinate meats overnight. Brush meat frequently with the sauce while cooking.....Makes 2 Cups.
- 2 Test Kitchen Notes: This is a traditional Cuban meat marinade. Sour orange juice is available in Hispanic grocery stores.
- 3 Posted to the BBQ List by Enrique W. Perez
- 4 Posted to the BBQ List by Carey Starzinger on Jul 19, 1996.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Salsa Fresca

1 cup tomato juice
1 1/2 medium tomatoes
1/2 onion, chopped
2 Tbs chopped cilantro
1 jalapeno chile, minced
1 serrano chile, minced
1 1/2 tsp salt
1 garlic clove, minced
1/8 tsp sugar

- 1 Blend together well and refrigerate at least 2 hours before serving.
- 2 Source: Bon Appetit (date unknown) Posted to the BBQ List by Karen Mintzias
- 3 Posted to the BBQ List by Carey Starzinger on Apr 04, 1996.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Salsa Suprema

- 1 large tomato, chopped
- 2 fresh green chilies, chopped
- 1/2 tsp garlic salt
- salt to taste
- 1 medium onion, chopped
- 1 OR 4 oz. can green chili
- 1/2 tsp monosodium glutamate, (option)

- 1 Combine all ingredients and chill, covered, in refrigerator at least one hour.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 04, 1996.

Servings: 16

Recipe Type

Bbq List, Salsa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Salt Free Chili Powder

2 Tbs paprika
2 tsp oregano
1 1/4 tsp cumin
1 1/4 tsp garlic powder
3/4 tsp red pepper
3/4 tsp onion powder

Mix all ingredients together. Store in airtight container. Use as desired. Makes 4 tablespoons. NOTES : (Ideal For Seasoning Chili Beans Or Anything Spicy)

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Dave Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Santa Fe Beef Kabobs

- 2 1/2 lbs boneless beef, top round, trimmed cut into 1 1/2" cube
- 2 Tbs olive oil
- 2 Tbs lime juice
- 1 Tbs chile powder
- 1 tsp cumin, ground
- 2 each cloves garlic, minced

- 1 Prepare a hot charcoal fire. In a large bowl, combine beef cubes with remaining ingredients, tossing to coat evenly.
- 2 Thread meat on skewers and grill, turning several times, four to six inches above ashed coals until meat is browned outside and tender, pink and juicy inside, about 10 minutes.
- 3 Note: If you are using bamboo skewers, soak the skewers in water for one hour or longer to prevent burning.
- 4 Source: Best Barbeque Recipes by Mildred Fischer
- 5 Posted to the BBQ List by Carey Starzinger on Jul 24, 1996.

Servings: 1

Recipe Type

Beef, Bbq List, Grilled

Recipe Source

Source: Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Scott McDaniel's Rub

1/4 cup paprika
1/8 cup garlic salt
1/8 cup celery salt
1/8 cup onion salt
1/8 cup sugar
2 Tbs pepper
1 Tbs ground ginger
1 tsp cumin
1 tsp ground cloves

- 1 For heat, I'd use cayenne pepper, add perhaps 1 tbs. and taste, then add more if desired. You can also use hot sauces with your rub (sprinkle lightly on the meat then apply your rub). The flavors of a rub are intense; don't be misled into thinking you're going to have flavors this strong on your meats. After cooking for extended periods of time, the flavors will distill down and become much less intense.
- 2 Posted to the BBQ List by scotmcd@mail.gabn.net (Scott McDaniel) on Aug 3, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Scott McDaniel

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Scott's Poultry Brine and Mop

BRINE

1 gallon water
3/4 cup salt, (kosher)
3/4 cup granulated sugar
1/4 cup soy sauce
1/4 cup molasses
2 Tbs black pepper
1 Tbs thyme
1 Tbs oregano

MOP

1 cup vinegar
1 cup water
1 Tbs salt
1 Tbs pepper
1/4 cup margarine

- 1 Mix all the brine ingredients in a large container. Trim and prepare the chicken as desired (I like to split the birds in half--they lay on the cooking surface better and are easier to handle). Immerse chicken in brine and soak for 4 - 24 hours. Remove from brine, rinse briefly, rub (if desired), and cook until internal breast temp hits 165 - 170F.
- 2 I like to remove them, place them in a disposable aluminum pan (covered) and let them "rest" for approx. 15 minutes. The only trouble with this is the skin gets somewhat "leathery" using this method, and you need to slap them on a grill (direct heat) for a few minutes to crisp the skin back up. You can, if you desire, apply a thin coating of barbecue sauce during the crisping phase.
- 3 You may want to mop/baste the birds while cooking. Put mop ingredients in sauce pan and bring to a boil. I baste them once or twice during the process, then finish them off with a honey/butter glaze (instead of barbecue sauce). Mix 3 parts butter/margarine with 1 part honey and coat birds thoroughly during the last few moments of the crisping phase.
- 4 Posted to the BBQ List on July 23, 1998 by Scott McDaniel

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes, Brines, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Seafood Dirty Rice

- 1 3/4 lbs small shrimp, (see notes)
- 2 Tbs unsalted butter
- 1 Tbs vegetable oil
- 1/2 cup canned tomato sauce
- 3 Tbs onions, chopped very fine
- 2 1/2 Tbs green bell peppers, chopped
- 2 Tbs celery, chopped very fine
- 1 tsp minced garlic
- 1 tsp salt
- 1 tsp white pepper
- 1 tsp dried thyme leaves
- 1/2 tsp ground cayenne pepper
- 1 1/2 cups basic shrimp stock
- 1/2 cup heavy cream
- 3 1/2 cups basic cooked rice
- 3/4 cup green onions finely chopped
- 1 cup packed lump crabmeat (1/2 pound)

- 1 **NOTE:** If shrimp with heads are not available, buy 1 pound shrimp with shells and substitute other seafood ingredients for the heads in making the seafood stock. Peel the shrimp and use the heads and shells to make the stock; refrigerate shrimp until ready to use. In a large skillet melt the butter with the oil. Add the tomato sauce, onions, bell peppers, celery, garlic, salt, white pepper, thyme and cayenne pepper; sauté over medium heat 5 minutes, stirring frequently. Add the stock and continue cooking over high heat for 10 minutes, stirring occasionally. Stir in the rice, green onions and crabmeat, keeping the lumps of crabmeat intact as much as possible. Heat through and serve immediately. Source: Paul Prudhomme's "Louisiana Kitchen"
- 2 Posted to the BBQ List by Jim Anderson on Apr 03, 1998.

Servings: 6

Recipe Type

Bbq List, Fish And Seafood, Sides

Recipe Source

Source: Paul Prudhomme

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Seasoning and Sauce For Barbequed Ribs

DRY SEASONING RUB

3 Tbs salt
3 Tbs sugar
1 1/4 Tbs black pepper
1 1/2 tsp paprika
1 1/2 tsp dry lemon powder
(unsweetened Kool-Aid)

BASTING SAUCE

1/2 tsp salt
1 tsp dry mustard
1 each clove garlic, crushed
1/2 each small bay leaf
1/2 tsp chili powder
1/2 tsp paprika
3/4 tsp hot pepper sauce
1/2 cup Worcestershire sauce
1/4 cup cider vinegar
2 cups beef stock or canned beef
bouillon
1/4 cup vegetable oil

- 1 Dry Seasoning (Rub): : Mix together all dry seasoning ingredients and sprinkle ribs on both sides with mixture.
- 2 Basting Sauce: : Combine all ingredients. Grill ribs slowly, basting often with sauce. (This sauce will keep several days in refrigerator and can be frozen.) : If ribs are cut into serving pieces, the sauce will baste eight pounds of ribs.
- 3 Source: "Best Barbecue Recipes", by Mildred Fischer
- 4 Posted to the BBQ List by Carey Starzinger on Sep 08, 1996.

Servings: 1

Recipe Type

Ribs, Bbq List, Rubs And Spices, Pork, Mops, Sops And Bastes

Recipe Source

Source: Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Seasoning Combinations

*** NONE ***

- 1 **POULTRY:** Rosemary and thyme Tarragon, marjoram, and onion and garlic powders Cumin, bay leaf, and saffron or turmeric Ginger, cinnamon, and allspice Curry powder, thyme, and onion powder
- 2 **BEEF:** Thyme, bay leaf, and instant minced onion Ginger, dry mustard, and garlic powder Dill, nutmeg, and allspice Black pepper, bay leaf, and cloves Chili powder, cinnamon, and oregano
- 3 **PORK:** Caraway seed, red pepper, and paprika Thyme, dry mustard, and sage Oregano and bay leaf Anise, ginger, and sesame seed Tarragon, bay leaf, and instant minced garlic
- 4 **FISH and SEAFOOD:** Cumin and oregano Tarragon, thyme, parsley flakes, and garlic powder Thyme, fennel, saffron, and red pepper Ginger, sesame seed, and white pepper Coriander (cilantro), parsley flakes, cumin, and garlic powder
- 5 **POTATOES:** Dill, onion powder, and parsley flakes Caraway seed and onion powder Nutmeg and chives
- 6 **RICE:** Chili powder and cumin Curry powder, ginger, and coriander (cilantro) Cinnamon, cardamom, and cloves
- 7 **PASTA:** Basil, rosemary, and parsley flakes Cumin, turmeric, and red pepper Oregano and thyme
- 8 **VEGETABLES:**
- 9 **Green Beans:** marjoram and rosemary; caraway seed and dry mustard **Broccoli:** ginger and garlic powder; sesame seed and nutmeg **Cabbage:** celery seed and dill; curry powder and nutmeg **Carrots:** cinnamon and nutmeg; ginger and onion powder **Corn:** chili powder and cumin; dill and onion powder **Peas:** anise and onion powder; rosemary and marjoram **Spinach:** curry powder and ginger; nutmeg and garlic powder **Summer Squash:** mint and parsley flakes, tarragon and garlic powder **Winter Squash:** cinnamon and nutmeg; allspice and red pepper **Tomatoes:** basil and rosemary; cinnamon and ginger
- 10 Posted to the BBQ List by LizaCooks on May 7, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Info.

Recipe Source

Source: Liza Jane

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Seasoning For Cured Meats

1 Tbs onion powder
1 Tbs garlic powder
1 Tbs paprika
4 Tbs black pepper
4 Tbs white pepper

Be sure to use the actual POWDERED onion and garlic; onion salt and garlic salt just won't do! This seasoning is used on meat after curing and before smoking, for example in the making of jerky. The meat has already absorbed enough salt while curing--that is why this recipe contains no salt, and why garlic or onion salt should not be used.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Segundas

- 1 dollop butter or margarine
- 3 slices smoked pork loin
- 2 large farm-fresh eggs
- garlic salt
- pepper
- 2 Tbs water

Sunday morning breakfast: Preheat a small non-stick frypan on med.-high. Put in a dollop of butter or olive oil or margarine. Add three slices of smoked pork loin. Break two large farm-fresh eggs on top. Season with garlic salt, pepper, and anything else you like. Add two tbs. of water, clap on a tight lid, and poach until the eggs are done to your liking. Eat. Serve with a piece of toast on the side, to mop up anything that gets away from the fork.

Servings: 1

Recipe Type

Bbq List, Mexican, Pork

Recipe Source

Source: Bill Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sesame Compound Butter

- 1 lb butter
- 4 Tbs sesame seeds, * see note
- 2 Tbs sesame oil
- 2 Tbs chopped scallions

Use softened unsalted butter. Mix ingredients in blender or by hand. Do not let butter melt. Roll up compound butter in plastic wrap and freeze until needed. When ready to grill, cut off a small pat for each portion of fish to be grilled.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads, Fish And Seafood

Recipe Source

Source: Chris Schlesinger, Thrill of the Grill, ISBN

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Seven Layer Dip

- 1 can refried beans
- 1/3 cup salsa
- 1/2 cup tomato, chopped
- 1/2 cup onion, chopped
- 1/3 cup jalapeno, sliced
- 1/3 cup black olives, sliced
- 8 oz cheddar cheese, shredded
- 10 oz sour cream
- 1/2 Tbs chili powder

- 1 Put refried beans and salsa in a non-stick frying pan and heat and stir until creamy. Spread bean mixture evenly in the bottom of a non-aluminum serving dish. Top with tomatoes, onions, black olives and Jalapeno peppers in layers. Spread sour cream evenly on top, being careful not to disturb bottom ingredients (it helps to let sour cream warm to room temperature before using). Top entire dish with cheese and sprinkle with chili powder. Serve with your favorite nacho chips.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 8

Recipe Type

Bbq List, Dips And Spreads, Mexican

Recipe Source

Source: Larry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Shake 'n' Smoke Ribs

DRY RUB

- 2/3 cup dark brown sugar, packed
- 1/4 cup paprika
- 2 Tbs garlic powder
- 1 Tbs cayenne pepper
- 1 Tbs black pepper
- 1 Tbs white pepper
- 2 tsp coriander, ground
- 1 tsp salt

THE MOP

- 1 Tbs butter
- 1 each medium onion, grated
- 8 each cloves garlic, minced
- 1 each 12 oz can tomato paste
- 1 cup red wine vinegar
- 1/2 cup water
- 1/2 cup molasses
- 1/2 cup packed dark brown sugar
- 3 Tbs Worcestershire sauce
- 3 Tbs chili powder
- 1 Tbs dry mustard

- 1 These instructions are for beginning smoke/cooker enthusiasts. It should work equally well in the Brinkmann type of water/cookers as well as most other cookers. The main requirement is the ability to maintain the cooking chamber temperature between 180 and 250F and the cooker must have a water pan to maintain the humidity close to 100%.
- 2 Add all of the ingredients for the rub into a Ziploc bag and mix thoroughly. Add the ribs, shake thoroughly to ensure complete covering of the ribs and store in the refrigerator overnight.
- 3 About 5 1/2 - 6 hours before you plan on serving the ribs, fire up the smoker and make the sauce. To make the sauce, sauté the onion and garlic in a little oil until golden brown. Then add the remaining ingredients and stir frequently until everything is totally dissolved. Cook on simmer for about 30 minutes.
- 4 Once the cooker has settle down to a good bed of coals, place the ribs on the grill over a pan of cold water. Let smoke, covered and undisturbed for about 2 hours. At that point, open the smoker lid and basted the ribs well with the mop, taking this opportunity to check the coals in the fire pan and the liquid level in the water pan. Replenish as needed, adding wet wood for plenty of smoke as well. Cook the ribs for 3 hours more, turning and basting them after 1 hour and again after 2 hours. As always in smoke cooking, precise timing is not terribly important here. Just keep the smoke up and the temperature between 180 and 240F and be liberal with your mopping.
- 5 By the end of their 5 hours on the grill, the ribs will have long since reached the required internal temperature of 185 for fresh pork, but you can't overdo ribs by smoking, and the long, slow cooking will have rendered them tender to a tee.
- 6 About 10 minutes before you are ready to serve the ribs, treat them to a final mop, letting it set to a tantalizingly rich glaze over what may be the most succulent ribs you've ever tasted.
- 7 For finger-licking aficionados, provide yet more hot mop sauce served up in dipping bowls. A finger bowl for cleaning the hands will be appreciated and many, many napkins for cleaning up... Enjoy
- 8 Source: "Where There's Smoke, There's Flavor" by Richard W. Langer

9 Posted to the BBQ List by Carey Starzinger on Sep 01, 1996.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs, Rubs And Spices, Mops, Sops And Bastes

Recipe Source

Source: Richard W. Langer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sharky's Mustard Sauce

1 Tbs paprika
1 Tbs ground black pepper
1 Tbs salt
1 tsp garlic powder
1 cup prepared yellow mustard
1 cup packed brown sugar
1/2 cup white vinegar

- 1 Combine all the ingredients in a mixing bowl; Stir until creamy. Chill for about 15 minutes before use.
- 2 Source: Kansas City Barbeque by Bill Venable, Rick Welch, Bruce Daniel
- 3 Posted to the BBQ List by Carey Starzinger on Aug 19, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sheftalia (Barbeque Sausages)

- 1 1/8 lbs finely ground fatty pork
- 1 1/8 lbs finely ground veal or lamb
- 1 large onion, finely chopped
or- grated
- 1/2 cup finely chopped parsley
- 2 tsp salt
- 1/2 lb panna, (caul fat from pig)

- 1 Combine pork with veal or lamb, onion, parsley, salt and a generous grinding of black pepper. Dip panna into a bowl of warm water for a minute or two, remove and carefully open out a piece at a time, laying it out flat on work surface. Cut with kitchen scissors into pieces about 10 cm (4 inches) square. Take a good tablespoon of meat mixture and shape into a thick sausage about 5 cm (2 inches) long. Place towards one edge of piece of panna, fold end and sides over meat and roll up firmly. Repeat with remaining ingredients. Thread sausages on flat sword-like skewers, leaving space between them. Number on each skewer depends on their length. Cook over glowing charcoal, turning frequently. Do not place too close to heat as sheftalia must cook fairly slowly so that the inside is well cooked and the outside nicely browned without being burnt. The panna melts during cooking, keeping the meat moist and adding flavor. Excessive flaring of fire can be controlled by a sprinkle of water on the coals. Serve sheftalia as an appetizer or a main course.
- 2 Posted to the BBQ List by "Cindi" on Sep 20, 1998.

Servings: 50

Recipe Type

Bbq List, Sausage, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sheila's Backyard Barbecue Sauce

2 Tbs	Vegetable oil
1	medium onion, peeled and slivered
4	whole cloves of garlic, peeled and halved
1 28 oz	can peeled plum tomatoes crushed, with juices
1 1/2 cups	ketchup
1 cup	fresh orange juice
6 Tbs	fresh lemon juice
6 Tbs	red wine vinegar
1/2 cup	water
2 Tbs	all natural liquid smoke
1/4 cup	dark brown sugar, (packed)
3 Tbs	finely chopped crystallized ginger
2 Tbs	dark molasses
1 Tbs	Worcestershire sauce
1/4 tsp	Tabasco sauce, or more to taste
2 Tbs	chili powder
1 Tbs	ground coriander
1 Tbs	dry mustard
1 tsp	salt, or more to taste

- 1 Place the oil in a medium-size heavy pot. Add the onion and cook 5 to 7 minutes over medium heat until golden brown. Stir in the garlic during the last minute.
- 2 Add all of the remaining ingredients to the pot and combine well.
- 3 Bring to a boil, reduce heat to very low and cook, stirring often for 45 minutes to an hour or until the sauce thickens and has a smooth texture.
- 4 Remove the onion and garlic with a slotted spoon, discard. Adjust seasonings to taste. If the sauce is too thick, add a small amount of water. Cool to room temperature and refrigerate in covered containers for up to two weeks. Yield 5 cups.
- 5 Posted to the BBQ List by Jeff Lipsitt on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sherried Cheddar Cheese Dip

1 1/2 cups cheddar; sharp, shredded
1/2 cup sour cream
1/2 tsp hot sauce
1/4 tsp garlic powder
1 Tbs sherry
1 Tbs jalapeno pepper, chopped

- 1 Blend the cheddar cheese and the sherry well. Blend in the sour cream and then add all the rest of the ingredients. Serve at room temperature. Makes about 2 cups of dip. SUGGESTED DIPPERS: Celery, Carrots, Radishes, Tomatoes, Polish Sausage, Cantaloupe, Crenshaw or Casaba Melon
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 4

Recipe Type

Bbq List, Dips And Spreads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sherry 'n Spice Marinade

- 1/2 cup sherry
- 1/4 cup salad oil
- 1 each medium onion, grated
- 2 tsp Worcestershire sauce
- 1 Tbs dry mustard
- 3/4 tsp dried herbs, such as thyme, marjoram, rosemary, oregano
- 1/2 tsp garlic powder
- 1/8 tsp salt
- 1/2 tsp black pepper, fresh ground
- 1/4 tsp allspice

- 1 Blend all ingredients well. Use as a marinade for beef, veal, lamb, or chicken. Use remaining marinade to baste during barbequing.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 27, 1996.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Shindig BBQ Sauce

- 1 package garlic powder small bottle
- 1/2 can red pepper, (or to taste)
- 1 lb brown sugar
- 1/2 can chili powder
- 1 can black pepper small can
- 1 gallon white vinegar
- 1 package Worcestershire sauce small bottle
- 14 lbs ketchup, (2 7# cans)
- 1/2 lb sausage Seasoning

- 1 Put all ingredients except ketchup in pan. heat but do not boil. add ketchup and remove from heat.
- 2 Dan Gill-- Here is a ketchup based sauce for the benefit of the poor misguided soul asking about store-bought sauces. We make up the whole recipe about once a year and pour it into the vinegar bottles to store and give to friends. I omit the sausage seasoning because I slather this on chicken more often than pork. You can always add a little sage when using on pork. It also makes a great table sauce.
- 3 Developed over many years by a family in Richmond, VA that put on a lot of family shindigs. Sorry about the reference to large and small cans, etc. This was written back when most stores carried only Sauers and McCormick and cans sizes were standard.

Servings: 100

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Dan Gill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Shrimp and Grits - 1

FOR THE GRITS:

12 cups chicken broth
4 1/2 cups stone ground white grits
1 cup heavy cream
salt and pepper

FOR THE GRAVY:

4 Tbs butter
1/2 cup sliced tasso, cut into 1 inch strips
1/2 cup flour
4 cups chicken broth
salt and pepper

SHRIMP:

1/2 lb smoked chorizo, sliced
1 Tbs olive oil
2 lbs deveined shrimp
1 1/2 cups chicken broth
1 Tbs chopped parsley

- 1 Bring broth to a boil. Slowly stir in grits. Reduce heat. Cook 20-25 minutes stirring frequently. Add cream and cook another 10 minutes. Salt and pepper to taste.
- 2 For the gravy, melt butter in heavy saucepan on low heat. Add tasso and brown for 1 minute. Add flour to make a roux. Cook until nutty. Turn up heat to medium and add 2 cups of broth. Stir until smooth. Add 2 cups broth and thicken into a gravy. Reduce heat and cook 15 minutes more. Salt and pepper to taste.
- 3 To prepare the shrimp, heat olive oil in heavy fry pan. Add sliced chorizo. Sauté 2 minutes. Add shrimp and cook for 1 minute. Add 1 cup broth to deglaze. Add gravy and parsley. Bring to boil and simmer 1 minute. Add last of broth if necessary to thin gravy. Divide grits into 8 bowls and spoon shrimp mixture over the top.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Sides

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Shrimp And Grits - 2

- 1/2 lb peeled shrimp
- 2 Tbs fresh lemon juice
- salt to taste
- cayenne to taste
- 3 Tbs bacon grease
- 1 small onion, finely chopped
- 1/4 cup green pepper, finely chopped
- 2 Tbs all-purpose flour
- 1 cup shrimp stock
- grits
- fresh hot chile peppers, to taste, optional
- tasso, optional

- 1 In a bowl, sprinkle shrimp with lemon juice, salt, and cayenne. Heat grease in a skillet. Sauté onion and peppers until translucent. Sprinkle in the flour and cook until flour browns. Add shrimp and stock. Stir while cooking about 3 minutes. Thin with water if necessary. Serve immediately over grits.
- 2 The Chile Head version replaces the green pepper with New Mex and sauté a bit of tasso in the grease first.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Sides

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Shrimp On The Grill

- 1/4 cup tarragon vinegar
- 1 minced shallots, up to 2
- 1 clove minced Garlic, up to 2
- 2 Tbs Dijon mustard, up to 3
- juice from 1-2 lemons
- salt and fresh cracked pepper to taste
- optional: Texas Pete or Tabasco Sauce

- 1 Put all ingredients in blender and whiz until smooth. In a large measuring cup, combine 1/2 cup each vegetable oil and virgin olive oil. With the blender running SLOWLY pour in the mixed 1 cup of oil. The object is to incorporate the oil into a creamy emulsion. You may need to stop and burp the air/pooled oil from the blender.
- 2 Peel and clean 1 pound of shrimp and place in a ceramic bowl. Pour marinade over shrimp. Add some chopped fresh parsley, about 1 cup. For dried parsley use 1/4 cup. Marinate overnight in refrigerator, or 1-2 hours on counter. Cover with plastic wrap. When ready to grill, thread onto Bamboo skewers that have been soaked. Grill 3-4 minutes per side, depending on size of shrimp.
- 3 Recipe by Kirby Welch on Mar 30, 1998.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe Source

Source: Kirby Welch

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Silver Pig Style Hot Table Sauce

9 tsp malt vinegar
7 tsp water
3 tsp cayenne pepper
3 tsp paprika
2 tsp nuoc nam
1 1/2 tsp Texas Pete hot sauce
1 1/2 tsp black pepper
1/2 tsp garlic powder
1/2 tsp onion powder

- 1 This is an approximation of the hot table sauce served at the Silver Pig North Carolina-style barbecue restaurant in Madison Heights, Virginia. If you don't have nuoc nam (Vietnamese or Thai fish sauce), add one more teaspoon each of malt vinegar and water, and substitute one teaspoon of salt in lieu of the nuoc nam.
- 2 Simply combine all ingredients, shake well, and let sit. Give the bottle a good shake before using.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Simple Beef Brisket

See Directions

- 1 You can't mess a brisket up this way. Trust me.
- 2 Have your butcher trim a full Brisket for you.
- 3 Rub the Brisket with your favorite rub. Garlic Salt if nothing else.
- 4 Place on Smoker at 185F + or - 10F for 3 hours.
- 5 Take off smoker and wrap in wide foil sealing to hold in moisture.
- 6 Lay Brisket FLAT in deep pan to catch grease.
- 7 Place Brisket in oven on time bake for 4 1/2 hours at 200F.
- 8 If you want to keep messing with your smoker place the foil wrapped brisket back on the smoker and hold your temperature at 200 for 4 1/2 hours.
- 9 On slicing: Leave brisket in the foil until fully chilled. Usually overnight in the refrigerator. All meat retains moisture better if sliced after chilling. When warmed back up it will be juicer.
- 10 If you have a hungry crew start 7 1/2 hours before meal time and chow down 7 1/2 hours later. Its that simple
- 11 I have done well over fifty (50) briskets this way and every one has come out perfect. WARNING: This brisket will easily fall apart, extremely tender.

Servings: 1

Recipe Type

Bbq List, Beef, Brisket

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Simple Jamaican Jerk Chicken

1/4 cup onion, chopped
1 Tbs fresh thyme
2 tsp sugar
1 tsp coarsely ground black pepper
1/2 tsp allspice
1/4 tsp red pepper flakes, crushed
1 Tbs oil
3 3 1/2 lb frying chickens, cut-up

- 1 In blender container or food processor bowl with metal blade, combine all ingredients except chicken. Blend until mixture is a paste. Rub paste on all sides of chicken pieces. Place in 12x8" (2 quart) baking dish or large resealable plastic bag. Cover dish or seal bag.
- 2 Refrigerate 3 hours or overnight. Heat grill. Place seasoned chicken on 18" square of heavy-duty foil. Wrap securely, using double-fold seals. When ready to barbecue, place chicken on gas grill over medium heat or on charcoal grill 4-6 inches from Medium coals. Cook for 1 hour or until chicken is tender and juices run clear, turning once. Remove chicken from foil, reserving juices. Place chicken on grill. Cook 10-15 minutes or until chicken is golden brown, turning once and basting occasionally with reserved juices. Oven Directions: prepare chicken as directed. Heat oven to 350F. Cover dish tightly with foil or wrap chicken in foil. Bake at 350F for 1 hour or until chicken is tender and juices run clear. Remove chicken from baking dish or foil, reserving juices. Place chicken on broiler pan. Broil for 10-15 minutes or until chicken is golden brown, turning once and basting occasionally with reserved juices.

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled

Recipe Source

Source: Contributed By Frank Boyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Simple Marinade

1/4 lb butter
2 garlic cloves, minced
12 oz beer
1 Tbs salt
1 Tbs pepper
1 Tbs MSG

In a sauce pan, melt butte and sauté garlic until translucent. Add beer slowly and mix in salt, pepper and MSG. Pour hot marinade over chicken and marinate at room temperature for at least 1 hour. Use to baste barbecuing chicken as well.

Servings: 1

Recipe Type

Bbq List, Marinades, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Simple Pepper Steak

- 6 each 8-12 oz top sirloin steaks
- 3 Tbs Black peppercorns, coarsely ground.
- 1/4 cup Cognac, warmed
- Salt to taste

- 1 Pat steaks dry with paper towels. Using the palm of your hand, gently but firmly press crushed peppercorns into both sides of the meat. Grill steaks over hot mesquite coals until browned on both sides. Pour warm cognac over steaks and ignite (if the coals don't start it directly). The flame will burn for only a few minutes. Once the flame goes out, quickly scrape off the excess pepper, salt to taste and serve.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 11, 1996.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Skewered Shrimp On Sugar Cane With Mango Lime Salsa

2 lbs Shrimp
1 12 inch sugar cane
3 mangos, seeded and diced
6 limes, julienne lime zest, reserve juice
1 bunch coriander, fresh
1/2 tsp ginger, fresh and grated
1 tsp Caribbean rub
1 Tbs molasses
salt and pepper
skewers, soaked
CARIBBEAN RUB
6 Tbs garlic, minced
6 Tbs onion, minced
6 Tbs dried minced onion
2 Tbs allspice
1 Tbs dried ground chipotle
2 Tbs Hungarian paprika
2 Tbs brown sugar
4 1/2 tsp thyme, fresh, minced
4 1/2 tsp cinnamon
1 1/2 tsp nutmeg
1/2 tsp ground habanero
2 lemons, zest of

- 1 Caribbean rub: Combine all ingredients.
- 2 Rub shrimp with Caribbean seasoning and skewer. Let sit for 10 minutes. Peel sugar cane and slice on the bias razor thin.
- 3 Prepare a wood or charcoal fire and let it burn down to embers. In a mixing bowl combine lime zest, mango, coriander and ginger. Add half of the reserved lime juice and the molasses and mix well. Add the sugar cane and let rest for 15 minutes.
- 4 Remove sugar cane from marinade and grill 1 minute on both sides. Grill shrimp 2 minutes on each side. Place shrimp on sugar cane and drizzle with marinade.
- 5 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 6

Recipe Type

Bbq List, Salsa, Fish And Seafood, Grilled, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Skillet Cornbread

1 1/2 cups self-rising cornmeal
1/2 tsp salt
1 1/4 cups whole milk
2 Tbs bacon drippings

Preheat oven to 500F. Place bacon drippings into a seasoned cast iron skillet. Place skillet in oven for three to four minutes. While skillet is heating, combine cornmeal, salt, and whole milk and stir until well blended. Remove skillet from oven and pour bacon drippings into batter, quickly stirring to blend. Pour batter back into skillet (it should sizzle) and place back in oven. Reduce heat to 450F and bake for about 20 minutes, or until golden brown.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Bob Garner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Slaw - David's

- 1 large cabbage
- 1/2 medium red pepper minced
- 1/2 medium green pepper minced
- 1 medium onion, Bermuda or red, finely chopped

DRESSING

- 1/2 cup sugar
- 1/2 tsp salt
- 1 tsp celery seed
- 1 tsp dry must.
- 1/2 cup cider vinegar
- 1/3 cup veg. oil

- 1 Chop and mix cabbage, onion and peppers and put in bowl.
- 2 Put dressing ingredients in pan and bring to boil over moderate heat until sugar dissolves. Pour over cabbage mix, toss and put in ice box to cool overnight.
- 3 minutes before serving add a heaping tablespoon of sour cream with some minced red bell pepper.
- 4 Posted to BBQ List by "David Boyd" on Dec 28, 1997

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smashed Potato Salad

2 lbs new potatoes, chopped
1/2 cup minced onions
3 hard-boiled eggs, chopped
1 tsp minced garlic
1 Tbs light brown sugar
1/2 cup mayonnaise, up to 3/4
1/4 cup yellow mustard
1 dash Worcestershire sauce
1 dash Tabasco sauce
1 lemon, juiced
salt and pepper

- 1 Place the potatoes in a saucepan and cover with water. Season the water with salt. Bring the potatoes to a boil and reduce to a simmer. Cook the potatoes until fork tender, about
- 2 to 10 minutes. Remove from the heat and drain. Turn the potatoes into a mixing bowl.
- 3 Using a hand-held masher, mash the potatoes. Stir in the onions, eggs and garlic. Stir in the brown sugar, mayonnaise, and mustard. Mix thoroughly. Season the salad with Worcestershire sauce, Tabasco sauce, lemon juice, salt and pepper. Cover the salad and refrigerate until chilled. Serve with the brisket.

Servings: 1

Yield: 4 servings

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe Source

Source: EMERIL LIVE SHOW #EMIA51

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoke Shack Southern Style Sloppin' Sauce For Pulled Pork

2 cups apple cider vinegar
2 cups water
2 Tbs salt
2 Tbs black pepper
1 Tbs hot sauce
1 Tbs paprika
1 tsp ginger
1/2 tsp dry mustard powder

- 1 I came up with this recipe because I just couldn't bring myself to spray apple juice on a piece of pork, which everyone seemed to be doing at the time. I was brought up to believe barbecue should taste like barbecue - not like applesauce. Here in the South, barbecue has a tangy, somewhat salty/hot flavor, and should never, under any circumstances, be sweet.
- 2 Mix all the ingredients together - except for the salt* - in a stainless steel pot. Bring just to a boil, then simmer for a minute or two (this helps cut the bite of the vinegar). Add the salt, stir until dissolved, then remove from heat and allow to cool. Makes 4 cups.
- 3 Use this as you would a marinade for pork or chicken. If you wish to use this as a baste, you should add oil (I add 1/2 - 3/4 cup margarine to mine for the flavor and oil) and heat thoroughly. I also add beer to the mix. You can, of course, add hot sauce to your heart's content.
- 4 *Never add salt to a liquid in a stainless steel pot unless the liquid is hot/boiling. Salt will of course sink, and if it is not quickly dissolved will pit your expensive pot.
- 5 Posted to the BBQ List on June 7, 1998 by Scott McDaniel

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoke Signals Barbeque Sauce

3 Tbs olive oil
1 cup minced onion
3 garlic cloves, minced
1 Tbs mild chile powder
28 oz crushed tomatoes with puree
12 oz amber beer, such as Dos Equis
1 cup hot tomato salsa
1/2 cup ketchup
1/4 cup light brown sugar, packed
4 chipotles in adobo sauce, minced
2 Tbs adobo sauce, from can
2 Tbs cider vinegar
2 Tbs unsulfured molasses
1/2 tsp liquid hickory smoke flavoring
1/2 tsp salt

- 1 In a heavy 3 qt saucepan, over low heat, warm the olive oil. Add the onions and garlic and cook, covered, stirring once or twice, for 10 minutes. Stir in the chili powder and cook, covered, for 5 minutes.
- 2 Stir in the crushed tomatoes, beer, salsa, catsup, sugar, chipotles, adobo, vinegar, molasses, liquid smoke and salt. Cook partially covered, stirring once or twice, until the sauce has thickened slightly and is shiny, about 30 minutes.
- 3 Cool to room temperature. If you prefer a smooth sauce, puree in food processor. Refrigerate for several weeks or freeze up to 3 mos. in serving-size containers.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoke Stack Jack's Manna From Heaven Crackling Corn Bread

- 1 cup all-purpose flour
- 1 big pinch salt
- 1/2 tsp baking soda, (heaping)
- 1 tsp double acting baking powder
- 1 1/2 Tbs brown sugar or 1 tsp. white sugar
- 1 cup plain yellow, blue, or white cornmeal
- 2 large eggs
- 1 1/2 cups buttermilk
- 3 Tbs melted smoked bacon dripping, or in a
- 1 pinch substitute butter or olive oil

- 1 Preheat oven to 425F. Combine the first 5 dry ingredients and stir until well mixed. Then stir in the cornmeal. Stir the liquid into the dry ingredients. In separate bowl, combine eggs, buttermilk and drippings and beat until smooth.
- 2 Have ready 1 1/2 cups Hormel Cracklings. I like the cracklings chopped up kind of fine. Toss out any that might break a tooth. Hormel's the best brand, unless you can get some from a barbecue place that does a lot of pork and sells the skin as cracklings. Add and stir the cracklings into the batter with a few quick strokes. Pour batter into a preheated 10 inch cast- iron skillet greased with bacon drippings. Bake for twenty-five minutes at 425F on the oven's top shelf. Serve with barbecued pork-enhanced bean soup, and try dunking the crackling corn bread into the soup as you would a steak sandwich into au jus sauce.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked and Brined Chicken

2 chickens, (3 1/2 lb. each)
1 gallon water
3/4 cup salt
2/3 cup sugar
3/4 cup soy sauce
1 tsp each dried tarragon, thyme, black pepper
1/4 cup olive oil

- 1 Wash birds inside and out., Put water in a large non- aluminum container, add salt and sugar and stir to dissolve. Add soy sauce, tarragon, thyme and pepper. Submerge birds in brine and weigh them down with a heavy plate so that they stay submerged. Refrigerate overnight.
- 2 Remove birds from brine and wash inside and out. Pat dry. Reserve brine. Start smoker, fill water pan with water and half of reserved brine.
- 3 Place chickens, breast side up, on top rack of smoker. Cover and smoke at 200 to 250F for approximately four hours, until internal temperature of the thickest part of the thigh reaches 170F. Baste with olive oil after two hours. Posted to the BBQ List on June 26, 1998 by David Klose

Servings: 1

Recipe Type

Bbq List, Poultry, Brines

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Apple Chutney

4 lbs Granny Smith apple, peeled and sliced
1 large red or green bell pepper, seeded and diced
2 large yellow onions, diced
1 large clove garlic, minced
1 2" piece fresh ginger, thinly sliced
2 Tbs yellow mustard seed
1/2 cup cider vinegar
1/4 cup water
1 cup brown sugar, packed
3/4 cup raisins or currents

Spray a stainless steel or enamelware Dutch oven with vegetable spray to make smoke easy to wash off after smoking. Combine all ingredients in pot. Stir to mix. Place on top rack of smoker. Cover smoker and smoke 4 to 5 hours, stirring chutney occasionally. Add more water if needed. Any leftovers can be stored in covered jars in refrigerator for several weeks.

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe Source

Source: Jeanne Voltz

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Baked Garlic Chicken

- 2 whole chickens
- 1 cup chopped garlic from a jar
- 3 Tbs brown mustard seeds, crushed
- 2 dried Tabasco peppers, crushed
- 2 Tbs black pepper
- 2 Tbs nuoc nam
- 2 Tbs Worcestershire sauce
- 1 cup apple cider vinegar
- 1/4 cup red wine
- 2 Tbs paprika
- 2 cups water
- 1 Tbs quality soy sauce

- 1 Smoke chickens for 1 hour at 225F.
- 2 Mix together jar garlic, mustard seeds, Tabasco peppers, black pepper, nuoc nam, Worcestershire sauce, and paprika. Remove chickens from smoker and place in a covered Dutch oven. Spoon mixture into the cavities of the whole chickens and baste outsides of the chickens with it also. Add water and apple cider vinegar. Bake in your range oven, covered, for 1 hour at 325F. Remove cover from Dutch oven, raise heat, and bake for an additional 30 minutes at 350F. Remove from heat and serve.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Bananas and Plantains

See Directions

- 1 Plantains should be bought and used way before they go soft. Remember, this is just a big potato in a banana skin.
- 2 The nice thing is you can do these over a fire, the same way you do bananas.
- 3 Here are two ways to fix them:
- 4 with salt and pepper and BBQ rub 2 with cinnamon and brown or powdered sugar.
- 5 Slice the FIRM bananas or plantains lengthwise. If you get the really big plantains, you may have to also cut them in half. Throw the pieces gently into a plastic zip lock bag with the cinnamon-sugar or rub mix. Bananas go better with the sugar mix, plantains with either, but usually the rub and/or just salt and pepper.
- 6 Put these on the spot on your smoker grill where you would expect to put a steak or hamburger, with a fairly hot fire. Cook as follows:
- 7 Bananas-- Only until the sugar caramelizes and gets real gooey, lift off with a spatula. Don't let 'em cook too long or they get so soft you won't be able to get 'em off.
- 8 Plantains-- Cook until they soften like a potato and have a little golden brown showing on the outside.
- 9 If you can get the little, fat, sweet/tart Chinese apple bananas for this dessert--all the better.
- 10 Posted to the BBQ List on July 28, 1998 by Bill Martin

Servings: 1

Recipe Type

Bbq List, Sides

Recipe Source

Source: Bill Maritn

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Barbequed Turkey

1 each turkey, 8-10 lbs.

1/2 cup salt

1/2 cup sugar

1 quart apple juice

1 Tbs rosemary

1 Tbs basil

1 each honey, for basting

- 1 Place turkey in brine for 8-12 hours. Remove from brine. Rinse well and air dry. Place turkey in the smoker with both upper and lower cavities open to expose the insides to smoke. Smoke 3-3 1/2 hours or longer being careful not to dry bird out.
- 2 Remove turkey from the smoker and cook in your favorite way. If you desire more smoke flavor, simply increase smoking time and the amount of fuel used. Reduce your cooking time by 10% for each hour in the smoker (up to 40%).
- 3 If you are using a smoker/barbeque/roaster type of barbeque, switch modes to roast mode and baste the turkey with honey during the roasting time.
- 4 Posted to the BBQ List by Carey Starzinger on Apr 07, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Beans

- 1 large can pork and beans
- 1/2 lb pork barbeque, shredded
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 2 jalapenos, seeded and chopped
- 1 large Vidalia onion, chopped
- 4 stalks celery, chopped
- 3/4 cup barbeque sauce
- 2 Tbs prepared brown mustard
- 3 Tbs brown sugar
- 1/4 cup molasses
- 2 Tbs Worcestershire sauce
- 2 shakes hot sauce
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp garlic powder
- 1 Tbs chili powder
- 1 Tbs cumin
- 1 bottle beer

- 1 Mix ingredients in a sturdy aluminum pan or an old pot--don't use your wife's favorite as it will get black.
- 2 Smoke beans for about 6 hrs. (or until the ribs are done).

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Tom Grebe

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Bear Roast

- 1 5 lb Bear Roast
- basil garlic vinegar
- water
- 2 lbs potatoes, peeled and sliced
- 1 lb carrots, peeled and sliced
- 2 large onions, quartered
- 10 cloves elephant garlic
- 2 ribs celery, thinly sliced
- 1 sprig fresh rosemary
- 1 sprig fresh thyme
- 2 Tbs black pepper
- 2 Tbs black mustard seed, crushed
- 4 Tbs Worcestershire sauce
- 3 Tbs nuoc nam
- 2 dried Tabasco peppers, crushed
- 2 Tbs basil garlic vinegar
- flour, optional

- 1 Marinate the bear roast for four hours in a mixture of basil-garlic vinegar and water.
- 2 Put the roast in the smoker and smoke for four hours at around 225F. Have a drip pan underneath the roast to catch the drippings.
- 3 Preheat your range oven to 325F. Bring bear in from the smoker, put in a large covered Dutch oven. Add remaining ingredients, pan drippings from the smoker, 2 tablespoons of basil garlic vinegar, water, and cook for an additional hour, or until vegetables are soft. If you choose, you may add flour to the liquid in the Dutch oven to make a thick gravy or roux.

Servings: 1

Recipe Type

Bbq List, Game

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Beef Brisket

hickory chips

1 10 lb beef brisket, untrimmed

Rustic Rub

Soak the chips in water for a couple of hours, and then drain. Place the chips in the tray. Season the entire brisket with Rustic Rub. Place the brisket in the smoker and smoke at 350F for 4 hours. Reduce the heat to 125F and continue to smoke for 8 hours. Place a drip pan underneath the brisket to catch some of the drippings to use for the BBQ sauce. Remove the brisket from the smoker. With a sharp knife, trim off the outer thin black skin. Divide the brisket in two pieces and trim off all the fat. Slice the brisket very thin and serve with the BBQ sauce.

Servings: 1

Yield: 12 to 15 servings

Recipe Type

Bbq List, Beef, Brisket

Recipe Source

Source: EMERIL LIVE SHOW #EMIA51

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Blue Fish

blue fish fillets
kosher salt
coarse ground pepper
fennel

- 1 Here in Virginia, Bluefish took over the Chesapeake Bay about 20 years ago and ate up all of the good fish. They were fun to catch but then we had to figure out how to make them palatable. The answer was smoking. We also found that fennel compliments blue and other oily fish. This is the tall herb that grows wild around here and tastes like licorice; not the Florence fennel with the big root. The association of oily fish and fennel goes back for centuries. The French would use the herb, then put the stalks on the cooking fire for more flavor.
- 2 Scale and fillet blue and freeze. Freezing ruptures cells and the fish smoke better. When ready to smoke, thaw and layer fillets in a glass baking dish covering each layer with kosher salt. Leave at room temperature for 1 to 4 hours, rinse briefly, and allow to air dry for about an hour while you prepare the smoker. Place skin side down on wire racks and sprinkle liberally with coarse ground pepper. Also sprinkle liberally with either oregano or fennel (leaves or seeds, fresh or dry) or with both. Smoke for 6 to 10 hours at 170F. If you have access to the whole fennel plant, try using the dry stems to supplement your wood smoke. Check for doneness: The outside should have a dark bronze glazed look and the meat should flake easily. Cooked fish freeze well. Serve as appetizer with sharp cheese, crackers and white wine (sorry 'bout that, Bear).

Servings: 1

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe Source

Source: Dan Gill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Carnitas

6 lbs pork butt
1 large onion, diced
4 Tbs ground New Mexican chile
1 Tbs cumin seed, roasted and ground
2 tsp granulated garlic
1 tsp dry oregano
1 tsp salt
1 tsp black pepper
to cover water

- 1 Smoke the pork butt with your favorite wood at a low temperature for about three hours. You might even consider boning it and cutting it in two pieces. The idea here is to get the smoke flavor and NOT to cook it till it is tender. Once you think you have plenty of smoke on the butt, transfer it to a large pot. Add the remaining ingredients and bring to a boil over high heat. Reduce the heat to a hard simmer and cook, stirring occasionally for about 2 hours. When stirring, stir hard, trying to break the pork up. When the water is gone, but there is still plenty of moisture, the pork is done.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Mexican, Pork

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Catfish with Brine

catfish fillets
2 quarts warm water
1 quart apple juice
1 quart pineapple juice
2 cups non-iodized salt
1 5 gallon plastic bucket

- 1 Well I would have to say catfish is the best smoked fish. Here is what I do.
- 2 First you want nothing over about 6 pounds. I would just use those larger ones for pan frying.
- 3 Do not skin the fish, leave the skins on (this helps keep more of the oil in the meat.) The catfish should be filleted (cut along the backbone). Mix the apple juice, pineapple juice and salt together in the water until you feel no salt on the bottom of the bucket.
- 4 Now take you a glass baking dish and layer your meat with the first skin to the bottom, now the next layer will be meat down. Continue this meat to meat skin to skin. You never want the skin to touch the meat. When finished layering, pour brine over the meat so that meat is covered. Put plastic wrap over the dish.
- 5 Put in refrigerator for about a minimum of 24 hrs. to a max of 36 hrs.
- 6 Now as far as the smoking goes it is more like a slow cooking. I cook directly over the hot coals and the wet chips. I keep the temperature around 150F and I use alder chips or a mixture of peach and alder. I have a Brinkmann pit but again I do not use the side boy for this.
- 7 The fish will be done when you see the skin turn dark brown or almost black and the flesh will be firm but soft.
- 8 Take off pit let and cool for about 30 minutes then eat by peeling off the skin. It should just about fall off the meat.
- 9 Leave the skin on until you are ready to eat it.
- 10 I have kept it in the refrigerator for about 2 weeks and freezer for 4 months with no problem.

Servings: 1

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe Source

Source: Robert

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Cheese Directions

See Directions

- 1 Cheese is a delicate food that must be handled with care when smoking. Usually hard cheeses, such as cheddar, Edam, provolone, or Swiss are smoked. Of course, there are a host of other hard cheeses, including many imports, that are excellent choices for smoking. Softer varieties may be smoked, although their flavor is not always as compatible with smoking.
- 2 The first step is to remove all wax, rind, or protective wrapping. Cheese pieces should not exceed two inches in thickness. Slices are handy when smoking small amounts for individual meals or snacks. For larger quantities, cut the cheese into slabs or bars. Most commercially packaged cheeses available in the supermarket come in convenient-size cuts and are just right for smoking.
- 3 Smoke cheese at as low a temperature as possible; 70 to 80F is good. A light volume of smoke is VERY important. If smoke clouds too heavily in the smoker, it will result in the cheese having a sooty or bitter taste.
- 4 One to three hours of smoking offers a good flavor range in cheese. Watch for the characteristic amber color to appear and sample your cheese as it smokes to determine the level of flavor it has acquired. The smoking process will cause a small loss of moisture, resulting in a corresponding shrinkage and loss of weight, but all the nutrients will still remain in the cheese.
- 5 Whether refrigerated or stored at room temperature, cheese that has been smoked will not mold or spoil as quickly as unsmoked cheese.

Servings: 1

Recipe Type

Bbq List, Misc., Cheese

Recipe Source

Source: Rich Herman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Chicken Breasts In Ham

- 4 each large chicken breasts, skinned and boned
- 1/2 tsp garlic salt
- 1/2 tsp paprika
- 1/4 tsp chili powder
- 1/4 cup flour
- 2/3 cup white wine
- 1/2 lb thin sliced baked ham

- 1 Cut chicken breasts into strips about 1" wide. Place in smoker and smoke for approximately 1 hour.
- 2 Dredge in a the mixture of garlic salt, paprika, chili powder and flour. Brown strips in 3 tbs. of butter. Add white wine, cover, and simmer for approximately 20 minutes until tender. Cool. Wrap each piece of chicken in strips of thinly sliced baked ham. Skewer with cocktail picks. Wrap and carry in a cooler to the picnic.
- 3 Source: Luhr-Jensen
- 4 Posted to the BBQ List by Carey Starzinger on Jun 03, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List, Ham

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Chili Salsa

- 1 can chipotle chilies in adobo sauce
- 2 cups boiling water
- 2 Tbs tomato paste
- 1 Tbs strong red wine or balsamic vinegar or, more to taste
- 2 Tbs brown sugar

- 1 Blend the chilies and water together in a food processor or blender until smooth. Add the other ingredients and blend again. Taste and adjust the flavorings as desired. Serve salsa with beans, eggs or in soups.
- 2 Makes 2 cups.
- 3 Source: "The Savory Way" by Deborah Madison.
- 4 Posted to the BBQ List by Carey Starzinger on Apr 03, 1996.

Servings: 8

Recipe Type

Bbq List, Salsa

Recipe Source

Source: Deborah Madison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Chipotle

****SEE BELOW****

- 1 It is possible to make chipotle in the back yard with a meat smoker or Weber-type barbecue with a lid. The grill should be washed to remove any meat particles because any odor in the barbecue will give the chile an undesirable flavor. Ideally, the smoker or barbecue should be new and dedicated only to smoking chilies.
- 2 The quality of homemade chipotle will depend on the maturity and quality of the pods, the moisture in the pods, the temperature of the smoke drying the pods, and the amount of time the peppers are exposed to the smoke and heat. The aroma of wood smoke will flavor the jalapenos, so carefully choose what is burned. Branches from fruit trees, or other hardwoods such as hickory, oak, and pecan, work superbly. Pecan is used extensively in parts of Mexico and in southern New Mexico to flavor chipotle. Do not be afraid to experiment with different woods.
- 3 The difference between the fresh weight of the fruits and the finished product is about ten to one, so it takes ten pounds of fresh jalapenos to produce approximately one pound of chipotles. A pound of chipotles goes a long way, as a single pod is usually enough to flavor a dish.
- 4 First, wash all the pods and discard any that have insect damage, bruises, or are soft. Remove the stems from the pods before placing the peppers in a single layer on the grill rack. Start two small fires on each side of the grill with charcoal briquettes. Keep the fires small and never directly expose the pods to the fire so they won't dry unevenly or burn. The intention is to dry the pods slowly while flavoring them with smoke. Soak the wood in water before placing it on the coals so the wood will burn slower and create more smoke. The barbecue vents should be opened only partially to allow a small amount of air to enter the barbecue, thus preventing the fires from burning too fast and creating too much heat.
- 5 Check the pods and the fires hourly and move the pods around, always keeping them away from the fires. It may take up to forty-eight hours to dry the pods completely. The pods will be hard, light in weight, and brown in color when dried. If necessary, let the fires burn through the night. After the pods have dried, remove them from the grill and let them cool. To preserve their flavor, place them in a zip-lock bag. It is best to store them in a cool and dry location. If humidity is kept out of the bags, the chipotles will last for twelve to twenty-four months.
- 6 Posted to the BBQ List by Marius Johnston on Jul 28, 1997.

Servings: 1

Recipe Type

Bbq List, Misc.

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Chuck Goulash

1 5 lb chuck roast
1 large onion, grated
4 Tbs olive oil
4 Tbs hot Hungarian paprika
1 cup dry white wine
1 cup beef stock
1 cup sour cream
1/2 cup sliced mushrooms

- 1 Rub chuck roast with garlic salt, pepper, and Hungarian paprika. Smoke. Use water pan.
- 2 Cut chuck in 1/2" chunks. Sauté onion in oil until brown. Add paprika. Cook for two minutes and add meat. Cook 5 minutes and add wine and stock. Reduce heat, cover, cook 1 hour. Add sour cream, mushrooms and serve over egg noodles.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Clam Chowder

3 gallons fresh clams
bacon drippings
1 medium onion, minced
10 new red potatoes, diced
1 cup half and half
1 quart milk
juice from smoked clams
2 cups chicken stock
salt and pepper

Scrub and rinse clams. Put clams on the hot spot (over 200F). They will open wide after 10 minutes. Make sure to save any juice in the shells. When they are done, chop finely. Sauté onions until translucent. Add half and half. Bring to boil. Add milk and return to boil. Add remaining ingredients. Bring to boil and simmer until potatoes are soft.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Clam Dip

- 1 handful smoked clams, minced
- 1/2 lb cream cheese
- milk
- 1 dash nuoc nam
- 1 roasted red chile pepper, minced

Mix cream cheese with milk to get "dip" consistency. Mix in remaining ingredients.

Servings: 1

Recipe Type

Bbq List, Dips And Spreads

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Dirty Rice

- 6 cups chicken soup stock, or
canned chicken stock
- 1 lb chicken gizzards smoked
- 1 lb chicken livers smoked
- 1 tsp salt
- 1 Tbs Worcestershire Sauce
- 1/2 tsp cayenne, or more to taste
- 3 Tbs olive oil, or
bacon drippings
- 2 medium onions, peeled and chopped
- 2 cloves garlic, peeled and crushed
- 1 large green bell pepper, seeded and
- 4 ribs celery, coarsely chopped
- 1 lb smoked pork, butt or picnic
- 1 lb smoked sausage, hot or mild
- 2 cups uncooked long grain rice
- black pepper, to taste
- 4 green onions, chopped
- 1/4 cup chopped parsley

- 1 Heat the chicken stock in a 12-quart pot and add the salt, Worcestershire, and cayenne. Cover to keep warm.. In the meantime chop all of the vegetables. Heat a large frying pan an add the oil or bacon drippings and sauté the yellow onion, garlic, green pepper, and the celery until tender. Remove from the pan. Add the pork, gizzards, liver, and sausage to the frying pan and sauté until warmed through. Drain the meat in a colander and discard the fat. Add the gizzards and livers along with the meats to the vegetables. Place all in the stock pot and add 1/2 cup of the chicken stock. Cover and simmer for 20 minutes. Meanwhile, using 4 cups of the reserved chicken stock, cook the rice. Add the cooked rice to the completed vegetables and meat and gently stir in the green onions and parsley. Taste for salt and pepper to serve.
- 2 Posted to the BBQ List by Lloyd on Apr 03, 1998.

Servings: 10

Recipe Type

Bbq List, Sides

Recipe Source

Source: Unknown

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Fish Rub

2 cups brown sugar
1 cup white sugar
1 cup sea salt

- 1 A good friend and neighbor has one vertical smoker dedicated to fish alone. I used to have one, but it got to smelling like fish so I sent it off to the dumps. But, we have this great rub that was given (imparted, I don't know the word) to us by a gentleman that was 120 years old the last time I saw that Indian.
- 2 The story is, according to Old Bill, Mi Wuk Indian, take fresh (not frozen) fish and do the following:
- 3 Make a rub of:
- 4 Cups Brown sugar Cup White sugar Cup Sea salt
- 5 Crumble 3 or 4 or 5 good sized bay leaves and mince some garlic to taste. About 6 good sized cloves for me. But easier with garlic powder.
- 6 Mix the rub and apply a medium amount to both side of the fillets. Set on racks and/or paper towels to get rid of the moisture during the night of curing. Refrigerate if warm outside.
- 7 Next morning remove to racks or a table and let dry for an hour or two as the smoker is warming. Smoke slow till just flaky. Thin cuts an hour or better, thicker a couple hours or more, at least.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Fish And Seafood

Recipe Source

Source: Michael Reeves

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Fish

BRINE

1 quart cold water
1/3 cup kosher salt
1/4 cup sugar
1 tsp black or red pepper to taste
other spices to taste (optional)

- 1 Along the East coast where I live there's always an abundant supply of fresh fish. In the Spring there's fresh mackerel, and the Bluefish in the Fall, are my favorites for smoking.
- 2 This recipe will work with Mackerel, Bluefish, Salmon, and even Cod.
- 3 If you catch the fish yourself, cut through their throat to bleed them while they're still alive. Put them head down in a bucket so they'll pump out as much blood as possible. Wash and chill the whole fish until you can fillet them.
- 4 Mix brine until fully dissolved. Early in the morning of the day you're going to smoke, wash 4 to 6 fillets and place them in the brine.
- 5 Mix this together in a glass or enamel bowl add the fish and submerge the fillets with a weight to hold them under the brine. Brine the fillets in the refrigerator from 2 to 4 hours (longer makes the fish saltier).
- 6 Remove the fillets and wipe dry with paper towels. Place them, skin side down, on several thicknesses of dry paper towels and let them air dry for several hours. The surface is dry enough when your finger sticks to the flesh.
- 7 Hot smoke over a 250F wood fire for about 2 hours or until the fillets are firm to the touch (like medium rare steak).
- 8 Peel off the skin and enjoy.

Servings: 1

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe Source

Source: Dave Frary

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Garlic Chicken Noodle Soup

3 lbs smoked baked garlic chicken, chopped
3 quarts chicken stock
2 quarts pot likker
8 oz spaghetti
2 Tbs dried sage, crumbled
2 Tbs black pepper
1 tsp oregano
1 dried Tabasco pepper, crumbled

First, make Smoked Baked Garlic Chicken and chicken stock, along with pot likker. Chop chicken, break spaghetti noodles into 3 inch segments. Add chicken, noodles, and other ingredients to stock and pot likker. Bring to a boil, reduce heat to simmer, and cook for 45 minutes. Serve.

Servings: 1

Recipe Type

Bbq List, Poultry, Soups And Stews

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Goose

breast and legs of goose
1/3 lb salt
filled neck
1 tsp saltpeter
clove garlic, if desired
1 Tbs sugar

- 1 Remove the wings, legs, skin and fat of goose. Separate breast and back, remove internal organs and clean thoroughly. Place breast, legs and skin of neck to one side. Scrape the meat carefully from the bones of neck, back, etc, of the goose, remove all tendons and tissues and chop very fine. Fill this in the skin of the neck and sew up with coarse thread on both ends. Season legs, breast, and filled neck with salt. Rub well with garlic, sugar, salt , and saltpeter. Place in a stone jar. Cover with a cloth and put weights on top--keep under brine which will form and must cover meat. Put aside for 7 days, turning occasionally. Take out of the brine, and cover with gauze and send to the butcher to smoke. When done, serve cold , sliced thin.
- 2 Source: The Settlement Cook book, first printed in 1901. This recipe is from my mother's copy, twenty ninth edition, 1949.
- 3 [Recipe editor--the "Put aside for 7 days, turning occasionally" should be done below 40F]
- 4 Posted to the BBQ List on July 22, 1998 by Catherine Goldman

Servings: 1

Recipe Type

Bbq List

Recipe Source

Source: The Settlement Cook book

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Habanero Salsa

- 3 habaneros, seeded and cut into strips, up to 15 chilies
- 5 tomatoes, skinned and seeded
- 3 onions, cut into rings
- 1 head garlic peeled, minced
- 1/2 cup Cilantro, chopped
- 1/4 cup fresh basil, chopped
- 1/4 cup fresh oregano, chopped
- 2 limes, juice of
- olive oil
- salt
- sugar

- 1 Get a grill going with mesquite. Sauté the onions until they are soft and the rings separate. Then oil a vegetable grid or wok (the ones with all the holes in them so stuff doesn't fall through), and add the onions. Top this with the tomatoes. Let them grill for 3 or 4 minutes. Coat the garlic and habaneros with the olive oil and add to the grill and stir it up. Let this grill for about 2 or three minutes. Now coat the oregano, basil and cilantro with the olive oil and add to the grill another 2 to 4 minutes.
- 2 Remove everything from the grill and put it in a food processor along with the lime juice. Give it a whirl, add some salt and sugar to taste and make sure it's all mixed up well.
- 3 Depending on how hot you like it and how hot the peppers are that you have, there's no specific amount of peppers to use. Also, I leave the pepper seeds in. I don't care all that much for cilantro and cut the above amount in half.
- 4 This is a great salsa, quick to make and excellent flavor!! Those of you who shop with Mo-hotta-mo-betta might recognize this.
- 5 Hope you all try it.
- 6 Posted to the BBQ List by "Richard Schwaninger" on Apr 08, 98.

Servings: 1

Recipe Type

Bbq List, Salsa

Recipe Source

Source: Doug Dunham

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Ham Bone Soup

1 smoked ham bone
2 lbs mixed vegetables
1 lb green beans
1 quart salsa
1 lb pinto beans
cider vinegar
salt
Tabasco sauce
1 pinch sugar

- 1 Cook until the vegetables are done and you can't resist any longer.
- 2 Serve with a hot pone of corn bread.

Servings: 1

Recipe Type

Bbq List, Soups And Stews, Ham

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Hamburger Salami - Three Versions

SALAMI #1

5 lbs hamburger
5 tsp curing salt***
1 1/2 tsp garlic powder
1 1/2 tsp onion powder
2 1/2 Tbs pepper, black, peppercorns
2 Tbs mustard seed, whole
2 Tbs sugar, brown
3 Tbs wine, dry red

SALAMI #2

5 lbs hamburger
5 tsp curing salt***
4 Tbs wine, white, dry
1 1/2 tsp garlic powder
2 1/2 Tbs chili powder
1 1/4 tsp cumin, ground
2 Tbs sugar, brown

SALAMI #3

5 lbs hamburger
5 tsp curing salt***
3 Tbs wine, dry, red
1 1/4 tsp garlic powder
2 1/4 Tbs mustard seed, whole
1 1/2 Tbs basil, ground
1 1/2 Tbs oregano, ground
3/4 cup Parmesan cheese
2 Tbs sugar, brown

- 1 Mix all ingredients thoroughly then cover and chill 24 hours or more. Divide into 4 portions. Roll portions into 2 1/3"-3" diameter rolls and wrap with inexpensive large hole nylon net. Tie ends securely with string (net may be omitted, but rolls flatten out during smoking).
- 2 Smoke in smoker for 8-12 hours with the fuel of your choice. This assumes a cold smoke. Adjust times accordingly, but make sure salami is done throughout.
- 3 Remove from smoker- remove netting and dry thoroughly with paper towel. Wrap in foil and refrigerate up to 3 weeks or freeze up to 6 months. It is so easy to make you don't have to make large quantities and store.
- 4 *** Curing Salt (VERY IMPORTANT) Use only 'Tender Quick' or prepared curing salt. Regular salt does not have the flavors, taste or nitrate added to the quick cure and will not bind the meat required to make these recipes successful. You may purchase prepared curing salts sold by Mortons, Lowry's and other companies. Check in your local supermarket near where they have the salt... Other sources would be butcher shops, wine stores and feed stores.
- 5 Credit: Luhr-Jensen and others
- 6 Posted to the BBQ List by Carey Starzinger on May 03, 1996.

Servings: 1

Recipe Type

Bbq List, Beef, Sandwiches, Sausage

Smoked Hot Dogs

See Directions

- 1 Place your leftover smoke(s) du jour (pork, beef, or chicken) in a re-sealable plastic bag. Dump a package of hot dogs in the bag. Shake, seal and refrigerate for several days; up to a week. Remove hotdogs from bag and microwave individually for 20 seconds.
- 2 Serve

Servings: 1

Recipe Type

Bbq List, Sandwiches

Recipe Source

Source: Terry Light

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Jalapeno Mayo Sauce

FOR SMOKED JALAPENOS:

12 jalapenos, cut in half
BBQ Sauce

FOR THE SAUCE:

smoked jalapenos
32 oz Kraft Miracle Whip
1/3 cup cider vinegar

- 1 On a smoker cut jalapenos in half. Coat with a thin layer of BBQ Sauce and smoke three hours, very thick white smoke, cut side up.
- 2 Blend all ingredients in a blender and bottle.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Mashed Potatoes

8 smoked Idaho potatoes, peeled
6 cups chicken broth
4 Tbs butter
1 1/2 tsp salt
1/2 cup cream or half-and-half, heated
black pepper, to taste
white pepper, to taste

- 1 To Smoke Potatoes: The day before smoking (two days before serving) wash and air dry the potatoes. If you wash them immediately before smoking, the skin pores will be closed and the smoke will not penetrate.
- 2 Next day, smoke the potatoes for 2 1/2 to 3 hours at 225F using hickory if possible. Mesquite should be avoided. After smoking, while potatoes are still hot, wrap them tightly in plastic wrap and refrigerate overnight. The potatoes also may be frozen, peel on, for later use.
- 3 On serving day, peel the outer layer of skin from each potato. Peel only the outer skin, not down to the white because a thin layer of brown smoke discoloration should be left on the potato. The smoked potatoes may be used for soups, chowders and stews.
- 4 Mashed Potatoes: Halve the peeled potatoes lengthwise and cut into 1/2 inch slices. Place potatoes and 4 cups chicken stock in a large covered saucepan over medium-high heat. As soon as broth comes to a boil, lower heat and simmer gently until potatoes are tender, about 10 to 15 minutes. Add additional broth if necessary.
- 5 Drain potatoes and transfer to a large bowl. Mash the potatoes with butter, leaving some lumps for texture. Stir in cream and season with salt and peppers to taste.

Servings: 8

Recipe Type

Bbq List, Sides, Potatoes

Recipe Source

Source: Dallas Morning News Food

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Pheasant - 1

- 3 2-lb pheasants, quartered
- 2 Tbs whiskey or water
- 1/2 tsp salt
- 1/2 tsp sugar
- apple barbecue sauce, (recipe follows)
- ***APPLE BARBECUE SAUCE***
- 1 cup applesauce
- 1/4 cup firmly packed light-brown sugar
- 2 Tbs cider vinegar
- 1/2 tsp chili powder
- 1/4 tsp ground cloves

- 1 Cut pheasant legs through the joints to separate drumsticks from thighs. Set drumsticks aside; bone and skin thighs and breasts. Refrigerate remaining pheasant pieces and bones for another use.
- 2 Prepare smoker using fuel of your choice with mild flavor wood chips/chunks. Arrange boned pheasant thighs and breasts and the drumsticks on rack in smoker or roasting pan. Brush with whiskey. Sprinkle with salt and sugar.
- 3 Smoke pheasant until done, 170F in deepest part of breast meat. When measuring temperature, do not hit the bone with the thermometer probe tip. DO NOT OVERCOOK. Meat will be dry.
- 4 Serve with Apple Barbecue Sauce, if desired.
- 5 APPLE BARBEQUE SAUCE: In a heavy 1-quart saucepan, combine. Heat to boiling over high heat; reduce heat to low and cook, stirring constantly, 2 minutes.
- 6 Source: Country Living Holidays
- 7 Posted to BBQ List by rhurley@carbon.cudenver.edu on Dec 02, 97

Servings: 6

Recipe Type

Bbq List, Barbecue Sauce, Poultry

Recipe Source

Source: Country Living Holidays

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Pheasant - 2

- 1 gallon Ziploc bag
- 2 cleaned pheasant
- 1 18 oz bottle Italian dressing
- 1/4 cup Worcestershire sauce
- 1/2 cup brown sugar

- 1 Add all ingredients in Ziploc bag and let marinate for a day or two. Three days would not hurt.
- 2 Place on smoker until done.
- 3 Hope you like it!
- 4 Posted to the BBQ List by "Quuu'ed" on Oct 17, 1998.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Prime Rib

See Directions

I like to hand rub the rib lightly in Shillings crushed garlic, if you don't want to mince you own, then rub with a mixture of equal parts of black pepper, paprika, red pepper, and salt. Easy on the salt, for I feel it can tend to pull out some of the moisture, but you got to have some for good flavor--add more salt after it is cooked, or let you guest do it. Smoke at about 225F(I just love that slow cooking), turn meat over after about half done--start out with fat side up. Take off between 150F for really pink, or up to 160 for just barely pink. If you are using cayenne pepper for red pepper, remember that cayenne is much hotter than red.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Quail And Goat Cheese-Filled Poblano Chile

- 8 Large fire-roasted poblano chilies
- 8 smoked quail breasts, diced in 1/4" pieces
- 2 Tbs olive oil
- 4 shallots, minced
- 1 small clove garlic, minced
- 1/2 oz tequila
- pinch minced cilantro
- 1 lb goat cheese

- 1 To prepare stuffing:
- 2 Peel poblano chilies, split down one side and remove seeds. Sauté diced quail in olive oil, shallots and garlic until shallots are soft, taking care not to burn the garlic. Deglaze pan with tequila and set aside to cool. When mixture is cool, mix in cilantro and goat cheese.
- 3 Carefully stuff the peppers. You may sew the chilies up with strips of blanched leeks and a needle.
- 4 To bake chilies:
- 5 Preheat oven to 350F. Place stuffed chilies, cut side down, in a baking pan and cover. Roast for about 40 minutes. Uncover and roast another 5 minutes. Serve on a pool of Tomato-Cilantro salsa.
- 6 To roast chilies:
- 7 Using long tongs, place peppers over a gas flame and turn until the skin is evenly charred. You may also place the peppers on a cookie sheet and roast them under the broiler, taking care not to burn them. Transfer the charred peppers to a plastic bag, seal and let them steam. When peppers have cooled, using rubber gloves, carefully peel skin and make an incision down one side of the chilies and remove seeds, making sure not to tear the chilies.
- 8 Posted to the BBQ List by Garry Howard.

Servings: 8

Recipe Type

Bbq List

Recipe Source

Source: James Beard - Feb 97 issue Chile Pepper Magazine

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Salmon Marinade from Backwoods Frank

1/2 gallon hot water
1/2 cup kosher salt
1 1/2 cups brown sugar
3 Tbs garlic powder
3 Tbs coarse ground black pepper
1/2 cup soy sauce
1 Tbs bay leaves, crushed

Stir until dissolved. Allow brine to cool. Add salmon fillets, soak covered for 3 hours in refrigerator. Remove fillets and air dry for at least 1 hour. Smoke in a single layer for about 2 hours at 250F or until firm and golden.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Dave Frary

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Salmon Potato Salad

2 lbs med. sized red potatoes
1/2 cup sour cream
1/4 cup minced purple onions
2 Tbs chopped fresh dill
2 oz smoked salmon, cut into thin slices
3 Tbs fresh lemon juice
3 Tbs capers, drained
1/2 tsp freshly ground pepper
1/2 tsp grated lemon rind

- 1 Cook potatoes in Dutch oven in boiling water to cover 30 minutes or until tender; drain and cool. Peel and cube potatoes.
- 2 Combine sour cream and next 7 ingredients in a larger bowl, stirring until blended; add potato, and gently toss to coat. Cover and chill.

Servings: 1

Yield: 6 to 8 servings

Recipe Type

Bbq List, Sides, Potatoes, Salads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Salmon

1 cup sugar
1 cup brown sugar
1/4 cup salt
1 tsp garlic powder
1 quart hot water
1 quart cold water
3 lbs fresh salmon

- 1 Mix the first five ingredients and then add cold water.
- 2 Put salmon in brine mixture and leave for 8 hrs in refrigerator.
- 3 Remove salmon, run water over to rinse off then towel dry. Put the salmon on a cooking rack at room temperature and allow a glaze to form on the outside of the fish--about 1hr. Put in smoker for 6 to 10 hrs. (cooking time may vary due to the outside temperature. The hotter the weather the less cooking time needed.)
- 4 Use 3 to 4 loads of wood chips (apple, alder, cherry) or (1 to 2 if hickory.)

Servings: 1

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe Source

Source: Jerry Heinsohn

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Sauce

See Directions

- 1 Phil Harbison wrote: >> I like the idea of smoking the sauce but I don't want any grease in the sauce. I'm using an OK-Joe vertical smoker. Would a second pan filled with sauce placed on the top rack interfere with the cooking process? This sounds like a good way to make a weak form of liquid smoke. That might be good in some recipes.>>
- 2 My dad did that for as long as I can remember. Scott takes the idea one step farther, letting meat juice drip in. With Scott's method, you'll probably want to refrigerate it so the fat will harden and be easy to remove.
- 3 What I do is make my sauce, but keep it a little on the thin side. I pour it into a Pyrex dish, and set it off to the side on the smoker for the last few hours. You'll get a blackish film that forms on the surface. Just stir that in every half your or so, until you get the flavor you want. Much better than using liquid smoke.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Richard Thead

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Sausage File Gumbo

2 lbs smoked link sausage, your favorite kind
 1 cup onions, finely chopped
 1 cup green bell peppers, finely chopped
 1 cup celery, finely chopped
 1/2 cup all-purpose flour
 1/2 cup vegetable oil
 1 tsp garlic, minced
 7 cups chicken stock
 2 Tbs file powder
 Seasoning Mix
 1 tsp Salt
 1 tsp Hungarian paprika
 1 tsp white pepper
 1 tsp garlic powder
 1 tsp onion powder
 1 tsp cayenne pepper
 1/2 tsp dry mustard
 1/2 tsp black pepper
 1/2 tsp ground cumin

- 1 This recipe is adapted from several different gumbo recipes. Gumbo is a kind of stew served over rice. It is thickened with either okra or file (fee-lay) powder (ground leaves of the sassafras tree). In the past, okra gumbo was made in the summer and file gumbo was made in the winter. Okra was used to thicken the gumbo in the summer because that was the only time fresh okra was available. Of course, these days you can get just about anything anytime of the year. File powder was used in the winter when fresh okra was unavailable. If you can't abide the slimy texture of okra then you should probably omit the file. It doesn't really add any flavor but thickens the gumbo with a slimy consistency very similar to okra.
- 2 Smoke the sausage in the smoker for about 2 hours. I like to use cherry wood when smoking sausage. When cooled, slice into 1/4- to 1/2-inch thick slices and set aside.
- 3 Put the chicken stock in a large pot and put on the stove to come to a boil while you are making the roux. Combine the chopped vegetables in a bowl.
- 4 Make the roux. In a heavy pan, preferably cast iron, add the vegetable and heat over high flame. Add the flour and whisk constantly until the roux is a dark reddish-brown, almost black. Be careful not to let the roux burn. The best way is to lower the heat and whisk until the roux is the right shade. This may take 20 minutes or so. If the roux burns you should throw it out and start over. When the roux is the right color dump in the chopped vegetables and stir. Add the seasoning mix. Cook, stirring frequently for about ten minutes. Spoon the roux mixture into the boiling stock. Add the sausage and minced garlic. Simmer over low heat for 45 minutes.
- 5 Turn off the heat and add the file powder. Serve over plain cooked rice with some French bread. You can sprinkle additional file powder over the serving if desired.
- 6 Posted to the BBQ List by Garry Howard

Servings: 4

Recipe Type

Bbq List, Sausage, Cajun

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Short Ribs

4 lbs beef plate short ribs
SAUCE
10 1/2 oz condensed tomato soup
3/4 cup dry red wine
1/4 cup finely chopped onion
2 Tbs cooking oil
1 Tbs prepared mustard
2 tsp chili powder
1 tsp paprika
1/2 tsp celery seed

- 1 Soak wood chips (Mesquite or Hickory) in enough water to cover about an hour before cooking time. Drain chips. In covered grill place SLOW coals on both sides of drip pan. Sprinkle coals with some dampened wood chips. Place ribs, bone side down on grill. Replace cover. Cook ribs till done, about 1 1/2-2 hours, adding more wood chips every half hour.
- 2 Meanwhile, in saucepan mix tomato soup, wine, onion, cooking oil, mustard, chili powder, paprika, celery seed and 1/4 tsp. salt. Heat sauce at side of grill. Brush ribs with sauce. Grill, uncovered, about 20 minutes more, brush ribs frequently with sauce.
- 3 By "Carey W. Starzinger" on Jul 06, 1997.

Servings: 1

Recipe Type

Ribs, Bbq List, Barbecue Sauce, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Squash Pie

- 4 oz mushrooms, drained, sliced
- 1 small onion, chopped
- 2 medium yellow squash, sliced
- 1 large bell pepper, chopped
- 4 Tbs oleo
- 1 large tomato, sliced
- 2 deep dish pie shells
- 1 cup Miracle Whip or mayo
- 1 cup mozzarella cheese; grated
- Optional Addition:
 - 1 1/2 cups chopped smoked chicken or turkey

- 1 Sauté onions, squash and bell peppers. Mix mayo and cheese together. In unbaked pie shell, layer onion, squash and pepper mixture, (chicken or turkey if added), and then mushrooms and then tomato slices. Top with mayo and cheese mixture. Bake at 350F for 30 minutes or until crust is golden. Good cold if it last that long.
- 2 Posted to the BBQ List by "James A. Whitten" on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: Big Jim

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Stuffed Tomatoes

- 3 large firm tomatoes
- 6 oz artichoke hearts, marinated
- 10 oz frozen spinach, chopped
- 5 green onion, chopped
- 8 oz cream cheese, room temperature
- 2 Tbs sour cream
- 1 tsp dried oregano
- 1/2 tsp garlic powder
- 1/2 cup Parmesan cheese, grated
- salt and pepper, to taste
- bread crumbs, dried

- 1 Cut tomatoes in half down the stem side. Cut out stems and scoop out all pulp and seeds. Dry inside and out with paper towels. Sprinkle salt and pepper into each half.
- 2 Drain and chop artichoke hearts. Squeeze all moisture from chopped spinach. Chop green onions. Combine chopped ingredients with cream cheese, sour cream, oregano, and Parmesan cheese. Mix well and stuff each tomato half heaping full. Sprinkle bread crumbs on top.
- 3 Place tomato halves on smoker rack and smoke for 30 to 40 minutes at 225F or until done to your liking. Do not over cook. Tomatoes should be still somewhat firm to the touch so they don't fall apart after cooking.
- 4 Recommended wood for smoking: Hickory
- 5 Posted to the BBQ List by Rock McNelly on Aug 31, 1998.

Servings: 6

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: Cookshack

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Swordfish Salad Mazatlan

- 3/4 lb swordfish, in one piece
- 1/3 cup cider vinegar
- 1 large clove garlic, minced
- 1/2 tsp salt
- 1/2 Tbs freshly ground black pepper
- 1/2 tsp sugar
- 1/2 avocado, peeled
- 2/3 cup olive oil
- 3 green onions, white and light green parts, only finely chopped
- 1 small white onion, sliced paper thin soaked in ice water
- 3 cups spinach leaves, well washed
- 1 head butter lettuce*
- 1 pint cherry tomatoes, halved

- 1 * Remove and discard the outer leaves and tear the inner leaves into bite-sized pieces.
- 2 Prepare a smoker for hot smoking by soaking and then igniting 3 large hardwood chunks, and regulating the temperature so that it will remain between 240 and 250F. Smoke the fish for 1 to 1 1/4 hours, or until the flesh is flaky and cooked through. Shred the flesh and refrigerate until ready to serve.
- 3 In a blender, combine the vinegar, garlic, salt, pepper, sugar, avocado, and olive oil and blend for 1 minute, until completely smooth and emulsified. Transfer to a glass bowl, stir in the green onions, and taste for seasoning. Cover with plastic wrap and refrigerate for 2 hours.
- 4 When ready to serve, drain the onion slices, pat them dry, and separate them into rings. In a large mixing bowl, toss the spinach, lettuce, and tomatoes, together gently. Pour on enough dressing to coat, and toss again just to mix. Place a mound of the salad on each of 6 plates and scatter about 2 ounces of the shredded swordfish over the salad. Drape a few onion rings over the top and serve.

Servings: 1

Yield: 6 servings

Recipe Type

Bbq List, Sides, Salads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Tomato Soup

- 1 Tbs olive oil
- 6 slices bacon, diced
- 1 large onion, chopped
- 3 cloves garlic, chopped
- 1 cup red wine
- 8 large tomatoes, smoked, diced
- 4 cups chicken stock
- 1 tsp tomato paste
- 2 Tbs cayenne pepper sauce, (Frank's Original)
- 1 Tbs fresh thyme, chopped
- salt and pepper, to taste

- 1 In a large stockpot, heat olive oil with bacon and cook until bacon is brown and crispy. Add onion and garlic and sauté until you can smell the aromas being released. Add red wine and boil over high heat until reduced by half, 3 to 4 minutes. Top. Add tomatoes and stock and cook over medium heat until liquid has reduced by about one fourth, 10 to 15 minutes.
- 2 Add tomato paste, cayenne pepper sauce, and thyme. Puree with a hand blender or in food processor, then place back in pan and reheat if needed. Season with salt and pepper. Serve hot.
- 3 Posted to the BBQ List by Rock McNelly on Aug 31, 1998.

Servings: 6

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Trout, Avocado And Orange Salad

Ginger Vinaigrette

- 1/3 cup peeled/sliced ginger
- 1/4 cup fresh lemon juice
- 2 Tbs white wine vinegar
- 1 tsp sugar
- 2/3 cup peanut oil
- freshly ground pepper to taste
- salt to taste
- 2 smoked trout
- 1 red onion, sliced paper-thin
- 2 ripe but FIRM avocados
- 6 cups packed spinach
- 2 large navel oranges, sectioned, remove all membranes

- 1 Here's how to make the aforementioned vinaigrette:
- 2 Chuck the ginger in a blender or processor and do it up finely. Add the lemon juice (FRESH) and vinegar and grind to a puree (that's French for beating it to a pulp). Pour it into a bowl and whisk in the sugar, peanut oil, and salt/pepper. With me so far? C'mon Lloyd, get with the program... and Kurt, NO, you can't add tofu.
- 3 Now we're ready to start puttin' the thing together. Skin and bone the trout... this will be either very E-Z or an Excedrin headache, depending on how well you smoke the swimmer. Bottom line is that you want the trout in bite-sized pieces. When yer there, set them aside.
- 4 Go fetch another bowl (OK, we'll wait till ya clean it out... but make it snappy), and mix up the onions and just 1/4 cup of the vinaigrette. Let that stuff sit around for at least 15 minutes.
- 5 Now cut the avocados in half (save the pit and grow leaves - which are useless). Peel and cut into long slices, about 1/4" wide. Getcha another bowl (this is a bowl-intensive recipe), and drizzle 1/4 cup of vinaigrette all over.
- 6 Get another bowl (man, I wish I was in the business), and toss the greens with their vinaigrette and the onion slices with a 1/2 cup of the remaining vinaigrette. Dump that mixture on 4 salad plates, and place the orange segments (remember them?) and trout pieces in the same bowl and toss well. Try not to hit the ceiling. Then put the trout pieces and avocado and orange slices and place them appropriately upon the greens.
- 7 Simple enuf?
- 8 I can assure you, it's easier to make than to type. And it's absolutely delicious as a main course.
- 9 Posted to the BBQ List by Jeff Lipsitt on Aug 19, 1998.

Servings: 1

Recipe Type

Bbq List, Sides, Salads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Turkey Hash

1 lb smoked turkey, chopped
1 large onion, chopped
10 cloves garlic, minced
5 large potatoes, boiled and mashed
4 Tbs Worcestershire sauce
4 Tbs nuoc nam
4 Tbs soy sauce
2 Tbs black pepper
canola oil
m of frying an with canola oil. Chop onion and fry ove

Servings: 1

Recipe Type

Bbq List, Poultry, Hash

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Turkey Soup

2 lbs smoked turkey, chopped
4 quarts turkey stock
2 lbs carrots, chopped
3 ribs celery, chopped
1 large onion, chopped
1 large jalapeno, chopped
3 cloves elephant garlic, chopped
6 Tbs minced garlic
56 oz canned tomatoes with liquid, chopped
2 lbs frozen corn
1 lb frozen okra
1 lb frozen Crowder peas
4 Tbs black pepper
4 Tbs nuoc nam
4 Tbs Worcestershire sauce
2 Tbs dried sage, crumbled

- 1 The secret to this soup is in the stock. Take the carcass from one large smoked turkey, add water to cover, throw in a couple of bay leaves and some whole black peppercorns. I also add the pan drippings from the turkey collected from the drip pan in the smoker, and the turkey "jelly" at the bottom of the Dutch oven from when I finish the bird off in my range. Bring the stock to a boil, reduce heat, and simmer for 3-4 hours, adding more water if necessary. Strain the stock, cool it overnight in the refrigerator, defat it, and cook it down some more until you have about 4 quarts of rich, concentrated stock.
- 2 At this point, add all other ingredients, bring to a boil, reduce heat to a high simmer, and cook, covered, for about 2 hours, or until carrots are soft and pliable. Remove from heat and serve. As with all soups, it is better the next day.

Servings: 1

Recipe Type

Bbq List, Poultry, Soups And Stews

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Turkey With Brine

BRINE

water to cover

2/3 cup kosher salt per gallon of water

1 1/2 cups black pepper

1/2 cup Texas Pete hot sauce

1/2 cup onion powder

1/4 cup garlic powder

- 1 Tuesday night: Brine: set the turkey (completely covered in brine) in the fridge over night (about 7 hours).
- 2 Wed: Removed on Wed morning and rinsed well. Covered with peanut oil and placed in fridge till I got home from work (uncovered). After work (it was an early day, played 2 hours racquetball before coming home and was still home by 1230) I injected with butter, garlic powder, onion powder, hot sauce, and black pepper. Don't know how much cause I just kept making it until I had injected every few inches. Rubbed down with oil again, sprinkled with black pepper, some poultry seasoning, and garlic powder and returned to fridge.
- 3 Thurs.: (reminder, my wife had to work so we planned on eating late): Removed from fridge to allow to warm to room temp. Started fire about 11a. Injected one last time with same stuff as before. Stuffed the body cavity with onion chopped into quarters, and half an onion in the neck cavity. A friend had given me some blackberry wine that was to dry for me so I poured some into the body cavity and mixed with oil for the final rub down. Sprinkled more pepper on it. Rest of wine went into water bowl. Quartered several more onions to be put into the fire pan with the oak, hickory, and blackjack oak. Used heavy smoke and high heat for the first hour, then let the heat drop down to 275 and the smoke to light for the rest of the cooking time. Bird went in at noon and off at 8p. (21.45 lb. bird) Done to perfection. Wife and kids claimed best ever (been doin birds for 16 years, only been brining and oiling for the last year or so. The oiling tip came from this list (thanks Danny). In the past I just wrote the blackened skin off and peeled it off while carving. The blackberry wine added a slight fruitiness to the overall taste. I also placed some foil pans in the bottom rack to catch all the drippings. Used this to make gravy and to add to my cornbread stuffing. I was afraid that the juices would make the gravy to Smokey to eat, but it was just a strong hint, with no gravy left. Kids loved it on the dressing and potatoes. Most of one breast was eaten last night, the rest of that one will be gone today. The other side will be sandwiches for the week. The dark meat will become chili this weekend, or I may freeze it till some cold weekend. Might use some to make some of the soups in this months On The Grill. My first cheesecake turned out great!
- 4 Posted to BBQ List by "Fergy" on Nov 28, 1997

Servings: 1

Recipe Type

Bbq List, Poultry, Brines

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Turkey With Smoked Oyster Dressing

- 1 8-12 lb turkey
- 1 cup white vinegar
- 7 cups water
- FOR THE DRESSING:
- 1 loaf stale bread, pulled into chunks
- 1 quart oysters with liquid
- 1 medium onion, finely chopped
- 1 cup celery, finely chopped
- 8 cloves garlic, pressed
- 4 Tbs Worcestershire sauce
- 1 jalapeno, finely chopped
- 3 sprigs sage, finely chopped
- 1 tsp dried oregano, crumbled
- black pepper to taste
- 2 Tbs black mustard seed, crushed
- oil

- 1 This is a fairly straightforward smoked turkey recipe.
- 2 Prepare your smoker and smoke the turkey for six to eight hours between 220-240F, using your choice of hardwood (a 50/50 mix of apple and oak is excellent, if you can get it--try your best to include at least some fruit wood). If you live in a particularly dry climate, you can put a water pan underneath the turkey, or between the turkey and the heat source, to insure a moist smoke.
- 3 When you start the turkey, take your loaf of bread and spread it out on a table to let it get stale. About an hour before the turkey is ready to come off the smoker, take your quart jar of oysters, strain and reserve the oyster liquid, put the oysters into a pan, and put them in the smoker with the turkey. Keep up a good, steady smoke throughout the time the turkey is in the smoker.
- 4 At the end of six or eight hours, remove the turkey and the oysters from the smoker. Set the oysters aside, put the turkey into a large Dutch oven with a cover. Add one cup of white vinegar and about six or seven cups of water to the Dutch oven--enough liquid so that there is about one and a half to two inches in the bottom of the oven. If you'd like, you can sprinkle the turkey with a little garlic powder and black pepper and drizzle with honey, but this is optional. Put the turkey, covered, into your range oven and bake at 325F for 2 to 3 hours, or until the internal temperature of the bird at it's thickest point reads 190F (I like to be extra cautious when it comes to poultry. I lived in North Carolina, which is one of the top commercial turkey producing states in the USA, for a long time, and I've seen how they're raised).
- 5 While the turkey is baking, get out a large baking pan. Brush lightly with oil, pull your stale bread into chunks, and place in the pan. About 15 minutes before the turkey is done, add the chopped onion and celery, pressed garlic, chopped jalapeno, sage, oregano, black pepper, and crushed mustard seeds. Combine well. Add the smoked oysters and reserved oyster liquor (make sure you've strained this well). Combine. Remove the turkey from the oven and keep covered. Add 2 to 3 cups of the turkey liquor from the Dutch oven and 4 tablespoons of Worcestershire sauce to your dressing and combine well. Don't make it too wet, but you do want it to be somewhat doughy. Place the dressing in your range oven and bake at 325F for about 45 minutes to an hour, or until the top of the dressing is just slightly darker than golden brown. Remove the dressing from the oven and serve along with the turkey.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Turtle Dove Kabobs

filleted half turtle dove breasts
white onions
green peppers
bacon

- 1 Wrap halved filet dove breasts with bacon. Slice Onions and Green Peppers in big chunks
- 2 Place sliced onion followed by a dove breast wrapped in bacon followed by a sliced green pepper on skewer and repeat until skewer are full (onion, dove and bacon, green pepper then repeat until full).
- 3 When skewers are full, use a basting brush to lightly cover skewed foods with BBQ sauce.
- 4 Build a good bed of coals and spread when hot. Place a couple chunks of hickory on coals for smoke.
- 5 Place skewers over coals until done.

Servings: 1

Recipe Type

Bbq List, Grilled, Poultry

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Venison (Elk) Polish Sausage

INGREDIENTS FOR 10 LBS.

- 2 lbs water, (1 quart)
- 2 cups soy protein concentrate
- 6 Tbs salt
- 2 Tbs powdered dextrose
- 2 tsp Prague Powder #1, (level)
- 1 Tbs ground black pepper
- 2 large cloves of fresh garlic
- 1 tsp marjoram, (heaping)
- 8 lbs lean elk or venison
- 2 lbs regular pork trimmings

- 1 **GRINDING:** Chill all meat and grind through 1/4" or 3/16" grinder plate. Be sure all the blood clots, bones and sinews have been removed. Place all meat into mixer, adding all the ingredients. Mix well until all the ingredients are evenly distributed. Remove, place in stuffer and use 35-38mm hog casings for stuffing.
- 2 **SMOKING:** Let sausage dry at room temperature for about 45 minutes after stuffing. Remove to smokehouse preheated at 120F and leave dampers wide open. Sausage will dry more for about 45 minutes. After this period, gradually adjust smoker to 160-170F with dampers open. Allow to smoke until the internal temperature reaches 152F. If you don't have smoker, add 3 or 4 tbs. liquid smoke to the mix and then stuff. Boil the sausages.
- 3 Posted to BBQ List by Don Havranek on Sep 06, 1997

Servings: 1

Recipe Type

Bbq List, Game, Sausage, Venison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked Virginia Ham

1 35 lb Virginia-cured country ham

As long as we are talking ULTIMATE, my vote goes for the Virginia cured country ham which I cooked last weekend. We had about 60 friends over for our annual Silver-Queen and steamed crab Fest. I selected a moldy thirty-five pound ham from the smokehouse, washed it and soaked it about 18 hrs. I started the fire in our masonry cooker about 10:00 Fri. night and put in the ham skin side up. The intention was to slow cook with apple and oak for 14 hrs to an internal temp of 160F as I had done with a cured shoulder last month, but I woke at 3:00 and the fire had gotten too hot. I had forgotten to activate the alarm on The Sunbeam thermometer in the firebox and the temp was over 400F. Luckily, the ham fat had not caught fire. After knocking down the fire with water, it cooked the rest of the night at about 275F so that the internal temp was up to 170F by 8:00 in the morning. I allowed it to cool slowly in the cooker so that at noon the internal temp was still 160F. We served the ham about 7 p.m. and it was fantastic. The size and ample covering of skin and fat had protected the meat from the excessive temperature. It was crusty on the outside and moist (for cured ham) on the inside. It was pullable but firm enough to slice and though only seven months old had a good depth of aged flavor and just the right amount of smoke. After the pickers finished, we only had a few scraps left for ourselves.

Servings: 1

Recipe Type

Bbq List, Ham

Recipe Source

Source: Dan Gill

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked White Sturgeon

1 whole white sturgeon
1 1/2 lbs kiln dried medium salt

- 1** Preparation: If you've got the whole fish, hang it up by the tail, dress it, remove the spines with a cleaver, put a bucket under the head and let it bleed for 2-3 days. Remove the head, take the fish to the cutting table, carefully cut a ring around the smallest circumference (just before the tail) and break the tail loose. Pull on the tail, the spinal cord will emerge, keep pulling until it comes all the way out - this tubular membrane is very elastic and may require two or three pulls to get it. After it's out, pinch the cord between your thumb and index finger at the tail and squeeze forward to remove the clear marble-like nodules inside - they will pop out the open end. Cut the tail off, take the cord and hang it over a rafter in your garage or in the smokehouse to dry. When it's wet it will be about 6-8', dry about 4-5' and they make the best boot laces you can get. Filet the fish, trim the belly up to the rib cartilage and trim all of the cartilage away - leaving one long clean filet (sturgeon have no bones, only the rib cartilage and spinal cartilage). Cut the filet into pieces that can be handled. I use a wooden apple or peach box and cut the pieces about as long as the boxes. Lay the fish in the box or tray and salt it by hand, using enough salt to cover the entire surface. It should resemble something like new fallen snow - over the thickest part of the filet the salt will be white, on the thinner areas near the edges and towards the tail where less salt is used, the covering will be more clear or translucent. Let sit in a cool place overnight (on average about 12-16 hours for 2" thick filet). The fish will slowly draw salt and the salt will draw some moisture from the fish. Wash the remaining salt off with cold water and firmly squeegee the surface moisture with your hand. With a sharp knife, cut across the filet making 2" wide pieces and lay them skin down on the smoke rack, making sure that the pieces don't touch each other.
- 2** The smokehouse should be warm (80-90F) with good smoke when the racks are loaded. Leave the doors cracked open for about 2-3 hours or until the surface is shiny and dry to the touch. Close the door/s and slowly bring the temp up to about 120-130F and keep it there for about 6-8 hours. Bring the temp up slowly for the last time until it reaches 150F and hold for 2-3 hours. Remove the racks, let it cool to room temp. and peel the skin off. If your like me, I'm munchin' down while it's still hot in the smokehouse. The smoking takes a full day - if you start at 7-8 in the morn you should have a pretty good snack just about bedtime. It will keep for quite a while in the fridge - couple of weeks- you could also freeze or can. I also use this method for smoked salmon and smoked tuna. Alder (IMHO) is best for fish, but cherry and other fruitwood work good too.

Servings: 1

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe Source

Source: Dan Sawyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked, Brined Chicken

- 2 Chickens, (3 1/2 Lb. each)
- 1 gallon water
- 3/4 cup salt
- 2/3 cup sugar
- 3/4 cup soy sauce
- 1 tsp dried tarragon, thyme, and black pepper
- 1/4 cup olive oil

- 1 Wash birds inside and out. Put water in a large non- aluminum container, add salt and sugar and stir to dissolve. Add soy sauce, tarragon, thyme and pepper. Submerge birds in brine and weigh them down with a heavy plate so that they stay submerged. Refrigerate overnight.
- 2 Remove birds from brine and wash inside and out. Pat dry. Reserve brine. Start smoker, fill water pan with water and half of reserved brine. Place chickens, breast side up, on top rack of smoker. Cover and smoke at 200 to 250F for approximately four hours, until internal temperature of the thickest part of the thigh reaches 170F. Baste with olive oil after two hours.
- 3 Posted to the BBQ List by "Armando Perez" on Aug 04, 1998.

Servings: 1

Recipe Type

Bbq List, Poultry, Brines

Recipe Source

Source: David Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoked/Grilled Corn

3 dozen ears of corn, shucked
peanut oil
salt
cayenne

- 1 Shuck fresh corn Brush with peanut oil Sprinkle with salt and cayenne Cook on the hot spot of grill until golden, turning as necessary
- 2 I use a Brinkmann's Pro. The thermometer on the smokin' side says 225F. The infamous hot spot is hotter. Around 400F. I have filled the entire thing with corn (3 dozen ears) and just keep marching towards the hot spot as you pull off the cooked corn. They should be in a single layer so that they cook and are exposed to the smoke evenly. It takes about 25 minutes for the first ears to get done. Rotate the corn on the hot spot once half way through so it doesn't burn. The rest go faster as they have been pre-warmed.
- 3 Throw a handful of this into your regular salsa and your lips be smackin' double time.

Servings: 1

Recipe Type

Bbq List, Grilled, Vegetables

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoke-Grilled Salmon

- 1 tsp grated lime rind
- 1/4 cup lime juice
- 1 Tbs vegetable oil
- 1 tsp Dijon mustard
- 1 pinch pepper
- 4 salmon steaks, 1-inch thick 1-1/2 lb.
- 1/3 cup toasted sesame seed [opt.]

- 1 In shallow dish, combine lime rind and juice, oil, mustard and pepper; add fish, turning to coat. Cover and marinate at room temperature for 30 minutes, turning occasionally.
- 2 Reserving marinade, remove fish; sprinkle with sesame seed. Place on greased grill directly over medium heat. Add soaked wood chips. Cover and cook, turning and basting with marinade halfway through, for 16-20 minutes or until fish flakes easily when tested with fork.
- 3 Per serving: about 225 calories, 30 g protein, 10 g fat, trace carbohydrate.
- 4 Source: Canadian Living magazine [Jul 95] Presented in an article by Margaret Fraser "More From Your Barbecue: Smoky Grilling"
- 5 Posted to the BBQ List by Carey Starzinger on Jun 03, 1996.

Servings: 4

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smokehouse Jerky

See Directions

- 1** The Meat: Generally, the lean scraps from most venison (elk, deer, caribou, antelope and moose) work very good. Bear is greasy(sorry Bear), as is pork. Buffalo is similar to beef and makes good jerky. The best cut of beef that will yield the most usable lean meat is the top round. If you like turkey, use large bone in breasts and remove the bone. I haven't done reptiles, but what the hey, if that's your bag give it a shot.
- 2** The meat should be reasonably aged, at least kept cool for a week or so after it's dressed out and skinned. It is important to trim as much fat off as possible, even if you have to cut it out or scrape it off. The fat will not take salt very well when the meat brines, it will become rancid and grow mold quickly. Cut the meat with the grain, into strips as big around as your thumb (3/4-1" square) and as long as possible.
- 3** The Brine: This is a self brining method and works in two stages, dehydration and rehydration. The ingredients needed are: A kiln dried medium salt. Most feed stores have 50# bags for about \$3. which will make about eight thousand pounds of jerky. Medium salt is about the size of salt that comes on a pretzel. Molasses. I use Brer Rabbit light or Grandma's. Brer Rabbit comes in pint bottles and have a small top that you can pour a nice 'string' from. Grandma's comes in a large mouth bottle and it's best if you transfer it to some sort of a squeeze top ketchup or pancake syrup bottle (1 pint = about 20# of meat).
- 4** Black Pepper, medium grind or coarse - your choice. If you like it hot, use red pepper flakes instead, if you don't like pepper leave it out. This brine process goes easier and more quickly if you have a few extra happy hands joining in - the kids, the wife and myself usually make it a project and when it's done everyone gets to pat each other on the back. Since we're all together and helping each other, some interesting conversations usually surface. Anyway, you will need a flat bottom non-corrosive container /s and lid, a Tupperware storage bin, a plastic bus tray or a stainless steam table pan will work well. The size depends on the amount of meat and the room in your refer - the lids keep things out and are handy for stacking the containers.
- 5** Salt the bottom of the pan evenly, making sure to get in the corners as well. This may not be as easy as it sounds. Put a few pounds of salt in a bowl, cup your fingers together and scoop out about a half a handful - not in your palm. Shake your hand back and forth across the top and about a foot above the top of the pan. As the salt starts to leave your hand, slowly open your fingers and let the salt run through evenly. Hand salting may require some practice. Practice salting the bottom of the pan until it becomes comfortable and the coverage is without gobs or streaks or voids. If this method becomes too frustrating, a shaker top jar works too - a mayonnaise jar with the metal lid poked full of holes by a 16 penny nail. The coverage amount should be between light coverage (barely covering) and full coverage (completely covering) - the only comparison I can think of, is sugar on a pie crust, or, sugar on your cereal. You don't want it too salty, so, one might consider their first batch of jerky experimental and take it from there.
- 6** String the molasses. Same kinda deal as the salt, hold the bottle about a foot above the pan, start moving it from side to side and pour. When the molasses starts running try to get a 'string' about the size of a pencil lead and let it crisscross the pan bottom over the salt. Once the strings are even in one direction, change directions (perpendicular) and string evenly across again. Don't forget the corners. When it's done it will be an even grid about 1/2" square covering the pan bottom. Good luck... don't worry, 10-12 layers and you'll be able to sign your name with it. The pepper will vary as to individual taste. One note though, pepper almost doubles its intensity as it soaks and is easy to overpower the finished product. I would recommend that a light dusting would be sufficient for most people (about the way you would pepper a baked potato). Red pepper flakes, even more so. Again, hold the pepper can about a foot above, and dust it evenly - good, you remembered the corners. Layer the meat strips across the bottom of the pan one at a time. Starting on one side, place the strips next to each other without overlapping and with all of the strips running in the same direction. Work the meat across until the layer is complete, without voids. Pat the surface, edges and corners down smooth and flat. Salt, molasses and pepper the surface as was done to the bottom of the pan to start. The second layer of meat is done the same, but it is ran perpendicular to the first layer. Pat smooth, salt,

molasses and pepper. Each additional layer is ran perpendicular to the layer before it. Continue layering the meat until it reaches to a level about 2" from the top of the pan. The last layer, or partial layer, gets the salt, molasses and pepper treatment as well.

- 7 This brining method will cure the meat in two days. Place the pan/s in the refer, cover and let sit undisturbed for the first day (refrigeration is not necessary if prepared in a cool climate 35-45F). After about 24 hours the meat should be 'turned' - Dig your hands in the pan and separate all of the strips, turning it over several times to get the meat redistributed into a random order. Mash the meat back down into the brining juices (at this point the juice will be thin and watery) cover and let sit for another day. I usually taste the juice at this point - if it tastes too salty it can be rinsed with water, but it will not be as good. If the salt is right it will have a slightly sweet, peppery flavor. During this next day the meat will soak up the brine juices and when the meat is removed before smoking, it will have a 'candied' texture - sticky and pliable. There should be very little, if any, brine solution left in the pan. The meat will have soaked up the brine and be somewhat swelled up, as compared to the first turning.
- 8 Smokehousing the meat: The smoking process will require a smokehouse or smoking unit that is capable of maintaining 80-90F. If there is a small volume, piping the smoke from an external source will provide a cooler smoke, and a hot plate or a few briquettes/lump charcoal could provide the heat source. In a medium size unit (refrigerator size), a cast iron frying pan with chips set on a hot plate will work - although it may be difficult to maintain a constant temperature. The more volume, the easier it is to control the temperature. I would recommend that a fire be built and maintained throughout the smoking process, which will take from 48 to 70 hours - depending upon the thickness of the meat. The smokehouse that I use is medium - large (350) cu. ft., it will maintain a good smoky 80-100F with 2-3 half gallon milk jug sized pieces of wood burning. Use seasoned, barkless wood - your choice, I use red alder, apple, plum, cherry, oak, pear and some of the best I've ever done was with some 75 year old grape stumps. Citrus works good too.
- 9 Get the smokehouse going and rack or hang the meat while the temp becomes stabilized. If you rack the meat, place it *without* the pieces touching each other - just enough room to run a finger between the strips. Stainless 3/16" rod sharpened on both ends works good for hanging - again, leave some space between the strips. As you place the strips, run them through your thumb and index finger to squeegee off any excess brine. Before placing the racks or skewers into the smokehouse, coarse black pepper or additional red pepper flakes may be added - for those who like lotsa zip. Load the smokehouse and leave the door cracked open for the first couple hours, or until the surface of the meat has dried to the touch. Close the doors, poke the fire and keep an eye on the temps for a couple of days. Don't worry about the meat spoiling if the fire goes out. The meat is cured. It's said that the old timers used to make their jerky while they traveled. When they made camp at night they would hang the jerky over the campfire until dawn, when they broke camp they simply packed up the jerky and continued smoking the next night.
- 10 This process takes about 4-5 days and is worth every minute. Probably the two most important items would be too much salt and too much heat. If you decide to try this method, I garr-own-tee you'll never find another piece of store bought jerky that even comes close.

Servings: 1

Recipe Type

Bbq List, Beef, Jerky

Recipe Source

Source: Dan Sawyer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smokestack's Cheesy Corn Bake

2 Tbs butter
4 tsp all-purpose flour
1/8 tsp garlic powder
3/4 cup milk
6 oz sharp American cheese, shredded (1.5 cups)
1 package cream cheese (3 oz)
3 packages frozen whole kernel corn (10 oz each), thawed
3 oz diced ham

- 1 In a large sauce pan, melt butter. Stir in flour and garlic powder. Add milk all at once.
- 2 Cook and stir over medium heat until thickened and bubbly.
- 3 Stir in cheeses. Cook and stir over medium heat until melted.
- 4 Stir in the corn and ham. Transfer mixture to a 2-quart casserole dish. Bake at 350F for 45 minutes

Servings: 10

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Smokestack of Kansas City, MO

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smokey Sweet Potatoes Au Gratin

- 6 medium sweet potatoes, peeled and sliced thin
- 1 chipotle (canned or reconstituted)
- 4 cups heavy cream
- salt and pepper

- 1 Put the chipotles and cream in a blender and puree. In a 10 x 10 baking dish, layer 1/3 of the potatoes, pour 1/3 of the cream over, salt and pepper to taste. Repeat for the next two layers. Bake at uncovered 350F for 1 hour until the liquid is absorbed.
- 2 Posted to BBQ List by Kit Anderson on Nov 25, 1997

Servings: 8

Recipe Type

Bbq List, Sides, Potatoes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smokin' Hot Buffalo Wings

8 lbs fresh chicken wings
salt
cayenne pepper
3/4 cup butter
1 1/2 cups Frank's Original Hot Sauce

- 1 I made this for the Boston area Chileheads Hotluck on October 27, 1996 and it turned out pretty good, if I do say so myself.
- 2 Sprinkle the chicken wings liberally with salt and cayenne. Put into the smoker at 200F for three hours, smoking with a combination of hickory and cherry wood.
- 3 Remove wings from smoker and cut apart the "drumstick" and wing sections discarding the wing tips.
- 4 Combine the butter and hot sauce in a sauce pan and heat until steaming.
- 5 Pour the sauce over the wings and enjoy!

Servings: 10

Recipe Type

Bbq List, Appetizers, Poultry

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smokin' Up A King Salmon

MARINADE

1/2 cup dry white wine

1/2 cup Bernstein's or Newman's Italian salad, dressing

20 lbs king salmon

- 1 First, cut the fish lengthwise into 2 halves for curing purposes. Leave the skin on. Find a dish that's long enough to lay the halves in flat. Once that is done, you can pour the marinade over the fish. Cure the fish in this marinade for about 2 hours in the refrigerator. Put it into your smoker with a mild wood (I used cherry wood and alder) for about 5 hours. The temperature in the cooking chamber doesn't need to be as hot as for a brisket or butt, maybe 180-200F. Take it out, let it cool, refrigerate and eat it the next day with crackers, cheese, and wine.
- 2 Posted to the BBQ List on July 5, 1998 by Mark Qualman

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoking Cheese

See Directions

- 1 Smoking Cheese from the, Home book of Smoking Meat, Fish and Game by Jack Sleight & Raymond Hull
- 2 Almost any cheese may be given a gentle smoking to enhance its flavor.
- 3 From a short exposure to very heavy smoke, cheese may pick up a slightly sooty flavor, so a light smoke and a somewhat longer application is desirable. Two hours of light smoke is a fair average. Low temperature- especially with softer cheeses-is essential. The oven should not get above 80F. Below 75F will be better.
- 4 To give maximum absorption of smoke, the cheese should preferably be in fairly thin slabs-not thicker than 1 1/2 inches. Any rind, peel, wax coating should be removed before smoking begins. The cheese will necessarily lose some weight, will shrink a little, and become somewhat firmer in texture during smoking. This is merely the result of partial dehydration, and does not indicate any loss of nutriment.
- 5 After smoking, cheese should be wrapped again as it was before, and kept under refrigeration. However, it will not yield its finest flavor if it is eaten cold. Remove from refrigerator an hour or two before it is required, and give it time to warm up to room temperature.
- 6 After smoking the cheese remains fresh and free from any sign of mold or decay much longer than a similar unsmoked cheese, even kept at room temperature.

Servings: 1

Recipe Type

Bbq List, Cheese

Recipe Source

Source: Gerald Edgerton

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoking Vegetables

See instructions

- 1 'Smoke and Spice' and Chris Schlesinger's books cover smoking vegetables. Most vegetables can be smoked with tremendous results. Use temps of 200-220F. The time depends on the size of the pieces. Here are some general guidelines gleaned from Smoke and Spice. They should be rubbed with oil or Italian dressing before cooking so that they don't dry out or stick to the grill. Most vegetables can also be grilled directly at higher temps but this is a different flavor than smoking.
- 2 Whole sweet or whole potatoes- prick with fork, rub with oil smoke 2 hours.
- 3 Quartered potatoes-rub with oil and season, 40 minutes.
- 4 Large onions- Cut in half, wrap in foil and cook 30 minutes- open foil flat, season, and continue smoking for 40 minutes.
- 5 Sliced onions- rub with oil and smoke 40 minutes.
- 6 Artichokes- trim tips, soak in olive oil and lemon juice for 1 hour- smoke 1 1/2 hours- steam over boiling water 30 minutes.
- 7 Corn- husk on- peel back husk to remove silk- soak in water for 2 hours- rub with oil and reposition the husk- smoke for 1 hour. - husk off- blanch in boiling water for two minutes- rub with oil- smoke for 30 minutes until golden brown.
- 8 Eggplant- slice 1/2" thick- lightly salt and allow to drain in colander for several hours- rub with oil, season, smoke 40 minutes.
- 9 Peppers- bell and chilies- rub with oil and smoke 40 minutes.
- 10 Mushrooms- especially portabellas- marinate in oil based dressing for 1 hour-smoke for 20 minutes- this can take the place of burgers.
- 11 Squash- cut in half, do not remove seeds, rub cut surfaces with oil, smoke cut side down for 2 hours.
- 12 Zucchini- rub with oil and smoke 1 hour.
- 13 Tomatoes- cut in half, rub with oil, smoke 20 minutes.
- 14 Posted to BBQ List by Kit Anderson on Nov 28, 1997

Servings: 1

Recipe Type

Bbq List, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoky Black Bean and Corn Chowder

1/2 cup yellow onions, chopped
4 Tbs butter or margarine, melted
1/4 cup all-purpose flour
1/4 tsp black pepper, freshly ground
1 1/4 tsp salt
4 cups milk
17 oz whole kernel corn, canned, drained
4 smoked sausage links, sliced
8 oz black beans, canned, drained

In a saucepan, sauté onion in butter until tender but not brown. Stir in flour, salt and black pepper. Add milk, and bring to a boil, stirring constantly until thick and bubbly, about 1 minute. Stir in drained corn, sausage slices and drained black beans. Reduce the heat and simmer for 10 minutes.

Servings: 6

Recipe Type

Bbq List, Beans, Soups And Stews

Recipe Source

Source: Rock & Kathy McNelly

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoky Joe's Texas Red Chili

- 5 lbs beef shoulder roast
- 1 large onion, chopped
- 6 cloves garlic, chopped
- 1 Tbs ground cumin
- 1 Tbs ground Mexican oregano
- 2 Tbs Hungarian paprika
- 4 oz Gebhardt's Brand chili powder
- 1/2 cup Chimayo ground New Mexican red chile, medium hot
- 1/3 cup Bueno brand ground New Mexican red chile, hot
- 3 Tbs Wyler's granulated chicken broth
- 8 cups beef broth
- 1 cup strong black coffee
- 2 squares Goya brand semi-sweet Mexican chocolate
- 1/4 cup masa harina
For the beef broth
- 3 lbs beef bones
- 2 stalks celery
- 2 carrots, unpeeled
- 2 medium onions, unpeeled cut in 1/2
- 2 cloves garlic, whole, unpeeled
- 5 bay leaves

- 1 This is the chili I made for my friend Wat Hughe's 1998 bi-annual chili party. This is a Texas style red chili. Texas chili has no tomatoes but more importantly NO BEANS! Some of the ingredients I used, like the chocolate and the Wyler's granulated chicken broth (in lieu of salt) are non-traditional but I like the flavor it adds. I pretty much winged it during the preparation but kept track of what I did so I could write it down. I think this batch turned out pretty darn good.
- 2 Rub the beef roast down good with a BBQ spice rub. I used Texas Two Step BBQ Rub For Beef available from Texas Two Step Foods, P.O. Box 1328, Tomball, TX 77377. Wrap tightly in plastic wrap and refrigerate overnight. The next day smoke the beef roast for 3 hours at 225F over pecan wood chunks.
- 3 Meanwhile, brown the beef bones in a large stock pot. Fill the pot with water and add celery, carrots, onion, garlic and bay leaves. Simmer on very low heat for 10 hours. Strain the broth removing the bones and vegetables.
- 4 Dice the beef roast into 1/2" cubes. Brown in a large cast iron Dutch oven chili pot. Add a little vegetable oil if necessary. Brown the beef in small batches covering the bottom of the pot in a single layer. After the last batch is browned, remove from the pot and add the chopped onion and garlic. Stir until the onions are soft and lightly brown. Return the beef to the pot. Add the chili powder, ground red chile, paprika, cumin, and oregano. Add 8 cups of beef broth and bring to a simmer. Add the chocolate, granulated chicken broth, and coffee. Simmer uncovered for 10 hours on the lowest possible heat. Add more beef broth if the level boils down.
- 5 Mix the 1/4 cup of masa harina with 3/4 cup of water. Stir into the chili and simmer until thickened.
- 6 Chili is best when it has had some time to age, at least a week is good. Serve in a bowl with a hot, fresh flour tortilla.
- 7 Compliments of Garry's Home Cookin' <http://cooking.netrelief.com>
- 8 Posted to the BBQ List by "Garry Howard" on Aug 6, 1998.

Servings: 10

Recipe Type

Bbq List, Beef, Chili

Recipe Source

Source: Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoky Peach or Apricot Baste

1/2 cup ripe fresh fruit, smashed with 3 tbs. suga
1/4 cup catsup
3 Tbs lemon juice
2 Tbs salad oil
1/2 tsp salt
1/8 tsp grated lemon peel, (zest)
1/2 tsp liquid smoke**

- 1 If you use peaches for this baste, try a dash of allspice to bring out the peach flavor. Try the baste first on chicken, but you may also like it on pork or lamb.
- 2 Puree fruits. Combine with remaining ingredients. Simmer 10 to 15 minutes. Makes about 1 1/2 cups
- 3 ** If you are using this over wood coals, the liquid smoke should not be necessary. If you are using this over Lazy-Q (Gas) then the addition of some liquid smoke will improve the flavor
- 4 Posted to the BBQ List by Carey W. Starzinger.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoky Red Pepper Puree

2 red peppers, roasted and peeled
15 sun-dried tomatoes, oil-packed
1 chipotle en adobo
2 tsp adobo sauce
1/4 cup olive oil

- 1 Add all ingredients to a food processor and blend. Add salt to taste. Very simple, very easy and very tasty.
- 2 Source: "Burning Desires", by Park Kerr

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Park Kerr

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Smoky Stuffed Mushrooms

- 1 large jalapeno, minced
- 2 large green onions, finely chopped
- 2 large cloves of garlic, pressed
- 1 stick butter, at room temperature
- 1/2 lb fresh mushrooms, stemmed

Combine jalapeno, onions, garlic, and butter. Blend thoroughly. Stuff each mushroom cap with the mixture. Place in a shallow roasting pan stuffed side up. Cook in the hot portion of your pit for 5-10 minutes, until butter has melted and mushrooms begin giving up their juices. Serve immediately.

Servings: 1

Recipe Type

Bbq List, Appetizers, Sides, Vegetables

Recipe Source

Source: Red Caldwell

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sonny Bryan's Barbecue Sauce

2 Tbs oil, (bacon drippings)
1 medium onion, slivered
4 cloves garlic, chopped
28 Fluid Ounces crushed tomatoes
1 1/2 cups ketchup
1 cup fresh orange juice
6 Tbs fresh lemon juice
6 Tbs red wine vinegar
1/2 cup water
2 Tbs liquid smoke flavoring
1/4 cup honey
1/2 cup brown sugar, packed
3 Tbs crystallized ginger, finely chopped
2 Tbs dark molasses
1 Tbs Worcestershire sauce
1/4 tsp Tabasco
2 Tbs chili powder
1 Tbs coriander, ground
1 Tbs dry mustard
1 tsp salt

- 1 Sauté onion until golden brown. Add garlic for one minute. Add remaining ingredients. Bring to boil. Reduce heat and simmer 45 minutes, stirring frequently.
- 2 Posted to the BBQ List by Rock McNelly on Aug 26, 1998.

Servings: 64

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sopa Paraguaya (Paraguayan Cornbread)

2 Tbs butter, soft
1 Tbs flour or
1 Tbs grated parmesan cheese, freshly grated
1 1/2 cups corn kernels, fresh (3 ears of corn) or
1 1/2 cups frozen corn, defrosted
1 1/2 cups yellow cornmeal
2/3 cup milk
1/4 cup olive oil
1 Tbs olive oil
1 1/2 cups Munster cheese, freshly grated
1 tsp salt
1/2 cup onions, coarsely chopped
3 egg whites
3 egg yolks

- 1 Preheat the oven to 400F. With a pastry brush coat the bottom and sides of an 8 1/2 or 9 inch square shallow baking dish with 1 tablespoon of the soft butter, then scatter 1 tablespoon of flour or grated parmesan over the bottom of the dish. Tip the dish from side to side to spread the flour or cheese evenly on the buttered surfaces and set the dish aside.
- 2 Place the corn in a food processor and puree at high speed. (To puree the corn by hand, force it through a food mill set over a bowl. Discard any pulp left in the mill.) In a large bowl, combine the pureed corn, cornmeal, milk, 1/4 cup olive oil, grated Munster cheese and salt, and mix thoroughly. NOTE -- if a spicy effect is desired, add Cayenne pepper to taste.
- 3 In a heavy 8 to 10 inch skillet, heat the remaining tablespoon of oil over moderate heat. Add the onions and cook, stirring frequently, for 4 or 5 minutes, or until they are soft and transparent but not brown. With a rubber spatula, scrape the onions into the corn and cornmeal mixture. Beat the egg whites with a whisk or a rotary or electric beater until they are firm enough to form unwavering peaks on the beater when it is lifted out of the bowl. Beat the egg yolks in a separate bowl until they are thick and lemon colored, then fold them into the egg whites. Gently but thoroughly fold the combined eggs into the corn mixture, then pour it into the prepared baking dish. Dot the top with the remaining 1 tablespoon of soft butter. Bake in the middle of the oven for 45 minutes.
- 4 Posted to the BBQ List by Jim Anderson on Apr 07, 1998.

Servings: 6

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sopapillas (Little Pillows)

1 cup flour
1/2 tsp salt
1 tsp baking powder
1 Tbs sugar
1/2 Tbs shortening
5 Tbs milk
oil for frying

- 1 Sift flour with salt, baking powder and sugar. Cut in shortening. Add milk to make a firm dough. Cover bowl and let dough stand for 45 to 60 minutes. Roll dough about 1/4th inch thick on lightly floured board. Cut into rounds.
- 2 Heat oil in electric skillet to 375F. Fry only a few pieces at a time, turning once so they will puff up very easily. Drain on paper towel and keep warm in oven until all are cooked. Serve with honey and sprinkle with cinnamon. The classic way to eat sopapillas is to make a slit and pour honey into the cavity. For very puffy sopapillas roll dough very thin, and fry in very hot oil.
- 3 Posted to the BBQ List by Kit Anderson on Aug 14, 1998.

Servings: 1

Recipe Type

Bbq List, Mexican, Appetizers, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sour Cream Turkey Enchiladas

FOR THE ENCHILADAS

- 3 cups turkey (up to 4 cups), cooked, diced
- 1 dozen flour tortillas
- 1 1/2 cups Monterrey Jack cheese, grated
- 1 can cream chicken soup
- 1 can cream mushroom soup
- sour cream
- 1 can Hertz red or green sauce, (4 oz)
OR Pace picante
OR green chilies
- 1 dash salt garlic or garlic salt
- minced onion
- chopped black olives if desired

- 1 Combine the soups and add about 1 cup sour cream in a medium saucepan. Warm until well-blended. Add Hertz, chilies, or other hot sauce, garlic, salt.
- 2 Spoon about 2 tbsp. of the turkey into a flour tortilla along with a spoonful of sauce. Sprinkle with grated cheese and a 'dollop' of more sour cream (optional, I don't do), roll up and place in a casserole dish seam side down. Continue until all the tortillas have been rolled. Spoon the rest of the sauce over the top of the rolled enchiladas, be sure to moisten ends to keep them soft. Sprinkle the remaining cheese over the top, add the minced onion and chopped olives for garnish (also optional, also something I've never done).
- 3 Bake 325F for about 30 minutes, until the flour tortillas are soft, the cheese is melted, and everything is 'bubbly hot'.
- 4 Source: Kim M. Storey
- 5 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Poultry, Mexican

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sour Mango Slaw

3 Tbs lime juice
1 Tbs mayonnaise
2 Tbs extra virgin olive oil
1 Tbs grated fresh ginger
1 Tbs minced garlic
1/2 cup julienne green mango
1/4 cup chiffonade green cabbage
1/4 cup chiffonade red cabbage
1/4 cup julienne carrot
1/4 cup julienne red onion
Salt, to taste

- 1 Combine lime juice and mayonnaise in mixing bowl. Whisk in olive oil. Add ginger and garlic. Let dressing stand 5 to 10 minutes in order to combine flavors. Add remaining ingredients. Toss well to coat. Season with salt and keep refrigerated until ready to serve. Yield: 4 servings
- 2 Posted to the BBQ List by Rock McNelly on Aug 28, 1998.

Servings: 4

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Dean Fearing

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sorghum Barbeque Sauce

1 cup blackstrap molasses
1 cup apple cider vinegar
1 cup balsamic vinegar
2 cups chopped onions
1 cup chipotles in adobo
2 heads garlic
1 Tbs black pepper
sweet spices (cinnamon, allspice, etc)

Stir fry the onions a bit in their own moisture, then add the rest, cook for a few hours, cool, blend. Makes a great marinade, and the leftovers can be used for sauce.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Dave Gomberg

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Carolina Barbecue Hash

3 lbs boneless stewing beef, cubed
1/4 lb margarine
1/4 cup brown sugar
1/2 cup vinegar
2 slices lemon
2 medium onions
3 Tbs prepared mustard
3 Tbs Worcestershire sauce
1/2 cup catsup
2 cups water or beef broth

- 1 Cook beef; combine butter, sugar, vinegar, lemon, onions, and mustard in broth. Cook 20 minutes or until onions are done. Add beef, Worcestershire sauce, catsup, and salt to taste. Let simmer 40 minutes.
- 2 Posted to the BBQ List on July 8, 1998 by George Tracy

Servings: 1

Recipe Type

Bbq List, Hash

Recipe Source

Source: Mrs. Addie Greene

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Carolina Barbecue Sauce

2/3 cup yellow prepared mustard
1/2 cup white sugar
1/4 cup light brown sugar
1 cup cider vinegar
2 Tbs chili powder
1 tsp black pepper
1 tsp white pepper
1/4 tsp cayenne pepper
4 drops Tabasco sauce
1/2 tsp soy sauce
2 Tbs butter

- 1 Combine all ingredients except soy sauce and butter in saucepan and simmer 10 minutes. Remove from heat. Stir in soy sauce and butter. May be used as a basting sauce for barbecue meat or as a condiment when served with grilled pork, beef or chicken.
- 2 Posted to the BBQ List on July 18, 1998 by kshort

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: The Nashville Exchange

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Carolina Mustard Barbecue Sauce

2/3 cup yellow mustard
1/2 cup sugar
1 cup cider vinegar
2 Tbs chili powder
1 tsp black pepper
1 tsp white pepper
1/4 tsp cayenne pepper
5 dashes Tabasco, or to taste
1/2 tsp soy sauce
2 Tbs butter

- 1 Combine all ingredients except soy sauce and butter in a saucepan and simmer for 10 minutes. Remove from heat. Stir in soy sauce and butter. Use as a basting sauce for barbecuing or as a condiment for grilled pork or chicken.
- 2 Posted to the BBQ List on July 18, 1998 by kshort

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Carolina Mustard Dipping And Finishing Sauce

1 cup apple cider vinegar
1 cup cheap yellow mustard
1/4 cup ketchup
1/4 cup sweet molasses
1 Tbs Worcestershire
hot sauce to taste

- 1 Mix all ingredients and bring to a boil for 2 or 3 minutes. Refrigerate overnight.
- 2 This stuff is wonderful on anything you can grill or barbecue.
- 3 Posted to the BBQ List by George Tracy gtracy@perigee.net

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: George Tracy

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Carolina Mustard Sauce

3/4 cup prepared mustard
3/4 cup red wine vinegar
1 1/2 Tbs margarine
2 tsp salt
1/4 tsp black pepper
1/2 tsp Tabasco sauce
1/2 Tbs Worcestershire sauce
1/4 cup granulated sugar

- 1 Combine all ingredients in a medium saucepan. Mix well. Simmer on low heat for 10-15 minutes, let stand at room temperature for one hour before serving.
- 2 By ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Charles Kovacik

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Carolina Style Barbecue Sauce

1 Tbs vegetable oil
1/4 cup minced onion
1 Tbs minced garlic
1/3 cup commercial yellow mustard, (like French's)
3 Tbs ketchup
2 Tbs light brown sugar
1/2 cup distilled white vinegar
1/4 cup water
2 tsp lemon juice
1/8 tsp ground black pepper
1/8 tsp ground cayenne pepper
1 Tbs coarse salt

- 1 Heat the vegetable oil over moderate heat. Add the onion and garlic and cook for 5 minutes, or until slightly soft.
- 2 Add all the remaining ingredients, and simmer sauce, uncovered, for 20 minutes. (The sauce will thicken slightly.)
- 3 Posted to the BBQ List by Jeff Lipsitt on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Central Carolina Baste/BBQ Sauce

3 Tbs peanut oil
2 cloves garlic
1 onion, minced
1/2 cup ketchup
1/3 cup cider vinegar
2 Tbs lemon juice
2 Tbs honey
1 Tbs brown sugar
2 Tbs dry mustard
1 tsp ginger
salt

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Cooking techniques used in this recipe

Chopping garlic

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Central Carolina Gold II

1 cup white vinegar
3/4 cup mustard
1/2 cup onion, chopped
1/3 cup water
1/4 cup tomato puree
1 Tbs paprika
6 cloves garlic, minced
1 1/2 tsp salt
2/3 tsp cayenne
1/2 tsp black pepper

Simmer 30 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Central Carolina Gold III

20 oz Worcestershire sauce
6 oz Tabasco sauce
1/2 gallon vinegar
1/2 gallon ketchup
1 1/2 oz black pepper
 juice of 1 1/2 lemons
12 oz yellow mustard
3/4 lb butter or margarine
1 Tbs sugar
48 oz canned tomatoes
4 Vidalia onions, chopped

Mix ingredients well. Simmer for 30 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Central Carolina Gold IV

2/3 cup mustard
1/2 cup sugar
1/4 cup brown sugar
1 cup cider vinegar
2 Tbs chili powder
1 tsp black pepper
1 tsp white pepper
1/4 tsp cayenne
5 drops Tabasco sauce
1/2 tsp soy sauce
2 Tbs butter

Mix all but soy sauce, butter and simmer 15 min. Stir in soy, butter.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Central Carolina Gold V

3/4 cup mustard
3/4 cup red wine vinegar
1/4 cup sugar
1 1/2 Tbs butter
2 tsp salt
1 Tbs Worcestershire sauce
1 1/2 tsp black pepper
1/2 tsp Tabasco sauce

Simmer 30 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Central Carolina Gold With Margarine

3/4 cup mustard
3/4 cup red wine vinegar
1 1/2 Tbs margarine
2 tsp salt
1 1/4 tsp black pepper
1/2 tsp Tabasco sauce
1/2 tsp Worcestershire sauce
1/4 cup granulated sugar

Simmer 10-15 minutes.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Central Carolina Gold

1 1/2 cups mustard
5 Tbs brown sugar
4 Tbs tomato paste
3 Tbs apple cider vinegar
1 Tbs Worcestershire sauce
1/2 tsp cayenne
1/2 tsp black pepper
1/2 tsp garlic powder

Combine and simmer for about 5 minutes to dissolve sugar. Important tip: Don't overcook.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Central Carolina Ham Baste

3/4 cup water
3 Tbs minced onions
1 clove garlic, minced
1 cup mustard
1 tsp dry mustard
3 Tbs chili sauce
2 1/2 Tbs sugar
2 tsp honey
1 Tbs Worcestershire sauce
1/8 tsp white pepper
1/4 tsp black pepper
1/2 tsp cayenne

Cook 15 minutes. Baste Ham.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce, Ham

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Georgia Brunswick Stew

- 1 whole chicken (about 3 pounds)
- 1 lb lean beef
- 1 lb lean pork
- 58 oz canned tomatoes
- 3 medium onions, chopped
- 5 Tbs Worcestershire sauce
- 20 oz ketchup
- 1 Tbs Tabasco sauce
- 2 bay leaves
- 1/2 bottle chili sauce
- 1/2 tsp dry mustard
- 1/2 stick butter
- 3 Tbs vinegar
- 2 cans butter beans
- 2 cans cream-style corn
- 1 can small English peas
- 3 small Irish potatoes, diced

- 1 Place in meat in LARGE POT, cover with water, season with salt and pepper. Cook until meat falls from bone(several hours), cool and shred meat. Reserve stock. Remove bones and skin. Skim excess fat from surface of stock. Grind or chop meat very fine. Add meat to pot with stock. Add 4 cans of tomatoes (14 1/2oz cans), 3 medium onions chopped, 5 Tablespoons Worcestershire sauce, 20 oz. catsup, 1 Tablespoon Tabasco, 2 bay leaves, 1/2 bottle chili sauce, 1/2 Teaspoon dry mustard, 1/2 Stick butter, cook 1 hr. occasionally stirring. Now add 3 Tablespoons vinegar, 2 cans butter beans, 2 cans cream style corn, 1 can small English peas, 3 small diced Irish potatoes. Cook slowly until thick.
- 2 This is the recipe we use in South Georgia. Best of luck with it.

Servings: 1

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Randy and JoAnne

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Louisiana Hushpuppies

1 cup cornmeal
1 tsp baking powder
1 tsp salt
1 tsp sugar
1 cup flour
1 egg
3/4 cup milk
1 dash red pepper
chopped green onion tops
1 Tbs onion, grated

- 1 Sift dry ingredients into bowl. Beat egg, add milk, and add this to cornmeal mixture. Add onion and red pepper. Drop by spoonful in hot deep fat (375F) and fry until brown. This makes approximately two dozen.
- 2 " While there is a great deal of speculation as to the origin of hush puppies, there should be no speculation on the tastiness of these." Quoted from Mrs. Robert Bowlus.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Contributed By Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

South Texas Spanish Rice

1 1/2 cups long grain rice
1 medium onion chopped fine
1 jalapeno peppers chopped fine, up to 5
2 cups chicken stock
1 8 oz can tomato sauce
1/2 Tbs ground cumin
1/2 tsp salt
1/2 tsp pepper
cup frozen green sweet peas, (opt)
3 Tbs vegetable oil

- 1 Brown rice in 3 tablespoons vegetable oil until just starting to brown. Add onion and jalapeno and brown 1 minute more. Add all remaining ingredients, and stir only the top (not the rice!) boil 20 seconds, cover and reduce heat to med. low for 20 minutes(do not remove lid). Leave covered for at least 30 minutes(the longer the better). Fluff with fork.
- 2 Posted to the BBQ List by Carey Starzinger on Aug 05, 1996.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Southern Dry Rub for Venison

1/4 cup ground black pepper
1/4 cup paprika
1/4 cup corn sugar (get at beer supply store)
2 Tbs salt
2 tsp dry mustard
1 tsp cayenne pepper, ground

- 1 Defrost the roast if frozen. Sprinkle on rub. Rewrap and put in refrigerator for several hours (preferably overnight). When ready to smoke, take out of refrigerator, sprinkle on more rub, and let it sit for an hour.
- 2 Get smoker ready and up to 200F. Smoke (I use hickory or mesquite) for about 1 hour to 1.5 hours per pound. Take off, let rest for fifteen minutes, slice, and eat up. Best venison roast I ever had.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Venison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Southern Hash

- 1 cup leftover beef, cut in small cubes
- 1 cup raw potatoes, cut in small cubes
- 1 or 2 onions cut fine
- 1 green pepper cut fine

- 1 Brown beef and onions together in 2 tablespoons of butter. Add 2 cups boiling water and the potatoes and green pepper. Salt and pepper to taste. Cover and let cook slowly until all ingredients are tender. The hash should have plenty of gravy, and more hot water may be needed. A small amount of flour thickening may be added when done. Serve on toast or preferably soft grits.
- 2 I think you could use some pork in this and would be OK.
- 3 Here is a "Southern" Hash from Marjorie K. Rawlings' book "Cross Creek Cookery" (1942) ISBN 0-684-71876-6
- 4 Posted to the BBQ List on July 6, 1998 by James A. Whitten

Servings: 1

Recipe Type

Bbq List, Hash

Recipe Source

Source: Marjorie K. Rawlings

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Southern Sop

remaining southern succor rub
2 cups cider vinegar
1 cup water
3 Tbs ground black pepper
2 Tbs salt
1 Tbs Worcestershire sauce
1 Tbs paprika
1 Tbs cayenne

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Smoke & Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Southern Spareribs

6 lbs ribs
1 cup ketchup
1/2 cup brown sugar
1/4 cup honey
3 Tbs soy sauce
1 tsp salt
1 cup Dr Pepper

Pierce meaty parts of ribs with a fork. Mix rest of ingredients. Soak ribs in marinade overnight in refrigerator. Remove from marinade and place ribs in smoker. Smoke 3-4 hours at 240-250F.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs, Marinades

Recipe Source

Source: Judy Howle

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Southern Style Barbecued Rib Sauce

*****SECRET SAUCE*****

- 1 32 oz bottle ketchup
- 2/3 small jar prepared yellow mustard, (i.e. French's)
- 1/2 lb dark brown sugar
- 1/3 large onion, chopped coarsely
- 3 Tbs distilled white vinegar
- 2 large lemons, sliced
- Tabasco hot sauce to taste (3 drops to 1/2 tsp.
- ground black pepper to taste, (lots of it)
- no salt plenty in the ketchup)

- 1 Simmer the sauce, stirring until the sugar is melted. Then, stir occasionally for a few minutes while the oil is drawn out of the lemon. Do not allow to scorch. Remove from heat and set aside.
- 2 Posted to the BBQ List by Carey Starzinger on May 02, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Southern Style Grilling Sauce

3/4 cup ketchup
1/2 cup cider vinegar
1/2 cup brown sugar
3 Tbs Worcestershire sauce
3 Tbs vegetable oil
2 Tbs fresh lemon juice
2 1/2 Tbs chili powder
2 tsp Dijon-style mustard
1/2 tsp Tabasco sauce
1/2 tsp salt
1/2 tsp freshly ground black pepper
1 small onion, minced
2 cloves garlic, minced

- 1 In medium bowl, mix all ingredients and refrigerate overnight before using. Makes approximately 2 cups
- 2 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Southern Succor Rub

1/4 cup ground black pepper
1/4 cup paprika
1/4 cup turbinado sugar
2 Tbs salt
2 tsp dry mustard
1 tsp cayenne

Makes enough rub for a 6 to 8 pound Boston butt.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Smoke & Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Southwest Coleslaw

- 3 cups julienne, cored green cabbage
- 2 cups julienne, cored red cabbage
- 1/2 red bell pepper, cut into julienne
- 1/2 yellow bell pepper, cut into julienne
- 1/2 carrot, cut into julienne
- 1 cup mayonnaise
- 2 jalapenos, chopped
- 1 clove garlic, chopped
- 1 Tbs chopped fresh cilantro
- 1 Tbs maple syrup
- 1/2 Tbs vinegar
- 1/2 Tbs Dijon mustard
- 1/2 Tbs Worcestershire sauce
- 1 tsp chili powder
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander
- Salt
- Fresh lime juice

- 1 In a large bowl combine cabbages, red and yellow peppers and carrot. Process remaining ingredients in a blender until smooth. Adjust seasoning with salt and lime juice. Pour dressing over vegetables and toss to combine.
- 2 Posted to the BBQ List by Rock McNelly on Aug 28, 1998.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: CHEF DU JOUR DEAN FEARING SHOW #DJ9067

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Southwestern Chipotle Baked Beans

- 3 canned chipotles in adobo, stems removed, chopped
- 2 tsp New Mexican chile powder
- 2 Tbs adobo sauce
- 1 large onion, chopped
- 2 cloves garlic, chopped
- 1 Tbs vegetable oil
- 1/4 lb slab bacon, cut into 1/2 inch pieces
- 1/2 cup ketchup
- 1/2 cup beer or water
- 1/4 cup dark brown sugar
- 1 tsp dry mustard
- 3 cups cooked great northern beans

- 1 Sauté chipotles, onion, and garlic in oil until soft.
- 2 Combine with other ingredients, and mix resulting sauce into the beans. Bake at 325F for 2 hours, adding water if beans get too dry.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Chile Pepper Magazine, August 1991

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Southwestern Rub #4

1 1/2 tsp Chili powder
1 tsp Garlic
1/2 tsp Oregano, dried
1/4 tsp Cumin

- 1 Combine all ingredients. Use to season tender beef steaks or roasts. This recipe makes enough to season two pounds of meat.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 29, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Souvlakia Marinade

2 cups olive oil
2 limes, juice of
6 cloves garlic
4 tsp oregano
1 tsp thyme
1 cup lemon juice
1 cup red wine
4 tsp salt
2 bay leaves
1 tsp fresh ground pepper
1 cup water

- 1 I blended the marinade well in the food processor and let it sit in the refrigerator for 24 hours for the flavors to blend. I took half of the marinade and strained it and injected it into the two hams, about 1 1/2 cups in each one.
- 2 Then I rubbed the hams with the Souvlakia Rub.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Harry Jiles

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Souvlakia Rub

- 1/2 cup olive oil
- 3 cloves garlic, minced
- 2 tsp salt
- 2 tsp oregano
- 1 tsp fresh ground pepper

- 1 I let them sit overnight in the refrigerator and then took them out to come to room temperature. I cooked them in the smoker at 250F, using seasoned maple for fuel. I started mopping with the remainder of the marinade after 4 hours in the smoker, mopping about every hour. Took them out after 12 hours, wrapped them in foil and let them sit for 2 hours in a dry cooler.
- 2 They really turned out well. The injected marinade kept them moist and they were falling apart tender. Great flavor! The maple smoke blended quite well with the souvlakia marinade flavor.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Harry Jiles

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Souvlakia

lean pork or lamb cubes
cane skewers
salt
pepper
lemon
oregano
FOR METHOD TWO:
lemon juice
olive oil
crushed garlic
fresh tomato wedges
onion slices
Tzatziki recipe
dry white wine
fresh pita bread

- 1 Method 1: (Quick and easy) Thread the meat lengthwise on 8" round or flat cane (bamboo) skewers. Grill over hot coals or griddle until thoroughly cooked, then sprinkle with salt and pepper and dip quickly into lemon juice. Crush oregano over the meat.
- 2 Method 2: (Takes longer, tastes better) Make up a marinade of lemon juice and good quality olive oil, oregano and/or thyme, pepper, crushed garlic and maybe a little dry white wine. Marinate the meat overnight, then grill until just cooked, not dry. Eat as is, straight from the skewers, or remove meat and serve in pita bread pockets, with tomato wedges, onion slices, and Tzatziki, with salt and additional freshly ground black pepper.
- 3 -----
- 4 We use flat pita, kind of like a tortilla. Brush with olive oil and grill on both sides until warm. I like mine crisp so I grill a little longer. Place the meat, onion, tomato and tzatziki on the pita and fold it over.
- 5 Don't know if you've got this type of pita where you are.

Servings: 1

Recipe Type

Bbq List, Grilled, Lamb, Marinades

Recipe Source

Source: Norm Corley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spanish Garlic Soup (Sopa De Ajo Caldosa)

1/2 cup Olive oil
6 garlic cloves
1 tsp Spanish ground red pepper
6 large eggs
8 small breads cubed
4 cups water
salt

Fry the garlic in the oil until it is golden brown. Put the bread with the garlic and fry until it is crispy. Put the red pepper and cover with the water. Put the salt in. Let it boil for 10 minutes. Beat the eggs and put them in the boiling soup. Mix well and serve hot. Source: "Mi Cocina" by Maria Teresa de Federico de Uruena

Servings: 6

Recipe Type

Bbq List, Soups And Stews

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spanish Rice

2 Tbs peanut oil
1 onion diced
 heat in paella pan until onion clear.
 add
1 package yellow, (saffron) rice
1 Tbs cilantro
1 1/2 tsp oregano
1 1 lb size diced tomatoes
1 Tbs butter
1/2 tsp garlic

1 Cover and bake 365F 25-35 min stirring once halfway through. Add bit of water if necessary.

2 Recipe by "H. WHITED ENGRAVING" on Mar 16, 1998.

Recipe Type

Bbq List, Sides

Recipe Source

Source: Edna

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spanish Style Chorizo

8 lbs lean pork, cubed
2 lbs pork fat, cubed
5 Tbs salt
2 Tbs fine grind black pepper
3 Tbs cayenne
1 Tbs coarsely crushed red pepper
2 Tbs finely minced garlic
1 tsp cumin seed
1 tsp crushed oregano
2 Tbs sugar
1 tsp fennel seed
1/4 cup red wine vinegar
3/4 cup brandy
1/2 tsp ascorbic acid
1 tsp saltpeter
6 feet medium hog casings

- 1 Grind meat and fat separately through the coarse disk and mix together. Sprinkle remaining ingredients on the meat and mix thoroughly. Cure in the refrigerator 24 hours. Prepare casings, stuff and tie off into 4 inch links. Hang to dry for about 8 weeks.
- 2 Source: "Home Sausage Making" by Charles G. Reavis ISBN: 0-88266-477-8 Typed by Carolyn Shaw 12-94. Posted to BBQ List by "Harry Jiles" on Feb 9, 1998

Servings: 10

Recipe Type

Bbq List, Sausage, Pork

Recipe Source

Source: Charles G. Reavis

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spareribs With Mustard Sauce

10 lbs spareribs
1 cup salt
1 cup cumin
1 cup black pepper
1/3 cup cayenne pepper
Creole Mustard
1/3 cup ground horseradish
1/3 cup yellow mustard
1/4 cup white wine
Mustard Sauce
1/3 cup minced garlic
1 cup brown sugar
Glaze
1 cup honey

Dry Rub Seasonings: Combine salt, cumin, black pepper and cayenne pepper and mix well. Rub over entire surface of the spareribs. Creole Mustard: Combine horseradish, yellow mustard and white wine. This will keep refrigerated for several months. Mustard Sauce: Combine minced garlic, brown sugar and Creole Mustard in a bowl and mix well. Grill ribs bone side down, glazing with mustard sauce as it cooks. Turn several times to avoid burning, adding sauce to the upper side. Glaze ribs with the honey near the end of the cooking time (approx. 15 min)

Servings: 8

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Special Marinated Chicken Parts

- 1/3 cup water
- 1/3 cup soy sauce
- 1/3 cup sherry
- 1/4 cup dark-brown sugar
- 1/2 tsp powdered ginger
- 1 Tbs liquid garlic
- 1 Tbs liquid onion

- 1 Mix ingredients in a saucepan. Warm gently to dissolve the sugar, then let the mixture cool. Immerse chicken wings in the marinade. Keep at 35 F. for 8 hours. Overhaul once or twice.
- 2 Place the wings on smoke-oven rack, and cold-smoke at 75 to 85 F. for 1 to 2 hours, depending on the strength of smoke flavor desired. Increase oven temperature to 200 to 225 F. and cook till done. During the hot-smoking period, baste the wings two or three times with some of the marinade.
- 3 Serve hot or cold.
- 4 Posted to the BBQ List by Carey Starzinger on Jun 28, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Special Meat Loaf

- 1 egg
- 2 Tbs sour cream
- 2 Tbs ketchup
- 2 Tbs flour
- 1/4 tsp black pepper
- 1 package dry onion soup mix
- 1 1/2 lbs lean chuck or sirloin, up to 2

- 1 Preheat the oven to 400F
- 2 Put the first six ingredients in a blender. Blend till smooth. Combine these ingredients with the meat and mix well. Form into a loaf and place in a meat loaf pan. Cover with foil.
- 3 Total baking time will vary - bake at 400F for approximately 45 to 60 minutes.
- 4 After the first 30 minutes, remove the foil. Using a flat spatula, cut slice the meat loaf all the way through into 8 pieces while still in the pan. This will help to cook the center of the meat loaf.
- 5 Pour the following mix over the loaf: 1/2 tsp. sugar with 3 T ketchup and 1 T Barbeque sauce. Don't spread the sauce. Place back into the oven and cook uncovered for 30 to 40 minutes or until done.
- 6 Posted to the BBQ List by "Magers" on Sep 12, 1998.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spice Country Barbeque Sauce

2 Tbs oil
1 each onion, medium
8 oz tomato sauce
1/2 cup brown sugar, packed
1/4 cup vinegar, white
1 Tbs Worcestershire sauce
4 tsp chili powder
2 tsp salt
1/2 tsp mustard, dry

- 1 Finely dice onion, sauté until clear. Combine all other ingredients except sugar. Cook down till thickened. Add sugar and carefully simmer until you have the correct consistency.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 12, 1996.

Servings: 8

Recipe Type

Rubs And Spices, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spiced Grilled Chicken

2 Tbs cooking oil
1/4 cup onion, chopped fine
1 each clove garlic, minced
3/4 cup ketchup
1/3 cup vinegar
1 Tbs Worcestershire sauce
2 tsp brown sugar
1/2 tsp celery seed
1 tsp dry mustard
1/2 tsp salt
1/4 tsp black pepper
1 tsp Tabasco sauce
1 each 2 1/2-3 pound chicken quartered

- 1 Heat cooking oil in saucepan and cook onion and garlic until tender, but do not brown. Add ketchup, stir, and add remaining ingredients (EXCEPT CHICKEN). Bring to a boil. Reduce heat, simmer, uncovered, for 10 minutes, stirring occasionally. Set sauce aside.
- 2 Season chicken pieces with additional salt, if desired. Place chicken pieces bone side down over medium to hot coals. Grill 25 minutes (until bone side is well browned). Turn pieces over and grill 25 minutes more (until chicken is tender). Brush chicken frequently with sauce during last 10 minutes of grilling, using all the sauce.
- 3 Posted to the BBQ List by Carey Starzinger on Jul 13, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List, Grilled, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spiced Pickled Peaches

4 cups sugar
2 cups white vinegar
1 cup water
4 sticks cinnamon, each 2 inches long
2 tsp whole allspice
2 tsp whole cloves
5 lbs firm-ripe peaches, peeled

- 1 Combine sugar, vinegar, water and cinnamon in a large saucepan.
- 2 Tie allspice and cloves in cheesecloth; add to sugar mixture, blending well.
- 3 Bring to a boil; cover and boil 5 minutes.
- 4 Add peaches to spiced syrup; simmer, covered, 10-15 minutes, or until peaches are tender. (To test for doneness, pierce with a toothpick.)
- 5 Pack peaches and cinnamon in hot sterilized jars, discarding spice bag; fill jars with hot syrup and seal at once.
- 6 Place jars on a rack in a large kettle of boiling water to cover jars completely; cover and simmer for 15 minutes to process.
- 7 Let stand 6-8 weeks on the shelf before serving.
- 8 Posted to the BBQ List by Rock McNelly
- 9 [Recipe Editor: if you are not an experienced canner, read the "Ball Blue Book" before trying this recipe.]

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe Source

Source: Contributed By Rock McNelly

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Apple Chutney

- 2 medium oranges
- 2 Tbs unsalted butter
- 1/2 cup red onion, coarsely chopped
- 1 Tbs jalapeno, minced
- 2 Tbs ginger, finely diced
- 2 cups orange juice, fresh
- 2 Tbs vinegar
- 1/2 cup light brown sugar (packed)
- 3 Tbs honey
- 8 granny smith apples, peeled, sliced, cored finely chopped
- 2 Tbs cilantro
- 2 Tbs finely diced red bell pepper
- 1 pinch salt and freshly ground pepper to taste

- 1 Peel the oranges, reserving the zest, and cut the flesh into segments. Set aside. In a large saucepan over medium heat, melt the butter and sauté the onion and jalapeno until the onion is translucent. Add the ginger, orange zest, orange juice, vinegar, brown sugar, and honey and cook until the sauce is reduced by half and has a glazed appearance. Reduce heat to low, add two thirds of the apple slices, and cook until the fruit is just tender. Turn off the heat and gently fold in the remaining apples and the orange segments. Pour the chutney into a bowl and allow to cool. Mix in the cilantro, red bell pepper, and salt and pepper to taste.
- 2 Source: TV Food Network Grillin' & Chillin' SHOW GR3626

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe Source

Source: Grillin' and Chillin' TV Show

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Barbeque Sauce

1/3 cup sugar
1 medium onion, finely chopped
1/2 cup boiling water
6 oz tomato paste
1/4 cup Worcestershire sauce
1/4 cup vinegar
1/2 tsp chili powder
1 tsp dry mustard
1/4 tsp salt

- 1 In a medium saucepan, cook sugar over medium heat until begins to melt, shaking pan occasionally (do not stir). Reduce heat to low and add onion. Cook and stir 5 minutes until sugar is golden brown. Carefully and gradually, add the boiling water, stirring constantly. Whisk in remaining ingredients. bring to a boil, reduce heat, and simmer, uncovered for 10-15 minutes or until desired consistency.
- 2 Brush sauce onto both sides of ribs during the last 10 minutes of grilling.
- 3 Posted to the BBQ List by Carey Starzinger on Jul 19, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Better Homes & Gardens, July 1996

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Barbequed Steak

3 lbs chuck blade steaks, cut 1" thick
1 1/2 tsp Adolphs Meat Tenderizer
1 cup catsup
1/2 cup water
1/4 cup soy sauce
2 Tbs vinegar
1 Tbs brown sugar
1 tsp prepared mustard
1 tsp horseradish
1 each clove garlic, crushed

- 1 In a small saucepan, combine catsup, water, soy sauce, vinegar, brown sugar, mustard, horseradish and garlic. Simmer for 10 to 15 minutes on back of grill. Moisten steak with water. Sprinkle evenly with half the tenderizer and pierce deeply with a fork. Repeat on other side. Grill steak five inches from medium-hot coals about 35 minutes, turning and basting frequently with sauce. TIP: Before barbequing, slash through fat on the outside of steaks at one-inch intervals to prevent curling.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 18, 1996.

Servings: 1

Recipe Type

Beef, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Basting Sauce

1 cup orange juice
1/2 cup lemon juice
1/4 cup soy sauce
1/4 cup packed brown sugar
1 tsp curry powder
1 tsp black pepper
1/2 tsp ginger
1/4 tsp mace

- 1 Combine all ingredients thoroughly. Use to baste turkeys or chickens during last 30 minutes of cooking.
Makes 2 cups sauce.
- 2 Source: Kikkoman International, Inc.
- 3 Posted to the BBQ List by Carey Starzinger on Aug 14, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Beef Satay

1 lb boneless beef sirloin steak 3/4" to 1", thick
1/4 cup soy sauce
1/4 cup dry sherry
2 Tbs sesame oil
1/4 cup green onion, sliced
2 cloves garlic, minced
2 Tbs brown sugar
1 tsp ground ginger
1 tsp red pepper flakes
1/2 cup crunchy peanut butter
3/4 cup water

- 1 Place steak in freezer 30 minutes to firm; slice into 1/4" thick strips. In shallow glass dish, combine soy sauce, sherry, sesame oil, onion, garlic, sugar, ginger and 1/2 tsp. of the red pepper flakes. Add beef strips; turn to coat with marinade. Cover and refrigerate 2 to 4 hours. Soak twenty-four 8" bamboo skewers in water for 20 minutes. Drain beef; reserve 2 Tbs. marinade. Thread beef strips, accordion-style, on skewers. Meanwhile, in small saucepan, combine reserved marinade, remaining 1/2 tsp. red pepper flakes, the peanut butter and water. Heat over low heat 8 to 10 minutes or until sauce is thick and warm (add more water if necessary). Grill kabobs, on uncovered grill, over medium-hot briquettes 2 minutes. Turn and cook 2 minutes longer. Serve beef strips with sauce.
- 2 Assembled kabobs may be refrigerated, covered, 1 to 2 hours before grilling.
- 3 Posted to the BBQ List by Carey Starzinger on Jun 14, 1996.

Servings: 4

Recipe Type

Beef, Bbq List, Grilled, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Chicken Marinade

3/4 cup your favorite barbecue sauce.

1/2 cup soy sauce

jalapeno sauce

(6 jalapenos in 1/4 cup

vinegar blended on liquefy)

1 Let the chicken marinate at least 4 hours.

2 Smoke at 200F for two hours (cooking time depends on your smoker and thickness of meat). After 2 hours transfer to grill and heat to 350F for 7 minutes turning the chicken at 3 1/2 minutes.

Servings: 1

Recipe Type

Bbq List, Marinades, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Chili Rub

1 Tbs ground black pepper
2 tsp cayenne pepper
2 Tbs chili powder
2 Tbs ground cumin
2 Tbs brown sugar
1 Tbs ground oregano
4 Tbs paprika
2 Tbs salt
1 Tbs granulated sugar
1 Tbs white pepper

Mix all ingredients in small bowl and store in a tightly-sealed jar in a cool dark place.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Coleslaw

- 1 tsp cumin seeds, minced
- 1 tsp coriander seeds
- 1 cup mayonnaise
- 4 small shallots, coarsely chopped
- 1 or 2 jalapenos with their seeds, finely chopped
- 3 Tbs canned green chilies, finely chopped
- 2 cloves garlic, finely chopped
- 2 Tbs fresh cilantro, finely chopped
- 2 Tbs pure maple syrup
- 1 Tbs Dijon mustard
- 1 Tbs malt vinegar
- salt
- 2 Tbs fresh lime juice, (up to 3)
- 6 cups green cabbage, shredded
- 3 cups red cabbage, shredded
- 1 large red bell pepper, in matchsticks
- 1 large yellow bell pepper, in matchsticks
- 1 large green bell pepper, in matchsticks
- 2 medium carrots, coarsely shredded

- 1 In a small dry skillet, toast the cumin and coriander seeds over moderate heat, stirring, until fragrant, about 2 minutes. Let cool, then grind to a powder in a mortar or spice grinder. In a blender or food processor, combine the mayonnaise, shallots, jalapenos, canned chilies, garlic, cilantro, maple syrup. Worcestershire, mustard, vinegar and ground spices; process until smooth. Season with salt and the lime juice. In a large bowl, mix the green and red cabbage with the bell peppers and carrots. Add the dressing and toss well to coat. Refrigerate until slightly chilled or for up to 3 hours. Season with salt before serving. Make Ahead: The dressing can be refrigerated for up to 1 day
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 20

Recipe Type

Bbq List, Slaw

Recipe Source

Source: DEAN FEARING SHOW #HE1A02

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Hot BBQ Sauce

2 Tbs oil
2 large garlic cloves, minced
1 cup ketchup
1/3 cup red wine vinegar
1 medium onion, chopped
1 cup dry red wine
1 Tbs Worcestershire sauce
2 Tbs hoisin sauce
1 Tbs hot chile paste
fresh lemon juice, to taste
salt and pepper, to taste

- 1 In medium saucepan, heat the oil and sauté' the garlic until it is translucent. Add the ketchup, vinegar, onion, red wine, Worcestershire, Hoisin and Chili paste. Add lemon juice, salt and pepper to taste, cover and let simmer over low heat for an hour or two. Stir occasionally and sample it's progress. The Hoisin and Hot Chili paste are available in International markets.
- 2 I certainly wouldn't call it an ultimate sauce but it ain't bad.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Mark Haggitt

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Mango Ketchup

1 Tbs butter
2 Tbs chopped fresh garlic
1 cup red onion, chopped
1 mango, peeled, seeded, diced
3 cups rice wine vinegar
1 bottle ketchup
1 box brown sugar
3 Tbs chipotle puree
2 Tbs ground ginger
1 Tbs ground cinnamon
1 1/2 Tbs ground cloves
Salt and freshly ground pepper to taste

- 1 In a sauce pan melt butter over medium heat, add garlic and onions and sweat until translucent. Add the rest of the ingredients and bring to a boil. Reduce heat and simmer for 10 minutes. Season to taste with salt and pepper. Puree and store in refrigerator. May be made 1 week in advance and stored in the refrigerator. Yield: 1 quart
- 2 Posted to the BBQ List by Rock McNelly on Mar 30, 1998.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Grillin' & Chillin' SHOW #GR3602

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Peanut Sauce For Satay

1 cup thick coconut milk
2 1/2 Tbs red curry paste
3/4 cup thin coconut milk
1 Tbs fish sauce
2 Tbs light brown sugar
1 1/2 Tbs tamarind water
1/4 cup ground unsalted dry roasted peanuts or
3 Tbs creamy or chunky peanut butter

- 1 In a pan, heat the thick coconut milk over low heat and cook until it thickens and becomes oily around the edges. Increase the heat. Add the curry paste and cook for 3 to 5 minutes, being careful not to burn. There will be a noticeable color and odor change as the mixture becomes properly cooked. Add the thin coconut milk gradually. Stir. Season with fish sauce, sugar, and tamarind water. Add the ground peanuts. Stir.
- 2 Serve as a dipping sauce for satay.
- 3 Posted to the BBQ List by Bill Wight on Oct 8, 1998.

Servings: 6

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Peppered Steaks

6 each sirloin steaks
4 tsp whole peppercorns
1/2 cup bottled steak sauce
2 Tbs Dijon-style mustard
1 Tbs brown sugar
1 tsp salt

- 1 Crush peppercorns coarsely with a rolling pin. Mix Steak sauce, mustard, brown sugar and salt. Marinate overnight or until ready to cook. Grill as usual, using the marinade as a baste. Very good pepper steaks!!
- 2 Posted to the BBQ List by Carey Starzinger on Jun 14, 1996.

Servings: 6

Recipe Type

Beef, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Pork Steaks

2 lbs pork steaks
DRY SPICE RUB
1 tsp garlic powder
2 tsp black pepper
1/2 tsp cayenne pepper
1 Tbs paprika
1/2 tsp thyme
1/2 tsp oregano
1/2 tsp rosemary
1/2 tsp salt

- 1 Combine dry spice rub ingredients and coat both sides of meat with barbeque seasoning. Let stand at least 30 minutes before cooking.
- 2 Grill over medium coals (225) for about 15 minutes per side, depending on thickness. Sprinkle on additional barbeque seasoning after turning meat
- 3 Source: The Passion of Barbeque, KCBS
- 4 Posted to the BBQ List by Carey Starzinger on Aug 26, 1996.

Servings: 1

Recipe Type

Pork, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy San Antonio Rub

1/4 cup salt
1/4 cup pepper
2 Tbs garlic powder
1 Tbs cumin
1 Tbs cayenne

- 1 Mix the ingredients thoroughly in a plastic bowl or sealable freezer bag. Sprinkle on meat evenly on both sides, shake off excess rub.
- 2 Source: "The Great Barbeque Companion, Mops, Sops, Sauces, and Rubs" by Bruce Bjorkman
- 3 Posted to the BBQ List by Carey Starzinger on Aug 05, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe Source

Source: Bruce Bjorkman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Shrimp Kabobs

1 lb shrimp
3 Tbs oil
2 Tbs Pickapepper sauce, or Tabasco
2 Tbs apricot preserves
1 Tbs honey
1 tsp maple syrup
1 tsp red pepper flakes
1 tsp pepper, black, ground
1/4 tsp basil
1/4 tsp oregano
1/4 tsp rosemary
1 tsp garlic, minced
3 Tbs lemon juice

- 1 Peel and devein shrimp. Stir together oil, Pickapeppa sauce, preserves, honey, syrup, red pepper, pepper, basil, oregano, rosemary and garlic. Stir in shrimp. Cover and chill at least 1 hour. Drain shrimp, reserve marinade. Thread shrimp on skewers and barbeque over medium heat. Shrimp are done when they turn white throughout. Try not to overcook as that makes them tough and chewy.
- 2 Posted to the BBQ List by Carey Starzinger on May 20, 1996.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Shrimp

2 lbs shelled large shrimp
MARINADE
2 Tbs catsup
1 cup olive oil
1/2 tsp cayenne pepper
1 tsp salt
2 each garlic cloves, crushed
1/4 cup lemon juice
1 tsp oregano, crushed
1 Tbs Tabasco sauce
1/8 cup fresh orange juice

- 1 In a medium mixing bowl, combine all ingredients except the shrimp. Mix thoroughly with a whisk. Add shrimp and let marinate 1 to 2 hours. Set shrimp on medium hot grill. Cook for 2 to 3 minutes on each side. Baste shrimps continually while grilling. Dip sizzling hot shrimp in remaining sauce, and serve immediately.
- 2 Posted to the BBQ List by Carey Starzinger on Oct 13, 1996.

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Smoked Broccoli And Tofu

2 Tbs brown rice vinegar
3 Tbs soy sauce
1 Tbs honey
2 Tbs sherry
1 tsp ground mustard
red pepper flakes to taste
1 Tbs cornstarch or arrowroot
2 Tbs grated fresh ginger
2 cloves garlic, crushed and minced
1/4 cup freshly minced scallions, white part only
3/4 cup water
1 lb broccoli, trimmed and pared, blanched
1 14 oz pkg extra firm tofu cake, sliced 1/2" thick
1 cup raw white rice, cooked

- 1 In a saucepan, combine the vinegar, soy sauce, honey, sherry, mustard, red pepper flakes, cornstarch or arrow root, ginger, garlic, scallions and water. Bring the mixture to a simmer and cook, stirring constantly until it thickens, about 7 minutes.
- 2 Marinate the broccoli and tofu in the mixture for at least 30 minutes in the refrigerator. Smoke at 215F until the tofu is warmed through and the broccoli is tender. About 30 - 45 minutes.
- 3 Drizzle the broccoli and tofu with the remaining sauce and serve over rice.
- 4 NOTE: This can also be served over a vegetable fried rice with great results.
- 5 Makes 4-6 servings.
- 6 Posted to BBQ List by RockMc@aol.com on Aug 12, 1997

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Tartar Sauce For Seafood

1 cup sour cream
1 cup mayonnaise
2 each garlic, cloves, crushed
1/4 cup parsley, finely chopped
1 tsp salt
3 Tbs sweet pickle relish
1 Tbs Worcestershire sauce
1 Tbs tarragon, freshly chopped, or
1 tsp dried tarragon
1 tsp dry mustard
1 tsp paprika
1/2 tsp Tabasco sauce
1 tsp vinegar

- 1 Combine all ingredients and blend well. Serve as a dipping sauce for shellfish, or top off grilled fish steaks (Tuna) with dollops.
- 2 Posted to the BBQ List by Carey Starzinger on Aug 15, 1996.

Servings: 16

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spicy Texas Barbeque Sauce

1 cup ketchup
1/2 cup brown sugar, firmly packed
1/4 cup lime juice
2 Tbs ground red chilies
1 Tbs vegetable oil
1 Tbs Worcestershire sauce
1 1/2 cups chopped onion
2 jalapenos, seeded, finely chopped
2 cloves garlic, finely chopped
12 oz tomato paste
12 oz beer, any brand

- 1 Combine ingredients in a 2 quart saucepan and heat to boiling in a saucepan; reduce heat to low. Cover and simmer 1 hour; stirring occasionally.
- 2 Makes about 5 cups of sauce.

Servings: 10

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Norm Corley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spiedies

2 lbs cubed lamb meat
Marinade
2 tsp salt
2 tsp pepper
1 tsp parsley
1 Tbs dried oregano
2 Tbs fresh basil
1 tsp crushed garlic
1 medium onion, chopped
1/4 cup vinegar
1 cup oil

Throw all the marinade ingredients in a blender and blend until smooth. Marinate the lamb at least overnight in refrigerator, but a week isn't too long. Thread on skewers and grill over charcoal. Excellent!

Servings: 1

Recipe Type

Bbq List, Lamb, Grilled

Recipe Source

Source: Bruce Baker

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Spoonbread

1 cup cornmeal
1 tsp salt
3 cups water
1 cup milk
2 eggs
bacon fat or
butter

- 1 Boil water and slowly add cornmeal. Cook 5 minutes or until very thick. Cool until "warm". Beat in eggs one at a time. Add salt and milk.
- 2 Preheat oven to 350F and preheat wrought iron skillet. Melt a couple of tablespoons of bacon fat in pan, add cornmeal mixture and return immediately to oven. Bake at 350F for 45 minutes or until knife comes out clean.
- 3 Posted to the BBQ List by Tykee/Peggy on Aug 16, 1998.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Squirrel Brunswick Stew

10 squirrels, disjointed
2 lbs lima beans
20 oz caned corn
1 cup diced celery
1/2 lb salt pork, diced
salt and pepper to taste
5 lbs potatoes, diced
1/4 cup Worcestershire sauce
2 quarts canned tomatoes
flour
3 lbs onions, diced

Place the squirrels in a large kettle with enough water to half cover and bring to a boil. Cover the kettle. Simmer until squirrels are tender and cool. Remove squirrels from stock and remove meat from bones. Place squirrels back in stock and add remaining ingredients except flour. Cook for 2 hours. Thicken with small amount of flour mixed with water and simmer for 30 minutes longer. 20 servings.

Servings: 6

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Unknown

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Steak Shake

1 Tbs garlic powder
1 Tbs paprika
2 tsp thyme
2 tsp oregano
1 1/2 tsp black pepper
1 tsp salt, (optional)
1 tsp lemon pepper
1 tsp ground red pepper

- 1 The lighter side of the story is this: I stumbled across a simple recipe for a steak seasoning that I've found to be quite good. There's nothing particularly tricky about it but it makes a dang good T-bone or ribeye whilst we wait for the clouds to clear.
- 2 In the above proportions, mix.
- 3 Brush lightly with olive oil, sprinkle on and press in spices on both sides then let steaks sit for 1 hour before grilling.
- 4 Posted to BBQ List by "Mike C." on Jan 11, 1998

Servings: 1

Recipe Type

Bbq List, Beef, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Steak Teriyaki

- 3 lbs round or sirloin steaks
(1" thick)
- 1/2 cup soy sauce
- 3 Tbs brown sugar, packed
- 1 tsp ginger
- 1/2 tsp dry mustard
- 1/4 tsp garlic powder
- 1/2 tsp black pepper, coarse ground
- 2 Tbs lemon juice
- 1 each 12 oz can flat beer
- 2 Tbs salad oil

- 1 Combine marinade ingredients and pour over steak. Cover and refrigerate 12-24 hours.
- 2 Grill 3-4 inches from hot coals, basting frequently with marinade, for about 20 minutes (10 minutes each side) or to desired doneness. Slice steak thinly on the diagonal before serving.
- 3 Source: Kansas City Barbeque Society, The Passion of Barbeque
- 4 Posted to the BBQ List by Carey Starzinger on Jul 22, 1996.

Servings: 1

Recipe Type

Beef, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Stephan Pyles's Texas Rib Eye Steak and Onion Rings

RUB

- 1/4 cup paprika
- 1/4 cup ground chile pepper blend, see note
- 2 Tbs coarse salt
- 4 tsp sugar
- 4 large bone-in rib eye steaks, see pantry

RED CHILE ONION RINGS

- 3 medium onions, cut in 1/4" slices
- milk
- 1 cup flour
- 1/4 cup paprika
- 1/4 cup ground chile pepper blend, see note
- 1/4 cup cumin
- coarse salt
- cayenne pepper
- vegetable oil, for deep frying

- 1 GROUND CHILE PEPPER BLEND -- dried red chile peppers, medium-hot; such as a mixture of guajillo and pasilla and chipotle
- 2 STEAKS: Four 1 to 1 3/4-pound bone-in rib eye steaks, 1 to 1+1/4 inches thick, at least choice grade and preferably prime grade to serve 4 or more.
- 3 At least 2 1/2 hours and up to 12 hours before you plan to grill steaks, prepare dry rub, combining ingredients in a small bowl. Coat steaks thickly with mixture. Wrap steaks in plastic and refrigerate.
- 4 About an hour before you plan to grill steaks, get the onion rings ready for frying. Place onion rings in a large bowl and cover with milk. In a paper or plastic sack, combine flour, paprika, dried chilies, cumin and salt and cayenne pepper to taste. Pour at least 4 inches of oil in a Dutch oven or other large, heavy pan.
- 5 Remove steaks from refrigerator and let them sit at room temperature for about 30 minutes.
- 6 Fire up grill for a two-level fire capable of cooking first on high heat (1 to 2 seconds with the hand test) and then on medium heat (4 to 5 seconds with the hand test).
- 7 Grill steaks uncovered over high heat for 2 1/2 to 3 minutes per side. Move steaks to medium heat, turning them again, and continue grilling for 2 1/2 to 3 minutes per side for medium-rare doneness. The steaks should be turned a minimum of three times, more often if juice begins to form on the surface. If grilling covered, sear both sides of the meat first on high heat uncovered for 2 1/2 to 4 minutes; finish cooking with the cover on over medium heat for 5 to 6 minutes, turning the steaks once midway.
- 8 Meanwhile, heat oil for the onion rings to 375F. Drain onions and dredge them in the seasoned flour. Fry onions, in batches for 2 to 3 minutes or until crisp. Serve them immediately, piled high on the hot Pyles's steaks.
- 9 Source: "Born to Grill" : An American Celebration by Cheryl Alters Jamison, Bill Jamison (Harvard Common Pr, May 1998 ISBN: 155832111X)

Servings: 4

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: "Born to Grill", Jamison & Jamison

Stephane's Barbecue Sauce

2 cups tomato ketchup
2 Tbs wine vinegar
2 Tbs soy sauce
1 Tbs brown sugar
1 dash Tabasco sauce

Combine ingredients in a saucepan. Bring to a boil over moderate heat, stirring constantly. Reduce heat and simmer for 10 minutes. Serve hot or cold.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Stephanie da Silva

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Steve Lange's Jalapenos En Escabeche

- 1 1/2 lbs jalapeno, about 75, sm. to med
- 6 cups white wine vinegar, at least 5% acidity
- 6 cups water
- 2 tsp salt
- 10 oz pearl onion
- 1 head cauliflower florets, small head
- 1 lb baby carrots, peeled
- 27 sprigs fresh oregano, marjoram or rosemary
- 18 cloves garlic, peeled
- 18 dried red chilies
- 18 bay leaves
- 3 Tbs dried pink peppercorns

- 1 In a dry skillet, over medium-high heat, sear the jalapenos, turning them often, until the skins are partially blackened, blistered and split, about 7 minutes. Don't overcook or allow them to soften. Remove from skillet and cool.
- 2 In a non-reactive pan, combine the vinegar, water, and salt. Set over medium heat and bring to a boil. Lower the heat, cover, and keep the brine hot.
- 3 Pack the prepared jars tightly with the jalapenos, onions, cauliflower, carrots, oregano, garlic, dried chilies, and bay leaves, leaving 1/2 inch headspace. Add 1 teaspoon pink peppercorns to each jar.
- 4 Pour the vinegar mixture into the jars, covering the contents of each completely and leaving 1/2 inch headspace.
- 5 Process for 15 minutes in boiling water bath. Store at least 6 weeks before using.
- 6 Posted to the BBQ List by Bill Wight on Aug 21, 1998.

Servings: 1

Recipe Type

Bbq List

Recipe Source

Source: W. Park Kerr, "Burning Desires"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Steve Zinski's Slaw

- 1 head cabbage
- 1 carrot
- 1 1/2 cups mayonnaise (Hellman's)
- 1/4 cup sugar, heaping
- 1/4 cup white vinegar
- 1 pinch celery seed

Mix mayo, sugar, vinegar, and celery seed in a bowl. Set aside. Chop the cabbage into small pieces (I use the coarse cheese shredder attachment on my Kitchenaid mixer). Grate (or finely shred) the carrot and mix with the cabbage. Add the mayo mixture and mix well with a large spoon. Cover and refrigerate for 4 or more hours.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Steve Zinski

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Steve's All Purpose Barbecue Sauce and Marinade

1/4 cup salad oil
2 Tbs soy sauce
1/4 cup bourbon, sherry, or wine
1 tsp garlic powder
1 freshly ground pepper

- 1 Combine all ingredients and pour over meat. Marinate meat in refrigerator.
- 2 Also use to baste meat as you cook it. Good on red meat, fish or chicken.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Steven Frank

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Steve's HOT! Jerky

- 5 lbs beef brisket or venison
- 1 large fresh white onion or 1/3 cup onion powder
- 1 large fresh garlic or 2 tbs.. garlic powder
- 1 bottle liquid smoke (4 fl. oz.)
- 1 cup soy sauce
- 3/4 cup Worcestershire sauce
- 2 Tbs steak sauce "A.1."
- 1 Tbs MSG
- 2 tsp seasoned salt
- 1/3 cup black pepper, ground
- 1 Tbs fresh rosemary leaves
- 2 Tbs sugar
- ***THE HOT STUFF***
- 5 whole fresh Habanero chilies (more to taste), with seeds
- 1 Tbs dried Pequin chili pepper, with seeds
- 1/2 bottle hot sauce "Melinda's XXXtra" (5 fl. oz.)
- 4 Tbs dried Cayenne pepper, ground

- 1 Prepare meat by cutting into strips 3/4" X 1/2" and as long as you prefer. Cut across grain for tender and lengthwise for chewy. The more consistent you are when cutting the strips the better your jerky will dry evenly.
- 2 Mix all ingredients in blender except meat and Cayenne.
- 3 Soak strips of meat in the above mixture and refrigerate for 24-48 hours in a close container (I use a Tupperware™ bread box). Shake several times to mix well. Pat dry. Place directly on oven racks that have been covered with tin foil and sprayed with Pam. Cook in pre heated oven at 160F for 2-3 hours (with door closed). This kills bacteria, removes a lot of the excess moisture and melts any excess fat.
- 4 Return hot strips to mixture and refrigerate for another 6-12 hours (remember to shake several times). Pat dry and sprinkle with Cayenne powder. Spread in dehydrator. Set dehydrator at 145F. The final drying usually takes about another 6-10 hours. Do not over dry (Check every few hours). Jerky should be tuff and leathery, not brittle or hard. A real mouth watering HOT treat! Enjoy.
- 5 If you don't have a dehydrator return Jerky to 150F oven for 6-12 hours leaving door open a little.
- 6 An alternate for the final drying would be to use a low heat smoker. Leave out the Liquid Smoke in the Marinade.
- 7 Note - Venison has always cooked faster for me than beef (less moisture?). So check it more frequently.
- 8 Yields about 1.75 - 2 lbs. dried jerky.

Servings: 1

Recipe Type

Bbq List, Beef, Jerky

Recipe Source

Source: Steve Nearman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Strawberry Topped With Sugared Pecans

POACHED STRAWBERRIES

- 1 poached strawberries
- 1 quart strawberries, a little under-ripe, hulled, left whole
- 2 cups water
- 1 cup sugar
- 1 Tbs lemon juice
- 1 Tbs kirsch

SUGARED PECANS

- 2 cups pecan halves
- 1 egg white
- 1 cup sugar

- 1 Bring water, sugar, and strawberries to a simmer and allow to cool. Then add lemon juice and kirsch. Drain most of liquid (reserve and boil down; it makes a great syrup for future use) and pour poached strawberries into prebaked pie crust.
- 2 Preheat oven to 325F. Toss pecan halves with egg white until completely coated. Stir in sugar. Bake stirring mixture every 5 minutes until coating is a nutty brown, 25-30 minutes. Immediately transfer to cool pan in single layer to cool before using. Use to top pie.
- 3 Check out Cook's Illustrated May/June 1993 for a great treatise on poaching fruit.
- 4 For the pie, use whatever prebaked pie crust you like and fill with poached strawberries. Top with sugared pecans. We always make more than one quart of berries, so I'm not sure how many berries you'll need to fill your crust. Leftover berries served in a reduction of the syrup are also great.
- 5 Posted to the BBQ List on June 7, 1998 by Bill Ackerman

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Stuffed Jalapeno Peppers

6 cups self rising flour
 2 cups AUNT JEMIMA corn meal mix
 6 eggs separated
 1/2 gallon buttermilk
 1 Tbs onion powder
 2 Tbs garlic powder
 2 Tbs black pepper
 2 Tbs paprika
 peanut oil
 MICKEY TURNER'S STUFFING
 2 one gallon cans of whole jalapeno peppers
 1 lb ground beef
 1 lb ground sausage
 1 cup shredded Monterey Jack cheese
 1 cup shredded sharp cheddar cheese
 1 chopped yellow onion

1 Got this one from <http://home.texoma.net/~bubbarubba/> Jethro

2 MICKEY TURNER'S

3 Let me tell ya folks. When I was a little kid growing up down in the Cotton Mill section of Denison, Texas, my mamma always had a worthless patch of dirt she called a garden. Seems like nothin would grow in that spot but peppers, so my brother and I learned real quick that peppers was one of the basic food groups all by themselves and out of sheer ignorance and believing everything our mamma told us we grew to liking the little critters just about anyway you fixed um . Well, about forty years later the old Cotton Mill is long gone and so is mamma s garden, but my appetite for peppers isn't. Now, I've worked with a little lady by the name of Mickey Turner for God knows how long, and let me tell ya , her stuffed peppers put old mamma s to shame. Why, she ain't no bigger than the peppers she stuffs, but size is made up by taste. These are the best I've ever had in all my forty-six years on the planet, Texas. Try um and if they ain't no good, then you must have done somthin' wrong!!

4 Batter: Mix all dry ingredients in a very, very large bowl. Then blend the egg yolks with the buttermilk and stir into dry ingredients until pancake batter consistency is reached. Beat the egg-whites and fold into the batter.

5 MICKEY TURNER'S STUFFING: Sauté the onion in a little butter until done, then fry up the ground beef and sausage together with the onion until brown, then pour into colander and drain, but don t let the meat get too dry. Mix in the shredded cheeses. Now you re ready to start stuffin them peppers. Drain the peppers from the can, then wash them real good. Cut each pepper open and remove the seeds. Stuff the little puppies! When you get them all stuffed, set in freezer for about an hour. This will help stuffing stick together when you place it in the batter. After they have set in the freezer about an hour start dipping them in the batter, and fry in deep fryer at about 350F. When each one is golden brown, remove and place on paper towel. Posted to BBQ List by "Nordahl Jeff R.)" on Aug 21, 97

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Stuffed Jalapenos

- 1 lb fresh jalapenos
- 1 lb cream cheese
- 1 Tbs chopped sun-dried tomatoes*
- 1 Tbs chopped cilantro
- 1 egg yolk**
- cornmeal
- peanut oil for frying

- 1 * the kind packed in oil ** beaten into a cup of water
- 2 Slice Jalapenos in half (length wise) and remove/reserve all seeds Combine cream cheese, sun-dried tomatoes and cilantro, add a few seeds if you want a hotter stuffing.
- 3 Stuff each 1/2 of the Jalapeno with the cream cheese mix, shaping it so the Jalapeno looks whole. Place each stuffed jalapeno on a cookie sheet covered with wax paper. When you've stuffed all the jalapenos put them (still on the sheet) in the freezer for at least 30 minuets.
- 4 Remove from freezer, dip in egg wash and roll in cornmeal till completely covered. You may at this point re-freeze, and when frozen place in freezer bags or Tupperware and keep for a month.
- 5 Keep frozen until ready to serve.
- 6 Heat oil in a deep fryer or in a frying pan (ensure at least 1" of oil), I'm not sure of the temp, probably 375-400F. Fry the frozen jalapenos for about 1min (till the cornmeal turns a good golden color) and serve hot.. The cheese, since it was frozen, will have remelted, but won't be blistering hot.
- 7 From: Randy Shearer Date: 04 Oct 94
- 8 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 4

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sugar And Spice Salmon

3/4 cup gin
1/3 cup brown sugar
3 Tbs kosher salt
1 1/2 Tbs pickling spice
1 tsp anise seed, bruised
1 tsp dill seed, bruised
1 1/2 lbs salmon fillet

- 1 At least 2, and up to 6, hours before you plan to smoke the fish, combine ingredients in a bowl. Place salmon in plastic bag or shallow dish and refrigerate at least 1 hour. (This conflicts with the 2-6 hours mentioned above. I marinate for 3 to 4 hours.) Remove salmon from refrigerator and let sit 30 minutes at room temperature. Drain fish but leave any spices clinging to filet. Transfer fish to smoker, skin side down, and drizzle marinade generously over fish. Smoke 45 to 55 minutes at 225-250F.
- 2 Posted to the BBQ List by Rock McNelly on Aug 31, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Fish And Seafood

Recipe Source

Source: Jim McGrath

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sugar Jones's Hushpuppies

2 cups corn meal
1 Tbs flour
1/2 tsp soda
1 tsp baking powder
1 Tbs sugar
3 Tbs chopped onion
1 cup buttermilk
1 egg, lightly beaten

Mix all dry ingredients together. Add onion, buttermilk and egg. Drop by spoonfuls into deep fat. Fry to a golden brown. Drain. Usually served with fish and can be cooked in same fat. Makes about 2-1/2 dozen. Sugar Jones, Mariana, AR From "Simply Southern", DeSoto School, Inc, Mothers Association, Helena - West Helena, AR 72390.

Servings: 8

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Sugar Jones, in "Simply Southern"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Summer Sausage

5 lbs deer meat
4 Tbs Morton's Tender Quick
3/4 tsp onion powder
3/4 tsp garlic powder
3/4 tsp dry mustard
1 1/2 tsp coarse ground black pepper
1 1/2 Tbs ground cayenne pepper
1 Tbs soy sauce
2 Tbs Worcestershire sauce
3 Tbs water

After mixing all ingredients shape into rolls and place in ice-box(refrigerator) 24 to 48 hours to cure. Place rolls on smoker and smoke with low heat (180F) 45 minutes. Turn over and smoke another 45 minutes. Increase heat in smoker to 300F after 45 minutes turn over and cook another 30 minutes. Sausage is now done.

Servings: 1

Recipe Type

Bbq List, Sausage, Venison

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Super Smoking Sauce

1 lb corn oil margarine
2/3 cup sherry or red wine
2 Tbs Worcestershire sauce
2 Tbs soy sauce
2 cloves garlic, minced
1/2 cup chopped parsley
2 tsp salt
1 cup water

- 1 Combine in heavy saucepan and boil. Lower heat and simmer for 30 minutes. Paint on meat surfaces before, once during, and at end of smoking. Keeps indefinitely in refrigerator.
- 2 To smoke turkey, have 1 10 lb. turkey. Rinse and pat dry. Rub with oil. Place 1 onion, 2 bay leaves and 1/2 cup white wine in with 4 quarts water in water pan. Place dome on smoker and do not remove for 3 hrs. Paint thickly with sauce. Smoke another 3 hrs. or until done and paint again with sauce and smoke 15 min. longer. Use 10 lbs. charcoal. Chickens (4) cook 3-4 hrs.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Judy Howle

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Super Swine Swizzlers Ribs And Dry Rub

thickly-cut ribs
1 Tbs hot chile powder
2 Tbs paprika
1 Tbs onion salt
1 Tbs garlic salt
1 Tbs ground basil
1 1/2 Tbs dry mustard
1 1/2 Tbs freshly ground black pepper

- 1 Combine dry ingredients and rub into ribs before cooking.
- 2 Bring smoker temperature up to 275F. Smoke ribs for 2 1/2 hours, reduce temperature to 225F, and cook for an additional 2 1/2 to 3 1/2 hours. Baste every two hours with a mixture of dry rub and vinegar to taste.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices, Pork, Ribs

Recipe Source

Source: Chile Pepper Magazine, August 1991

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweat Sauce From Hell

16 habanero chilies, stems, seeds removed
17 oz can plums
17 oz can apricots
1 cup canned pimentos
2 cups sugar
1 cup plum jam
1 cup white vinegar

- 1 Info: from December 1992 "Chile Pepper Spicy World Cuisine" magazine posted by Perry Lowell, Mar. '93
- 2 This is a hot, spicy sauce for meats, poultry, or fish, or add it to soups, like you would add Tabasco sauce.
- 3 Place all the ingredients in a blender and puree until smooth. Simmer over a low heat for 20 minutes, stirring constantly.

Servings: 6

Yield: a little bit goes a long way.

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet and Sour Coleslaw

- 3/4 cup vinegar
- 6 Tbs water
- 3/4 cup sugar
- 6 Tbs oil
- 1 lb shredded cabbage
or packaged coleslaw mix
- pepper
- 2 1/2 tsp celery seed
- 1/4 cup minced onion
diced pimento or sweet red bell pepper, optional
- 1 Tbs salt

- 1 Combine dry ingredients, except the cabbage, then mix in the water, followed by the vinegar, and finally the oil. Place in a sealed container and refrigerate overnight. A few hours before serving, pour dressing over the cabbage, mix well, and refrigerate until serving.
- 2 Notes - This coleslaw, even more than most, will cause a pronounced love/hate reaction. For that reason, I usually prepare just a single batch because, although I love it, I can only eat so much. I would rather run out, than have to bring some home. Also, I'm serious about the "covered container". Even if you REALLY love this slaw, when you refrigerate it uncovered, things like cheese and hard-boiled eggs will start to taste very funky the next day!
- 3 Posted to the BBQ List by chef.paul.g@altavista.net on Oct 14, 1998.

Servings: 1

Recipe Type

Bbq List, Sides, Slaw

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet And Sour Eastern North Carolina BBQ Sauce - 1

2 cups cider vinegar
1 cup brown sugar
1 cup mustard
1/2 tsp cayenne pepper
1 1/2 tsp pepper
1/2 tsp salt
1 Tbs Worcestershire sauce
1 tsp Tabasco sauce

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet And Sour Eastern North Carolina BBQ Sauce - 2

1 gallon cider vinegar
3/4 cup salt
2 Tbs cayenne
3 Tbs red pepper flakes
1 cup brown sugar

Mix ingredients well.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet And Sour Fresh Cucumber--Taeng Kwa Brio Wan

- 2 large cucumbers, peeled, halved lengthwise, sliced thinly
- 1 small red onion, peeled, halved, sliced thinly
- 1/2 tsp dried red chile flakes
- 4 Tbs granulated sugar
- 1/2 cup water
- 5 Tbs white vinegar
- 1/2 tsp salt

- 1 Place cucumber, onion and chile flakes in a mixing bowl. In a small saucepan, over low heat, dissolve the sugar in the water. Remove from the heat and stir in the vinegar and salt. Pour this mixture over the vegetables in the bowl. Stir and refrigerate until served.
- 2 I remove the seeds from the cucumbers.
- 3 Source: "The Original Thai Cookbook" by Jennifer Brennan
- 4 Posted to the BBQ List by Steven Douglass on Aug 24, 1998.

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet And Sour Polynesian Sauce

1/2 cup pineapple juice
1/4 cup honey
3 Tbs Worcestershire sauce
1 1/2 tsp ground ginger
1 tsp salt
1/2 tsp garlic powder

- 1 Combine all ingredients and use to brush over ribs, chicken or pork during the last 15 minutes of cooking.
- 2 Makes one cup sauce.
- 3 Source: "Best Barbeque Recipes" by Mildred Fischer
- 4 Posted to the BBQ List by Carey Starzinger on Sep 25, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe Source

Source: Mildred Fischer

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet and Spicy Barbecue Sauce

1 1/3 cups brown sugar
1 15 oz tomato sauce
1 cup cider vinegar
1 large onion, chopped
6 Tbs Dijon mustard
1 1/3 Tbs thyme, dried, crumbled
1 tsp salt
1 tsp cayenne pepper

1 Combine all in medium saucepan. Simmer 15 minutes to blend flavors. Season with pepper to taste. (Can be made two days ahead. Cover, chill.)

2 Source: Bon Appetite - Nov. 1992

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet and Spicy Barbecued Ribs With Green Chili Sauce

- 2 racks Pork Spareribs, 3 and Down
 - ***For The Rub***
- 2 Tbs cumin, ground
- 2 Tbs coriander, round
- 1/4 cup paprika
- 1/4 cup garlic, minced
- 1/4 cup cilantro, fresh, chopped fine
- 1/4 cup brown sugar
- 2 Tbs Kosher salt
- 2 Tbs black pepper, freshly ground
 - ***For The Green Chili Sauce***
- 3 Tbs olive oil
- 2 medium yellow onions, peeled, minced
- 2 Tbs garlic, minced
- 1 16 oz can tomatillos, drained
- 4 Anaheim or Poblano Chile Peppers, Diced
- 1/4 cup lime juice, freshly squeezed
- 1/2 cup cilantro, fresh, coarsely chopped

- 1 In a small bowl, combine rub ingredients; mix well. Coat the ribs thoroughly with the rub; place them on baking sheets and roast in 200F oven for 3 1/2 hours. Don't turn them-all you are doing now is slow cooking and infusing them with spices. While the ribs are cooking, make the sauce. In a medium saucepan, heat the oil over medium heat until hot, but not smoking. Add the onions and sauté, stirring occasionally until transparent, 5 to 7 minutes. Add the garlic and sauté, stirring occasionally for 1 minute. Add the tomatillos, chilies and lime juice; simmer for about 5 minutes. If you are using fresh tomatillos, you want them to be just starting to break down. Remove the sauce from the heat; puree in a food processor or blender, a bit at a time until smooth. Stir in the cilantro and set aside. If you want to serve it warm, return it to the saucepan. Just before serving, reheat over low heat. Remove the ribs from the oven. They can stand out for a while and then be stored in the refrigerator for up to 2 days, or they can go right onto the grill. (If you do refrigerate them, bring them to room temperature before the final grilling.) When you're ready to put them on the grill, put them over a low fire and leave them there for 7 to 10 minutes, turning once or twice. Since they are already cooked through at this point, what you are looking for is some color and a good sear. When they have achieved this, remove them from the grill and serve them accompanied by the sauce.
- 2 Editor's Note: I personally would cook the ribs in a smoker at 245F instead of an oven at 200F for 4-5 hours. Not only will the ribs take on a good Smokey flavor, but you'll also be able to skip having to grill them.
- 3 Posted to the BBQ List by Rock McNelly on Mar 18, 1998.

Servings: 4

Recipe Type

Bbq List, Pork, Other Sauces, Ribs

Recipe Source

Source: Chris Schlesinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet And Spicy Rub

2 Tbs butter, or margarine
1 tsp ground cinnamon
1/2 tsp salt
1/2 tsp ground cumin
1/2 tsp ground red pepper
1/2 tsp ground black pepper
1/4 tsp ground cardamom
1/8 tsp ground cloves
1/8 tsp ground nutmeg
1 Tbs sugar

- 1 In a small saucepan, melt the butter. Stir in all ingredients EXCEPT sugar. Remove from heat and then add sugar. Cool and rub onto meat.
- 2 Makes 1/4 cup, enough for 4 pounds of meat.
- 3 Posted to the BBQ List by Carey Starzinger on Jul 19, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Better Homes & Gardens, July 1996

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet Bourbon Marinade for Salmon

1/4 cup pineapple juice
2 Tbs soy sauce
2 Tbs brown sugar
1 tsp Kentucky bourbon
1/4 tsp cracked black pepper
1/8 tsp garlic powder
1/2 cup vegetable oil
2 8-ounce salmon fillets
2 tsp snipped fresh chives.

- 1 Combine the pineapple juice, soy sauce, brown sugar, bourbon, pepper and garlic powder in a medium bowl. Stir to dissolve the sugar. Add the oil.
- 2 Be sure all of the skin is removed from the salmon. Place the fillets in a shallow dish and pour the bourbon marinade over them, saving a little to brush on the fish as it cooks. Put a lid over the fish and refrigerate for at least an hour. A few hours is even better.
- 3 Preheat your barbecue or stovetop grill over medium/high heat. Cook the fish for 5 to 7 minutes per side or until each fillet is cooked all the way through. Regularly brush the fillets with the marinade. Arrange the fillets on each plate with the chives sprinkled over the top.
- 4 Posted to the BBQ List on July 28, 1998 by Diane Wilson

Servings: 1

Recipe Type

Bbq List, Marinades, Fish And Seafood

Recipe Source

Source: Diane Wilson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet Corn Relish

- 4 ears corn, husked and desilked
- 1/2 red bell pepper, seed and dice small
- 1/2 green bell pepper, seed and dice small
- 1 small red onion, peel and dice small
- 2 Tbs fresh chile pepper of your choice, minced
- 1 cup red wine vinegar
- 1/3 cup olive oil
- 3 Tbs molasses
- 1/2 cup fresh parsley, roughly chopped
- salt and freshly cracked black pepper, to taste

- 1 Blanch corn in boiling salted water for 2 minutes and drain.
- 2 Place the corn around the edges of a HOT FIRE, where the heat is lower, so it is just barely over the coals. Cook the corn, rolling it around frequently, for about 3 minutes, or until well browned. Remove from the grill.
- 3 As soon as the ears are cool enough to handle, slice the kernels from the cobs into a small bowl. Add the remaining ingredients and toss well.
- 4 Source: " License to Grill" by Chris Schlesinger and John Willoughby ISBN 0-688-13943-4
- 5 Posted to the BBQ List by Garry Howard, Cambridge, MA

Servings: 4

Recipe Type

Bbq List, Relishes And Condiments

Recipe Source

Source: "License To Grill" by Chris Schlesinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet Mustard Sauce

1/2 cup granulated lite brown sugar
1 1/3 Tbs mustard powder
1 tsp celery salt
1/2 cup Worcestershire sauce
3/8 cup balsamic vinegar
1/2 cup clean water

- 1 Add liquids to a sauce pan and stir in dry ingredients. Bring to a boil just before serving, on account of the smell. It will be thin so use a spoon to parcel it out to the worthy. I dribbled this over Shake and Bake Pork Chops, 3/4 inch thick, and the audience said that it would be even better over nekkid Pork Q.
- 2 Source: jprather@usa.net
- 3 By on Dec 31, 1997.

Servings: 2

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet Onion-White Wine Relish

4 lbs sweet onions
 - or- shallots
1 cup dry white wine
1 cup white vinegar
2 1/4 cups sugar
 salt and pepper

- 1 Peel and thinly slice onion. Combine wine, vinegar and sugar in sauce pan. Heat gently until sugar is dissolved. Add onions. They will fill the pan but will wilt. Cook over medium until onions are transparent and soft enough to cut with a spoon, 25-30 minutes. Remove from heat and season with salt and pepper. While still hot, spoon into sterilized jars. Seal and store in cool place.
- 2 Posted to the BBQ List by Kit Anderson on Oct 27, 1998.

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet Pickle Brine For Meat

5 gallons water
5 lbs salt
1 lb sugar
1 oz saltpeter
6 cloves garlic, crushed
4 oz pickling spices, optional

- 1 The sweet pickle cure is used for large and small cuts of meat. For shoulders and hams the pickle is often injected around the bones with a special syringe that pumps the fluid through a hollow needle. The curing may then be completed by immersion in brine, or by application of a dry cure.
- 2 The salinometer reading should be about 60F. The quantity of pickling spices may be increased if a spicier flavor is desired. And some other notes: Prepare the spices by boiling them slowly in half a pint of water. Keep the meat completely submerged in this solution for a time depending on the size of the pieces--from 10 days if the pieces weigh about 2 to 4 lbs. each, up to 16 days if they weigh 7 to 8 lbs. Overhaul every third day.
- 3 Inspect daily. If the pickle is kept at 35F there should be little risk of deterioration. But if the brine begins to change color noticeably, and to smell sour, pour it away at once, wash the meat in clean water, wash out the crock and sterilize it with boiling water. Then make a fresh batch of brine.
- 4 Many tough cuts of meat can be made tender and palatable by curing--for example, the brisket from which corned beef is made. Bear, elk, venison, moose, etc. that is too tough to cook by ordinary methods can be turned into a real delicacy by sweet pickle curing.

Servings: 1

Recipe Type

Bbq List, Brines

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet Potato Mold

2 1/2 lbs sweet potatoes, boiled until soft, peeled and mashed
2 Tbs butter, melted
1 tsp orange peel, grated
3/4 cup applesauce
1 tsp salt
1 cup low-fat milk
3 eggs, separated
1/2 cup brown sugar, divided
1 1/2 cups pecans, halves or chopped

Preheat oven to 350F. Butter bottom and sides of 10 cup cake pan, ring mold, or oven proof baking dish. Set aside. In a large bowl, mix mashed potatoes, butter, orange peel, applesauce, salt and milk with a spoon until blended. Mix in eggs yolks and 1/4 cup brown sugar. Beat egg whites until stiff peaks form. Gently fold into sweet potato mixture. Place pecan halves or pieces in bottom of baking dish with tops of halves facing the bottom. Sprinkle with remaining 1/4 cup brown sugar. Spoon sweet potato mixture into dish. Bake until firm, about 30 to 40 minutes. Remove from oven and let stand for 5 minutes before unmolding. To unmold, place serving platter over the top of dish, invert and shake gently to loosen.

Servings: 8

Recipe Type

Bbq List, Sides, Potatoes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sweet Smoked Bourbon Ribs

- 1 slab pork spareribs
MARINADE:
1/2 cup firmly packed brown sugar
1/2 cup bourbon
1/4 cup soy sauce
juice of one lemon
1/2 cup beer
1/2 tsp salt
1 Tbs coarse ground black pepper
1/4 tsp onion powder
1 Tbs garlic juice

- 1 In a sauce pan combine all ingredients and bring to a boil. Let marinate cool. Marinate ribs for 6 to 24 hours, the longer the better.
- 2 Take ribs out of marinate and BBQ your favorite way.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs, Marinades

Recipe Source

Source: Kent Wible

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Swiss Chalet Barbecue Sauce - copycat

3 cups water
1/4 cup tomato juice
1 chicken bouillon cube
1 1/2 tsp paprika
1 tsp sugar, granulated
3/4 tsp salt
1/4 tsp basil, dried
1/4 tsp parsley
1/4 tsp poultry seasoning
1/4 tsp thyme
1/4 tsp ginger, ground
1/4 tsp dry mustard
1/4 tsp onion powder
1 bay leaf
3/4 tsp Worcestershire sauce
6 drops Tabasco sauce
2 tsp lemon juice
1 Tbs cornstarch
1 Tbs water
1 Tbs vegetable oil

- 1 "This recipe appeared in the Toronto Star many years ago as a result of a contest to create a sauce similar to Swiss Chalet's barbecue sauce. Home economist Kay Spicer created the winning recipe."
- 2 Anne's note: Swiss Chalet is a chain of Canadian chicken restaurants. This sauce is brushed on the chicken before cooking and served at the table in small containers to dip the chicken pieces in.
- 3 Pour cups of water and tomato juice into 1 1/2 qt saucepan. Add bouillon cube, paprika, sugar, salt, basil, parsley, poultry seasoning, thyme, ginger, mustard, onion powder, bay leaf, Worcestershire sauce and Tabasco. Stir well or whisk to mix. Bring to a boil, then reduce heat and simmer 5 minutes. Remove bay leaf. Stir in lemon juice.
- 4 Mix cornstarch and 1 Tbs. water to smooth paste. Add to mixture and cook, stirring constantly, about 2 minutes until sauce thickens. Whisk in oil.
- 5 **MAKES: ABOUT 3 CUPS SOURCE:** The Toronto Star posted by Anne MacLellan
- 6 Posted to the BBQ List by Carey Starzinger on Jun 12, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Swordfish Steak With Tart Tomatillo Vinaigrette

RUB

- 2 Tbs coriander
- 2 Tbs paprika
- 2 tsp coarse salt
- 1 tsp cumin
- 4 swordfish steaks, 1-inch thick
approximately 3/4-pound each

VINAIGRETTE

- 1/4 lb tomatillos, husked and rinsed,
OR canned tomatillos
- 1/4 cup vegetable oil
- 1 Tbs minced onion
- 1 Tbs fresh lime juice
- 1/2 fresh jalapeno, minced
- 1 garlic clove, minced
- 1/8 tsp salt
- vegetable oil spray
- diced red-ripe tomato, garnish

- 1 At least 1 hour and up to 4 hours before you plan to grill swordfish steaks, prepare dry rub, combining ingredients in a small bowl. Rub steaks with mixture, wrap them in plastic and refrigerate.
- 2 For the vinaigrette: Combining ingredients in a food processor.
- 3 Remove steaks from refrigerator and let sit covered at room temperature for about 30 minutes.
- 4 Fire up grill, bringing the temperature to medium-high (3 seconds with the hand test).
- 5 Transfer steaks to a well-oiled grate and grill uncovered over medium-high heat for 4 to 5 minutes per side, until opaque throughout. Rotate fish 180F once on each side. If there is any resistance when you turn or rotate fish, re-oil the grate. If grilling 1 covered, cook for the same amount of time, turning and rotating in a similar manner.
- 6 Serve steaks hot, drizzled with vinaigrette,
- 7 Source: "Born to Grill : An American Celebration" by Cheryl Alters Jamison and Bill Jamison, May 1998, ISBN: 155832111X)

Servings: 4

Recipe Type

Bbq List, Fish And Seafood, Grilled

Recipe Source

Source: "Born to Grill", Jamison & Jamison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Sylvia's World-Famous Barbeque Sauce

16 oz Red Devil Hot Sauce
2 1/2 tsp red pepper flakes
1 small onion, sliced
1 small stalk celery, sliced
3 cups tomato puree
1 1/2 cups water
1 1/2 cups sugar
1 lemon, sliced

Combine all the ingredients in a heavy pot and heat till just hot. Don't bring to a boil or the sauce will turn dark and become thin. Cool the sauce to room temperature, strain it and store it in a tightly covered jar in the refrigerator. Makes 5 cups.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

T.G.I. Friday's Jack Daniels Grill Glaze

1 head garlic
1 Tbs olive oil
2/3 cup water
1 cup pineapple juice
1/4 cup Kikkoman teriyaki sauce
1 Tbs soy sauce
1 1/3 cups dark brown sugar
3 Tbs lemon juice
3 Tbs minced white onion
1 Tbs Jack Daniel's Whiskey
1 Tbs crushed pineapple
1/4 tsp cayenne pepper

- 1 Cut about 1/2-inch off of top of garlic. Cut the roots so that the garlic will sit flat. Remove the papery skin from the garlic, but leave enough so that the cloves stay together. Put garlic into a small casserole dish or baking pan, drizzle olive oil over it, and cover with a lid or foil. Bake in a preheated 325F oven for 1 hour. Remove garlic and let it cool until you can handle it.
- 2 Combine water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar in a medium saucepan over medium/high heat. Stir occasionally until mixture boils then reduce heat until mixture is just simmering.
- 3 Add remaining ingredients to pan and stir. Squeeze the sides of the head of garlic until the pasty roasted garlic is squeezed out. Measure 2 teaspoons into the saucepan and whisk to combine.
- 4 Let mixture simmer for 35-45 minutes or until sauce has reduced by about 1/2 and is thick and syrupy. Make sure it doesn't boil over.
- 5 Makes 1 cup of glaze.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Todd Wilbur

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Taco Sauce

2 gallons ripe tomatoes, chopped
6 medium onions, chopped
6 cloves garlic, chopped
3 Tbs salt
6 Tbs sugar
2 cups white vinegar
1 tsp oregano
1 Tbs cumin
1/2 cup peppers (sweet and hot mixed), chopped
2 Tbs Kitchen Bouquet

- 1 Cook 2 hours, (stir often, because it will burn on the bottom) pour in hot jars, seal. Really good.
- 2 Now, that is the "basic" recipe. As everyone on this list knows, you can play with this recipe. I always add more peppers, but usually less onion. And I usually always add more oregano and cumin. Just add to your taste. Also, stir constantly, or it will burn on the bottom. Also, this is one of those recipes, sometimes, I cook it really thick and other times, my tomatoes are so juicy, that I get tired of standing in the kitchen, and it just gets put up thinner.

Servings: 1

Recipe Type

Bbq List, Other Sauces, Mexican

Recipe Source

Source: Patsy Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tad's Barbecue Potatoes

5 lbs potatoes
4 large yellow onions
1/4 cup bacon drippings
20 oz ketchup
1/2 cup Texas Pete hot sauce
1/3 cup sugar
salt and pepper, to taste

Peel potatoes and onions and cut into large chunks. Place in large pot and cover with water. Add remaining ingredients, stir to blend, and bring to a boil. Reduce heat and simmer until potatoes are soft. Let potatoes simmer over very low heat until ready to serve, stirring occasionally.

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tallahassee Hushpuppies

1 3/4 cups white corn meal
1/4 cup flour
2 tsp baking powder
1 tsp baking soda
1 tsp salt
1 large onion, finely chopped
1 1/2 cups buttermilk or beer
2 eggs
oil for frying

- 1 In a bowl combine corn meal, flour, baking powder, baking soda, salt, pepper, and onion. Stir in buttermilk or beer and eggs until well mixed. Hushpuppies customarily are fried in drippings from fried fish. You need 1/2 inch hot fish drippings or oil. Drop batter into hot oil by tablespoons and cook until browned and puffed. Turn and brown the other side. Remove from fat and drain on paper towels. Continue cooking until batter is used. Serve hot with fried fish, barbecue, or vegetables.
- 2 Source: Jeanne Voltz, "Barbecued Ribs, Smoked Butts and Other Great Feeds"
- 3 Posted to he BBQ List by Marius Johnston

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tandoori Chicken

- 1 medium onion-crossly chopped
- 6 cloves garlic-chopped
- 1 slice ginger root, 1"x2"-peel and chopp
- 3 Tbs lemon juice
- 8 oz plain yogurt
- 1 Tbs ground coriander
- 1 Tbs ground turmeric
- 1 tsp garam marsala
- 1/4 tsp ground mace
- 1/4 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1/4 tsp ground cinnamon
- 4 Tbs olive oil
- 2 tsp salt
- 1/4 tsp freshly ground black pepper
- 1/2 tsp cayenne pepper, (optional)
- 6 chicken legs
- 3 chicken breasts-halved
- ***GARNISH***
- 1 medium onion, sliced
- 2 lemons

- 1 Make the marinade first. Put the chopped onions, garlic, ginger, and lemon juice in an electric blender and blend to a smooth paste. Place this in a bowl large enough to accommodate the chicken. Add the yogurt, coriander, cumin, turmeric, garam marsala, mace, nutmeg, cloves, cinnamon, olive oil, salt, black pepper, and cayenne. Mix thoroughly. Skin chicken legs and breasts. With a sharp knife make 3 diagonal slashes on each breast section, going halfway down to the bone. Make 2 diagonal slashes on each thigh halfway to the bone. Make 4 or 5 jabs on each drumstick. Put the chicken in the marinade and rub the marinade into the slashes with your finger. Cover and refrigerate for 24 hours, turning 4 or 5 times. About 1 1/2 hours before serving, light charcoal. Peel onion for garnishing and slice paper-thin. Separate rings into ice water and chill.
- 2 Grill chicken 7 or 8 minutes on each side, then raise the grill and cook another 15 to 20 minutes on each side. Baste with marinade as you cook. Warm a large platter. Place chicken pieces on platter - drain onion rings and lay on top. Quarter lemons lengthwise and place them around chicken - the chicken is good with extra lemon juice squeezed on. Serving Size 8
- 3 Source: Madhur Jaffery "An Invitation to Indian Cooking."
- 4 Posted to the BBQ List on June 26, 1998 by David Klose

Servings: 1

Recipe Type

Bbq List, Poultry, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tandoori Spice Rub

- 1 tsp ginger
- 1 tsp cumin
- 1 tsp coriander
- 1 tsp paprika
- 1 tsp turmeric
- 1 tsp salt
- 1 tsp cayenne

- 1 The tandoori is an oven used in East India for Cooking. This rub will give chicken or fish the authentic flavor of food straight out of Bombay. It works well at high temperatures, so you can use it for either grilling or barbequing.
- 2 Place all ingredients in a resealable plastic bag, close, and shake to mix thoroughly.
- 3 Source: "The Great Barbecue Companion, Mops, Sops, Sauces, and Rubs" by Bruce Bjorkman
- 4 Posted to the BBQ List by Carey Starzinger on Jul 31, 1996.

Servings: 1

Recipe Type

Rubs And Spices, Bbq List

Recipe Source

Source: Bruce Bjorkman

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tandori Style Chicken

1 lb boneless skinless chicken breast
TANDOORI MARINADE
1 onion, chopped coarsely
2 garlic cloves, chopped fine
2 Tbs lime juice
2 Tbs lemon juice
1 Tbs ground coriander
2 tsp paprika
1 tsp ground ginger
1/2 tsp ancho chili pepper, powder
1/2 tsp turmeric
1/2 tsp ground cloves
salt and freshly ground black pepper
2 cups plain nonfat yogurt

- 1 I found a low-fat Web site that has some interesting recipes on it. Check out Mardi Wetmore's Web site at: <http://www.wctravel.com/lowfat>
- 2 Go to the Barbecue/Grill section. She has many great recipes for low- fat smoking and grilling as well as other food types.
- 3 In a food processor, puree the onion and garlic. Process in the lemon and lime juice, add spices and the yogurt and process to blend. Marinate the chicken breasts in this mixture turning occasionally overnight in the refrigerator. Prepare a charcoal or wood fire and let it burn down to embers. Remove the excess marinade and grill for 5 minutes on each side or until done. Serve with Yogurt Cilantro sauce to taste.
- 4 Posted to BBQ List by Bill Wight wight@odc.net on Dec 6, 1997

Servings: 4

Recipe Type

Bbq List, Poultry, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tangy Honey Sauce

1 cup catsup
1/4 cup honey
1 Tbs prepared mustard
1/2 tsp nutmeg, ground

- 1 Combine all ingredients; mix thoroughly. Spread on meat loaf, pork loin, ribs or chicken pieces during last 1/2 hours of grilling or barbequing. May be used as a dipping sauce.
- 2 Posted to the BBQ List by Carey Starzinger on Oct 09, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tangy Sweet BBQ Sauce

3 large onion
6 Tbs vinegar
6 Tbs brown sugar
1 Tbs Worcestershire sauce
3 cups ketchup
salt, to taste
cayenne, to taste
6 Tbs margarine
1/2 cup lemon juice
6 tsp mustard
3 tsp chili powder
1 1/2 cups water
Tabasco sauce, to taste

- 1 Chop onion. Sauté in margarine until lightly colored. Add all other ingredients and simmer for 30 min. makes 7 cups.
- 2 Posted to the BBQ List by Carey Starzinger on May 06, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tarantuala Jack's Thundering Herd Buffalo Tail Chile

3 lbs cubed beef
2 medium onions, chopped
3 large clove garlic, minced
2 cans chicken broth, (14oz)
2 cans plain tomato sauce, (12oz)
7 Tbs good chili powder
2 Tbs ground cumin
1 tsp hot sauce

- 1 Brown meat in a skillet, and then put it in a good sized pot. Simmer with onions and garlic and chicken broth for 1.5 hours covered. Don't open the lid!
- 2 Add the tomato sauce, chili powder, and cumin (and anything else you've decided to throw in). Stir.
- 3 Put the cover back on, and simmer for another 15-60 minutes (timing is not crucial). But take the lid off 15 minutes before serving so the aroma fills the kitchen!
- 4 Serve with crusty bread. Or no bread. Chili's one of those things that refuses to be destroyed.
- 5 Posted to the BBQ List by Jeff Lipsitt on Oct 4, 1998.

Servings: 1

Recipe Type

Bbq List, Chili

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tarragon-Cider Basting Sauce

1/2 cup apple cider or juice
1/4 cup vinegar
1/4 cup sliced green onions
2 Tbs butter
2 Tbs steak sauce
2 Tbs honey
1 tsp salt
1 tsp tarragon, dried
1/4 tsp pepper, fresh cracked

- 1 In a 1 1/2 quart saucepan combine cider, vinegar, onion, butter, steak sauce, honey, salt, tarragon, and pepper. Bring to boiling; Simmer; uncovered, for 20 minutes, stirring mixture occasionally. Use as a meat marinade or use to baste chicken, beef, pork, or fish during last 15 to 20 minutes of barbequing. Heat and pass the remaining sauce. Makes about 3/4 cup of sauce
- 2 Source: BH&G All Time Favorite Barbecue Recipes
- 3 By "Carey W. Starzinger" on Jul 05, 1997.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tasso

- 1 10 lb boneless pork butt
- 5 Tbs salt
- 5 Tbs cayenne pepper
- 3 Tbs freshly ground black pepper
- 3 Tbs white pepper
- 2 Tbs paprika
- 2 Tbs cinnamon
- 2 Tbs garlic powder

- 1 Trim the pork of all excess fat and cut it into strips about 1 inch thick and at least 4 inches long. Mix together the seasonings and place in a shallow pan. Roll each strip of pork in the seasoning mixture and place on a tray. Cover with plastic wrap and refrigerate at least overnight (preferable a couple of days).
- 2 Prepare your smoker. Place the pork strips on a grill or rod and smoke until done, 5-7 hours. Don't let the smoker get too hot. Remove the meat and let it cool completely, then wrap well in plastic and foil. The tasso will keep well in the refrigerator for up to 10 days, and it also freezes very well.
- 3 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Cajun, Pork

Recipe Source

Source: Alex Patout

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tea Smoked Acorn Squash

LIGHT TEA SMOKING MIXTURE:

1/3 cup long-grain rice
2 Tbs loose black tea
2 Tbs brown sugar
4 lbs acorn squash, halved crosswise, seeded
1/4 cup fresh orange juice
2 Tbs maple syrup
2 tsp Dijon mustard
2 tsp unsalted butter
salt and pepper

Steam the squash over moderate heat for 20 minutes or until tender. Combine all the ingredients except the butter. Pout 1/4 of this mixture into each squash half. Add 1/2 tsp. butter to each and season with salt and pepper. Smoke for 15 minutes.

Servings: 1

Recipe Type

Bbq List, Sides, Vegetables

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tea Smoked Cheese

LIGHT TEA SMOKING MIXTURE:

1/3 cup long-grain rice
2 Tbs loose black tea
2 Tbs brown sugar
1/2 lb soft cheese
toasted baguette or crackers

- 1 Place cheese in small shallow baking dish. Smoke 8-10 minutes for soft cheeses, 12-15 for firm. Cheese should be very soft, almost melted.
- 2 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Cheese

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tea Smoked Chicken Breast

STRONG TEA SMOKING MIXTURE:

1/2 cup long-grain rice

1/4 cup loose black tea

3 Tbs brown sugar

2 10 oz boneless chicken breasts

1 Tbs brown sugar

1 tsp salt

1 Combine salt and sugar in a bowl. Rub into the chicken. Cover and refrigerate overnight. Smoke for 30 minutes. Let rest 5 minutes before slicing. Serve warm or cold.

2 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tea Smoked Chicken

1 tsp black peppercorns
5 Tbs brown sugar
1 tsp green peppercorns
1/3 cup long-grain rice
3 Tbs dry sherry
1 strip tangerine peel
3 cloves garlic, peeled, minced
3 Tbs soy sauce
1 Tbs grated orange peel
1 Tbs granulated sugar
1 Tbs grated lemon peel
10 thin slices pared fresh ginger
3 green onions, cut into 2 inch pieces
2 tsp kosher salt
1 whole broiler/fryer chicken, (3-4 Lbs.)
1/2 cup black tea leaves

- 1 For Marinade, crush the peppercorns. Use a mortar and pestle or use a household hammer with peppercorns between a paper towel. Combine the peppercorns, sherry, soy sauce, granulated sugar, ginger, garlic, onion pieces and salt.
- 2 Rub chicken inside and out with marinade. Cover and refrigerate a minimum of 8 hours--best overnight. Place chicken breast side up on a rack in a large stock pot. Pour in 2 inches water. Cover, bring to a boil, and steam until meat near the thigh is no longer pink, about 50 to 60 minutes. Let stand until cooled enough to handle. Lift chicken from rack and drain juices from cavity.
- 3 Line a large wok and it's lid with foil. (Do not use a electric wok with non stick finish). For smoking place tea leaves, brown sugar, rice, and tangerine, orange, lemon peel in bottom of foil lined wok. Mix well. Set rack on top of mixture in wok. Place Chicken breast side up on rack. Cover with foil lined lid. Cook over high heat for 2 1/2 -3 minutes. Turn off heat and leave covered 7 minutes. Repeat 3 more times. After final smoking, let stand, covered to allow smoke to subside, about 30-45 minutes. Do not uncover during this period, this is very important for two reasons, first the smoke is heavy and is needed to penetrate the bird, second is this smoke will set off your smoke alarm in your house. Discard smoking mixture.
- 4 Slice chicken from the bones and arrange on serving plate. You may top with a store prepared Chinese plum sauce. Enjoy this smoked treat. This is one of my families favorite dishes, I make this all the time when my wife's family is in town. This past Christmas I even smoked a 19# turkey with this same method. Of course I had to alter the recipe to accommodate this bird and used a large roasting pan instead of a wok. Turned out great. Use your own imagination on what to smoke next.
- 5 Posted to the BBQ List by Carey Starzinger on Sep 08, 1996.

Servings: 2

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tea Smoked Duck With Smoked Walnuts

- 1/4 cup soy sauce
- 2 Tbs Chinese Black Tea
- 2 Tbs Szechwan peppercorns, toasted and crushed
- 1 tsp five spice powder
- 3 cups water
- 1 whole duckling, (4.5 lbs.), split
- 12 whole walnuts, unshelled
- 1/2 cup Chinese Black Tea
- 1/2 cup hickory chips
- 1/2 cup brown sugar, packed
- Chinese plum sauce
- Mandarin pancakes or flour tortillas
- 6 scallions

- 1 Mix soy sauce, 2T black tea, peppercorns, and five-spice powder with 3 cups of water.
- 2 Remove all visible fat from duck halves. Place duck in non-reactive bowl. Cover with tea mixture and add additional water if necessary to barely cover. Crack walnuts lightly, but leave in shell and add to marinade. Marinate, refrigerated for 24 hours.
- 3 Mix 1/2 cup black tea, hickory chips, and brown sugar. Put in smoker tray. Smoke-cook duck at 200F for about 2 hours or until meat thermometer registers 170F at thickest point. Add cracked walnuts to the smoker 15 minutes before duck is ready.
- 4 Preheat broiler. Remove duck and walnuts. Shell walnuts. Broil duck briefly skin side up to crisp skin if desired. Slice from bone and serve with Chinese plum sauce, mandarin pancakes, whole scallions and smoked walnuts. Serve warm or at room temperature.
- 5 Posted to the BBQ List by Bill Ackerman on Apr 18, 1998.

Servings: 4

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Smoked Foods Cookbook, Vol.1 by Cookshack

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tea Smoked Molasses-Cured Duck Breasts

STRONG TEA SMOKING MIXTURE:

1/2 cup long-grain rice

1/4 cup loose black tea

3 Tbs brown sugar

4 small skinless duck breasts

2 Tbs unsulfured molasses

2 tsp Dijon mustard

1 tsp salt

1/2 tsp fresh ground black pepper

1 In a large shallow dish, combine molasses, salt, mustard and pepper. Add duck and coat them. Cover and refrigerate overnight. Smoke until medium rare- about 15 minutes. Let rest 5 minutes before slicing. Serve warm or cold.

2 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tea Smoked Sausages

STRONG TEA SMOKING MIXTURE:

1/2 cup long-grain rice
1/4 cup loose black tea
3 Tbs brown sugar

1 lb uncooked sausage (Italian or Chorizo)

- 1 Prick skins of sausages with fork. Cover with cold water in a large saucepan. Bring to boil and cook 5 minutes and drain. Smoke over moderately low heat for 20 minutes. Slice and serve warm or cold with bread, pickles and mustard.
- 2 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tea Smoked Shrimp

LIGHT TEA SMOKING MIXTURE:

1/3 cup long-grain rice
2 Tbs loose black tea
2 Tbs brown sugar
5 dried red chilies, optional

3/4 lb large shrimp, shelled, deveined
2 tsp sugar
2 tsp caraway seeds
1 tsp salt

- 1 Combine sugar, salt and caraway seed in 1 cup of water. Stir to dissolve. Add shrimp. Cover and refrigerate 30 minutes. Smoke 7-8 minutes. Serve with a remoulade sauce or sweet and hot mustard.
- 2 Posted to the BBQ List by Kit Anderson

Servings: 1

Recipe Type

Bbq List, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tender Roast Pheasant

- 1 pheasant
- butter
- salt & Pepper
- ***BASTING SAUCE***
- 2 cups hot water
- 3 Tbs butter
- 2 cubes chicken bouillon

Stuff pheasant with bread stuffing, if desired, or just sprinkle salt and pepper inside and outside. Place on its side on low rack in 9 x 9-inch shallow pan in a 350F oven. Do not cover. Add bouillon and 3 tbs. butter to hot water and stir until mixed. Baste pheasant every 15 min. with this. After half the cooking time is over, turn pheasant over. Roast 1 1/4 - 1 1/2 hrs., depending on size of bird and whether it's stuffed. Remove and thicken basting juices with flour for gravy. Posted to BBQ List by rhurley@carbon.cudenver.edu on Dec 02, 97

Servings: 4

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tennessee Corn Pone

2 cups pinto beans, seasoned and cooked
1 cup cornmeal
1 tsp baking soda
1/2 tsp salt
2 Tbs butter
2 cups buttermilk
1 egg, lightly beaten

Heat beans until quite hot and pour into a lightly greased 8"x8" baking dish. Preheat oven to 450. Mix the cornmeal, baking soda, and salt in a large bowl. Melt the butter and combine with buttermilk and egg. Stir the wet and dry ingredients together until smooth, and pour them over the hot beans. Bake on the top rack of your oven until bread is a rich golden color and the sides of the corn bread pull away from the sides of the pan-about 30 minutes.

Servings: 6

Recipe Type

Bbq List, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tequila Cured Salmon Gravalax

- 2 1 lbs salmon fillet, (skin on),, boneless
 CURING INGREDIENTS
- 4 Tbs black peppercorns
 1/2 cup firmly packed dark brown sugar
 1/2 cup coarse kosher-style salt
 1 cup fresh cilantro leaves, loosely packed
 1/2 cup fresh dill weed
 1/2 cup fresh chives
 1/2 cup good-quality golden tequila
 GARNISH
- 1 cup fresh cilantro leaves, loosely packed
 sliced pumpernickel bread
 spicy mustard
 lime wedges

- 1 **SPECIAL Equipment:** Culinary-grade cheesecloth to wrap the fillets Heavy objects to weigh down the salmon as it cures, such as a bag of sugar or flour, bags of dried beans, or a jug of cooking oil. Put the peppercorns in a small plastic bag and crush, using the bottom of a heavy skillet. Add the sugar and salt to the hag and blend well together. Place 1 cup cilantro and the dill and chives together in the howl of a food processor fitted with a metal blade and chop fine. Lay a clean, washed, approximately 16-inch-square single layer of cheesecloth on a clean work surface. Place the fish fillets skin-side down on the cheesecloth. Spread the pepper/sugar/salt mixture evenly over the salmon. Spread the chopped herbs in the same manner and then sprinkle the tequila over the herbs. Once all the tequila has been absorbed, sandwich the two fillets together, flesh to flesh and skin sides out. Position the fillet "sandwich" in the center of the cloth and wrap as you would a gift, pulling the cloth as tightly as possible around the fillets. Lay the package on a cake cooling rack set in a pan. The rack allows air to circulate for more efficient drying, while the pan will catch the liquid expelled during the 3-day curing period. Put the weight in a second, smaller cake pan and place it on top of the fillets to press out the unwanted water. Place the entire contraption in the bottom of your refrigerator. Turn every 24 hours, replacing the weight each time. At the end of the 3 days, remove the cloth, discard any accumulated liquid, scrape off the herbs, rinse with water, and pat the fish dry. To serve, finely chop one cup of fresh cilantro and cover the flesh side of the fish. Using a very sharp knife, slice the salmon as thinly as possible, at a 45-degree angle. Your first slices may look a bit rough, but be patient. With a little practice you'll soon he turning out elegant green-edged red ribbons of gravalax. Serve on pumpernickel with spicy mustard and wedges of lime. * *
- 2 **NOTES :** Rather than using smoke or heat, this traditional Scandinavian technique uses salt, sugar, alcohol, time, and a pressing weight to produce a silky, moist-textured cured fish that is as versatile and appealing as smoked salmon. In this New World rendition -- one of the most popular appetizers served at '21' -- tequila replaces aquavit, and cilantro and chives join the traditional dill flavoring. Excerpt From: The '21' Cookbook by Michael Lomonaco with Donna Forsman
- 3 Recipe by: Chef Michael Lomonaco
- 4 Posted to BBQ List by Rock McNelly on Dec 1, 1997

Servings: 6

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tequila Grilled Beef Steaks

4 8 to 10 oz New York strip steaks, trimmed, 1 - 1-1/2 inch thick
1/2 cup tequila
2 Tbs olive oil
1 Tbs pepper
2 tsp grated lemon peel
1 clove garlic, minced
salt to taste

- 1 With a damp paper towel, wipe steaks; put meat in a 1- gallon plastic food bag. Add tequila, oil, pepper, lemon peel, and garlic; seal bag, and turn to mix seasonings. Set bag in a bowl; chill at least 1 hour or up to 1 day; turn bag over occasionally. Drain steaks and place on a grill 4 to 6 inches above a solid bed of hot coals (you can hold your hand at grill level only 2 to 3 seconds, or set gas barbecue at this heat). Turn steaks to brown evenly; for medium-rare (cut to test), cook 12 to 14 minutes. Transfer meat to plates; season to taste with salt. Serves 4.
- 2 Posted to the BBQ List by Carey Starzinger on May 15, 1996.

Servings: 4

Recipe Type

Beef, Bbq List, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Teriyaki Beef Jerky

1 1/2 cups soy sauce
1 1/2 cups Worcestershire sauce
3/4 cup pineapple juice
3/4 cup red wine vinegar
3/4 cup ketchup
1/4 cup honey
4 tsp garlic powder
5 tsp onion powder
4 tsp liquid smoke (omit if using smoke)
1 Tbs black pepper
1 1/2 Tbs salt
4 tsp ground ginger
10 lbs choice beef, sliced 1/8"-1/4" thick.

- 1 Mix everything except beef in a large bowl. Divide the marinade into two good-sized bowls. Trim all the fat, and most, if not all, of the gristle from the beef. When you get the end of the roast they couldn't slice, you can either slice it yourself, or just trim it up and use it as stew meat. If you like, throw the trimmings into a 2-3 qt. saucepan, cover with water, add a little onion, celery, carrots, garlic, etc., fresh or dried, if desired, and cook it up for stock. When you get about half of the meat trimmed, stir it into one of the bowls. By the time you get the rest of the beef done and stirred into the second bowl, the first bowl will be ready to go into the dehydrator (you can marinate the meat longer if desired, but then you have to find space in the refrigerator for it!). Drain the meat well and arrange on the dehydrator trays (it will take 10-12 trays to dry all of the meat, depending on thickness). Dry, following your dehydrator's instructions. If you don't have enough trays, don't worry. Just let the rest of the meat soak longer. If you have a 'fire-eater' in your family, this is where you can add a few dashes of Tabasco, cayenne, or whatever you consider to be YOUR favorite ignition source to this batch of jerky!
- 2 Posted to the BBQ List by chef.paul.g@altavista.net on Oct 9, 1998.

Servings: 1

Recipe Type

Bbq List, Beef, Jerky

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Teriyaki Marinade

3/4 cup soy sauce
1/4 cup sugar
2 Tbs Jack Daniel's whiskey
2 Tbs sesame oil
1 large clove garlic, chopped
1 Tbs fresh ginger root, chopped

- 1 Throw this stuff upon your hand-jacquarded flank steak or chicken.
- 2 Let the meat marinate for a couple of hours or overnight in the refrigerator and then grill.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Judy Zegke

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Teriyaki Steak Appetizers

1 1/2 lbs steak, sirloin
1/2 cup salad oil
1/4 cup honey, liquid
1/4 cup soy sauce
1/2 cup onion, finely chopped
1 each garlic clove, crushed
1/2 tsp ginger

- 1 Cut steak into long 1/16 inch strips across the grain. Combine remaining ingredients in large flat pan; add steak strips. Marinate strips for several hours. Lift strips out of marinade; shake to remove excess marinade. Thread strips on metal skewers. Place on grill over medium heat just until well browned, turning and brushing with marinade. Serve hot.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 31, 1996.

Servings: 1

Recipe Type

Beef, Bbq List, Appetizers, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Terry's Backflash White Chili

FOR THE BEANS:

- 1 lb white navy beans
- 1 small red bell pepper, diced
- 1 small green bell pepper, diced
- 1 medium Spanish onion, diced
- 2 Tbs olive oil
- 7 cups chicken stock
- 2 cloves garlic
- 3 tsp cumin
- 3 tsp chile powder
- 3 plum tomatoes, chopped
- salt and pepper

FOR THE CHICKEN:

- 3 whole bone-in chicken breasts
- 2 Tbs olive oil
- 1 tsp chili powder
- 1 tsp cumin
- 1 Tbs garlic, diced
- 2 Tbs fresh cilantro, chopped

- 1 **BEANS** Soak overnight in water to cover. Drain. Over low heat, stir peppers and onion in olive oil for one minute. Add beans and sauté over medium heat for 5 minutes, stirring constantly. Add stock, garlic, cumin and chili powder. Simmer, uncovered until beans are soft, about 1 1/2 hour adding more broth as necessary. Stir in tomatoes about 20 minutes before beans are done and season to taste with salt and pepper.
- 2 **CHICKEN** Crack the breast bones to flatten. Rub breasts with oil and season with remaining ingredients. Then roast in a preheated 350f oven about 30 minutes being sure not to overcook. Cool slightly and remove meat from bones. (If boneless breasts are used, grilling is preferable since they would dry out quickly if roasted).
- 3 **Serving** Place a generous portion of beans in large flat soup bowl. Slice chicken thinly, keeping skin on and place on top of the beans. Garnish with salsa, sour cream, cilantro, and a warm quesadilla. Make quesadillas by topping a soft flour tortilla with about 1/4 cup grated cheddar cheese, 2 tablespoons sour cream, and hot peppers to taste. Fold each into quarters and warm through in a 350F oven.

Servings: 1

Recipe Type

Bbq List, Beef, Chili

Recipe Source

Source: Terry Light

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Terry's Sister's Boiled And Spiced Potatoes

5 lbs potatoes
4 or 5 onions
1 1/2 cups ketchup
1 can chipotles in adobo sauce, run through blender
(or use 1/3 cup Texas Pete hot sauce)
1/3 cup sugar
1/4 cup bacon drippings
1 Tbs salt and pepper

- 1 This can be started as early as an hour or so after you get the shoulder on the cooker or at least an hour+ before serving time. (I think I liked them even better as leftovers the next day)
- 2 Peel the potatoes, then cut them and the onions into large chunks. Cover with water in a large pot and add everything else. Bring to a boil then reduce the heat and cook until the potatoes are soft. Leave them on a warm burner till dinner time. Add water if necessary to keep them covered.
- 3 Posted to the BBQ List on July 01, 1998 by Terry Light

Servings: 1

Recipe Type

Bbq List, Sides, Potatoes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas "2-Slow-In-The-Road" Steaks

See Directions

- 1 Just finished an awesome Rib-eye feast I'd like to share. Start by setting a fresh Rib-eye out on a platter. Sprinkle with fresh garlic salt, lots of cracked pepper, a little real balsamic vinegar (gourmet shops), and lightly rub with Lea and Perrin's Worcestershire. Top off with a little fresh parsley and some diced shallots. Squeeze some juice from a real lemon onto the steak.
- 2 Tenderize it with one of those stainless steel, 52 blade, spring-loaded, meat tenderizers a few times. Let it set 20 minutes while starting a fire on the grill. When the hardwood coals just start to turn gray, you are ready to start cooking. Grill about 5 minutes each side, placing the top cover on the grill. You can even pour the leftover juice, from the plate, on top while grilling. Try cooking some fresh Bratwurst next to it, while steaming fresh picked carrots, radishes, new potatoes, and broccoli in an electric steamer, and top the vegetables with handmade Hollandaise sauce. Getting hungry yet. Don't bother looking for any BBQ or steak sauces to finish with. You won't need them.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: Dave Klose

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Armadillo Eggs

1/2 lb shredded Jack cheese
 1/2 lb shredded cheddar cheese
 1/2 lb hot sausage
 1 1/2 cups Bisquick
 1 egg, beaten
 1 package Spicy Shake N Bake
 20 jalapenos

- The peppers can be fresh or canned, just be sure you drain well if canned. You can also use the round mild cherry peppers instead. Slice the peppers in half lengthwise down one side only and scrape out the seeds. If you accidentally cut all the way through, just try to keep the two halves together. Mix Bisquick, sausage and cheddar in a large bowl. (Use your hands, and work those muscles!) Get your assembly line ready: the peppers, the shredded jack cheese, the sausage mixture, the beaten egg in a shallow bowl, the Shake N Bake in a shallow bowl, and a baking rack on a cookie sheet, both coated with cooking spray. Stuff each pepper with shredded jack, then stick the halves back together, if separated. Grab a handful of the sausage goo and wrap around the pepper in the shape of an elongated egg. Dip in beaten egg and roll in Shake N Bake to coat evenly. Place on baking rack. When the peppers are all ready, bake at 350F for 25 minutes or till crisp. NOTES: You can put the peppers straight on the baking sheet instead of on a rack, but they wind up flat on one side. Hey, they still taste just as good, though. Also, don't be stingy with the sausage mixture. Be sure you cover the entire pepper, or cheese could explode out the side while baking. And, a final thought: I've heard it said that you can stuff the peppers with cream cheese instead of shredded jack. I tried that ONCE, and all I can say is that it takes more manual dexterity and WAY more patience than I have. And I really didn't think the results were worth it. But whatever way you decide to go, good luck. I tried cream cheese in both fresh and canned peppers and had good results, in fact the cream cheese didn't melt and run out like the jack cheese did. Which reminds me -- after about 10 minutes in the oven the cheese begins to melt and run. When that happens remove the rack from the oven and turn the "leakers" up so that the cheese doesn't all run out, then return the rack to the oven for the duration of the cooking time.
- Recipe by Rock McNelly on Mar 24, 1998.

Servings: 20

Recipe Type

Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Barbecue Sauce For Spareribs Or Chicken

1/2 cup brown sugar
1 Tbs paprika
1 tsp salt
1 tsp dry mustard powder
1 tsp chili powder
1/4 tsp cayenne pepper
1 tsp cinnamon
2 Tbs Worcestershire sauce
1/4 cup vinegar
1 cup tomato juice or tomato sauce
1 lemon, juice of
1/4 cup ketchup
1/2 cup diced onion

- 1 Mix all of the above in a saucepan and simmer for 15 minutes. Pour sauce over a single layer of chicken or spareribs in a baking tray. Bake at 350F until sauce is nearly evaporated, basting once or twice, about 1 1/2 hours.
- 2 Posted to the BBQ List by Jeff Lipsitt on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Pork, Poultry, Ribs

Recipe Source

Source: Marilyn Metaxa

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Barbecue Sauce

5 oz Worcestershire sauce
2 cups water
1 cup apple cider vinegar
3/4 cup lemon juice
1/4 cup vegetable oil
1/4 cup brown sugar, firmly packed
2 tsp salt
1 tsp garlic salt
1/2 tsp black pepper, ground

- 1 Combine all the ingredients in a medium saucepan and bring to the boiling point. Reduce the heat and simmer, uncovered, for 10 minutes. Cool and pour into a tightly covered container. This sauce will keep, refrigerated, for several weeks. Use for chicken, hamburgers or steak.
- 2 Makes 4 cups of sauce
- 3 Posted to the BBQ List by Carey Starzinger on Apr 24, 1996.

Servings: 8

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Barbecue Show - Barbecue Brisket

- 1 beef brisket, 8 to 12 pounds, trimmed
- 2 cups Mansion Barbecue spice mix
- 1 recipe beer mop sauce

Have your butcher trim the brisket with a thick layer of fat on one side, it's called a packer-trimmed brisket. The day before you want to serve the dish, pat the Mansion Barbecue Spice Mix liberally all over the brisket. Place the meat in a plastic trash bag and refrigerate it, preferably overnight. The next morning, remove the brisket from the refrigerator. Either pre-heat the oven or the barbecue pit to 210F. Place the brisket on a rack in a roasting pan or directly into the pit on the opposite side of the firebox making sure the trim side is up., to ensure basting juices. Maintain the temperature of the oven or barbecue pit between 180 and 220F until the brisket is well done, about 1 to 1 1/2 hours per pound. Baste with the beer mop sauce every hour or so. When the meat is done remove it from the oven/barbecue pit and let it sit for 20 minutes. Then cut the fatty top section away from the leaner bottom portion. Trim the excess fat from both pieces and slice against the grain. Serve with barbecue sauce on the side. Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 20

Recipe Type

Bbq List, Beef, Brisket

Recipe Source

Source: DEAN FEARING SHOW #HE1A02

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Barbequed Beef Brisket

- 1 each boneless beef brisket, (6 to 8 pounds)
- 2 tsp paprika
- 1 tsp ground black pepper, divided
- 1 Tbs butter
- 1 each medium onion, grated
- 1 1/2 cups catsup
- 1 Tbs fresh lemon juice
- 1 Tbs Worcestershire sauce
- 1 tsp hot pepper sauce

- 1 Trim external fat on beef brisket to 1/4 inch. Combine paprika and 1/2 tsp. of the black pepper; rub evenly over surface of beef brisket. Place brisket, fat side down, in 11 1/2 X 9" disposable foil pan. Add 1 cup water. Cover pan tightly with aluminum foil. Place in center of grid over very low coals (use a single layer of coals with space in between each); cover cooker. Cook 5 - 6 hours, turning brisket over every 1 1/2 hours; use baster to remove fat from pan as it accumulates. Add 1/2 cup water, if needed, to pan during cooking. (Add just enough briquette during cooking to keep coals at a very low temperature). Remove brisket from pan; place on grid, fat side down, directly over very low coals. Reserve pan dripping. Cover; continue cooking for 30 minutes to 1 hour.
- 2 Meanwhile, skim fat from pan drippings; reserve 1 cup drippings. Melt butter in medium saucepan over medium heat. Add onion; cook until tender crisp. Add reserved pan drippings, remaining 1/2 teaspoon black pepper, the catsup, lemon juice, Worcestershire sauce and hot pepper sauce; simmer 15 minutes.
- 3 Carve brisket into thin slices across the grain; serve with sauce. Garnish with fresh peppers and lemon and lime slices.
- 4 Note: For a smokier flavor, soak oak, pecan, mesquite or hickory chips in water 30 minutes and add to very low coals.
- 5 Source: National Live Stock and Meat Board.
- 6 Posted to the BBQ List by Carey Starzinger on Sep 24, 1996.

Servings: 1

Recipe Type

Beef, Bbq List, Brisket

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas BBQ Beef Al Pastor

See Directions

1 ROAST BEEF AL PASTOR

2 From: The Only Texas Cookbook, Texas Monthly Press, 1981 By: Linda West Eckhardt

3 John Casey has spent a lot of time in South Texas and has watched the Mexican cowboys cook over an open fire. Here is the way he says to make a perfect al pastor roast beef. First of all go to the best butcher you know and buy a good quality roast beef, a rump roast, that weighs between 6 and 8 pounds.

4 Next, you go to the hardware store. Get a steel rod 4-5 feet long and 1/2 inch in diameter. Have one end of the rod sharpened so you can drive it into the ground. Drill 4 holes 6 inches apart at 2 feet, 2 1/2 feet, 3 feet, and so on. Each hole must accommodate a good-sized cotter pin, which is inserted through the hole at right angles to the rod. Thread a big flat washer onto the rod and let it rest on the cotter pin. These pins and washers keep the meat from sliding down the rod. The various holes allow you to adjust the distance between the meat and heat source, as necessary. Salt and pepper the roast, then impale the meat on the rod. Fix the washers below and above the meat, drive the rod into the ground at a 60 degree angle, and you have an alfresco spit.

5 Now here is the way Casey says to build the perfect outdoor fire. Get the kids to find 2 logs that are well seasoned but not rotten. They should be about 3 feet long and at least 4 to 6 inches in diameter. Butt these logs into a right angle. Build a hardwood fire-oak, hickory, or pecan-in the crotch or the joint of the logs. Keep the meat on the rod which is hanging out over this fire about 3 feet above the heat. Turn the meat from time to time, Casey says the fire will smolder in the logs and that if you have everything positioned just so, you can go away at dawn and by 2 o'clock in the afternoon have a good dinner waiting.

Servings: 1

Recipe Type

Bbq List, Beef, Info.

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas BBQ Beef Head

See Directions

1 BAKED BEEF HEAD

2 From: The Only Texas Cookbook, Texas Monthly Press, 1981 By: Linda West Eckhardt

3 John Casey tells me the South Texas ranchers had some help from Mexicans when it came time to butcher. The Mexicans taught them how to make use of all the animal. They would take a steer or heifer head, skin it, salt and pepper it, wrap it in several sacks of wet burlap. Dig a deep hole. Line the hole with rocks made hot by a roaring camp fire. Put the head in. Cover it with a thin layer of dirt. Then pour on more hot rocks and dirt until the whole thing was covered. They would come back 18 or 20 hours later, dig the head up, unwind the burlap, pull out the tongue, hit the skull with an ax, and eat the brains, the tongue, everything. Casey says its a real treat.

4 This meat-in-a-hole method is an old trick. Sometimes it doesn't work out. They were having a huge barbecue in the Panhandle recently-one of those public celebrations where they killed 7 or 8 animals and meant to barbecue them all. Well, you can imagine how this story went. The Caterpillars were driven in to dig a huge pit. The barbecue man laid his fire, got it just right, put in all this meat, covered it up. Came back in 24 hours with 20,000 hungry people behind him, dug it up, and discovered the fire had gone out. He had lots of beans, lots of cole slaw, and lots of rotting meat in a hole. No wonder some cooks turn to drink.

Servings: 1

Recipe Type

Bbq List, Beef

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas BBQ Brisket

See Directions

1 MALCOLM DESHIELDS' BARBECUED BRISKET

2 From: The Only Texas Cookbook, Texas Monthly Press, 1981 **By:** Linda West Eckhardt

3 Malcolm DeShields is a wiry little chap from Corpus Christi who calls himself the Barbecue Man. He is the sort of fellow who calls women under fifty "girl" and those over fifty "lady." He makes his points by giving you a jab to the shoulder for emphasis. Malcolm belongs to the school that says wet sauces are bad for barbecue. He says, and I agree, that any sauce with tomato or sugar will burn. Barbecue cooked dry - over a very low heat and in a covered barbecue pit - will produce a marvelous real Texas barbecue.

4 This is what Malcolm says about cooking a brisket:

5 Choose about a 9-pound brisket. One with some fat on it. You don't want it too lean. Make you up a dry rub of equal parts of salt, fine pepper, and paprika - say about 1/8 cup of each - and rub this all over the meat real good. Don't ever pierce it with a fork. Turn it with them tongs.

6 Build you up a good fire in your barbecue pit-at one end using mesquite, hickory, or oak. If you have to you can use hickory chips soaked in water with charcoal. Now let your fire burn down real good. If you have a pan of water to put in - all the better. You'll have to figure out how to get it in dependin' on your own pit, but the water should be somewhere kinder in the middle. Your fire cain't be too hot. But you cain't let it go out either. You may have to kinder nurse it along, addin' little logs from time to time, 'bout as big around as yore wrist. Remember to keep the fire off from the meat.

7 Well, anyway, when you got your fire just so, put the brisket on and cover it up. You'll need some sort of draw so the smoke just sucks right over the meat. I'd say a 9-pound brisket 'ud cook about 18 hours. Now, girl, don't think you can just go off and forget it, you got to turn it once in awhile with them tongs, add wood or add water, but um-um, that barbecue will be just right.

8 You can do the same thing with pork ribs, steak, or chicken.

9 Use the same seasoning. Cook ribs about 3 hours, chicken about 2. Steak just 20 minutes.

Servings: 1

Recipe Type

Bbq List, Beef, Brisket

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas BBQ Dry Rub

3 Tbs salt

3 Tbs black pepper

3 Tbs paprika

FOR RIBS ADD:

1 Tbs lemon powder

6 Tbs sugar

FOR CHICKEN ADD:

2 Tbs garlic powder

2 Tbs dry mustard

1 tsp bay leaf, crumbled

Mix together well and apply to meat.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas BBQ Mop

1 1/2 tsp	salt
1 1/2 tsp	dry mustard
1 tsp	garlic powder
1/2 tsp	ground bay leaf
1 tsp	chile powder
1 1/2 tsp	paprika
1 tsp	Louisiana Hot Sauce
2/3 cup	Worcestershire sauce
1/3 cup	apple cider vinegar
2 2/3 cups	beef stock
1/3 cup	cooking oil

- 1 Combine all ingredients and use to mop meats that are barbecuing. You can go to the dime store and buy a dish mop or you can rig one up at home by using a long-handled wooden spoon and some clean rags which you tie to the end of the spoon with string. I always use the rag version, then simply throw the rags away. It seems easier to me than keeping the mop clean between barbecues. Leftover sauce will keep well in the refrigerator. You will notice that as you stick the mop in the sauce the color darkens and becomes more chocolate brown because meat juices are blending with the sauce. This enhances the flavor of the sauce and will make it better the second time you use it. You can use this mop for beef, pork, or chicken with equally good results.
- 2 As you can see, this sauce has no tomato and no sugar. Any so called barbecue sauce with tomato or sugar should be served on the side and not rubbed on cooking meat because sugar or tomato will burn and char the meat surface. Read labels on commercial products and apply the same rule.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas BBQ Ribs

See Directions

- 1 WESLEY'S RIBS - Wes Gulley
- 2 From: "The Only Texas Cookbook", Texas Monthly Press, 1981 By: Linda West Eckhardt
- 3 Everybody wants Wes to bring his ribs to a barbecue. He even knocks off from work early to give them enough time to cook.
- 4 After building a cool fire in his oil-drum pit, with a baffle over the coals, Wes puts on a side of pork ribs to cook and begins mopping each side with his mop sauce, He sits out in the backyard and reads or talks to his wife or plays with his little boy whom he calls Honey-and about every 20 minutes, he goes back to the barbecue pit, mops the ribs, and turns them. He doesn't necessarily cover the pit, but he might, just depends. After 4 hours, the ribs are done enough to suit Wes. The way he can tell is this: he takes a pair of kitchen tongs and lifts up one end of the ribs. The meat should be real flexible and bend almost double without threatening to break.
- 5 When I first started cooking ribs by this method, everybody told me I was crazy. It couldn't possibly take 4 hours to cook little skinny ribs. They quit arguing after they ate them.
- 6 Need I mention that if the fire is too hot you will burn them to a crisp. Take Wes's advice. Be parsimonious with the fire. Just a little heat, a lot of smoke, mop and turn the ribs regularly, and by nighttime you'll have the best damn barbecued ribs you ever ate.

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas BBQ Sauce

1 cup tomato ketchup
1/2 cup cider vinegar
1 tsp sugar
1 tsp chili powder
1/8 tsp salt
1 1/2 cups water
3 stalks celery, chopped
3 bay leaves
1 clove garlic
2 Tbs onion, chopped
4 Tbs butter
4 Tbs Worcestershire sauce
1 tsp paprika
1 dash black pepper

- 1 Combine all the ingredients and bring to a boil. Simmer about 15 minutes. Remove from heat and strain.
- 2 Note! The celery pieces that are strained out are excellent eating.
- 3 Posted to the BBQ List by Jeff Lipsitt.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Cabrito Al Pastor

See Directions

- 1 We decided to have a barbecue. After all, I had this recipe for Cabrito Al Pastor to try out. We all wanted to see each other. Everyone could bring something. We could, for a moment, recapture a piece of our shared history-the covered-dish supper. Here's how it went.
- 2 I hadn't been home 20 minutes before my friend from the cradle, John Gililand, stopped by. John always knows when I get home-even if nobody tells him. Part, of the reason is that his parents' house and business is one block from my mother's house. Part of it is ESP.
- 3 Are we going to test recipes? John asked. You bet your boots, I answered. How'd you like to cook a goat outdoors? Great, he answered. Like his father and grandfather before him, John is the local mortician. He is by turns either swamped with work or idle, depending on whether he "has a body." Fortunately for the recipe testing, John was not busy when I got there. He had gone down to Close's Drug Store to drink an interminable cup of coffee when he ran into Wes Gulley, the district judge and an old South Texas ranch boy. He told Wes our plans, and Wes said he'd help. Wes has dressed out a lot of deer. Good. Now along comes another old boy in town for the class reunion, Jabe Wills, an underwater rescue teacher who lives in Southern California, wearing one of those big waterproof watches still set on California time. He'll help, too. So these three crowd into a telephone booth and call around. They find a goat.
- 4 John and Jabe pick me up. Judge goes back to court. The three of us head for the country. John's brought along Tecate, and he shows me how to hold the lemon in the crook of my hand, put the salt on top of the can, mix, and drink. We head for the house of the fellow with goats. His name is Pasqual Delgado, and he said he lives in the big house on the south side of the draw. We can tell we are getting close when we spot the big herd of goats.
- 5 On the way out John says he had asked Pasqual how big his goats were, and Pasqual had answered, thirty dollars. John sighs. Anything for research.
- 6 Here we are at Delgado's. Flat plain as far as you can see; barbed wire, a lean-to with shoats and a sow, little garden, water hose going, and everywhere children in white, barefoot and twirling on the dusty road, flapping their wings, playing a game and smiling.
- 7 We shake hands all around. And where is the goat? Delgado gives an expansive wave of the arm. Alla. We give over our thirty dollars and we all head for the herd of goats. We leave the rope in the truck. I have on walking shorts and Birkenstocks. Jabe has on Adidas. John has thought to bring along his mortician's apron. He knows how to keep stuff off his clothes.
- 8 Over a plowed field. Heat shimmering, step up, step down, step up, step down. Knock the sand out of your shoe. Pick the sticker out of your toe. Don't touch the fence-it's hot. Okay. Over the single strand of wire-gingerly. And now we see the goats maybe two hundred of them.
- 9 Delgado speaks. You can have your choice. He has one goat that he hadn't thought he'd sell because it is "castrate," but maybe-for forty dollars-he will let it go. No, we say firmly. We'll take the thirty-dollar goat. Delgado's nine-year-old girl is barefoot among all these clods and stickers. He motions to her, then waves his arm in our direction, and we begin to move in on the black kid that he has pointed out. The goats trot along, tense and wary but not really worried. Delgado wants them to go through this trap that leads to the shed, but the lead goat is too smart for him and always veers just at the last moment. By now they are milling around; we are fanned out in a semicircle. We have trotted and run some ourselves, hearts pounding and pumping. This time we get them headed right for the trap. I'm positioned just past the gate to scare them from fading in the stretch, but wily old Billy takes one glance at me with that human-looking yellow eye of his, ducks his head, and runs right past me. They all sweep by, and I am scared to death they'll step on my bare toes. Run, you suckers, I holler, and take off after them. It's hell to be a goat roper with no rope.

- 10 This sort of milling and trotting goes on until we are all heaving and blowing. Then the lead goat gets real smart and finds a hole in Delgado's fence and leads the entire herd into a pasture holding seven cows and a range bull. Delgado shouts and we all follow. We chase the goats up into these cows who also begin to trot; at one point I see the bull just brush past me. At last Delgado speaks to his nine-year-old. She lunges under one old cow and grabs out chosen goat by the hind foot. Goat obliges her by kicking her right in the teeth. No worry, says Delgado, as he hands us the goat. Back at the truck, we tie up the black kid, throw her in the back, and head for the vet's. Good God, get out the beer.
- 11 Need I tell you that the vet says that we were all very cruel to run the poor animal down. We put her in a pen for a few hours so that she will be composed for her last moments.
- 12 John and Jabe and I drive around Hereford for a couple of hours in this pickup, drinking Tecate, looking at the rows of elm trees the founding fathers put here to break up the treeless landscape.
- 13 We are forever shooing flies. Feed lots ring the town now, and the air is perfumed with the smell of cow manure and the air is polka-dotted with flies. It's been a long time since we dragged Main.
- 14 Just as the burning sun is about to drop-there is a vapor trail and a bank of clouds in the west all shimmery and magenta, I'd forgotten what a real sunset looks like-we all gather back at the office of the large-animal veterinarian.
- 15 The judge is here now, wearing his three-hundred-dollar, some rare-kind-of-creature boots and good pants and volunteering to dress the goat.
- 16 After we bleed the goat, the judge steps up and pulls out his little two-inch, razor-sharp silver penknife; and with his well manicured lawyer's hands he begins to skin and gut the goat. He has the mild manner of a man sure of his power. He never spills a drop of blood on himself. He never gets hair on the meat. He never says a word. It strikes me as funny that the vet and the mortician are hanging back while the lawyer does the job. Standing there holding the offal bag, I am having trouble refraining from laughter. I can see that this is a serious moment, however; so I keep a straight face.
- 17 Now John and I take the goat back to his house. In the backyard we hose it down for a good half hour to cool the meat. John's wife, Amy, coordinates everything. She goes to the funeral home for folding chairs. She makes suggestions to the twenty invited guests, and pretty soon the menu looks complete. We have calf fries coming, and hot cowboy beans, and corn bread, and even a champagne mousse made by the most popular cheerleader from my high school class.
- 18 Just as John and I are wrapping the goat in white paper to put it in the refrigerator, his daughter Suzy interrupts, insistent. Day after tomorrow she'll be sixteen, and she wants permission to drive a carload of friends to Amarillo. My God, girl, John says. I just killed a goat. What else do you want? That should be a birthday party fit for a princess. She searches his face. Is he serious? She wavers between laughing and crying.
- 19 The next morning John calls me to come over to the funeral home. I arrive, marveling at the overwhelming aroma of roses. John straightens up from an ancient ledger in which he is entering figures with an Esterbrook pen. He hands me a long grocery list. He will be done with the books by noon, he says, and will go home to build the fire.
- 20 John and I have both seen goats cooked outdoors, on a stake. We know how it's supposed to be done. About two o'clock he and I talk it over. He pokes around his workshed and comes up with a 5-foot steel stake that we ram through the goat, placing sticks between the forelegs and between the hind legs, breaking open the breastbone with an ax so that the carcass lays nice and flat the way you see them in the Mexican markets. We rub the kid down with salt, finely milled black pepper, and crushed cloves of garlic. We lard it lightly. The meat is so fresh and young that it is completely odorless. It is a lovely pale veal color.

21 Now we hit a problem. We can't build a fire in John's backyard and ruin the carefully nurtured grass. Then Jabe comes along with a solution. His father, an avid fisherman, had a blacksmith build him this strange steel contraption that looks like a big black fruit box on legs and stands about waist-high. As best we can tell he'd fill this thing with water, and clean all the mountain trout he'd caught near Pagosa Springs in it. Jabe and John use it to cool beer and have named it the Doctor Wills Memorial-Fish Cleaner-and-Beer-Cooler. It must weigh two hundred pounds. Anyway, we clean it out, put a little sand on the bottom, make a good fire of mesquite and oak, throwing in some charcoal for good measure. We let the fire burn down, lay the staked goat a good 8 inches over the hot coals, and begin. We turn the meat every 30 minutes, holding on to the rod-kind of a giant shish kebab. We make a foil tent over the top to encourage smoke and to discourage the ubiquitous flies. When we notice that the thin ribs are beginning to char, we make little foil booties for them. At the end of 2 hours, we take it off. We know it is done because when we press the flesh, it gives nicely. Now it is a splendid glistening caramel color. It smells so good you could faint.

Servings: 1

Recipe Type

Bbq List, Goat

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Caviar

6 jalapeno peppers, chopped
1/2 cup olive oil
1/4 cup vinegar
2 cloves garlic, minced
1/4 tsp dry mustard
freshly ground black pepper
2 cups cooked black-eyed peas
4 green onions with tops, sliced
1 stalk celery, chopped

Combine chilies, oil, vinegar, garlic, mustard, and black pepper to form a dressing. Toss black-eyed peas, onions, and celery with the dressing and marinate in the refrigerator overnight before serving.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe Source

Source: Chile Pepper Magazine, October 1990

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Charcoaled Steaks

See Directions

- 1 Charcoaled Steak From Casey's John Charles Restaurant
- 2 From: "The Only Texas Cookbook", Texas Monthly Press, 1981
- 3 Posted to the BBQ List by Linda West Eckhardt
- 4 John Casey, who owns a San Antonio steak house and has taught plenty of maverick cooks how to turn out the perfect steak, gives these hints for grilling over a charcoal fire. Buy steaks 2 inches thick-either strip or T-bone. Salt and pepper them. Put the steak over a hot fire. Cover with a roaster lid. Don't let the cover touch the meat. Leave for 5 minutes. Flip the steak. Cover again. Cook 5 minutes more. Now you have a beautiful medium-rare steak.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Dry Ribs

- 1/3 cup ground black pepper
- 3 full slabs pork spareribs, St. Louis cut
preferably 3 pounds each or less
- 2/3 cup mansion barbecue spice mix
- bowl of beer mop sauce for meat

- 1 Apply the pepper evenly over the ribs, and then do the same with the dry rub. Place the slabs in a plastic trash bag, and put them in the refrigerator overnight.
- 2 The next day mix the mop sauce and prepare the pit for smoking. Cook the slabs between 200F and 220F until you feel them crack a bit between the ribs when you bend the slabs with a gloved hand, approximately 3 1/2 to 4 hours. Every 30 minutes baste both sides and turn them over. Allow the slabs to sit 10 minutes before slicing them into individual ribs.
- 3 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 10

Recipe Type

Bbq List, Pork, Ribs

Recipe Source

Source: DEAN FEARING SHOW #HE1A02

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Fajita Marinade

- 1/4 cup soy sauce
- 1/4 cup cooking oil, (1/2 sesame oil)
- 1/4 cup red wine vinegar or red wine (I use red wine)
- 1/2 tsp garlic powder approx.
- 2 tsp lemon pepper approx.

- 1 I use this great marinade that someone in Texas gave me for fajitas. I use it to marinate fresh veggies like onions, peppers, mushrooms and squash and throw on the grill or for chicken or an injection juice for turkey breast.
- 2 Gives a great flavor! (or add some orange juice for turkey injection) Let me know how you like it.
- 3 Posted to the BBQ List on June 13, 1998 by Heidi "Karin Anderson"

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Hill Country Sausage

- 4 lbs pork butt with fat
- 2 lbs beef chuck or round, with fat
- 1 large onion, minced
- 6 cloves garlic, minced
- 2 Tbs fresh sage, minced
- 1 Tbs salt
- 1 Tbs fresh ground black pepper
- 2 Tbs crushed red pepper
- 1 tsp cayenne
- 4 yards hog casings

- 1 Coarse grind the meat. Mix in seasonings. Refrigerate over night. Prepare casings. Stuff to 1" thick, 5" long and tie off. They can be frozen or refrigerated at this time
- 2 To smoke: rub sausages with oil. Don't over do it or they get messy and then turn to mush. Smoke at 225 for two hours with oak or mesquite until the skin looks ready to pop.
- 3 Source: Smoke and Spice
- 4 Posted to BBQ List by Garry Howard

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Hushpuppies

2 cups yellow cornmeal
1 cup buttermilk
1 tsp garlic powder
2 jalapeno peppers
1/2 yellow onion, chopped
1/3 cup oil used for frying fish
salt and pepper, to taste
1 tsp parsley flakes

Mix all together and roll into long 1/2" logs. Cut into 2 to 3" sticks. Have some hot where you fry been frying fish and drop into it a few at a time. They will fry in bout 3 to 5 min. Good eating.

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe Source

Source: Billy Maynard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Smoky Links

2 lbs pork butt
1 lb beef chuck
1 tsp ground coriander
2 tsp ground cumin
2 tsp chopped garlic
1 Tbs ground black pepper
2 tsp red pepper flakes
1 tsp Prague Powder #1, (curing salt)
1/2 cup ice water
4 tsp salt
1 pinch ground allspice
1 pinch ground cloves

- 1 Grind pork 3/8 plate-beef 1/4" plate- mix and stuff in hog casings - 8"links. Hot smoke to 155F or cold smoke at least 12 hours.
- 2 Source: John "Smoky" Mitchell
- 3 Posted to BBQ List by Garry Howard on Sep 13, 1997

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Style BBQ Sauce

1/2 lb pickling spices
1 tsp whole cloves
1 each medium onion, chopped
2 each stalks celery, chopped
36 oz ketchup
1/2 cup chili sauce
1 quart water
1/2 cup cider vinegar
1 Tbs dry mustard
1/2 cup Worcestershire Sauce
1/2 cup light brown sugar, packed
1/4 Tbs garlic, powder
1 Tbs salt, to taste
1 Tbs tabasco
2 Tbs lemon juice

- 1 Tie pickling spices and cloves loosely in cheesecloth bag. Combine all ingredients in a heavy pot; heat to a boil. Reduce heat and simmer slowly, about 1 1/2 hours. Remove from heat; cool partially. Remove spice bag. Pour mixture into blender and blend until smooth. Cover until ready to serve.
- 2 Source: "The Great Barbecue Companion, Mops, Sops, Sauces, and Rubs" by Bruce Bjorkman
- 3 Posted to the BBQ List by Carey Starzinger on Jul 14, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas Table Sauce

3/4 cup cider vinegar
3/4 cup warm water
1 Tbs salt
1 tsp coarsely ground black pepper
1 tsp Hungarian paprika
2 Tbs dark brown sugar
1 Tbs dark molasses
3 Tbs dry mustard
1/2 cup ketchup
1/4 cup chile sauce
3 Tbs Worcestershire sauce
1 clove garlic, pressed
2 Tbs onion, finely minced
1 cup butter

- 1 If you are barbecuing with a dry seasoning and/or with the mop sauce you may still wish to serve a sauce at the table. The way I get that good Smokey flavor in the table sauce is to cook it on the edge of the grill for an hour or so while the barbecue is going. I have a personal aversion to bottled smoke, but do like the table sauce Smokey. Cooking the sauce outside will produce the desired effect. You may notice a few ashes floating up into the sauce, So what? Stir them in. If you wish to make this sauce inside, add a little artificial smoke if you like, but don't compare it to that cooked outside.
- 2 This sauce will keep well in the refrigerator. You can use it for oven barbecuing if you keep the temperature low, say about 275F, and cover the meat, but never use this sauce for outside barbecuing. It will char meat because it contains both sugar and tomatoes.
- 3 In a 2-cup measure, combine vinegar and water. Stir in salt, pepper, paprika, brown sugar, molasses, and dry mustard. Set aside to steep. Combine catsup, chili sauce, Worcestershire sauce, garlic, onion, and butter in medium-sized saucepan. Raise to a boil over medium-low heat. Stir in vinegar water. Transfer to outside cooker and simmer uncovered for 1 hour or so, stirring from time to time. (If cooked indoors, simmer about 30 minutes.) Store covered in refrigerator. Serve hot with barbecue.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Contributed By Garry Howard

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Texas True Barbecue Sauce

2 cups ketchup
1/2 medium onion, minced
2 cloves garlic, minced
1/2 cup Worcestershire sauce
1/3 cup fresh lemon juice
1 Tbs unsulphered molasses
1 Tbs malt vinegar
2 tsp kosher salt
2 tsp mustard, preferably Creole
1 tsp crushed red pepper
1 tsp Tabasco pepper sauce
1/2 tsp thyme

- 1 Combine all of the ingredients in a medium non-reactive saucepan and simmer over low heat for 10 minutes to blend the flavors. Remove from the heat and let cool. Make ahead: The sauce can be refrigerated for up to 1 week.
- 2 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: DEAN FEARING SHOW #HE1A02

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tex-Mex Chicken

- 1 each 3-4 pound chicken, halved with backbone removed
- 1 each lemon, halved
- ***MARINADE***
- 6 each Garlic, cloves, crushed
- 1 Tbs cayenne pepper
- 1 Tbs white pepper
- 2 Tbs paprika salt to taste

- 1 Wash chicken thoroughly. Pat dry. Rub both sides with half a lemon. In a small bowl mix garlic and spices. Rub mixture on both sides of chicken. Place the chicken halves, skin-side up, in a shallow baking dish. Allow the chicken to stand covered in refrigerator for 24 hours. Place the chicken halves, skin-side up, 4-5 inches from mesquite coals. Cover and grill for 20 minutes, turn and grill at 20 to 30 minutes intervals. Total cooking time is about 1 1/2 hours.
- 2 Posted to the BBQ List by Carey Starzinger on Jun 15, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tex-Mex Goopy Casserole

1 Tbs olive oil
2 cups chopped onions
1 lb ground beef
1 lb diced stew meat
1 Tbs chopped garlic
2 Tbs chili powder
2 tsp cumin
Salt and pepper
1 Tbs tomato paste
4 cups tomatoes, canned, peeled seeded, chopped
3 cups beef stock
10 flour tortillas
2 cups grated medium Cheddar cheese
2 cups grated Monterey Jack cheese

Preheat the oven to 375F. Grease a 9 by 9 by 2-inch square baking dish. In a large skillet, heat the oil. When the oil is hot, add the onions and sauté for 3 to 4 minutes. Add the ground beef and continue to cook for 3 to 4 minutes, stirring constantly. Add the diced meat and continue to cook for 3 minutes. Stir in the garlic, chili powder, and cumin. Season with salt and pepper. Stir in the tomato paste. Stir in the tomatoes and stock. Simmer the mixture for 30 minutes, stirring occasionally. Remove from the heat and cool. Spoon a couple of tablespoons of the chili mixture on the bottom of the prepared pan. Lay two tortillas on top of the chili mixture. Sprinkle the top of the tortillas with the Cheddar and Jack cheese. Repeat the layering process until all of the chili, tortillas and cheese are used. (The final layer should be cheese) Place the pan in the oven and bake until the cheese has melted, about 10 to 12 minutes. Remove from the oven and cool slightly before slicing.

Servings: 1

Yield: 6 servings

Recipe Type

Bbq List, Appetizers, Mexican, Sides

Recipe Source

Source: EMERIL LIVE SHOW #EMIA51

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Thai Barbecue Chicken

- 2 whole chickens, cut up and sectioned
- 1 can coconut milk, Mae Ploy or Charokoh brands
- 1/4 cup Tiparos brand fish sauce, nam pla
- 4 cloves garlic
- 1 bunch cilantro
- 1 bag YEO's Malaysian curry powder
- 1 cup light soy sauce'

- 1 On the chicken, most places uses fryers because of the slightly higher fat content. Leave the skin on. Don't eat the skin but it cooks better and distributes the marinade better with it on.
- 2 If you use Charokoh coconut milk you may have to add about 1/4 of another can since it comes in smaller cans.
- 3 Tiparos brand fish sauce is the best from Thailand but it is not a critical brand name in this recipe. Just so you don't use dynasty or Taste of Thai or any other drug store brand name.
- 4 Most important! One bag of YEO's Malaysian Curry Powder. Do not use any Indian curries. You have to use this powder. It is a product of Singapore and is available in most Oriental Markets. It comes in 50 gram bags and is by far the best.
- 5 In blender add the coconut milk and garlic. Blend garlic with coconut milk. Wash about a palmfull of cilantro, leaves only then dry. Add to blender. Add about 3/4 of the 50 gram bag of curry powder while still blending. After about 1 minute, squirt in about 1/4 cup of the fish sauce.
- 6 Put chicken in bowl and pour marinade on top. Mix marinade and chicken together to make sure all is covered well. Cover and leave out at room temperature for 8 hours. Refrigerate for at least 16 hours. Two days is better.
- 7 Get grill hot. I use Almond wood and some charcoal on top. The little bit of charcoal adds to the flavor. Put chicken on hot grill and cook. As you put the chicken on the grill, the marinade turns back into a liquid and flows around the chicken. Most of the marinade falls to the bottom of the grill which is fine. Cook chicken hot and for the shortest time possible. About 5 minutes before chicken is done, pick it up with a fork or anything else and submerge it in the light soy sauce for a couple of seconds. Put chicken back on the fire. This turns the skin and top of the meat a nice golden brown and adds to the moisture and flavor of the curry.
- 8 When chicken is done, some restaurants put the pieces of chicken on a cutting board and pound them to crush the bone and separate the meat. I do not do this as I find that in some restaurants, I get small pieces of bone in my mouth. Note: Coconut milk has a high fat content so it does burn easily. A hot grill does not mean a flaming grill. Keep fire away from chicken.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Michael Willner

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Thai BBQ Chicken Appetizers

- 3 lbs chicken wing drummettes
- ***MARINADE***
- 1/4 cup coarsely chopped garlic
- 1 bunch cilantro, chop roots and lower stems reserve leaves for g
- 1 tsp ground turmeric
- 1 tsp curry powder
- 1 1/2 tsp ground dried chilies, cayenne or equivalen
- 1 Tbs sugar
- 1/4 tsp salt
- 3 Tbs Thai fish sauce (nam pla)
- ***BASTING LIQUID***
- 1/2 cup coconut milk, (canned is ok)
- ***DIPPING SAUCE***
- 1/2 tsp dried chili flakes or- cayenne
- 2 garlic cloves coarsely chopped
- 1 Tbs brown sugar
- 1/4 tsp salt
- 1/2 cup Chinese red rice vinegar
- 1 green onion, thinly sliced
- 1 Tbs coarsely chopped cilantro, (leaves)

- 1 Preparation: Process all marinade ingredients in a blender until smooth. Marinate chicken, refrigerated, overnight. Grill over hot coals until done, brushing frequently with coconut milk. Serve garnished with cilantro sprigs, accompanied by steamed rice and bowls of dipping sauce.
- 2 DIPPING SAUCE: Pound first 4 ingredients to a paste with mortar and pestle, then dissolve in vinegar. Alternatively, put it all in a blender and blend until smooth. Float the green onions and cilantro on top.
- 3 Posted to the BBQ List by Carey Starzinger on Jul 01, 1996.

Servings: 1

Recipe Type

Poultry, Bbq List, Appetizers

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Thai Beef Strips

THAI BEEF STRIPS

1/2 cup soy sauce
1/4 cup sugar
6 each cloves garlic, finely chopped
2 Tbs sesame seeds, toasted
1/4 cup thinly sliced green onions
1/4 cup fresh coriander leaves, finely chopped
1 Tbs fresh ginger, minced
2 lbs boneless lean beef, thinly sliced

DIPPING SAUCE

1/3 cup sugar
2 Tbs cornstarch
1/3 cup soy sauce
3 Tbs vinegar
3/4 tsp crushed dried red pepper

- 1 Combine first seven ingredients to make a marinade. Then add beef strips, cover, and let stand in refrigerator at least 2 hours before grilling. This marinade can be made ahead of time and stored in refrigerator.
- 2 To make the dipping sauce, combine sugar and cornstarch in a saucepan. add the soy sauce, vinegar, and crushed red pepper. Stir all ingredients over low heat. continue stirring and increase heat slightly until mixture begins to bubble and thicken. Place in a shallow bowl and set aside.
- 3 Grill beef strips on a barbeque, taking care not to overcook. On a mesquite grill this should take only about 1/2 minute per side of each strip. Serve with sauce.
- 4 Source: Mesquite Cookery by John 'Boog' Powell.
- 5 Posted to the BBQ List by Carey Starzinger on Aug 09, 1996.

Servings: 1

Recipe Type

Beef, Bbq List, Appetizers, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Thai Chicken Or Pork Satay

- 1 Tbs yellow curry paste, (Thai)
- 1 tsp turmeric
- 1 Tbs palm sugar or brown sugar
- 2 Tbs Thai fish sauce, (nam pla)
- 2 Tbs lime juice
- 1 Tbs vegetable oil
- 1 lb boneless pork loin
cut into 3" 1" 1/4" strips
- OR
- 1 lb boneless, skinless chicken breasts cut into 3" x 1" x 1"
- 24 8 in bamboo skewers soaked in water for
- 1 can unsweetened coconut milk

- 1 Combine yellow curry paste, turmeric, palm sugar, fish sauce, lime juice and oil. Toss meat strips with marinade and marinate for minimum of 2 hours in refrigerator or better overnight.
- 2 Thread individual meat strips onto the skewers, weaving in-and-out, in a ribbon fashion. Make meat strips lay flat on skewer.
- 3 Prepare grill. Medium hot coals.
- 4 Brush strips with thick coconut cream (see below). Place (brushed side down) over hot coals for 1 to 2 minutes. Turn over, brush with coconut cream and grill until cooked. Do not overcook the meat it will dry out.
- 5 Serve with Spicy Peanut Sauce.
- 6 TO PREPARE COCONUT MILK AND CREAM: Pour 1 can unsweetened coconut milk into a tall glass. Allow to sit for at least 1 hour so the thick cream rises to the top. Skim off top (cream) and set aside. The rest is thin coconut milk.
- 7 Posted to the BBQ List by Bill Wight on Oct 8, 1998.

Servings: 4

Recipe Type

Bbq List, Grilled, Pork, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

The Baron's Sweet & Spicy Barbeque Sauce

DRY INGREDIENTS

1/4 cup brown sugar, firmly packed
3/4 tsp chile powder
1/4 Tbs pepper
1/4 Tbs salt
1/4 Tbs garlic granules
1/2 tsp onion granules
1/4 tsp allspice
1/4 tsp cayenne
1/8 tsp cloves
1/8 tsp mace
1/8 tsp bay leaf

LIQUID INGREDIENTS

1/4 cup molasses
1/4 cup clover honey
1/3 cup white vinegar
2 Tbs Worcestershire sauce
1/2 tsp liquid smoke
1 tsp jalapeno pepper juice
1/2 cup ketchup
4 oz tomato paste
1/2 cup water

Put the dry ingredients in a large saucepan. Add all of the liquid ingredients, except ketchup, tomato paste and water. Over medium heat, stir all ingredients until they dissolve. Blend in ketchup, tomato paste, and water, then bring mixture to a boil. Reduce heat and simmer for thirty minutes. Use this sauce at room temperature. Yield: about 3 1/2 cups

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Rod Riplinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

The Coach House Wine Marinade

FOR POULTRY, FISH, SHELLFISH

1 cup dry white wine
3 large shallots, minced
2 large garlic cloves, minced
2 Tbs olive oil
2 Tbs lemon juice
1 1/2 Tbs Dijon mustard
10 peppercorns, crushed

Combine all ingredients in a bowl. Makes about 1-1/2 cups

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

The Dip - Kit's

- 1 cup mayonnaise
- 2 cups cooked, (smoked) chicken,, chopped
- 1 cup Parmesan cheese
- 4 cloves garlic, minced
- 4 chipotles, reconstituted if dried or canned, minced, use
- 1 can artichoke hearts (14 oz), drained and minced

- 1 Mix and pour into pie plate. Bake at 350F for 25 minutes. Serve with STURDY tortilla chips.
- 2 Posted to BBQ List by Kit Anderson on Jan 11, 1998

Servings: 1

Recipe Type

Bbq List, Dips And Spreads

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

The Dr Pepper Marinade (Brisket)

- 2 cans Dr Pepper
- Lawry's Season Salt
- fresh ground pepper
- 2 beef bouillon cubes dissolved in 4 oz., water
- 4 cloves garlic minced
- Worcestershire sauce
- 2 Tbs lime or lemon juice
- 1 bottle commercial BBQ sauce

- 1 Combine all ingredients. Marinade brisket in juice for 2 days. Early in the morning of the day you are going to cook, remove brisket from juice and let sit at room temp. while you get fire ready. I am using a NBBD; have for about 9 years. Place brisket in smoker, fat side up, and cook for about 12-14 hours at 275-325F. I usually start about 7:00 or 8:00 in the morning and take off about 10:00 or 11:00 that night. Baste during cooking with leftover juice. Remove brisket from smoker and wrap in foil. Make sure not to let any holes get in the foil of juice will leak out. Place brisket in foil in oven and let cook over night at 150-175F. About 1:00 or 2:00 the next afternoon, you got the best tasting, juiciest and most tender brisket you ever had.
- 2 Posted to BBQ List by Donald R Wallace on 98

Servings: 1

Recipe Type

Bbq List, Beef, Marinades, Brisket

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

The Renowned Mr. Brown

1 Boston Butt
Southern Succor Rub
Southern Sop

- 1 The night before you BBQ, combine the rub ingredients in a small bowl. Massage the pork well with about half the rub. Transfer the pork to a plastic bag and refrigerate overnight.
- 2 Before you begin to BBQ, remove the pork from the refrigerator. Pat down the butt with another coating of the rub. Let the pork sit at room temperature for about 45 minutes.
- 3 Prepare smoker for BBQing, bring the temp to 200F to 220F.
- 4 Mix the ingredients for the Southern Sop and warm in a sauce pan.
- 5 Transfer the pork to the smoker and cook for about 1.5 hours per pound. Mop the pork about once an hour.
- 6 Remove pork from the smoker and let sit for 15 minutes. Pull off chunks of the meat, and either shred or chip them as you wish. Make sure each service has some of the darker, chewier Mr. Brown along with the lighter interior meat. Serve with your favorite butt sauce.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Smoke & Spice

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

The Texans BBQ Sandwich (No Lie That's What They Called It)

- 16 oz Gold Plate Turkey Cutlets
- 4 drops liquid smoke, up to 8
- 1 large sweet onion, sliced in rings
- 1 Tbs olive oil
- 1 Tbs brown sugar
- 2 large red peppers, sliced in strips in BBQ sauce
- 4 large onion buns, sliced, grilled or toasted

- 1 Grill turkey rubbing each side of cutlet with 1-2 drops liquid smoke. Sear or grill. peppers until soft. Place olive oil and sliced onion in hot skillet. Stir fry with brown sugar to glaze and coat onion. Cook until soft. Place turkey on bun, cover with caramelized onions and peppers. Drizzle with amount of BBQ sauce. Top with bun. Serve with baked beans or Texas fries.
- 2 Recipe by David Amos on Mar 13, 1998.

Recipe Type

Bbq List, Sandwiches

Recipe Source

Source: Davis Amos

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Thead Family Slaw

- 1 head cabbage
- 1 large carrot
- mayonnaise
- 2 Tbs sugar
- 1 Tbs cider vinegar
- 2 Tbs heavy cream
- 1 tsp celery seed
- 1 tsp seasoned salt
- 1 tsp black pepper

Chop the cabbage. Shred the carrot. Mix with all ingredients except mayonnaise in large bowl. Add mayonnaise to desired consistency. Usually in the neighborhood of 3/4 to 1 cup. Refrigerate for at least 1 hour. It'll collapse significantly.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Richard Thead

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Theada's Beef Jerky

2 quarts water
2 cups salt
1 cup vinegar
2 Tbs black pepper

Cut meat in 1/4" strips (or as thin as possible). Remove all fat. Boil approximately 6 minutes. Roll moisture from meat. Put on cookie sheet in middle of oven for 1 1/2 to 2 hours at 200F. Leave oven door cracked to let moisture out. Coat with Liquid Smoke and A-1 Sauce. Store in airtight jar. Posted to BBQ List by christina on Feb 27, 1998

Servings: 1

Recipe Type

Bbq List, Beef, Jerky

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Thin Mustard Sauce

2 cups apple cider vinegar
1 cup yellow mustard
1 1/2 tsp black pepper
1 Tbs Worcestershire sauce
1 cup dark brown sugar
1/2 tsp cayenne pepper
1/2 tsp salt
1 tsp Tabasco sauce

Mix and use as a Mop and or Finishing Sauce.

Servings: 1

Recipe Type

Bbq List, Other Sauces, Mops, Sops And Bastes

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tidewater Coleslaw

- 1 1/2 cups mayonnaise
- 1/2 cup white vinegar
- 1/3 cup sugar
- 1 Tbs celery seed
- salt and pepper, to taste
- 1 head green cabbage, finely shredded
- 2 carrots, finely grated

- 1 In a small bowl, blend the mayonnaise, vinegar, sugar, celery seed, and salt and pepper to taste, and mix well.
- 2 In a large bowl, combine the cabbage and carrots. Pour the dressing over the mixture and blend well. Refrigerate until serving time.
- 3 Posted to the BBQ List by Garry Howard.

Servings: 6

Recipe Type

Bbq List, Slaw

Recipe Source

Source: "Thrill of the Grill" by Chris Schlesinger

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

T-Man Special

10 pieces smoked sausage, sliced
1/2 cup smoked brisket, sliced and chopped
1/8 cup pinto beans
sweet BBQ sauce
1 Tbs grated cheese
1 Tbs onion, diced
20 slices jalapeno peppers
4 oz corn chips (Fritos)

- 1 Pour Fritos in large bowl. Add sausage and brisket. Pour pintos and extra sauce on top. Top with onions and jalapenos.
- 2 This recipe comes from observation and many trials of a menu item from a small, shopping center BBQ joint located near Texas Instruments in Austin, Tx. The owner of the joint called it T-man because the first ones he made were for his 'regulars', just to clean up the bits and pieces leftover from a frantic lunch crowd. The T was for trash-man. Word of mouth about how good the concoction was caused him to make it a full fledged menu item. Hope ya'll like it as much as I do.

Servings: 1

Recipe Type

Bbq List, Appetizers

Recipe Source

Source: Rodney Leist

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tofu, Quick and Easy By Louise Hagler

1 lb block of tofu
2/3 cup sugar
1/4 cup oil
2 tsp vanilla
1 pinch salt
1 bag semisweet chocolate drops

- 1 Blend all ingredients until smooth.
- 2 Pour mixture into 8 inch graham cracker crust and chill.
- 3 While the recipe doesn't call for it I bet a small amount of Kahlua or chocolate liquor would be a nice addition to it too.
- 4 Then have it after the Que...
- 5 Posted to the BBQ List by Steven Douglass on Aug 04, 1998.

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tom Street's Brisket Marinade

- 1 bottle teriyaki sauce
- 1 bottle soy Sauce
- 1 bottle Worcestershire sauce
- 1 bottle Kitchen Bouquet
- 1 bottle oyster sauce
- 1 dash liquid smoke
- Cavender's Greek Seasoning to taste

- 1 *Experiment with lemon pepper, beer, red wine, or anything else that sounds promising.
- 2 Soak a 10 lb. brisket overnight and look forward to tomorrow!

Servings: 1

Recipe Type

Bbq List, Marinades, Brisket

Recipe Source

Source: Tom Street

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tomates A La Provencale

- 6 ripe tomatoes
- 1 cup bread crumbs
- 1/2 cup fresh parsley, finely chopped
- 1 Tbs finely chopped fresh basil OR
- 2 tsp dried basil
- a pinch of fresh or dried thyme
- 1 garlic clove, finely chopped
- salt and freshly ground black pepper, to taste
- 1/3 cup olive oil

- 1 Cut the tomatoes in half crosswise and scoop out the seeds with a spoon or your finger. Sprinkle the insides of the tomatoes with a little salt and place them upside down on paper towels to drain for 10 to 15 minutes. Process the slices of bread in a food processor or blender until they are coarse in texture. Do not over process them. In a mixing bowl combine 1 cup of the bread crumbs, the parsley, basil, thyme, garlic, olive oil, and salt and pepper to taste. Fill each tomato half with about 2 tablespoons of the mixture, mounding it a little in the center. Place the tomatoes on a greased baking sheet and bake at 375F (190C) for 20 minutes. Serve them hot, or chill in the refrigerator for at least 1 hour and serve cold. Serves 6.
- 2 Posted to the BBQ List by Jeff Lipsitt on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tomatillo-Corn Relish

8 medium tomatillos, husked and coarsely chopped
1 Tbs red onion, finely diced
1 small jalapeno, finely minced
2 Tbs fresh lime juice
2 Tbs olive oil
3/4 cup fresh corn kernels
Salt and freshly ground pepper

- 1 Combine all ingredients in a small bowl.
- 2 Posted to the BBQ List by Bill Wight on Aug 30, 1998.

Servings: 1

Recipe Type

Bbq List, Relishes And Condiments

Recipe Source

Source: HOT OFF THE GRILL with Bobby Flay

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tomato Aspic

3 oz orange gelatin
1 1/4 cups hot water
8 oz tomato sauce
1 1/2 Tbs vinegar
1/2 tsp salt
1 dash pepper

Combine all ingredients and add onion juice, horseradish, garlic, celery or other seasonings as desired. pour into mold and chill.

Servings: 1

Recipe Type

Bbq List, Sides

Recipe Source

Source: Amy Lou Nixdorf

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tomato Cake (A Spice Cake)

1 cup brown sugar
1/2 cup butter
2 eggs
1/2 cup chopped nuts
1/2 cup chopped dates
1/2 cup raisins
2 cups peeled cubed tomatoes
3 cups sifted flour
2 tsp baking powder
1 tsp nutmeg
1/2 tsp salt

- 1 Preheat oven to 350F. Cream butter and sugar. Add eggs, nuts, dates, raisins and tomatoes. Sift dry ingredients into tomato mixture. Pour into greased and floured 9 x 13 inch pan. Bake 350F for 30 min.
- 2 Frosting 8 ounces cream cheese 1 1/2 cup confectioner's sugar 3 tbs. butter 1 tsp. vanilla pinch salt
- 3 Beat with electric mixer. Frost cooled cake.
- 4 Enjoy your tomatoes!!

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe Source

Source: Barberry Farm in Madison, CT

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tomato Catsup

1 gallon pulp of tomatoes
1 Tbs ginger
2 Tbs cloves
1 Tbs black pepper
2 Tbs horseradish, grated
2 Tbs salt
2/3 gallon vinegar

Boil all well together, then add three pounds sugar, and boil awhile - Mrs. M. S. C.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tomato-Chipotle Sauce

- 1 can tomatoes, 14 oz
- 2 large cloves garlic, peeled, finely chopped
- 3 whole chipotles (or chipotles en ado)
- 2 Tbs olive oil

- 1 The better the quality tomatoes the better the sauce or substitute 1lb skinned fresh ripe tomatoes, preferably plum. Place all ingredients in a saucepan, bring to simmering point while mashing the tomatoes up with a wooden spoon. Simmer gently covered for 30 minutes. If at the end of this time the sauce is too thin reduce by boiling with lid off. Add salt to taste.
- 2 This sauce should not be extra hot, rather it should have a predominately tomato taste with an undercurrent of smoky heat. Don't overdo the salt at the end, both dishes it is used with have salt in them. You can also use this sauce for thin pastas like spaghetti, in which case add a medium onion, skinned and halved, at the beginning, remove it before serving and add chopped fresh basil to the sauce 5 minutes before serving.
- 3 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tomato-Cilantro Salsa

1 Tbs clarified butter
1 shallot, coarsely chopped
1 clove garlic, coarsely chopped
1/2 red bell pepper, coarsely chopped
1 cup red wine
1 28 oz can Roma tomatoes
1/4 cup fresh cilantro, coarsely chopped
salt and pepper, to taste

- 1 Sauté shallot, garlic and bell pepper in butter until soft. Add red wine and half of the cilantro and simmer until reduced by half. Add the tomatoes and simmer slowly for about 15 minutes or until slightly thickened. Add the rest of the cilantro, blend mixture until smooth. Season with salt and pepper to taste.
- 2 Posted to the BBQ List by Garry Howard.

Servings: 8

Recipe Type

Bbq List, Salsa

Recipe Source

Source: James Beard - Feb 97 issue Chile Pepper Magazine

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tommy Bowen's Pulled Pork Barbecue Sauce

32 oz cheap ketchup
2/3 cup apple cider vinegar
1 cup sugar
1 stick margarine
1 cup lemon juice
2 tsp black pepper
2 Tbs crushed red pepper, (red pepper flakes)

Put in a pot and bring to a boil. Keeps for weeks (months even) in the refrigerator. Good stuff.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tom's Chipotle And Crackling Cornbread

1 1/2 cups yellow cornmeal
1 cup all-purpose flour
2 eggs
3 Tbs baking powder
2 Tbs melted shortening or lard
1 tsp salt
3 medium chipotle peppers, finely chopped
1/2 small yellow onion, finely chopped
4 cloves garlic, minced fine
3 dried tomatoes, minced fine
1/2 cup pork cracklings
1 1/4 cups beer

- 1 Combine all ingredients in a mixing bowl and combine thoroughly.
- 2 Pour mixture into a greased cast-iron skillet. Preheat oven to 450F. Place skillet into oven and bake for 20-25 minutes, or until top is golden brown and toothpick can be inserted into the bread and removed clean. Serve warm.

Servings: 1

Recipe Type

Bbq List, Bread, Rolls And Cornbread

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tom's Chipotle Beans

1 lb dried pinto beans
1/2 lb smoked salt pork
4 small chipotle peppers, shredded
1 large jalapeno, chopped
1 large onion, chopped
8 cloves garlic, minced
6 oz tomato paste
4 Tbs Worcestershire sauce
2 tsp salt
2 Tbs roasted cumin seed, crushed
2 Tbs roasted black mustard seed, crushed
2 Tbs paprika
1/4 lb smoked Boston Butt, pulled
1 tsp marjoram
water to cover

Wash and pick over beans; put in mixing bowl. Cover w/cold water and soak overnight. Next morning, put beans and water into Dutch oven and bring to boil; reduce heat. Cover and simmer 1 hour. Stir in remaining ingredients; cover and simmer 3 hours or until tender. Add more water if necessary.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tony Roma's Carolina Honey Barbecue Sauce

1 cup ketchup
1 cup vinegar
1/2 cup molasses
1/2 cup honey
1 tsp liquid smoke
1/2 tsp salt
1/4 tsp garlic powder
1/4 tsp onion powder
1/4 tsp Tabasco

- 1 Combine all of the ingredients for the barbecue sauce in a saucepan over high heat. Blend the ingredients with a whisk until smooth.
- 2 When the mixture comes to a boil, reduce the heat and simmer uncovered.
- 3 In 30 to 45 minutes, when the mixture thickens, remove it from the heat. If you overcook it and make the sauce too thick, thin it with more vinegar.
- 4 Posted to the BBQ List on June 16, 1998 by Harry Jones"

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tony Roma's Original Baby Back Barbecue Sauce

1 cup ketchup
1 cup vinegar
1/2 cup dark corn syrup
2 tsp sugar
1/2 tsp salt
1/4 tsp garlic powder
1/4 tsp onion powder
1/4 tsp Tabasco

- 1 Combine all of the ingredients for the barbecue sauce in a saucepan over high heat. Use a whisk to blend the ingredients until smooth.
- 2 When the mixture comes to a boil, reduce the heat and simmer uncovered.
- 3 In 30 to 45 minutes, when the mixture thickens, remove it from the heat. If you want a thicker sauce, heat it longer. If you make the sauce too thick, thin it with more vinegar.
- 4 Posted to the BBQ List on June 16, 1998 by Harry Jones"

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tony Roma's Red Hot Barbecue Sauce

1 cup ketchup
1 cup vinegar
1/2 cup dark corn syrup
2 Tbs molasses
1/2 tsp red bell pepper; finely diced
2 tsp sugar
1 tsp liquid smoke
1/2 tsp salt
1/2 tsp red pepper flakes; crushed
1/2 tsp Tabasco
1/4 tsp cayenne pepper
1/4 tsp black pepper
1/4 tsp garlic powder
1/4 tsp onion powder

- 1 Combine all of the ingredients for the barbecue sauce in a saucepan over high heat. Use a whisk to blend the ingredients until smooth.
- 2 When the mixture comes to a boil, reduce the heat and simmer uncovered.
- 3 In 30 to 45 minutes, when the mixture thickens, remove it from the heat. If you want a thicker sauce, cook it longer. If you make the sauce too thick; thin it with more vinegar.
- 4 Posted to the BBQ List on June 16, 1998 by Harry Jones

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tony Roma's World Famous Ribs

4 lbs baby back ribs or 4 lbs. pork spareribs

1 batch barbecue sauce--separate recipes follow

- 1 Often when you buy ribs at the butcher counter, you get a full rack of ribs that wouldn't fit on a plate. Usually you just have to cut these long racks in half to get the perfect serving size (about 4 to 6 rib bones per rack). You'll likely have 4 of these smaller racks at about a pound each.
- 2 Preheat the oven to 300F.
- 3 Tear off 4 pieces of aluminum foil that are roughly 6 inches longer than the ribs.
- 4 Coat the ribs, front and back, with your choice of barbecue sauce. Place a rack of ribs, one at a time, onto a piece of foil lengthwise and wrap it tightly.
- 5 Place the ribs into the oven with the seam of the foil wrap facing up. Cook for 2 to 2-1/2 hours, or until you see the meat of the ribs shrinking back from the cut ends of the bones by about 1/2 inch. This long cooking time will ensure that the meat will be very tender and fall off the bone.
- 6 Toward the end of the cooking time, prepare the grill.
- 7 Remove the ribs from the foil and smother them with additional barbecue sauce. Be sure to save some sauce for later.
- 8 Grill the ribs over hot coals for 2 to 4 minutes per side, or just until you see several spots of charred blackened sauce. Watch for flames and do not burn!
- 9 When the ribs are done, use a sharp knife to slice the meat between each bone about halfway down. This will make it easier to tear the ribs apart when they are served.
- 10 TIDBITS
- 11 If you've got the time to marinate these ribs in advance, do it. I've found these ribs are extraordinary when they've been soaking in barbecue sauce for 24 hours before cooking. Just prepare the ribs in the foil described in the recipe and keep them in your refrigerator. Toss them, foil and all, into the oven the next day, 2 to 2-1/2 hours before you plan to scarf out.
- 12 Posted to the BBQ List on June 16, 1998 by Harry Jones"

Servings: 1

Recipe Type

Bbq List, Pork, Ribs

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Toot-Sweets Beans

4 slices bacon
1 medium onion, chopped
1 green pepper, chopped
16 oz kidney beans
16 oz pinto beans
16 oz green beans
16 oz butter beans
3/4 cup brown sugar
3/4 cup chili sauce
1/4 cup Mr. Brown, chopped
1/4 cup BBQ sauce, optional
1/8 cup hot sauce, optional

Partially fry up the bacon and reserve 2 Tbs. of the drippings and sauté the chopped onion and green pepper. Add the rest of the ingredients to a large pot and mix well, being careful not to smash the beans. Cover the pot and simmer slowly for approximately one hour, stirring occasionally.

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe Source

Source: Rock McNelly

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Top Secret Recipes -- Lemon Flavored Snapple Iced Tea

2 quarts (8 cups) water
3 Lipton tea bags (orange pekoe and pekoe cut black tea)
3/4 cup granulated sugar
1/3 cup plus 2 tablespoons lemon juice

- 1 Boil the water in a large saucepan over high heat.
- 2 When the water comes to a rapid boil, turn off the heat, put the tea bags into the water, and cover.
- 3 After the tea has steeped about 1 hour, pour the sugar into a 2-quart pitcher, then add the tea. The tea should still be warm, so the sugar will dissolve easily.
- 4 Add the lemon juice. Chill.
- 5 (<http://www.topsecretrecipes.com>) Makes 2 quarts.
- 6 (Check the book "More Top Secret Recipes" for 4 other flavors of this clone for Snapple Iced Tea, including orange, strawberry, cranberry and diet lemon!)
- 7 Posted to the BBQ List on June 14, 1998 by Bart Law

Servings: 1

Recipe Type

Bbq List, Drinks

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Top Secret Recipes -- Tony Roma's Blue Ridge Smoky Sauce

1 cup ketchup
1 cup red wine vinegar
1/2 cup brown sugar
1/4 cup molasses
1 1/2 tsp liquid smoke
1/2 tsp salt
rounded 1/4 teaspoon black pepper
1/4 tsp garlic powder
1/4 tsp onion powder

- 1 Combine all of the ingredients in a medium saucepan over high heat, and whisk until smooth.
- 2 Bring sauce to a boil, then reduce heat and simmer uncovered for 30-40 minutes or until sauce has thickened. Use on pork spareribs -- as cooked with the method from the book Top Secret Restaurant Recipes -- or any of your beef, pork or chicken recipes.
- 3 Of the four famous barbecue sauces served on those delicious, tender ribs at Tony Roma's, this is the only one that wasn't cloned in the third book, Top Secret Restaurant Recipes. This sweet, smoky sauce is great on pork spareribs cooked with the technique found on page 298 of the book, or you can use it on a recipe of your own that includes pork or beef ribs, even chicken. Now Tony Roma's sells each of its four barbecue sauces at the restaurant chain, separately, or in gift sets of four. But if you don't have a Tony Roma's near you, this is the only way to get that one-of-a-kind barbecue taste at home.
- 4 (<http://www.topsecretrecipes.com>) Makes 1 1/2 cups.
- 5 Posted to the BBQ List on June 9, 1998 by Harry Jones

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Top Sirloin Steak Teriyaki

1 beef top sirloin steak cut 1 to 1 1/4"
(you may use other thick tender top loin,
steaks such as T-bone, Porterhouse)

1/2 cup soy sauce

1/4 cup brown sugar

1 tsp ginger, ground

1 clove garlic, minced

1 Combine soy sauce, brown sugar, ginger and garlic. Place steak on grill over ash-covered coals. When first side is browned, brush with teriyaki sauce, turn and finish cooking the second side, brushing with sauce occasionally. Carve steak across grain into thin slices

2 Source: National Live Stock and Meat Board.

Servings: 1

Recipe Type

Bbq List, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tortilla Soup - Cancun Style

- 1 medium frying chicken, cut up
- 1/2 medium onion, rough chopped
- 1 tsp garlic puree
- 2 Tbs vegetable Oil
- 6 cups water
- 2 cans Swanson's chicken broth
- 1 Anaheim pepper, seeded, rough chop
- 1 Hungarian Wax or Jalapeno pepper, seeded, rough chop
- 2 bay leaves, fresh
- 4 basil Leaves, fresh OR
- 1 Tbs dried basil flakes
- 1/2 tsp salt
- 1/4 tsp black pepper, freshly ground
- 1 1/2 Tbs Hungarian paprika
- 3 medium ripe red tomatoes, chopped 1/4"
For the chips
- 1/2 cup vegetable Oil
- 10 6" dia. corn Tortillas *
For the garnish
- 1 medium Haas Avocado, peeled and sliced
- 1 cup Monterey jack cheese, grated
lime or lemon juice, freshly squeezed

- 1 * Corn Tortillas should be cut into 1/2-inch wide strips.
- 2 Brown the chicken in two non-stick skillet in 2 tablespoons of olive or peanut oil until golden brown. Do not burn the chicken or the drippings in the pan.
- 3 While chicken is browning, sauté the onions and garlic in a little oil until translucent. Transfer to stock pot.
- 4 When chicken is browned, transfer chicken and chicken fat to the stock pot. Deglaze the skillet with some of the water and transfer to the stock pot. Add the remaining water, the chicken broth, basil leaves, paprika, and chilies. Add salt and pepper. Cover the pot and simmer for 2 hours.
- 5 Remove chicken pieces and debone the meat. Put the stock through a strainer and discard all solids that are not good chicken meat. Chop the chicken into 1/4" chunks and return to stock pot along with the chopped tomatoes.
- 6 Skim as much of the chicken fat off surface of soup as possible and discard. Or put soup in refrigerator overnight and remove crystallized fat and discard.
- 7 Heat the frying oil in a 10-inch skillet until hot.
- 8 Cook tortilla strips a few at a time in oil until light golden brown, 30 to 60 seconds; drain on paper towels.
- 9 Store-bought tortilla can be substituted but use restaurant style.
- 10 Serving: Place a handful of tortilla strips in a bowl and pour hot soup over tortilla strips. Give each bowl of soup a dash of lime/lemon juice, as much as a teaspoon. Top each bowl of soup with some of the grated cheese and a few avocado slices.
- 11 Posted to the BBQ List by Bill Wight on Apr 24, 1998.

Servings: 6

Recipe Type

Bbq List, Soups And Stews

Recipe Source

Source: Bill Wight

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tournament Greens Bloody Mary

- 2 Tbs nuoc nam
- 1 clove garlic, minced
- 1/4 tsp red chile flakes
- 1 shot vodka
- 3 sprigs creasy greens, slivered
- 1 stalk celery
- 2 Tbs Worcestershire sauce
- V-8 vegetable juice, or tomato juice
- 1 quartered lime

- 1 I call this "Tournament Greens Bloody Mary" because the creasy greens start to grow big enough to harvest right around the time of the ACC and NCAA basketball tournaments.
- 2 First, combine the nuoc nam, garlic, and chile flakes to make nuoc cham (a Vietnamese dipping sauce). Take creasy greens, place in food processor, and finely sliver. Put shot of vodka into a chilled glass, add nuoc cham, slivered greens, Worcestershire sauce, and V-8 or tomato juice. Squeeze quartered lime slightly into the glass, then place firmly on edge of glass.
- 3 If you don't have creasy greens (*barbarea verna*), substitute watercress.

Servings: 1

Recipe Type

Bbq List, Drinks

Recipe Source

Source: Tom "Go To Hell Duke" Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tower Rock BBQ "A Champion Hog"

See Directions

- 1 st A LITTLE HISTORY: Tower Rock BBQ Team gets its name from a small town in Southern Illinois where my parents grew up. It sits on the Mississippi River. The tall rock formation in the river called, "Tower Rock" gave the town the name "Grand Tower". Our team consists of 8 members gather to form a champion in its self: Pat and Aliene Burke formerly from Apple City BBQ (Three Times World Grand Champions) had retired from BBQing but as everyone knows its in your blood they missed the people and friends and the competition, so here they are along with Brice and Elaine Winfrey, John Close (all from Summerville, Tn.) and of course My family: Ed Shelby, Kellie Jacobs 11, and myself. Each member has brought its own flair to the team including Kellie who is the main producer of our Tower Rock BBQ Sauce.
- 2 NOW: OUR WHOLE HOG STORY
- 3 We start with a hog that is chosen from a small farmer here in southern Illinois and send it to our processor. Where he processes it to our specification of removing the skin and leaving the head. We only cook fresh hogs they are processed on Monday and we pick up on Thursday for competition. We feel you get a better product using fresh meat. When we arrive at the competition site the prep work begins. We work on a time schedule which takes a total of 26 hours:
- 4 We start with a hog that dresses out around 120LBS.
- 5 a.m.-----remove hog from ice and trim fat to 1/4" thickness. remove any debris left from the processing. Split the back bone open just enough to make lie flat but not lose all of its shape. We then sprinkle a little salt inside, and out (we use a sea salt for this) Then we add our special magic dust (rub) which is a combination of chili powder, red pepper, black pepper, white pepper, celery salt, garlic powder, brown sugar. (can't give the measurements) they are locked in a safe until the demise of my father. After the special treatment of preparation we then secure a body rack to the cavity of the hog and a rack top and bottom the length of the hog.
- 6 -----The hog is then named (Phillip Ingram Garcia) and loaded into the cooker belly down (which was designed and built by my husband and my father). There are two baskets under the hog that are filled with 10 to 15 pounds of charcoal each, we only use a pure hickory with cornstarch binder) and add about 1/2 gallon bucket of apple chips to the charcoal then we fire it with a propane torch - no lighter fluid!. We bring the temperature up to 190F. We then bring the internal temperature of the hog up to 170F and hold there for approximately 4 hours. We use the old smoke house theory of meat will take on smoke when its cool. Once the temperature rises above 170F, the meat starts to cook outwards therefore no longer drawing the smoke in. After the 4 hours we start to raise the internal temperature of the hog to 185 to 190degrees. We maintain a 200F setting on the temperature of the cooker from here on out.
- 7 pm-----We then flip the hog to its back. This allows for the basting sauce to lay in cavity of the hog. We baste every hour on the hour, up until 4:00 a.m. During this process we are checking that the internal temp. of the hog is ok and that the shoulders and hams are getting tender. We keep our baskets under the shoulders and ham most of the time.
- 8 am-----At this time we wrap foil around the head, and lay foil (with slips across the belly to keep it from darkening to much. We maintain temperature at 200F until 30 minutes before judging. Then we begin our ritual of removing the meat for the blind box and dressing the hog for a formal meeting with the judges.
- 9 This is our main process of cooking a hog. We hope that it will help a few and give a few ideas to others..... our cooker has been out on the circuit for over a year and has brought us nothing but good luck. We wish all of you good luck with your hog. Tower Rock BBQ Team
- 10 Posted to the BBQ List by "Dick Hamilton" on Apr 8, 1998.

Recipe Type

Bbq List, Pork, Whole Pig

Recipe Source

Source: Patty Burke-Shelby

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Traditional Achiote Recado

2 Tbs	annatto seeds
1/2 cup	water
1 tsp	freshly ground allspice
2 tsp	freshly ground black pepper
1/2 cup	ancho chile powder
4 tsp	kosher salt
1 Tbs	Mexican oregano, toasted and ground
3	cloves garlic
1/2	medium white onions, thickly sliced
1/4 cup	pineapple vinegar or apple cider vinegar
1 1/2 cups	freshly squeezed orange juice
1/4 cup	freshly squeezed lemon juice

- 1 Annatto seeds are the hard red seeds of the annatto tree, native to the tropics. They are softened by soaking in hot water for 2 hours before grinding for use. Annatto seeds tint foods a bright yellow and are familiar to you as the dye used to color Cheddar cheese orange and butter yellow.
- 2 Achiote paste is a moist, brick-colored seasoning paste available in most Mexican and Latin American food markets. It is a blend of the iodine seeds of the annatto tree, citrus juices, vinegar plus other spices. The flavor will vary with brand and freshness, so be sure to taste it before using. It keeps indefinitely, tightly covered, at room temperature.
- 3 This mild, citrusy red spice paste can transform the blandest of foods. It comes from the Yucatan, where it typically flavors Pibil-style suckling pig. The pig is rubbed with the recado, wrapped in banana leaves, and then cooked in a stone-lined pit until the meat is so tender it falls off the bones. Grilling is a less traditional, but no less delicious, method. Use for meat, fish, and poultry. Purchased achiote paste saves a good deal of time and makes a less complex but acceptable recado.
- 4 Pan roast garlic and onion until brown and soft, then peel the garlic.
- 5 Put the annatto seeds and water in a small saucepan and place over high heat. Bring to a boil, cover, and lower heat to a simmer. Cook 30 minutes. Remove from heat and let steep 2 hours, or until softened. Drain and put in a blender or food processor along with all the remaining ingredients. Blend until smooth. Keeps, tightly covered, up to 5 days in the refrigerator.
- 6 Makes about 2 1/2 cups
- 7 Posted to the BBQ List by Garry Howard.

Servings: 1

Recipe Type

Bbq List, Mexican, Rubs And Spices

Recipe Source

Source: "La Parilla the Mexican Grill" by Reed Hearon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Triple L Bar-B-Que Sauce

1 lb margarine, or less
3 small bottle Durkee's sauce
2 Tbs prepared mustard
3 lemons
3/4 cup sweet pickle vinegar
2 Tbs sugar
salt and pepper to taste
1 Tbs Worcestershire sauce
1 Tbs ketchup
3 bottles water, use Durkee bottles
1/4 cup mayonnaise

- 1 Mix all together. Cut lemons in half add to other ingredients and heat on low, stirring often, until margarine is melted and everything is well blended.
- 2 Dip chicken or pork into sauce the last 15 minutes of grilling. Save some for "dipping" at the table.
- 3 Of all the recipes I have made this one receives the most praise. One lady said "it taste so good, it makes you want to get up and dance."
- 4 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Joan Beck-Lowder 1972

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tropical Barbeque Sauce

1 cup water
1 cup brown sugar
3 Tbs catsup
1 Tbs soy sauce
1 tsp dry mustard
1 cup pineapple, crushed
1 Tbs arrowroot
1/4 cup water, cold

- 1 Mix together 1 cup water and brown sugar. Add catsup, soy sauce, dry mustard and pineapple. Bring to a boil; simmer ten minutes.
- 2 Dissolve arrowroot in 1/4 cup water; add to sauce and cook until sauce thickens.
- 3 Posted to the BBQ List by Carey Starzinger on Apr 01, 1996.

Servings: 10

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Trout Tips

See Directions

- 1 Place fish on porcelain veggie grate sprayed with Pam. Don't remove the heads! Use a marinade and fridge the fish for 1 hour, max. Fresh squeezed lemon or lime (very different taste) mixed with vegetable. oil works well. Get good smoke goin' before putting the fish in. Trout can take quite a bit, and oak, alder, mesquite are decent choices. Brush the inside cavity with a mixture of Dijon mustard and Miracle Whip, with a few squeezes of lemon.
- 2 Brush the skin with oil and crank some pepper inside and out. Spray baste fish after the first half hour. No need to turn them. Fish should be done in and hour or less (at 225F grill temperature). You ought to be able to pull out the entire skeleton as one piece, w/o even one bone left. Serve with a few tablespoons of sauce (Dijon, Miracle Whip, lemon juice) next to it.
- 3 You can use all of the above, or improvise with various spices/herbs. Fresh thyme or rosemary, cilantro and lime juice, and even chipotles in adobo sauce if you want to kick it up a notch! I sometimes use chipotle powder in melted margarine with some lemon juice.
- 4 Posted to the BBQ List on July 23, 1998 by Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Fish And Seafood, Info.

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tumor Chicken

1 or 2 roasting chickens
garlic cloves

- 1 Peel the garlic cloves (leaving them whole) and after loosening the skin of the birds insert them under the skin, using as many as you like, but at least 6-7 cloves for each bird. I use a Weber kettle, and build an indirect pile against one side of the grill, meanwhile have several chunks of hickory soaking in water. When the coals are ready, put the hickory chips on.
- 2 You can brush the chicken with soy sauce if you like, but it is not necessary.
- 3 Put the birds on the opposite side from the coals, adjust the vents and go about your business. Usually takes about 2 hours to cook them.
- 4 If you make and eat this chicken, I think you will be happy to add it to your repertoire.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Lloyd Evans

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tuna And Tomato Hushpuppies

3 cups to 4 white self-rising cornmeal mix
2 eggs
1 # 303 can stewed tomatoes mashed with juice
2 small cans white tuna in water (don't drain)
1/2 cup finely chopped onions
1/2 tsp salt

- 1 Mix all ingredients until well blended. Makes a stiff moist batter. Drop by teaspoon (like you stir tea with) into 350F oil and fry until golden brown. drain on paper towels and eat.
- 2 Posted to the BBQ List on June 13, 1998 by James A. Whitten

Servings: 1

Recipe Type

Bbq List, Hushpuppies

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Turkey Gumbo

turkey bones
water to cover
salt and pepper
3/4 cup flour
3/4 cup oil or bacon drippings
2 onions, chopped
1 bell pepper, chopped
3 stalks celery, chopped
1 1/2 tsp garlic, minced
2 quarts turkey stock
1 lb canned tomatoes, chopped
1/2 tsp ground bay leaves
1/2 tsp dried basil
1/4 tsp hot red chile peppers
1 lb ham, diced

- 1 ***If you DON'T have any leftovers, begin here:*** Place turkey carcass in large sauce pot w/water to cover. Sprinkle salt and pepper on top. Stir and let boil about 1 1/2 hrs. Remove carcass and meat, reserving broth. Go on to next step below.
- 2 ***If you DO have leftovers, begin here:*** Cut turkey into bite sized pieces. Brown flour in oil to make a dark roux. Add vegetables and stir till soft. Stir in a cup or so of hot stock, then pour roux into stock pot w/ reserved broth. Cook 1/2 hour, then add tomatoes, turkey, seasonings, and ham and cook another 1/2 hr. Serve w/ rice, file (ground sassafras leaves), and Tabasco. Serves 8-10.
- 3 NOTE: Gumbo gets better and better the longer it sits. Make it a day or two ahead, if you can. Also, you may add chopped okra (the word "gumbo" comes from an African word for okra) when you add your other vegetables, but watch your roux if you do--the okra will make it thicken very quickly.

Servings: 1

Recipe Type

Bbq List, Poultry, Cajun

Recipe Source

Source: Laurie Duren

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Turkey Legs

several large turkey legs
vegetable oil
orange juice
caraway seeds

Marinate the turkey legs in a mixture of vegetable oil and orange juice for two days. Roll in (or sprinkle with) caraway seeds and smoke (grilling ain't bad) until tender.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Mike Moberley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Turkey Tetrazzini

1/2 stick butter
1 Tbs flour
1 cup milk
1/2 lb grated cheddar cheese
1 can cream of chicken soup
1 sprinkle ground cloves
4 oz cooked spaghetti
2 1/2 cups cooked turkey, chopped
1/2 medium onion, diced
OPTIONAL INGREDIENTS:
1/4 green bell pepper, chopped
2 oz pimientos, chopped
1 boiled egg, chopped
1/2 small can sliced black olives
1 small can sliced mushrooms

Melt butter in a sauce pan, add onion (and pepper if used) cook until tender, about 4 or 5 minutes. Add flour and stir in milk, cook over medium low heat while stirring constantly until thickened. Add about 3/4th of the cheese and stir until it is well mixed. Add all other ingredients, including any options (me, I like the pimientos, boiled egg, and the black olives), and mix well. Place in an oven proof dish, sprinkle with the rest of the grated cheese and bake at 325F for about 45 minutes.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Wendell Smith

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Two Smoked Turkey Gravies

See Directions

- 1 st Way:
- 2 Make about a 1/4 cup of roux. Heat equal amounts of drippings fat and flour in a sauce or fry pan stirring constantly. I think it is easiest to heat the fat to just slightly bubbling and then add a little flour at a time, stirring constantly. You will be making a paste from this combination, so add a little more flour at a time until you form a nice paste. This paste (roux) is your thickening agent for the rest of the drippings. So the amount of roux that you want is dependent on the total amount of gravy you want to end up with.
- 3 In a separate pan heat the remainder of your drippings to just bubbling. I like to use a flat 9" X 13" cake pan for this step. It has about 2inch sides and I find the large surface makes smooth stirring much easier than a round pan.
- 4 Slowly add the roux to the entire drippings liquid until it thickens to your liking. I use a large flat heat-resistant plastic or wooden spoon to sort of constantly scrape the bottom of this pan. This process basically keeps the roux from sticking to the bottom of the pan while it is becoming gravy. Hope this is not too confusing. If it never gets thick enough, then you need more roux. It will take a few times, like Qing, to get the hang of the mix you like.
- 5 If you like you can perkup the gravy a bit with spices. I usually add a little salt and pepper and just a tad of Adobo Con Pepper. The Adobo is not required, I just like it because it has a combination of a lot of spices that I like. Goya makes several Adobo spice blends that are nice. Once thickened, you have your gravy.
- 6 nd Way:
- 7 Heat up all of the drippings in a 9" X 13" pan.
- 8 In a shaker container combine 1-3 ratio of flour and COLD water. Shake like hell. You can add spices to this mixture if you like. The "shaking" action is to get all of the lumps out of the new formation. (The ratio of flour to water is sort of a guess. I usually add several tablespoons to a 1/2cup of water.) This is your thickening agent.
- 9 When your drippings are bubbling, slowly add the flour/water mixture, stirring constantly.
- 10 Watch for thickening action and be careful not to add too much flour/water mixture or you'll have glue. The thickening action is slightly delayed after you add a bit of flour/water stir a while and see if it is thickening. If you end up with glue, just add a small amount of water. You want to limit doing this, as you will weaken the flavors you worked so hard to obtain.
- 11 Be sure to constantly scrape or move the thickening gravy from the bottom of the pan as you go. Once thickened, you have your gravy.

Servings: 1

Recipe Type

Bbq List, Poultry

Recipe Source

Source: Mike Roberts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tzadziki - Nene Caradimitropoulo

- 1 cup cucumber, peeled and diced fine
- 2 cups sour cream
- 1 clove garlic, minced fine
- 1 Tbs olive oil
- 1 Tbs lemon juice
- 1 tsp garlic salt
- 1 Tbs chives, chopped or 1 tablespoon fresh mint, chopped or 1
- 1 Tbs dill, chopped.

- 1 Wrap cucumber in several thicknesses of paper towels and press out all moisture. Combine cucumber with remaining ingredients and mix well. Transfer to serving bowl. Chill. Yield 2 cups.
- 2 I've made the first recipe and it tastes pretty close to what you get on a commercial gyro, here in California.
- 3 Source: "A Greek Feast - A book of Greek Recipes"
- 4 By ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 1

Recipe Type

Bbq List, Greek, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tzadziki - Norm's

- 2 cups plain yogurt
- 2 large cucumbers
- salt to taste
- 2 large cloves garlic, minced
- 1 1/2 Tbs white wine vinegar
- 1 Tbs olive oil
- fresh ground black pepper

- 1 Line a sieve with a damp cheesecloth and place over a large bowl. Dump the yogurt into the sieve, cover with plastic wrap, and allow to drain in the refrigerator for 24 hours. Peel the cucumbers. Cut them in half lengthwise. Using a teaspoon, scrape out and discard the seeds. Grate the cucumbers into a colander, using the large holes on a four-sided grater. Salt the cucumbers and allow them to drain for 1/2 hour. Place the garlic, vinegar, and olive oil in a bowl and marinate while the cucumbers are draining. Squeeze the drained cucumbers as dry as possible and blot on paper towels.
- 2 Place in the bowl with the marinated garlic. Add the drained yogurt and stir. Add a few grindings of fresh pepper and salt if necessary. Let the finished product sit in the refrigerator for at least 30 minutes for the flavors to blend. Serve any way you can think of.

Servings: 1

Recipe Type

Bbq List, Greek, Other Sauces

Recipe Source

Source: Norm Corley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tzadziki - Stella Vallianos

- 2 small cucumbers, peeled
- 1/2 cup plain yogurt
- 1 garlic clove, mashed or pressed
- 1/4 cup olive oil
- salt and pepper to taste
- parsley

1 Dice cucumbers very fine into a small bowl and drain off the excess liquid. In another small bowl combine the yogurt, garlic, olive oil, salt and pepper. Stir them until they are well mixed, and gently fold in the cucumbers, and chill.

2 Garnish with parsley before serving.

3 Source: "A Greek Feast - A book of Greek Recipes"

4 By ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 1

Recipe Type

Bbq List, Greek, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Tzatziki Sauce For Gyros

- 2 small cucumbers
- salt, to taste
- 1 1/4 cups yogurt, plain
- 2 Tbs olive oil
- 1 Tbs lemon juice
- white pepper, to taste
- 3 garlic cloves, or more
- 1/4 cup fresh mint leaves

- 1 Use fresh mint leaves, shredded, 2 tablespoons dried mint, crushed or 1/4 cup coarsely chopped flat-leaf parsley. Use more or less garlic, minced, to your preference. Peel, seed and dice cucumbers. Sprinkle with salt and set aside to drain. Combine yogurt, olive oil, fresh lemon juice, pepper and garlic in large bowl. Cover and refrigerate. Just before serving, beat yogurt sauce with wooden spoon until smooth. Have fresh mint torn into small pieces. Dry cucumber by gently squeezing between paper towels. Combine cucumbers with mint leaves and yogurt mixture. Add salt and pepper to taste. Use with Gyros of all kinds. Can also be used as dippers with pita bread cut into wedges and baked for few minutes until crisp.
- 2 Posted to the BBQ List by Carey Starzinger on Jul 18, 1996.

Servings: 3

Recipe Type

Bbq List, Other Sauces, Greek, Sandwiches

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

U.S.A. Standard Weights & Measurements

See Directions

1 LIQUID CAPACITY:

2 gill = 7.219 cu.in. = 0.1183 liter gills = 1 pt = 28.875 cu.in. = 0.4732 liter pts. = 1 qt = 57.750 cu.in. = 0.9463 liter qts. = 1 gal = 231.000 cu.in. = 3.7853 liter gals. = 1 brl liquid = 119.24 liter gals. = 1 brl petroleum = 158.98 liter

3 COMMON KITCHEN CONVERSIONS

4 DRY CAPACITY:

5 pt = 33.6 cu.in. = 0.5506 liter pt = 1 qt = 67.2 cu.in. = 1.1012 liter qts = 1 peck = 537.6 cu.in. = 8.8096 liter pk = 1 bush = 2150.4 cu.in. = 35.2383 liter barrel = 7056 cu.in. = 115.62 liter

6 COUNTING

7 dozen = 12 units dozen = 1 gross = 144 units gr. = 1 great gross = 1728 units

8 CAPACITIES

9 teaspoon = 1/3 tablespoon = 1/6 fl.oz. teaspoons = 1 tablespoon = 1/2 fl.oz. tablespoons = 1 cup = 8 fl.oz. cups = 1 pint = 16 fl.oz. pints = 1 quart = 32 fl.oz. quarts = 1 gallon = 128 fl.oz.

10 AVOIRDUPOIS WEIGHT

11 grain = 0.0648 gm. grains = 1 dram = 1.7718 gm. dr. = 1 ounce = 28.3495 gm. oz. = 1 pound = 453.5924 gm. lbs. = 1 hundredweight = 45.3592 kg. ,000 lb. = 1 short ton = 907.18 kg.

12 LADLES ICE CREAM SCOOPS

13 Size Equivalent Scoop # Scoops Equivalent per Gallon oz. 1/8 cup No.6 2/3 cup 24 oz. 1/4 cup No.8 1/2 cup 32 oz. 1/2 cup No.10 3/8 cup 40 oz. 3/4 cup No.12 1/3 cup 48 oz. 1 cup No.16 1/4 cup 64 No.20 3 1/5 TBSP. 80 No.24 2 2/3 TBSP. 96 No.30 2 1/5 TBSP. 120 No.40 1 1/2 TBSP. 160 No.60 1 TBSP. 240 No.100 Scant 2 tsp. 400

14 * Ice Cream Scoop, or Dipper, size is determined by portions per quart. i.e. No.6 = 6 portions per quart.

15 CONTENTS OF STANDARD CANS:

16 Can Number Weight Volume -11 oz. 1 1/4 cups oz. 1 3/4 cups lb. 2 cups Tall 1 lb. 2 cups lb. 3 fl.oz. 2 1/2 cups /2 1 lb. 13 fl.oz. 3 1/2 cups qt. 13 fl.oz. 3 1/2 cups lbs. 5 3/4 cups lbs 8 fl.oz. 13 cups

17 BASIC LIQUID EQUIVALENTS:

18 dash = 1/8 teaspoon teaspoons = 1 tablespoon tablespoons = 1/4 cup /3 tablespoons = 1/3 cup tablespoons = 1/2 cup /3 tablespoons = 2/3 cup tablespoons = 3/4 cup tablespoons = 7/8 cup tablespoons = 1 cup cup = 1/2 pint (8fl oz) cups = 1 pint (16fl oz) pints = 1 qt (32fl oz) qt = 1 gallon (128 fl oz) oz = 1 pound (dry weight)

Servings: 1

Recipe Type

Info., Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Uncle Ho's Most Decidedly Eastern Finishing Sauce

16 oz apple cider vinegar
1 Tbs red pepper flakes
1 1/2 Tbs Phu Quoc brand nuoc nam
1 tsp ground cayenne pepper
1/2 tsp black pepper

- 1 As a long time aficionado of Eastern North Carolina style barbeque, I have been intrigued by the origins of the vinegar/red pepper sauce used by the pit masters in that region. It is unique among all barbeque finishing or dipping sauces in that it contains no tomato extracts--owing to the fact that, at the time of its origins in the 1600s and 1700s, tomatoes were thought to be poisonous. What was used instead was "English Ketchup", a concoction containing cider vinegar, red peppers, spices, and oysters. This basic blend is in use to this day with one notable exception--the oysters have been discarded.
- 2 Well, I got to wondering what that original barbeque might have tasted like, seasoned with the English Ketchup of the time. Having no reference and no clue as to how oysters were incorporated into the original mix, I instead decided to substitute nuoc nam--a Vietnamese fish sauce made from fish extract, water, and salt. While I cannot say this is an exact replication of the nation's original barbeque finishing and dipping sauce, it is in all likelihood a pretty decent semblance of what our colonial ancestors seasoned their barbeque with. In addition, it's also pretty damn tasty, IMHO--complementing, rather than masking, the smoky rich sweetness of slow cooked barbeque.
- 3 Simply combine all ingredients, and let alone to marry for one or two days before using. If you use it as a finishing sauce, add about 12 ounces of the sauce to roughly three pounds of smoked and pulled pork barbeque in a cast iron pan, add water to cover, and simmer on medium heat, stirring frequently, until the sauce *just* barely oozes over the barbeque when pressed down upon with a spatula. Or, just mix with smoked and pulled pork barbeque before serving if using as a dip.
- 4 Enjoy!

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Uncle Shels Badlands Bushwaker Sauce

1 Tbs orange-habanero-chipotle oil
1/2 cup onion, chopped
1/2 tsp garlic, fine chop
32 oz tomato sauce
1 cup lightly packed brown sugar
1/4 cup cider vinegar +
1 Tbs cider vinegar
1/4 cup Wrights Liquid smoke
2 tsp honey
3 Tbs Jack Daniel's or other bourbon
2 tsp juice of lemon or lime
SPICE BLEND
1 tsp whole white peppercorns
1 tsp whole black pepper corns
1 tsp whole coriander seeds
1/2 tsp whole cumin seed
1/8 tsp whole fennel seed
4 small dried chipotles
1 ancho stemmed but with seeds
20 chilpetin or wild piquin pods
1 clove garlic
1/4 tsp dried habanero, ground
2 tsp Hot or sweet Hungarian paprika
1/2 tsp cayenne

- 1 Sauté the onion in the oil over medium- high heat until translucent, add the minced garlic, reduce heat to medium and continue cooking for another min. or two. Add the tomato sauce and stir well to mix. Add the remaining ingredients, one at a time, down to and including the honey, stir after each ingredients.
- 2 Add the spice blend ingredients to a spice grinder down to and including the clove. Grind up all the ingredients until you get a medium fine, somewhat grainy result. Add the habanero and the paprika and blend together.
- 3 Stir in the spice mixture to the sauce, 1 teaspoon at a time until you find the heat/flavor level you like (about 4-5 average). Add the cayenne (optional) and stir. After a min. or so add the bourbon and the lemon juice and let the sauce heat for another five minute or so, stirring every now and again. Turn off heat let sauce steep for at least 1/2 hour or more to let flavors meld. Taste and adjust your spice mixture. Serve as a hot table sauce. This is not a marinade or a cooking sauce, although you might add a light brushing to your meat or chicken about 15 min. before removing from grill.
- 4 Orange-Habanero-Chipotle oil 3-4 Chipotle dried peppers, 1 dried habanero, 2-3 tbs. dried orange peel minced, 2 cups canola oil. In a spice mill combine the dry ingredients and grind fine. Combine the spice mix with the canola oil in a clean GLASS jar with a non-reactive top. let the mixture sit in a cool place away from sunlight, for 2-3 days, shaking the jar 2-3 times per day. Filter the oil through a paper coffee filter into a clean glass jar. Can be stored in the fridge up to 6 months. Note: It may take some time for the oil to run through the filter completely.
- 5 Posted to the BBQ List by Carey Starzinger on Apr 23, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Unique Peach Barbecue Sauce

16 oz peach halves, drained
1/2 cup packed brown sugar
1/3 cup catsup
1/3 cup vinegar
2 Tbs soy sauce
2 garlic cloves, chopped
2 tsp fresh ginger root, chopped
1 tsp salt
1 dash black pepper, fresh

- 1 * Use a 16-ounce can of peaches, in syrup or in its own juice for a less sweet sauce. Put all the ingredients in a blender and run on high speed until smooth. Spoon sauce over meat, basting every 15 minutes with the drippings in pan. If used for outdoor grilling, baste after meat is about half cooked. Continue basting until meat is done. Recipe By : Jo Anne Merrill
- 2 Posted to BBQ List by "david klose" on Aug 17, 97

Servings: 6

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Vaunted Vinegar Sauce (For Pulled Pork)

1 cup white vinegar
1 Tbs sugar
1 tsp salt
1/2 tsp pepper
1/2 tsp cayenne or red pepper flakes

- 1 For slaw, mix all and refrigerate for at least 30 minutes.
- 2 For sauce, mix all until sugar dissolves.
- 3 Pile portions of pork, slaw, and sauce on bun and squish together. Devour. Posted to BBQ List by Jeff Lipsitt on Aug 4, 1997

Servings: 1

Recipe Type

Bbq List, Pork, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Veggies on the Grill - SUPER EASY

Veggies on the Grill - SUPER EASY, (see below)

Any quantity of : zucchini, carrots, onions, broccoli, mushrooms, peppers - or any other veggies you wish
Marinate with garlic and your favorite Italian dressing. Grill on a hot griddle plate (not open grate) on your favorite grill.

Servings: 1

Recipe Type

Bbq List, Grilled, Vegetables

Recipe Source

Source: CookinKid

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Venison Chili

4 pasilla chilies, seeded
2 ancho chilies, seeded
1 arbol chile, seeded
2 cups chicken broth, divided
2 corn tortillas, quartered
6 Tbs corn oil
1 1/2 lbs venison, cut in 1/2" cubes
1 large yellow onion, peeled and minced
4 cloves garlic, peeled and minced
2 Tbs cumin powder
1 1/2 cups beer, dark
4 cups beef stock
1 cinnamon stick
8 sprigs cilantro, fresh
1 lime, juiced
1/4 tsp salt, to taste
1/4 tsp ground black pepper, to taste

- 1 To cook chilies: In medium saucepan, combine pasilla, ancho, and arbol chilies and 1.5 cups chicken stock. Rapidly bring to a boil. Reduce heat.
- 2 Simmer for 10 minutes, or until chilies are soft, stirring occasionally. Cool slightly. Pour into blender. Add tortillas.
- 3 Puree until smooth (Note: If chile mixture is too thick to puree, add additional chicken stock, 1 tablespoon at a time, as necessary). Set aside.
- 4 To cook chili: In large sauté pan, heat corn oil over medium high heat. When oil smokes, add meat cubes. Cook, stirring frequently for 3 to 5 minutes, or until just brown.
- 5 Using slotted spoon, remove meat from pan. Set aside. While oil is still hot, stir in onion. Cook for 3 to 5 minutes, or until well browned.
- 6 Add garlic and cumin. Cook for 1 minute. Add chili puree. Fry for 4 to 6 minutes, stirring frequently to prevent scorching. Mixture will be thick and dark.
- 7 Add meat, beer, and beef stock. Stir well. Reduce heat. Simmer, uncovered, for 1 hour, or until reduced by half. Remove from heat. Stir in cinnamon and cilantro bundle.
- 8 Set aside, without stirring, for 15 minutes. Remove and discard cinnamon and cilantro. Stir in lime juice. Season with salt and pepper.

Servings: 4

Recipe Type

Bbq List, Chili, Venison

Recipe Source

Source: The Mansion on Turtle Creek, Dallas, TX

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Venison Jerky

6 lbs venison, (up to 8)
1 Tbs garlic powder
2 Tbs liquid smoke
1 quart soy sauce, (up to 2)
1 Tbs onion powder
2 Tbs pepper
1 tsp Tabasco, (up to 2)
1 Tbs MSG

- 1 Also did venison jerky (on a dehydrator oven) beef and turkey jerky (in the smoker) using a recipe received from Two-Steps (thanks for the help!) here is his recipe:
- 2 mix all together.. soak meat for at least 24 hours. Stirring occasionally. Slice the meat into thin slices while still partially frozen. Place on trays sprayed with Pam cooking spray. Process in food in either a smoker or food dehydrator until meat cracks.
- 3 Posted to BBQ List by JLNSGE on Jan 13, 1998

Servings: 1

Recipe Type

Bbq List, Jerky, Venison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Venison Rub

- 14 black pepper
- 1/4 cup paprika
- 1/4 cup corn sugar (get at beer supply)
- 2 Tbs salt
- 2 Tbs dry mustard
- 1 tsp cayenne pepper

- 1 Will be cooking a 4 lb. roast on an ECB using Cowboy Way Hardwood Lump Charcoal and hickory I'll cut into chunks from a log I was given. Total cooking time should be no more than four hours. I usually judge the doneness of venison by feel, kind of like Belly's "wabba wabba" feel for brisket. An hour per pound is usually just right with the temp just below the I on the idiot temp gage that comes with the ECB. Maybe this year I'll actually try to figure out what that temp really is.
- 2 Posted to BBQ List by "James A. Moore" on Nov 25, 1997

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Venison Sausage

7 lbs lean venison
3 lbs pork fat
1/3 cup salt
1/2 cup brown sugar
1 1/2 Tbs sage
2 tsp black pepper
2 tsp red pepper

Cut venison and fat into 1/2 inch cubes. Mix all ingredients and stir with meats. Run through sausage grinder. Make into patties 1/2 inch thick and fry as needed. Makes 10 pounds sausage.

Servings: 1

Recipe Type

Bbq List, Sausage

Recipe Source

Source: Contributed By Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Venison Shish Kabob

Shish Kabob

- 5 lbs venison, cut in large chunks
- 6 whole onion, quartered
- 10 whole jalapeno chile pepper, cut in half. seeded
- 4 whole green pepper, large sliced

Marinade

- 1/2 cup soy sauce
- 1/2 cup cooking oil
- 1 Tbs sugar
- 1 tsp ground ginger
- 1 tsp dry mustard
- 1 Tbs garlic powder
- 1/2 tsp cayenne pepper, ground

- 1 Marinate meat for at least 4 hours.
- 2 Alternately place vegetables and meat on Ka-Bob skewers. Marinate in sauce above. Cook on open grill over hot coals turning often until done. Note: Make sure to have enough!
- 3 I sometimes add slices of jalapenos for a extra kick...

Servings: 5

Recipe Type

Bbq List, Grilled, Venison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Venison Summer Sausage

2 lbs pork sausage
2 Tbs black pepper
5 lbs ground venison
2 Tbs liquid smoke
1 tsp peppercorns
5 Tbs Morton Tender Quick Salt
1 tsp red pepper
2 Tbs garlic salt
2 Tbs mustard Seed

- 1 st. day: Mix well, refrigerate (covered) 24 hours.
- 2 nd. day: Repeat above
- 3 rd. day: Repeat above
- 4 th. day: Divide into 5 equal parts (1 1/2 lbs. each). Shape into 5 rolls (12-14" long) You can either back on broiler rack in oven for 8 1/2 hours, or can use smoker and smoke until done. I have a Gander Mountain brand electric smoker with the water pan. I used it the last time I made the sausage and smoked it for 4 hours. Much better tasting than using the oven. Only problem is that my smoker has no settings, just plugs in. * Keeps 3 weeks in refrigerator, and DO NOT use metal dish for mixing or storing. Posted to BBQ List by Wiley Mixon on Nov 25, 1997

Servings: 1

Recipe Type

Bbq List, Sausage, Venison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Vernon's Dad's Eastern NC Sauce

1 gallon cider vinegar
6 oz Texas Pete Sauce
10 oz Worcestershire sauce
1 1/4 oz crushed red pepper
mustard to thicken (optional)

Age at least 1 day. Marinate items overnight and serve extra sauce with meal.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Marc Green

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Vidalia Onion With Bouillon Cube

See Directions

My buddy, the GA shrimp fisherman, teach me a secret, how you take a Vidalia, peel it, push a bullion cube down into the top, dab of butter, wrap in Saran, zap it short time until it little tender to touch, let sit. When it cool enough to hold, peel saran back and eat it like a juicy apple. Alternate bites with BBQ.

Servings: 1

Recipe Type

Bbq List, Appetizers, Vegetables

Recipe Source

Source: Florida John

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Viet-Acadian Salsa

- 2 16Oz Cans whole peeled tomatoes
- 20 Cloves garlic
- 2 Jalapeno peppers, chopped
- 1 chipotle pepper, crumbled
- 2 Ribs celery
- 1 Medium yellow onion
- 8 Tbs nuoc nam
- 5 Tbs apple cider vinegar
- 4 Tbs Worcestershire sauce
- 2 Tbs sugar
- 2 Tbs black pepper
- 1 Tbs brown mustard seeds, crushed
- 1 Tbs paprika
- 1 Tbs ground hot red pepper, preferably dried tab
- 1 Tbs whole cumin seed
- 1 tsp oregano, crushed

- 1 Here's a salsa recipe I've been playing around with for about a month or so. Originally, I wanted to "wrap" a salsa around a core of nuoc cham, with a hint of a Cajun hot sauce thrown in for good measure. The end result was a bit of a hybrid, but it seems to have worked out fairly well. Anyway, enjoy--it's a hot one!
- 2 Peel (if necessary) and coarsely chop the tomatoes. Place in a saucepan. Add coarsely chopped onion, celery, and jalapenos. Peel and finely dice the garlic, add half now and reserve the other half.
- 3 Grind the cumin seed and add it along with the nuoc nam, vinegar, Worcestershire, paprika, ground red pepper, and three tablespoons of sugar. Bring to a gentle boil, reduce to a moderate simmer, and cook for 25-30 minutes, or until desired thickness is achieved.
- 4 Now, about 5 minutes before the salsa is done, fry the reserved garlic in a little oil until it is crispy and golden. Remove the salsa from heat, add the fried garlic with one tablespoon of sugar, and stir occasionally until the salsa cools (stops steaming).
- 5 This should keep for between 1 and 2 weeks at 40F. The recipe makes between 1.5 and 2 quarts of salsa.
- 6 Posted to the BBQ List by Tom Solomon

Servings: 4

Recipe Type

Bbq List, Salsa, Cajun

Recipe Source

Source: Tom Solomon

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Vietnamese Grilled Duck Breast

4 duck breasts, deboned and skinned

Marinade

2 Tbs oil

4 Tbs vinegar

1 clove garlic, minced

1 1/2 inch ginger root, crumbled

1/2 tsp dried chile peppers or more

1 This recipe is equally good with wild duck, partridge or ptarmigan.

2 Cut the breasts away from the bird and marinade at least two days in the other ingredients. The peppers can be increased up to 2 tsp. according to taste. Drain breasts and place on the grill of your pit, brushing on extra marinade as required. Remove when internal temperature in deepest part of breast reaches 160F. Do not over cook. Serve with rice.

3 Original Recipe by: Jim Weller Revised by: Ignagruk Napoleon

4 Posted to the BBQ List by Jeff Lipsitt on Mar 24, 1998.

Servings: 2

Recipe Type

Bbq List, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Vinaigrette Marinade

FOR BEEF, POULTRY, PORK, FISH, VEG'S

- 1 small garlic clove, crushed
- 1/4 tsp coarse salt
- 1/2 tsp Dijon mustard
- 2 tsp lemon juice
- 1/4 cup olive oil
- 1 tsp red wine vinegar
- 1/4 tsp freshly ground pepper

Mash the garlic and salt together in a small bowl, with the back of a spoon. Stir in the mustard and lemon juice. Whisk in the olive oil, vinegar, and pepper. Makes about 1/3 cup.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Vince's Grilled Chicken Marinade

3/4 cup lemon juice
3/4 cup white vinegar
1/2 cup water
1 cup Crisco oil
3 Tbs salt
1/3 cup sugar
1 Tbs Tabasco

Marinate overnight and grill. It will flare up and about the only thing to do is either keep a squirt bottle nearby or my preference is to keep the garden hose ready and waiting. For production jobs (cooking for a party) we use two grills, one to start the cooking at a slightly higher heat (most of the flare-ups) and one at a lower heat to finish (very few flare-ups). Use your own judgment on when to switch grills - it should come natural even for novices, for some reason it'll just look like it's time.

Servings: 1

Recipe Type

Bbq List, Marinades, Grilled, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Vinegar Based BBQ Sauce

- 1 cup white vinegar
- 1 cup cider vinegar
- 1 tsp sugar
- 1 tsp red pepper flakes
- 1 tsp Tabasco

- 1 Mix thoroughly. This is the Southern style of vinegar based BBQ sauces. Just mop it on as you are grilling.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 24, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Vodka-Chocked Cherry Ribs

- 4 Full slabs Spareribs
RUB
- 1 8 oz bag Leggs Hot Italian sausage seasoning
- 1 cup cane sugar
- 1/2 cup hot chili powder
MOP
- 2 cups water
- 6 chicken bouillon cubes
- 1 cup olive oil
- 1/3 cup balsamic vinegar
remaining rub
FINISH SAUCE
- 40 oz Yoshida's spicy wing and rib sauce
- 1/2 pint chockcherry syrup
- 1 cup maraschino cherry juice with Vodka, (3 shots)
- 1 7 oz can El Mexicano, Chipotle Adobada peppers in sauce
- 1 cup grated onion white
- 2 Tbs ground dry mustard

- 1 Brought to a simmer on stove then let sit overnight. Reheated and brushed on ribs 3 times last hour of smoke. Serve remaining sauce as dip for ribs.
- 2 Rubbed olive oil over ribs then generously coated ribs with the rub reserving some of the rub. Wrapped in plastic and refrigerated for 30 hours.
- 3 Smoked the ribs at 235F over Mesquite wood mopping every hour or so.
- 4 Posted to the BBQ List by Don Havranek on Oct 19, 1998.

Servings: 1

Recipe Type

Bbq List, Mops, Sops And Bastes, Pork, Ribs, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Volcanic Hot Sauce

- 1 10- scotch bonnets or -
12
- 1 habanero, serrano, jalapeno
- 6 centiliters garlic, peeled and chopped
- 1/3 cup fresh lime juice
- 1/3 cup distilled white vinegar
- 2 Tbs Dijon style mustard
- 2 Tbs olive oil
- 1 tsp molasses
- 1/2 tsp turmeric
- 1 Tbs salt or to taste

- 1 Combine the pepper, garlic, lime juice, vinegar, mustard, oil, molasses, turmeric, and salt in a blender and puree until smooth. Correct the seasoning, adding more salt or molasses to taste.
- 2 Transfer the sauce to a clean bottle. You can use it right away, but the flavor will improve if you let it age for a few days. Volcanic Hot Sauce will keep almost indefinitely, refrigerated or at room temperature. Just give it a good shake before using.
- 3 From Steven Raichlen's "The Caribbean Pantry Cookbook"
- 4 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 2

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Walter Jetton's Barbeque Sauce

1 cup tomato ketchup
1/2 cup cider vinegar
1 tsp sugar
1 tsp chili powder
1/8 tsp salt
1 1/2 cups water
3 stalks celery, chopped
3 bay leaves
1 clove garlic
2 Tbs chopped onion
4 Tbs butter
4 Tbs Worcestershire sauce
1 tsp paprika
1 dash black pepper

- 1 Combine all the ingredients and bring to a boil. Simmer about 15 minutes. Remove from the heat and strain.
- 2 (note - the celery pieces that you strain out from the sauce are among the most delicious things I have ever tasted - really wonderful. In fact, I sometimes made the sauce just to have some of the yummy celery. - Bruce)

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Walter Jetton

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Walter Jetton's Texas Cole Slaw

3 lbs fresh cabbage
2 large dill pickles, chopped
1/2 cup mayonnaise
1/2 cup sugar
1 tsp salt

- 1 Shred up the cabbage and add all the other ingredients. Mix well and let stand a while before serving so that the flavors blend.
- 2 Compliments of Garry's Home Cooking - <http://cooking.netrelief.com> Garry Howard - Cambridge, MA - garry@netrelief.com

Servings: 20

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Walter Jetton's LBJ Barbecue Book (1965)

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Walter Shore's Marinated Cole Slaw

1 large cabbage
1 medium green pepper
1 small onion
2 carrots, grated
1 Tbs salt
1/2 cup oil
1 cup sugar
1 cup vinegar

- 1 Grate carrots, cabbage onions and pepper. Mix all these together. Add 1 tablespoon of salt to vegetables. Heat vinegar and oil (can heat in microwave) so sugar will dissolve. Add sugar to this mixture and stir until dissolved. Cool slightly and pour over vegetables and stir well.
- 2 Store in a glass or plastic container only. It may be served right away or it is better to let it stand overnight.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Contributed By Ray Edwards

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Warren's Barbeque Sauce

1 cup catsup
1 Tbs Worcestershire sauce
3 dashes Tabasco hot sauce
1 cup water
1/4 cup vinegar
1 Tbs sugar
1 tsp salt
1 tsp celery seed

- 1 Combine all ingredients. Heat to boiling. Let simmer 30 minutes. Makes enough sauce for basting 4 pounds loin back ribs.
- 2 Source: BH & G Barbecue Book, 1965
- 3 Posted to the BBQ List by Carey Starzinger on Oct 26, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Wauhatchie Stump Jumper's Yellow Carolina Sauce

4 cups cider vinegar (amber)
1/4 cup honey
1/4 cup cheap yellow mustard (French's, etc.)
4 Tbs brown sugar
4 Tbs salt
4 Tbs crushed red pepper flakes
2 Tbs black pepper (coarsely ground)

- 1 Simmer all for 15, 20 minutes, DON'T BOIL! Stir constantly.
- 2 Use about 1/2, 3/4 cup per butt. You don't want to over-power the meat--just give it a hint of additional flavor.
- 3 Posted to the BBQ List on July 19, 1998 by Don Martin

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Don Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Wayne's Wife's Baked Bean Recipe

- 40 oz canned baked beans, drain
- 1/4 cup chopped onions
- 1/4 cup ketchup
- 1/2 cup molasses
- 2 Tbs prepared mustard, (yellow or brown)
- 2 strips bacon, partially cooked, chopped

- 1 Mix all together, put in a covered casserole, lay two strips bacon on top, bake covered in 375F oven for 30 minutes, and then remove the cover and cook for another 30 minutes.
- 2 I usually skip the bacon and add some pulled pork if I have some in the refrigerator.
- 3 Posted to the BBQ List on June 5, 1998 by Wayne Beyer

Servings: 1

Recipe Type

Bbq List, Beans, Sides

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Weber Tangy Barbeque Sauce

2 Tbs butter
3 Tbs onion, chopped
1/2 cup celery
2 Tbs granulated sugar
2 Tbs vinegar
1 Tbs Worcestershire sauce
1/4 cup lemon juice
1 tsp dry mustard
1 cup ketchup salt and pepper to taste

- 1 Melt butter in a skillet. Sauté onions and celery until tender. Add remaining ingredients and cook about 15 to 20 minutes so flavors blend. (Makes 1 1/2 cups)
- 2 Source: Weber-Stephen Products Company
- 3 Posted to the BBQ List by Carey Starzinger on Sep 23, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Wendell's Dry Rub

4 tsp Hungarian paprika
1 tsp salt
2 tsp onion powder
2 tsp black pepper
1 1/2 tsp white pepper
1 tsp cayenne
1 tsp garlic powder
1 1/2 tsp dry mustard
1 1/2 tsp granulated brown sugar

- 1 In a 16 ounce jar, with a lid, add all ingredients. Close lid and shake until all spices are well blended. If for some reason you use some brown sugar rather than granulated, make sure that it is broken up to a very fine state, and it is mixed well with the other ingredients.
- 2 This may be stored in a lidded glass container for several weeks at room temperature.
- 3 This rub is very good on pork. It is very low in salt and brings out the flavor of the pork. Just sprinkle it very liberally on either ribs or a pork butt and let stand for 30 or 40 minutes. It will start to have a wet look. Now is the time to put in the smoker. If you would like a little more heat in your dry rubs add another 1/2 to 1 teaspoon cayenne pepper. Posted to the BBQ List by Wendell Smith wmdsmith@worldnet.att.net

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: Wendell D. Smith

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

West Indies Hot Curry Sauce

- 12 chilies habanero or Scotch Bonnet chopped (to 15 chili for a milder curry, use a few jalapenos)
- 1 ripe mango, peeled, pitted and, mashed
- 1 cup cheap yellow mustard
- 1/4 cup packed brown sugar
- 1/4 cup white vinegar
- 1 Tbs curry powder
- 1 Tbs ground cumin
- 1 Tbs chili powder
- 1/2 tsp salt, or to taste
- 1 tsp black pepper, or to taste

- 1 **WARNING:** This is a very hot sauce if made with habanero or Scotch Bonnet peppers. Use this to enhance dull and boring food. Keep away from pets, open flames, unsupervised children, and bad advice. This is not a toy. This is serious. Stand up straight, sit right, and stop mumbling. Be careful not to rub your nose, eyes, or mouth while working with habaneros. You may actually want to wear rubber gloves while chopping and mixing -- these babies are powerful.
- 2 Mix all the ingredients together and stand back. This will keep, covered and refrigerated, until the year 2018. Be careful though: If it spills, it will eat a hole in your refrigerator. If you ever want to dispose of it, call the local toxic waste specialists.
- 3 **NOTES :** This style of hot sauce, widely used in the West Indies, is basically habanero peppers (also known as Scotch Bonnets), fruit, and yellow mustard, with a few other ingredients thrown in. Use this recipe as a guideline. Habaneros are at the top of the chile pepper heat scale, so feel free to substitute other peppers of your choice.
- 4 Funnel the sauce into an old pint liquor bottle, then let your imagination run free as to what whopper you can lay on your guests regarding its origins. If you're having trouble, here's a start: "One day in Jamaica I was in this dingy bar and met this old guy who..." and you take it from there.
- 5 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

West Indies Pepper Sauce

- 1 mango or papaya
- 1 medium yellow onion, coarsely chopped
- 2 medium garlic cloves
- 6 Scotch Bonnets or habanero peppers stemmed, not seeded
- 1 inch piece of ginger root
- 1/2 tsp turmeric
- 1 Tbs dry mustard
- 1 pinch cumin
- 1 pinch coriander
- 1/2 Tbs honey
- 1/2 cup cider vinegar
- 1/2 cup water
- 1 tsp salt

Puree first 10 ingredients in blender. Transfer mixture to bowl. In non-reactive saucepan, bring vinegar, water, and salt to boil. Pour over mango mixture and stir well. Allow to cool before bottling. Refrigerated, sauce will keep approx. 6 weeks.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: "Hot Licks" by Jennifer Trainer Thompson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

West NC BBQ Sauce - Edna's

1 cup catsup
1 cup brown sugar
1 1/4 cups apple cider vinegar
2 large lemons, juice of
1 tsp pepper flakes
1 tsp black cracked pepper
1 small onion minced
2 tsp Texas Pete
1 tsp Worcestershire sauce

- 1 Whisk and Microwave on high 7 min. Use as both mop sauce and serving sauce. Don't knock it until you try it! Longer it sits the better it gets!
- 2 The recipe came from my ex mother in law in Davidson Co NC. She used the butter version. I don't!
- 3 Recipe by "H. WHITED ENGRAVING" on Mar 30, 1998.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Edna

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western Deer Stew

2 lbs	deer meat, cut into cubes
1 cup	grape juice
1	bay leaf
1	garlic clove, minced
1 tsp	salt
1/2 tsp	pepper
2 Tbs	bacon drippings
1 1/2 cups	bouillon
1	celery stalk, diced
8	whole cloves
1 Tbs	parsley
1/2 tsp	crumbled dried thyme
	cornstarch

Place meat in deep bowl. Add grape juice, bay leaf, garlic, salt and pepper. Place in refrigerator for several hours. Turn frequently. Drain the meat. Keep the grape juice mixture. Brown the meat thoroughly in bacon drippings. Simmer together for 10 minutes the grape juice mixture, the bouillon, and a cheesecloth bag tied in which you place celery, cloves, parsley, and thyme. Add meat, cover, and simmer till tender or about three hours. Add boiling water if necessary. If desired add vegetables and cook until they are tender. Discard cheesecloth herb bag. Remove meat. Thicken gravy with cornstarch. Use 1/2 Tablespoon cornstarch for every cup of broth. Add a little cold water to cornstarch and make into a smooth paste. Boil up broth and stir cornstarch mixture into broth. Cook, stirring for 2 minutes. Serve with meat. Posted to BBQ List by rhurley@carbon.cudenver.edu on Dec 02, 97

Servings: 1

Recipe Type

Bbq List, Soups And Stews, Venison

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western Kentucky Pork BBQ Sauce

3 1/2 cups water
1 cup ketchup
3/4 cup Worcestershire sauce
2 tsp paprika
1 1/2 tsp black pepper
1 1/2 tsp garlic powder
1 1/2 tsp cayenne pepper
2 tsp dry mustard
5 tsp onion powder
3 Tbs salt

- 1 Mix all ingredients and boil for five minutes, stirring frequently.
- 2 Source: "Best Barbeque Recipes" by Mildred Fischer
- 3 Posted to the BBQ List by Carey Starzinger on Jul 30, 1996.

Servings: 1

Recipe Type

Pork, Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western Kentucky-Style Sauce

1/2 cup brown sugar
1/2 cup ketchup
1 tsp garlic powder
1 tsp onion powder
4 dashes cracked black pepper
2 tsp soy sauce
3 Tbs Worcestershire sauce
1 pinch oregano
1 Tbs lemon juice
1/2 tsp black pepper
3 dashes paprika
3 dashes chili powder

Combine ingredients and serve as a finishing sauce.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Contributed By Richard Easley

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western North Carolina Style BBQ Sauce I

1 cup ketchup
1 cup packed brown sugar
1/2 cup lemon juice
1/4 cup butter
1/4 cup onion, minced
1 tsp pepper sauce
1 tsp Worcestershire sauce

Simmer for 30 minutes. Use as a dipping sauce.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western North Carolina Style BBQ Sauce II

12 oz canned tomatoes
2 cups water
6 oz tomato paste
2 dried chile peppers
1/2 cup ketchup
2 Tbs Worcestershire sauce
2 tsp chili powder
 juice of two lemons
1/4 cup wine vinegar
2 1/2 tsp salt
1/4 tsp Tabasco sauce
2 Tbs black pepper
1 onion, chopped
1 clove garlic
2 bay leaves
1/2 lb butter
2 tsp dry mustard

Simmer all 30 minutes. Strain and cool.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western North Carolina Style BBQ Sauce III

1 cup tomato sauce
1/4 cup ketchup
1/4 cup white vinegar
1/4 cup water
2 Tbs brown sugar
1 Tbs paprika
2 Tbs Worcestershire sauce
1 tsp dry mustard
1/2 tsp salt
1/4 tsp chili powder
1/8 tsp cayenne pepper

Simmer for 10 minutes. Refrigerate for at least 12 hours before using.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western North Carolina Style BBQ Sauce IV

2 Tbs brown sugar
1/4 tsp chili powder
1/2 tsp salt
2 Tbs Worcestershire sauce
1 cup tomato sauce
1/4 cup water
1 Tbs paprika
1 tsp dry mustard
1/8 tsp cayenne
1/2 cup white vinegar
1/4 cup ketchup

Simmer 10 minutes and refrigerate overnight.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western North Carolina Style BBQ Sauce V

1/3 cup cider vinegar
1 tsp salt
1 tsp celery seed
1/2 tsp cinnamon
1/2 cup ketchup
1/2 tsp chili powder
1/8 tsp nutmeg
1/2 tsp brown sugar
1 cup water

Simmer briefly.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western North Carolina Style BBQ Sauce VI

1 1/2 cups brown sugar
1/2 cup butter
1 cup ketchup
8 oz Heinz 57 Steak Sauce
1 Tbs celery seed
1 cup onion, chopped
2 cloves garlic, minced
1/2 cup vinegar
1 Tbs dry mustard
red pepper flakes

Caramelize butter and sugar until bubbly. Add vinegar and whisk. Add rest until thickened.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Andy Williams

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western North Carolina-Style Sauce

1/2 cup apple cider vinegar
1 tsp salt
1 tsp celery seed
1/2 tsp cinnamon
1/2 cup ketchup
1/2 tsp chili powder
1/8 tsp nutmeg
1/2 tsp brown sugar

Mix all ingredients together in a saucepan, bring to a boil, and remove from heat. Pour over meat.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Real Barbeque

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Western South Carolina-Style Barbecue Sauce

1 Tbs vegetable oil
1/2 medium onion, minced
2 medium garlic cloves, minced
1/2 cup cider vinegar
1/2 cup Worcestershire sauce
1 Tbs dry mustard
1 Tbs dark brown sugar
1 Tbs paprika
1 tsp salt
1 tsp cayenne pepper
1 cup ketchup

- 1 Heat oil in 2-quart saucepan over medium heat. Add onion and garlic; sauté until softened, 4-5 minutes. Stir in all the remaining ingredients except ketchup; bring to a boil. Reduce heat to low, then add ketchup. Cook, stirring occasionally, until thickened, about 15 minutes.
- 2 Served originally at Mama Rosa's, a long-time barbecue pit restaurant in North Philadelphia, this recipe is adapted from Jim Tarantino's outstanding book "Marinades" (Crossing Press, 1992).

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Carolina-Style Bbq Sauce

Recipe Source

Source: Jim Tarantino

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Wet Brine #1 For Brining Fish

4 gallons water
5 lbs uniodized salt
2 1/2 lbs brown sugar
1 cup lemon juice
2 Tbs liquid garlic
2 Tbs liquid onion

- 1 Add flavoring ingredients to enhance the flavor of the finished product. Experiment with dill, dry white wine, ginger, allspice, black pepper, crushed bay leaves, fruit juices, flavored vinegars, soy sauce, etc.
- 2 Soak the fish or shellfish in the brine solution in a non-metallic container. Brining time varies from 30 minutes for small shellfish, to 18hours for large, whole fish. As a general rule, soak product in brine one hour per pound.
- 3 Remove from brine, rinse lightly, and allow to dry thoroughly in refrigerator, for several hours.
- 4 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Wet Brine #2 For Brining Fish

- kosher salt
- 1 large egg
- sugar
- OR brown sugar
- OR honey
- 10 lbs meat, poultry, fish or shellfish, up to 12

- 1 **TO PREPARE:** Pour 1 gallon cold water into a nonmetallic kettle or bucket. Stir in 2 cups kosher salt. Add the egg in its shell to the salted water. If egg does not float, add additional salt, 1 tbs. at a time (keeping track of how much salt you add), until egg floats to the surface. Remove egg, then add enough sugar to equal the amount of salt you have already added; stir to dissolve.
- 2 Add meat, poultry, fish or shellfish of choice, making sure that the food is submerged. Transfer kettle to the refrigerator and let stand for Brining time specified in Guide to Brining and Smoking, page 61
- 3 Remove meat of fish from brine; reserve and refrigerate brine for another use another time. Let meat or fish stand at room temp until a translucent glaze or pellicle forms on its surface, about 1 hour. Then smoke for period specified in Guide to Brining and Smoking, page 61
- 4 Makes 1 gallon. This brine can be stored in the refrigerator and reused 3 times, as long as each time, it is used to brine only the same food.
- 5 Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.

Servings: 1

Recipe Type

Bbq List, Brines, Fish And Seafood

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Whipped Chipotle Sweet Potatoes

- 8 large sweet potatoes, scrubbed
- 2 canned chipotle chilies in adobo sauce,
minced and mashed to a paste
- 3 Tbs unsalted butter, cut and softened

- 1 Preheat oven to 450F. and line a baking sheet with foil. Prick potatoes and bake in middle of oven 1 to 1 1/2 hours, or until very soft. Cool potatoes until they can be handled and scoop flesh into a bowl. With an electric mixer beat potatoes with chili paste, butter, and salt and pepper to taste just until smooth and spread in a buttered 2-quart shallow baking dish. Potatoes may be prepared up to this point 1 day ahead and chilled, covered. Bring potatoes to room temperature before proceeding.
- 2 Reduce oven temperature to 350F. Bake potatoes in middle of oven until hot, 20 to 25 minutes.

Servings: 8

Recipe Type

Bbq List, Sides, Potatoes

Recipe Source

Source: Kit Anderson

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Whiskey-Flavored BBQ Sauce

- 1/2 pint Jack Daniel's or Crown whiskey
- 1 can tomato soup
- 2 tsp Worcestershire sauce
- other seasonings at your desecration

- 1 Take 1/2 of the whiskey and Worcestershire and marinate chicken tenders in it for a minimum of 2 hours. Place them in a non-stick skillet and pour the rest of the ingredients over and simmer until done. Great served with rice.
- 2 Posted to the BBQ List on July 12, 1998 Jeff Lipsitt

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Eric Hahn

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

White Trash BBQ Sauce

1/2 cup brown sugar
2 lemons
1 cup vinegar
3 cloves garlic
2 Tbs ketchup
3 Tbs prepared mustard
1 large onion, chopped
3 strips bacon
2 Tbs Worcestershire sauce
1 cup water
1/2 tsp salt
1 dash liquid smoke flavoring
pepper to taste

- 1 Fry bacon until deep gold, add onions and finish frying until the onions start getting brown. Add garlic and everything else in the recipe and bring to a boil. Turn fire down and simmer until sauce thickens.
- 2 Posted to the BBQ List by Randy & JoAnne Dewberry

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

White Wine Marinade

- 1 3/4 cups dry white wine
- 1/2 cup lime juice, freshly squeezed
- 1 1/2 tsp mustard powder
- 1 medium red onion, sliced 1/4" thick
- 1/2 cup olive oil
- salt and pepper, to taste

- 1 Combine all ingredients in a non reactive bowl. Cover, and refrigerate over night to allow flavors to meld. Then add meat to the bowl, covering all sides with the marinade, and then recover and allow to marinate for at least 3 to 4 hours in the refrigerator. Or, I prefer to add the meat and marinade to a zip lock bag and refrigerate. This way seems to coat the meat better.
- 2 This marinade can be used with fish, poultry, fowl, pork, or veal. When marinating fish, chickens, or fowl, do not let it marinate more than the 3 to 4 hours or else it will start to "cook" the meat. The pork and veal can be left up to 24 hours in the marinade with no problems.
- 3 Posted to the BBQ List by Rock McNelly on Sep 4, 1998.

Servings: 1

Recipe Type

Bbq List, Marinades

Recipe Source

Source: Rock McNelly

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Whited House Carrot Cake

- 1 1/2 cups margarine or butter
- 4 eggs
- 4 tsp vanilla or 2 teaspoons double strength
- 1 1/2 cups white sugar
- 2 cups cake flour
- 1 1/2 tsp baking powder
- 2 tsp baking soda
- 1 tsp salt
- 1 Tbs cinnamon
- 1/4 tsp pumpkin pie spice (optional)
- 2 1/2 cups finely chopped carrots (food processor preferred)
- 3/4 cup angel flake coconut
- 1 8oz can of crushed pineapple drained
- 1 cup chopped English walnuts

- 1 Preheat oven 350F. Place oven thermometer in oven. Prepare tube pan with heavy coating of cooking spray. Cream Margarine, oil and Sugar. Add Vanilla and Eggs mixing well. Add Spices, Baking Soda, Baking Powder, Salt blending well. Add flour mixing well. Add Carrots, pineapple, coconut, and nuts mixing well after each addition. Pour into prepared tube pan.
- 2 Check oven thermometer. Each oven heats differently. Often with 45 degree variation. Make sure oven reads 350F. Bake for 45-50 minutes or until cake is done. Let pan cool for 10 minutes. Invert Pan to remove cake. Allow cake to cool completely. Frost with Ginger-Orange Cream Cheese frosting.
- 3 Posted to the BBQ List on June 30, 1998 by Edna Whited

Servings: 1

Recipe Type

Bbq List, Desserts

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Whole Ham Barbeque

See Directions

Cut off the skin (this lets the smoke penetrate more), but leave the fat. Put a basic rub on it. If you don't have one handy, some salt, pepper, and a little garlic will work just fine. Cook slow at 220-225F, and keep the smoke going fairly often. I like to Q mine till the temp reaches 175F or higher---remember, this isn't as lean as a pork loin, so you can go to a higher temp. Makes it really tender if you bring it up easy. About 30 minutes before done, baste a couple of times with this mixture: 1/3 cup brown sugar, 1/3 cup mustard, 1/4 cup vinegar.

Servings: 1

Recipe Type

Bbq List, Ham

Recipe Source

Source: Danny Gaulden

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Whole Roast Suckling Pig (in oven)

- 1 whole suckling pig, (10-14 lb.),
- 1/3 cup plain distilled vinegar
- 1 1/2 cups carrots, chopped or sliced
- 1 1/2 cups celery, chopped or sliced
- 1 1/2 cups onions, chopped or sliced
- 1/3 cup safflower oil
- 1 Tbs coarse salt
- 1 tsp thyme
- stuffing *(instead of vegetables)
- olive oil
- 1 cup stock
- 1 cup wine
- 1 small red apple
- 1 bunch watercress
- 2 Tbs flour
- 2 Tbs butter

- 1 Have your butcher prepare the hog by cleaning it and removing the hair.
- 2 **THE DAY BEFORE COOKING, WASH** pig inside and out; soak it in very cold water with vinegar for a few hours. This freshens and whitens the meat. If your pig is frozen, it can also defrost during this soaking. Over a medium heat cook the carrots, celery and onions in the oil for a good 10 minutes, stirring occasionally. The onions should become somewhat translucent, the carrots slightly caramelized. Add salt and thyme. Dry the pig thoroughly inside and out. You may stuff the pig with the vegetables at this time; however, if you use a conventional stuffing, such as one for a turkey, wait until just before cooking and make certain that the pig and stuffing are at room temperature. The easiest way to close the opening is to use an ice pick or an upholstery needle to punch rows of holes about an inch apart on both sides of the stomach flaps. Then lace it up with thick string just as you would a shoe. You may also use skewers and string as you would for a turkey. Because protein firms as it cooks, the pig will stay in whatever position you place it. It should resemble a dog resting on its haunches. Place the pig in the roasting pan; it may have to be placed diagonally. Tuck the hind legs close to the stomach on either side; tie them together with string under the stomach if needed. The forelegs should be pointing straight ahead (also tied together so they won't spread out) and the head resting between them. Place a small piece of wood (like a child's block) or a piece of bunched-up foil in the mouth, opening it as wide as you can. Twist the tail into a curl and secure it with string or tape. Place crumpled aluminum foil in the eye sockets (some people place marbles). At this point you may cover it with plastic wrap and refrigerate it. Before cooking the pig, let it come to room temperature. Preheat oven to 450F. With the oil, thoroughly baste every inch of the pig, including the head, legs and tail. Out of aluminum foil make little covers for the ears and tail. If your pig hangs over the pan, use heavy-duty foil to extend the pan so that any juices will be collected. Place the pig in the oven for 30 minutes. Remove the pig quickly, shutting the oven door, baste with oil again and return to the oven. Then reduce the temperature to 350F. Continue basting with oil every 20 minutes 4 to 5 more times (for a total of 2 hours). If the ears and tail haven't browned, remove the aluminum covers for the last 20 minutes. The total cooking time will be between 2 and 2 1/2 hours. The cooking time is less because it is not fully stuffed; if it were, it would take an hour longer. (Approximately 10 minutes per pound lightly stuffed or unstuffed; 15 minutes per pound fully stuffed.) The pig is done when the temperature of the thigh reaches 165F (trichinae are killed when the internal temperature reaches 139F for a period of 10 minutes). When done, it may easily rest for an hour under foil or in a turned-off oven. To serve, make a garland for the pig's neck by stringing together sprigs of watercress. Make certain your apple is nicely polished. Enlist some help and very carefully slide the pig onto

the platter or carving board it will be presented on. It is rather fragile at this point and can even break in half. Make a sauce by skimming the fat off the juices in the roasting pan. Place the roasting pan over 2 burners, add the stock and the wine and bring to the simmer. Stir to dissolve all the roasting juices coagulated on the bottom and continue cooking about 10 minutes. If you wish to thicken the sauce, whisk in 2 tablespoons of flour that have been blended with 2 tablespoons of butter, bring the sauce back to the boil and boil for 2 minutes, stirring. Remove any remaining foil, string or skewers. Place the apple in the pig's mouth. Place the watercress garland around its neck and bring it to the table.

3 Posted to the BBQ List by "Garry Howard" on Apr 23, 1998.

Servings: 12

Recipe Type

Bbq List, Pork, Whole Pig

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Wick Fowlers 2 To 3 Alarm Chili

2 lbs chili meat
1/4 cup oil
1 onion, chopped
2 cloves garlic, chopped
16 oz tomato sauce
1 tsp paprika
1 1/2 tsp cayenne pepper
2 cups water
1/3 cup chili powder
2 tsp salt
2 tsp ground oregano
1 tsp cumin
2 tsp masa corn flour

- 1 Brown meat in oil. Drain and set aside.
- 2 Sauté onion and garlic in same oil; and add beef and all ingredients *except masa*.
- 3 Cook until tender (1 1/2 hrs.)
- 4 If not from Texas, or do not have a bunch of kids and need to s-t-r-e-a-c-h your budget, add 4 cups canned kidney beans. Beans will tend to tighten the chili and give it some body. If you do not add beans, then... Add some water to masa to make loose paste and add to mix while stirring. This will *draw* chili tighter.

Servings: 1

Recipe Type

Bbq List, Beef, Chili

Recipe Source

Source: Dave Alban

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Wild Willy's Number One-Derful Rub

3/4 cup paprika
1/4 cup ground black pepper
1/4 cup salt
1/4 cup sugar
2 Tbs chili powder
2 Tbs garlic powder
2 Tbs onion powder
2 tsp cayenne

Posted to the BBQ List by ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: "Smoke & Spice"

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Wildflower Sunrise

Ingredients

4 cups orange juice
1/2 cup yogurt (flavor of your choice)
2 cups cranberry juice

- 1 Blend orange juice and yogurt in blender, add cranberry juice, blend. Serve Immediately.
- 2 Serving Ideas: Garnish with fresh mint and orange slice.

Servings: 1

Recipe Type

Bbq List, Drinks

Recipe Source

Source: Liza Jane

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

William O'reilly's Brine

1 gallon water
3/4 cup salt
2/3 cup soy sauce
3/4 cup sugar
1 tsp dried oregano
1 tsp thyme
1 tsp black pepper

- 1 I just pulled my first brined turkey of the smoker. I have always rubbed with kosher salt. Used William O'Reilly's brine for 16 hours. The skin is salty and crisp. I should have taken it off at 170 and let it rise but I didn't. Took it off at 180. The meat is tender, moist and not salty. The texture of the meat was affected much deeper than with a rub. If you don't want salt, don't eat the skin.
- 2 I used brown sugar and will try Tamari sauce instead of soy next time.
- 3 Posted to BBQ List by Kit Anderson on Dec 11, 1997

Servings: 1

Recipe Type

Bbq List, Brines, Poultry

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Willingham's Barbeque Dry Rub

- 4 Tbs cumin
- 4 Tbs thyme
- 4 Tbs garlic powder
- 4 Tbs black pepper, freshly ground
- 2 Tbs cayenne pepper
- 2 Tbs salt
- 2 Tbs curry powder
- 1 Tbs onion powder
- 1 Tbs MSG or other flavor enhancer, (optional)

- 1 In a small bowl or glass jar with a lid, combine all the ingredients. Stir or shake to mix. Use immediately or store in a cool, dark place for several months.
- 2 This rub is pretty strong and so I do not recommend it for thin cuts (like ribs). But it is swell on heavier cuts of meat such as beef round, prime rib, pork shoulders, and even the whole hog. With this recipes, you have enough for five shoulders or four hams. Best if you let the meat marinate, loosely covered, in the refrigerator for a good twenty-four to forty-eight hours after being rubbed.
- 3 Source: John Willingham's World Champion BBQ
- 4 Posted to the BBQ List by Carey Starzinger on Jul 18, 1996.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Willingham's Beef Or Pork Dry Rub

4 Tbs salt
1 Tbs black pepper, freshly ground
1 Tbs lemon pepper
1 tsp onion salt
1 tsp mild chili powder
1 Tbs cayenne pepper
3 Tbs brown sugar
1 tsp white pepper
1 Tbs thyme, dried
1 Tbs rosemary, dried
1 Tbs cornstarch

- 1 In the top of a double boiler, combine all ingredients except the cornstarch. Heat over simmering water until the ingredients are warm to the touch (about 160F). Stir continuously during heating. As the sugar dissolves, it may form a crust. Transfer the heated mixture to a glass bowl and cool to room temperature. Break apart the crusty mix and rub the mixture between your fingers so that it becomes granular again. Add the cornstarch and stir to mix. Use immediately or keep in a glass jar with a tight-fitting lid. Store in a cool dark place.
- 2 Source: "John Willingham's World Championship Barbecue"

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Willingham's Cajun BBQ Seasoning Mix

2 tsp salt
1 tsp black pepper, freshly ground
1 tsp lemon pepper
1 1/2 tsp cayenne pepper, (or more)
1 1/2 tsp mild chili powder or use hot chili powder
1 tsp dry mustard
1 tsp brown sugar
1/2 tsp garlic powder
1/4 tsp cinnamon
1/4 tsp MSG

- 1 Combine ingredients and keep in a glass jar with a tight-fitting lid. Store in a cool dark place.
- 2 Posted to the BBQ List by Bill Wight on Apr 29, 1998.

Servings: 1

Recipe Type

Bbq List, Cajun, Rubs And Spices

Recipe Source

Source: John Willingham

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Willingham's General Dry Rub

3 Tbs salt
1 Tbs black pepper, freshly ground
1 1/2 tsp lemon pepper
1/2 tsp onion salt
1 tsp mild chili powder
1/2 tsp dry mustard
2 Tbs brown sugar
1 1/2 tsp garlic salt
1 Tbs citric acid, powdered (Ever-Fresh)
1 tsp white pepper

- 1 Combine ingredients and keep in a glass jar with a tight-fitting lid. Store in a cool dark place.
- 2 Posted to the BBQ List by Bill Wight on Apr 29, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: John Willingham

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Willingham's Mild BBQ Seasoning Mix

2 tsp salt
1 tsp black pepper, freshly ground
1 tsp lemon pepper
1 tsp cayenne pepper
1 tsp mild chili powder
1 tsp dry mustard
1 tsp brown sugar
1/2 tsp garlic powder
1/4 tsp cinnamon
1/4 tsp MSG

- 1 Combine ingredients and keep in a glass jar with a tight-fitting lid. Store in a cool dark place.
- 2 Posted to the BBQ List by Bill Wight on Apr 29, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: John Willingham

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Willingham's Poultry Dry Rub

4 Tbs salt
1 Tbs black pepper, freshly ground
1 Tbs lemon pepper
1 tsp onion salt
1 tsp mild chili powder
1 Tbs cayenne pepper
3 Tbs brown sugar
1 tsp white pepper
1 Tbs marjoram, dried
1 Tbs sage, dried
1 Tbs cornstarch

- 1 In the top of a double boiler, combine all ingredients except the cornstarch. Heat over simmering water until the ingredients are warm to the touch (about 160F). Stir continuously during heating. As the sugar dissolves, it may form a crust.
- 2 Transfer the heated mixture to a glass bowl and cool to room temperature. Break apart the crusty mix and rub the mixture between your fingers so that it becomes granular again. Add the cornstarch and stir to mix. Use immediately or keep in a glass jar with a tight-fitting lid. Store in a cool dark place.
- 3 Posted to the BBQ List by Bill Wight on Apr 29, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: John Willingham

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Wine Glazed Ham Steaks

1 lb center-cut ham slice 1"thick
SAUCE
1/2 cup dry white wine
1/4 cup orange juice
1/4 cup maple syrup
1 Tbs cornstarch, dissolved in
2 tsp white wine vinegar
1/2 tsp dry mustard
1/4 tsp ground ginger

- 1 Combine all ingredients except ham in saucepan. Bring the sauce to a slow boil, stirring constantly, then reduce heat and simmer for a few minutes. Grill ham over mesquite coals. Brush frequently with sauce on both sides, allowing 10 minutes of cooking time for each side. When done, place ham on serving dish, and pour remaining sauce over entire dish.
- 2 Posted to the BBQ List by Carey Starzinger on Oct 13, 1996.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Ham

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Wined Teriyaki Strips

- 2 large flank steaks or whatever kind
- 1 cup dry white wine
- 1/2 cup soy sauce
- 1 1/2 Tbs minced onion
- 1/4 tsp minced garlic
- 2 Tbs lemon juice
- 2 Tbs brown sugar or honey
- 10 1/2 oz canned beef broth
- 1 gingerroot piece, (1") crushed

- 1 Slice steaks diagonally across grain into 1/4- x 1-inch strips. Place in large bowl. Mix wine, soy sauce, onion, garlic, lemon juice, brown sugar, broth and gingerroot. Pour over meat and marinate 1 hour, turning 3 or 4 times. Thread on skewers and grill over coals until done as desired. Makes 30 to 40
- 2 Posted to the BBQ List by Carey Starzinger on Apr 05, 1996.

Servings: 30

Recipe Type

Bbq List, Beef, Grilled

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Worcestershire sauce

1 chopped onion
2 cloves of garlic crushed
1 1/4 in thick slice of ginger
3 Tbs yellow mustard seeds
1 tsp peppercorns
1/2 tsp red pepper flakes
1 2 in long cinnamon stick
1 tsp cloves whole
1/2 tsp cardamom pods
2 cups vinegar
1/2 cup molasses
1/2 cup dark soy sauce
1/4 cup tamarind pulp
3 Tbs salt
1/2 tsp curry powder
1 crushed anchovy
1/2 cup water

- 1 Place the onion, the garlic, the mustard seeds, the red pepper flakes, the peppercorns, the ginger, the cinnamon, the cloves and the cardamom on a large piece of cheesecloth and tie in a little bag.
- 2 In a large saucepan, combine the spice bag with the vinegar, the molasses, the soy sauce and the tamarind. Bring to a boil, lower the heat and let simmer for 45 minutes.
- 3 Mix together the salt, the curry powder, the anchovy and the water. Add to the liquid in the saucepan. Remove from heat. Pour the contents of the saucepan (including the spice bag) into a stainless or glass container. Cover tightly and place in the refrigerator for two weeks, mixing from time to time and squeezing the spice bag. After the two weeks, remove the spice bag and bottle the sauce. Keep in the refrigerator and shake well before use.

Servings: 1

Recipe Type

Bbq List, Other Sauces

Recipe Source

Source: Larry Willrath

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

World Championship Barbequed Ribs

5 lbs pork loin back ribs
DRY RUB

4 Tbs paprika
2 tsp salt
2 tsp onion powder
2 tsp pepper, black
2 tsp pepper, white
2 tsp pepper, red
BARBEQUE SAUCE

6 Tbs salt
6 Tbs pepper, black
6 Tbs chili powder
4 cups ketchup
4 cups vinegar, white
4 cups water
1 each onion, large, yellow, diced
1/2 cup molasses, sorghum

- 1 Barbeque Sauce: Combine ingredients in a large saucepan. Bring to a rolling boil, reduce heat and simmer 1 1/2 hours, stirring every 10 minutes or so. Pour into sterilized canning jars, seal and let stand 2 to 6 weeks before use. (If you are like me, not much chance of this happening, but it is a nice touch to the recipe - CWS)
- 2 Dry Rub: Mix ingredients together thoroughly.
- 3 Preparation: Sprinkle dry rub liberally on ribs. Allow ribs to stand 20 to 30 minutes at room temperature until the rub appears wet. Prepare a smoker for long, slow (230F) indirect cooking, using hickory chips or other hardwood chips for extra flavor. Cook ribs, bone side down, for 2 hours at 230F in a smoker using indirect heat. Turn and cook 2 more hours. Turn and cook one more hour. During the last 15 minutes, baste with barbeque sauce diluted by half with water. Serve ribs with warmed, undiluted sauce on the side.
- 4 Source: David Cox, Little Rock, winner of the 1991 World Championship Barbecue Cooking Contest in Memphis, TN
- 5 Posted to the BBQ List on June 26, 1998 by David Klose

Servings: 1

Recipe Type

Bbq List, Pork, Ribs, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Yadkin County North Carolina Iced Tea

6 large family sized bags Orange Pekoe tea
1 1/2 cups sugar
2 cups boiling water

"You get a little porcelain pan and put in about 2 cups of water. Bring the water to a boil and remove from the heat. Stir in the sugar. Then throw in the tea bags and let sit until cool. Remove the tea bags. Pour the liquid into a glass container and add cold water to bring to a gallon." Serve in tall glasses over ice with a lemon wedge. If the tea is cloudy, throw it away before anyone can see it and start over. This time, follow the instructions!

Servings: 1

Recipe Type

Bbq List, Drinks

Recipe Source

Source: Contributed By Dave Lineback

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Yadkin County North Carolina Slaw

3 lbs cabbage
1 large red pepper
1 large green pepper
1/2 Tbs celery seed
1 cup vinegar
3/4 cup sugar
 salt to taste

Preparation: Heat sugar and vinegar until sugar dissolves. Let the mixture get cold, preferably by refrigeration. Grate cabbage, add celery seed, salt and peppers cut up fine. Mix and pour cold mixture over cabbage. Thoroughly mix all ingredients and put in glass containers. Store in refrigerator to keep it cold. Let sit a minimum of 24 hours before serving. Slaw will keep for months.

Servings: 1

Recipe Type

Bbq List, Slaw

Recipe Source

Source: Mamie S. Kirk

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Yates' Gas-It-Up And Move-It-Out-Chili

3 lbs ground beef
3 medium onions, finely chopped
1 large bell pepper, finely chopped
3 tsp minced garlic
1 Tbs salt
1 tsp ground cayenne pepper
1 tsp paprika
2 tsp oregano
2 Tbs cumin
1/3 cup chili powder
24 oz tomato sauce

- 1 In a large pot (preferably cast iron) brown ground beef. Lightly sprinkle salt on meat (does not include TBS above). Halfway through browning, add garlic, chopped onions, and bell pepper. Note: Never add garlic until there is some liquid in the pot. Onions will be almost clear when browning is complete. Drain the meat. Add salt, red pepper, paprika, oregano, cumin, chili powder, and tomato sauce. Let simmer for three to five hours at a low temperature. A crock pot works great. I do just like Justin Wilson does, "stirs da pot after each ingredient is added."
- 2 You can cheat and eat after about 30 minutes, but it is better after it simmers for a while.
- 3 If it don't taste good, you didn't do it right! Try again!
- 4 This is not healthy chili--it's good chili!

Servings: 1

Recipe Type

Bbq List, Beef, Chili, Cajun

Recipe Source

Source: Bruce Yates

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Yellow Curry Paste (Thai)

- 1 tsp cumin seeds
- 1 tsp coriander seeds
- 1 tsp cayenne powder
- 1/2 tsp ground cinnamon
- 1 Tbs turmeric
- 1 tsp salt
- 1/2 tsp ground cloves
- 1 Tbs chopped lemon grass
- 2 Tbs chopped shallots
- 1 Tbs chopped garlic

- 1 Place the cumin and coriander seeds in a pan without adding any oil. Dry fry them, stirring, over medium heat for 1 to 2 minutes until they are slightly browned, and give off a roasted aroma. Grind the toasted seeds in a spice grinder.
- 2 Pound all the ingredients together with a little water to produce a medium thick paste.
- 3 You can pound the spice mix in a mortar and pestle or you can use a mini-food processor. Make a lot of the paste and save it for use in other curries. Store paste in the refrigerator.
- 4 Posted to the BBQ List by Bill Wight on Oct 8, 1998.

Servings: 4

Recipe Type

Bbq List, Rubs And Spices

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Yellow Sauce For Pulled Pork

4 cups cider vinegar
1/4 cup honey, (1/4 to 1/2)
1/4 cup cheap yellow prepared mustard, (NOT Dijon)
4 Tbs brown sugar
4 tsp salt
2 tsp ground black pepper, (coarse)
4 tsp red hot pepper flakes, pulverized

- 1 Heat all in a sauce pan on low for approx. 30 min, whisking while heating. The honey and mustard I start with a 1/4 cup and then just add by taste. It usually ends up somewhere less than 1/2 a cup. The pepper flakes are the kind you would sprinkle on pizza. I smash them so piece doesn't get stuck in a judges teeth and starts to burn. I use about 1/2 to 3/4 cup of finished sauce to a 6 lb. pulled butt.
- 2 Posted to the BBQ List by ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce

Recipe Source

Source: Don Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Yellow Sauce For Sausage Or Brisket

1 1/2 cups cheap yellow prepared mustard, (NOT Dijon)
1 1/2 cups red wine vinegar
3/4 cup brown sugar
3 Tbs margarine
4 tsp salt
1 Tbs Worcestershire sauce
2 1/2 tsp ground black pepper, (coarse)
1 1/2 Tbs Franks Louisiana hot sauce, (or similar)

- 1 Simmer for 30 minutes on low heat, whisking while heating.
- 2 Posted to the BBQ List by ncorley@usa.net (Norm Corley) on Dec 28, 1997.

Servings: 1

Recipe Type

Bbq List, Barbecue Sauce, Brisket, Sausage

Recipe Source

Source: Don Martin

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Young Whole Pig

See Directions

- 1 Young Whole Pig (this is after "First catch a pig and remove bristles after killing it")
- 2 "Place over the fire so the heat will strike the back first. Keep far enough from fire so the skin does not blister or crack. Baste often with cooking oil to which has been added chopped garlic..
- 3 When the pig appears to be thoroughly heated on the back turn over and start cooking the under side, basting often. It is advisable to turn the pig frequently. The cooking period usually is about one and half hours, but great care must be taken that all parts are thoroughly done. When the meat starts breaking away from the bones it is easy to tell that the pig is ready to serve." (p.23)
- 4 The old timers were not in error in their discussions about distance from the fire! That was one of the few variables they could look to. The others were time and "coals".
- 5 "One of the most important points to remember is the condition of the coals at the moment of placing the meat over the fire. This mystic moment arrives when the white ashes are starting to fall from the red glowing coals and the whole bed is beginning to turn gray.
- 6 Any attempt to begin cooking before this time has arrived means that the meat probably will be scorched or unduly dried out." (p.11)
- 7 Bill Magee advises "Do not forget or allow yourself to be distracted either by women or liquor - at least until the meat is done."

Servings: 1

Recipe Type

Bbq List, Pork, Whole Pig

Recipe Source

Source: Bill Magee (Contributed by Marius Johnston)

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Yucatan BBQ Sauce

- 2 lemon peel and juice
- 5 oranges peel and juice
- 1 Tbs achiote seed softened in warm water
- 1 tsp cayenne
- 1/2 cup powdered chile ancho
- 1/2 cup powdered New Mexico chile (chimayo)
- 1/2 cup powdered California chile
- 6 cloves garlic large
- 1 cup olive oil
- 3 Tbs white wine vinegar
- 2 tsp salt

- 1 Peel the lemons and oranges to get long strips of peel. Squeeze the juice from the peeled fruits and combine it with peel and all other ingredients in a large mixing bowl, mix well. Working in batches, transfer the soupy mess to a food processor or blender and process until its chopped to a coarse sticky paste. You may freeze the sauce at this stage, as it freezes beautifully. Smear thickly on chicken or fish, let marinate in the refrigerator as long as possible, at least over overnight, before roasting, broiling or BBQing. Basting occasionally during the cooking. Covers 3-4 chickens.
- 2 Posted to the BBQ List by Carey Starzinger on Apr 26, 1996.

Servings: 1

Recipe Type

Barbecue Sauce, Bbq List, Mexican

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Yucatan Marinade

1/4 cup fresh orange juice
1/4 cup lime juice
2 Tbs fresh lemon juice
1/4 cup ancho chile powder
2 Tbs pasilla chile powder
1/4 cup paprika
1 tsp cayenne
1 tsp freshly ground black pepper
1 tsp salt
1/4 cup olive oil

In a food processor, combine all the ingredients except the olive oil and process for 30 seconds. With the motor still running, slowly add the olive oil and process until emulsified.

Servings: 4

Yield: 1 cup

Recipe Type

Bbq List, Marinades, Mexican

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Yucca Drink

5 limes, halved
5 lemons, halved
1 orange, halved
1 cup sugar
1 tequila
fifth
crushed ice

- 1 Squeeze the juice from the fruit into a large jar like the type you make sun tea in. Toss in the peels. Add the sugar, and fill with crushed ice. Add the whole fifth of tequila, put the lid on and shake well.
- 2 While sitting around the campfire one evening some friends introduced us to yucca. When the jar gets passed to you, you give it a shake, twist off the lid and have a gulp. There is a ritual that goes with it. If you don't shake it first you loose a turn. If you take too small of a drink, you must drink more until everyone is satisfied that you didn't cheat yourself. If you take too big of a drink, you have to buy the tequila for the yucca jar for the next evenings campfire. Kinda like the dumb things we did in college, but sitting around the campfire kinda brings out a different person than when you're at home and have to be responsible. Gives you a chance to loosen up. And it tastes great!

Servings: 1

Recipe Type

Bbq List, Drinks

Recipe Source

Source: Kurt Lucas

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Zula Ferguson's Kentucky Burgoo

- 7 lbs beef shank, with bones
- 1 5 lb stewing hen
- 6 medium potatoes, cut into large cubes
- 6 medium turnips, cut into large cubes
- 8 carrots, cut into thick slices
- 1 large bunch celery, cut into 1 inch pieces
- 4 medium onions
- 2 # 2 1/2 cans of pureed tomatoes
- 2 lbs green beans, cut into 1 inch pieces
- 3 lbs peas, shelled
- 2 lbs butter beans, shelled
- 12 ears sweet corn, cut from the cob
- 1 head cabbage, shredded
- 1 lb okra, cut crosswise into 1 inch pieces
- 1 cup chopped parsley
- 1 cup chopped celery leaves
- 10 small red peppers
- 1 bell pepper, cut into strips
- 1 Tbs rosemary or thyme
- ground black pepper

- 1 Put beef and fowl into water to which 1 tablespoon of salt has been added for each quart. (there should be a little more water than enough to cover the meat. Needless to say, you'll need a mammoth kettle; we use our two largest ones.) Bring to a boil, then cook very slowly, covered, until beef and fowl are tender. Remove meat from cooking broth, cool, then cut both beef and fowl into bit-size pieces. Return meat (without bones) to broth, bring to a boil, and add vegetables in order given. When liquid comes to a full rolling boil again, add rosemary and pepper; lower heat; cook slowly until all vegetables are done (about 45 minutes). Add salt to taste.
- 2 The burgoo was ladled into tin cups as the famishing horde circled the steaming caldron. Corn bread squares, hush puppies or corn dodgers were served with this one-dish meal which was eaten with a spoon.

Servings: 1

Recipe Type

Bbq List

Recipe Source

Source: Marius Johnston

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.

Zvia's Hawayej

- 3 Tbs black peppercorns
- 3 Tbs cumin seed
- 2 Tbs turmeric
- 1 Tbs ground cardamom
- 1 Tbs ground coriander

- 1 Grind all the ingredients together with a mortar and pestle or in a spice grinder. Store in an airtight container.
- 2 Rub this spice blend devised by Zvia, an Afghan street vendor in New York, all over beef, pork, or chicken 2 hours prior to grilling. It also adds a pungent flavor to tuna, swordfish, bluefish, and bass; rub it on both sides of the steak or fillets about an hour before grilling. In both cases, the rub can be left on the meat or fish while grilling to make a blackened seasoned crust. It can also be stirred into boiled rice or summer soups to taste. Makes about 1/3 cup.
- 3 Recipe By : "A Well-Seasoned Appetite" - ISBN 0-670-85574-X
- 4 Posted to the BBQ List by Bill Wight on Oct 4, 1998.

Servings: 1

Recipe Type

Bbq List, Rubs And Spices

Recipe Source

Source: A Well-Seasoned Appetite

Recipe formatted and exported by Living Cookbook from Radium Technologies, Inc.