

BACKYARD BARBECUE FAVORITES

13 classic barbecue recipes to help you master your smoker





Hi there!

I'm Joe, the founder behind the Smoked BBQ Source website.

Since starting back in 2016, my goal has been to create a resource for pitmasters of all levels who want to master the art of smoking meat.

Along the way, I've been joined by a team of pitmasters who share the goal of teaching the art of backyard barbecue.

This cookbook contains a selection of our most popular recipes from the Smoked BBQ Source blog.

I hope you enjoy this free cookbook!

- Joe



Check out our latest recipes at
<https://www.smokedbbqsource.com>

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EASY SMOKED PULLED PORK

Juicy smoked pulled pork butt in half the time, spiced up with a knockout homemade BBQ sauce.

Serves: 8 Prep Time: 15 min Cook Time: 4 hrs Resting time: 2 hrs



INGREDIENTS:

6-10lbs Boston Butt or Pork Collar

PORK RUB:

8 tbsp smoked paprika
6 tbsp brown sugar
3 tbsp salt flakes
2 tbsp ground black pepper
1 tbsp ground cumin
1 tbsp mustard powder
1 tbsp garlic powder
1 tbsp onion powder
½ tsp cayenne powder

BBQ SAUCE:

1 cup ketchup
1½ cup apple juice
¼ cup apple cider vinegar
½ cup brown sugar
4 tbsp Worcestershire sauce
2 tsp garlic powder
3 tsp onion powder
1 tsp salt
½ tsp black ground pepper
¼ tsp cayenne pepper

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- 01 Remove any silver skin, hard solid pieces and soft pieces of fat from the Boston Butt or Pork Collar.
 - 02 Using a rub shaker, give the pork a generous coating of dry rub and leave it to sit for around an hour.
 - 03 Set up your smoker for high indirect heat using lump charcoal and some apple wood chunks for smoking.
 - 04 Once the temp has stabilized at 300°F, put the meat in the smoker and insert an internal meat thermometer to track the temp.
 - 05 After 2 hours, check the meat every 30 minutes for dry patches. If there are any, give the dry parts a spritz with apple juice.
 - 06 Once the internal temp reaches 160°F, wrap in foil and put back on the heat.
 - 07 When the internal temp reaches 195°F, start probing the pork for tenderness. When you feel no resistance, take the pork out.
 - 08 Wrap the pork in towels and put into a cooler to keep hot for 2 hours.
 - 09 After 2 hours has gone by, remove from the cooler and transfer the pork to a tray, including all of the juices. Pull the meat apart, removing any gristle or hard fat.
 - 10 Once all pulled apart, add a sprinkle of the dry rub and squirt of the BBQ sauce. Serve in burgers, tacos, pies, rolls, burrito, nachos, etc, etc.

[See on the blog](#)
[Watch on YouTube](#)

HOT & FAST BBQ BRISKET

Packed with flavor, this smoked beef brisket has an incredible bark – one of the best meats to smoke in your backyard.

Serves: 15 Prep Time: 15 min Cook Time: 8 hrs Resting time: 2 hrs



INGREDIENTS:

17lbs Rangers Valley MBS5+ Brisket

SEASONING:

1 part kosher salt
1 part black pepper (coarsely ground)
1 part granulated garlic

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- 01 Trim the hard fat from the brisket while it is still cold. Remove as much soft fat as you like.
 - 02 Season with equal parts of salt, coarsely ground black pepper and granulated garlic.
 - 03 Get your smoker up to temp of 300°F.
 - 04 Put the brisket on and leave for at least 2 hours before checking.
 - 05 After 2 hours, if any of the bark is extremely dry, you can spritz with water.
 - 06 Once internal temp of brisket reaches 170°F, coat it in a couple of layers of foil.
 - 07 Once the brisket is probing tender, anywhere between 195°F and 210°F, take off the heat and wrap in a couple of layers of foil.
 - 08 Wrap in some old towels and place in the cooler for 2 hours.
 - 09 After the 2 hours, slice across the grain of the meat and enjoy.

TEXAS STYLE SMOKED BEEF SHORT RIBS

Skip the sweet rubs and sauces and let the beef flavor shine through.

Serves: 6 Prep Time: 10 min Cook Time: 6 hrs Resting time: 30 min



INGREDIENTS:

5lb rack beef short ribs
2 tbsp olive oil

RUB:

2 tbsp freshly ground black pepper
2 tbsp salt
1 tbsp garlic powder
1 tsp smoked paprika
apple juice for spritzing

[See on the blog](#)

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- 01 Prepare smoker for indirect cooking at 250°F using a neutral wood like apple, cherry or pecan.
 - 02 Trim fat and silver skin from the meaty side. Remove membrane from bone side.
 - 03 Mix rub ingredients together and set aside.
 - 04 Coat ribs in a liquid like olive oil or hot sauce.
 - 05 Apply rub evenly being sure to get plenty on the sides.
 - 06 Place bone side down on pre-heated smoker.
 - 07 Smoke for between 6–10 hours between 250°F–275°F.
 - 08 Give the ribs a spritz of apple juice after about 5 hours (apple cider vinegar or water work as well).
 - 09 Remove the ribs from the smoker when your temperature probe reads 203°F–210°F and wrap in foil and leave to rest for 30 minutes.
 - 10 Slice the ribs and serve with beans and coleslaw.

SMOKED LAMB SHOULDER

This herb-crusted lamb shoulder is smoked and then pulled and goes amazing on Pita bread or in a sandwich.

Serves: 8 Prep Time: 10 min Cook Time: 5 hrs Resting time: 20 min



INGREDIENTS:

8lb lamb bone in shoulder
2 tbsp olive oil
Pita Bread to serve
1½ cups hummus to serve

HERB RUB:

2 tbsp salt
1 tbsp dried parsley
2 tbsp dried sage
1 tbsp dried rosemary
1 tbsp dried thyme
1 tbsp dried oregano
1 tbsp dried basil
1 tbsp dried bay leaf (crushed)
1 tbsp black pepper (finely ground)
1 tbsp sugar

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- 01** Prepare smoker for indirect cooking at 250°F using a neutral wood like apple, cherry or pecan.
 - 02** Combine rub ingredients together in a bowl and set aside.
 - 03** Coat lamb shoulder in olive oil.
 - 04** Sprinkle salt over lamb evenly.
 - 05** Apply herb rub to lamb making sure to cover it evenly.
 - 06** Place seasoned lamb shoulder, fat side up on pre-heated smoker.
 - 07** Smoke for 4 hours between 250°–300°F.
 - 08** For the final hour increase heat to 300°–350°F to make sure the fat renders.
 - 09** Remove the lamb from the smoker when internal temp reaches 195°–203°F, wrap in foil and leave to rest for 10–20 minutes.
 - 10** Slice/pull the lamb and serve with warmed pita bread and hummus.

SMOKED PORK RIBS

[3-2-1 METHOD]

Fall-off-the-bone low and slow smoked pork ribs glazed with tangy homemade BBQ sauce.

Serves: 8

Prep Time: 15 min

Cook Time: 6 hrs



INGREDIENTS:

8lbs rack of spare ribs
½ cup brown sugar
3 tbsp honey
3.5 oz unsalted butter
1 tbsp apple cider vinegar

RIB RUB:

8 tbsp smoked paprika
6 tbsp brown sugar
3 tbsp kosher salt
2 tbsp ground black pepper
1 tbsp ground cumin
1 tbsp mustard powder
1 tbsp garlic powder
1 tbsp onion powder
¼ tsp hot cayenne pepper

SPRITZ:

50% water
50% apple cider vinegar

SAUCE:

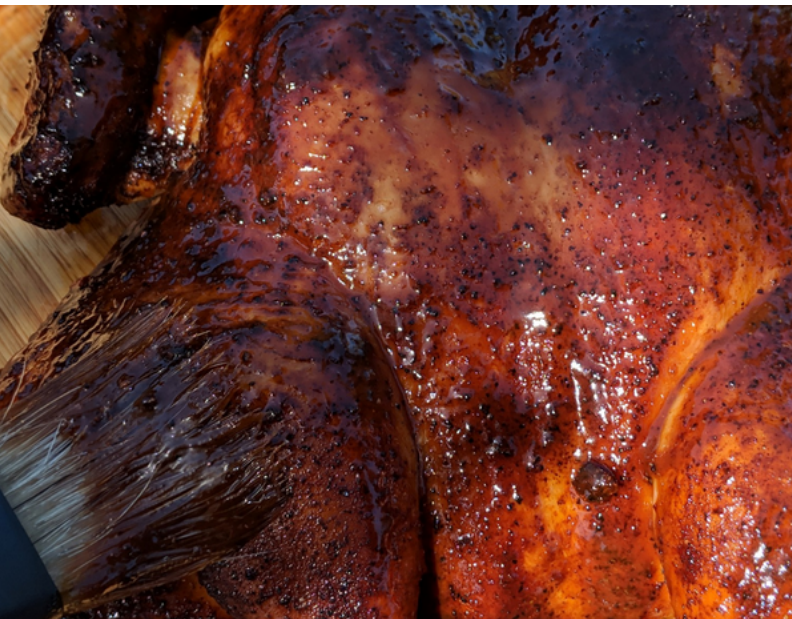
1 cup ketchup
1 ½ cups apple juice
¼ cup apple cider vinegar
½ cup brown sugar
4 tbsp Worcestershire sauce
2 tsp garlic powder
3 tsp onion powder
1 tsp kosher salt
½ tsp ground black pepper
¼ tsp hot cayenne pepper

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- 01 Trim excess fat off ribs, remove any loose bits and remove the membrane from the back of the ribs.
 - 02 Mix all dry ingredients for the rub and apply all over the ribs, remembering to get the sides.
 - 03 Set up smoker to a temp of 225°F and once stable, place ribs in the smoker.
 - 04 After 2 hours, check ribs for any dryness and if needed, spritz with a 50/50 mixture of water and apple cider vinegar.
 - 05 After 3 hours, take ribs out of the smoker and place them meat side down on 2 layers of foil that have honey, sugar, butter and apple cider vinegar on them. Add sugar, honey and butter to the back of the ribs and wrap up tightly.
 - 06 Put ribs back in the smoker for another 2 hours.
 - 07 Place all BBQ sauce ingredients into a thick bottomed saucepan and stir over low to medium heat for 15 minutes, allow to cool and transfer to a sauce bottle.
 - 08 After 2 hours, take ribs out and unwrap. Turn the ribs over to expose the meat and glaze with the BBQ sauce.
 - 09 Place back into the smoker for another hour.
 - 10 An hour later, remove the ribs from the smoker and slice in between the bones. Serve with potato salad, cornbread, or on a BBQ platter.

SMOKED SPATCHCOCK CHICKEN

Smoked over charcoal and glazed with BBQ sauce,
succulent chicken with delicious crispy skin.

Serves: 4 Prep Time: 20 min Cook Time: 1 hr 10 min



INGREDIENTS:

4lb whole chicken
4 tbsp Smokey Barbecue Sauce
4 tbsp poultry rub

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- 01 Place the chicken, breast side down, on a clean chopping board. Use a sharp boning knife or poultry shears to cut along both sides of the backbone towards the legs.
 - 02 Trim any excess fat or skin from around the leg end of the chicken.
 - 03 Flip the chicken over and press down firmly with the palms of your hand so that the meat is flat and spread out.
 - 04 Pat the chicken dry with paper towels.
 - 05 Sprinkle liberally with kosher salt and leave uncovered for a few hours in the fridge.
 - 06 Apply barbecue rub evenly over both sides of the chicken.
 - 07 Set your smoker up for indirect cooking at 300°F–350°F. Add 2–3 chunks of mild smoke wood (apple or cherry are good options).
 - 08 Place the chicken on the grill, breast side up.
 - 09 Smoke until the internal temperature of the breast reaches 160°F. Around 1 hour.
 - 10 Take the chicken off the smoker and spread barbecue sauce evenly over the skin.
 - 11 Place chicken back on the smoker for about 10 minutes or until the breast reaches 165°F.
 - 12 Slice the chicken up and serve with your favorite barbecue sides, or pull the meat and use in a sandwich.

SMOKED TURKEY BREAST

Succulent and flavor packed smoked turkey breast served with a festive cranberry and port glaze.

Serves: 8 Prep Time: 45 min Cook Time: 2.5 hrs Resting time: 2 hrs



INGREDIENTS:

6lb turkey breast or two smaller ones

TURKEY RUB:

4 tbsp smoked paprika
3 tbsp brown sugar
3 tbsp salt flakes
2 tbsp finely ground black pepper
1 tbsp mustard powder
1 tbsp garlic powder
1 tbsp onion powder

CRANBERRY AND PORT GLAZE:

½ cup port
½ cup jellied cranberry sauce
2 sprigs fresh thyme
1 dried bay leaf
¼ tsp cinnamon
½ cup castor sugar
1 tbsp balsamic vinegar

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- 01 Set up your smoker to 275°F. If using a charcoal smoker, fill up the charcoal ring with unlit charcoal, leaving a well in the center. Put three chunks of peach wood around the charcoal. Light a chimney starter, ¾ full of good quality charcoal, and tip into the middle of the unlit charcoal.
 - 02 Set up a dual probe thermometer to track both the smoker temperature and the internal temperature of the meat.
 - 03 Trim any leftover skin on the turkey breast and remove the tender. Then apply the rub.
 - 04 Place the turkey in the smoker and insert an internal temperature probe.

Once the turkey reaches 155°F, take it out of the smoker and wrap in foil with butter. This will take around two to three hours, depending on the size of the turkey breast. Rest in a prewarmed cooler with some old towels for around two hours.
 - 06 Place all the cranberry glaze ingredients into a saucepan over medium heat and stir constantly until all the sugars dissolve.
 - 07 Turn the heat up to a medium and simmer for around eight minutes, making sure to stir regularly and not to allow the glaze to boil.
 - 08 Remove the turkey from the cooler and unwrap on a chopping board with a juice crevice. Carve across the grain into thin slices, around ¼" thick. Place slices on a plate, scattered out like a fan and drizzle with some cranberry glaze.
 - 09 Serve with smoked squash puree and garlic butter green beans.

SMOKED PULLED BEEF

Slow cooked Flat Iron Steak seasoned with a coffee-based rub turned into an incredibly tender and flavorful pulled beef.

Serves: 4 Prep Time: 15 min Cook Time: 4 hrs Resting time: 2 hrs



INGREDIENTS:

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2lbs 1 whole Flat Iron Steak (you can use Butler's Steak or Oyster Blade)

COFFEE RUB:

¼ cup ground coffee
1 tbsp dark brown sugar
2 tbsp cayenne pepper
2 tbsp garlic powder
2 tbsp paprika
2 tbsp onion powder
1 tbsp ground cumin
1 tbsp kosher salt

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- 01 Combine all rub ingredients, mix thoroughly and transfer to a rub shaker to make applying it easier
 - 02 Take the beef out of the fridge around an hour before smoking and trim off the hard outer silver skin.
 - 03 Apply coffee rub from roughly 12 inches above the meat.
Set up the smoker by lighting up a half full chimney starter with lump charcoal. Once it is fully alight, place it into a well created in the charcoal ring with unlit charcoal. Place a few chunks of cherry and pecan wood around the lit charcoal, not touching the lit fuel.
 - 05 Put a drip tray on the deflector plate to save on clean up after the cook.
 - 06 Once the smoker is stable at 250°F, place the beef into the middle of the cooking grate and insert an internal meat probe.
 - 07 Let the beef smoke for around 4 hours in total, until it reaches an internal temperature of 160°F.
Wrap the beef in some foil with half a cup of warm beef stock and put back on the heat. Start probing the beef for tenderness. When you feel no resistance from sticking a metal skewer in, you know it will be time to rest. This will take another couple of hours and the internal temp will be between 200°F to 210°F.
 - 09 Open the foil and let the steam out for about 10 minutes, then wrap up the beef in old towels and place into a cooler to hold for two hours.
 - 10 Transfer all of the juice and the beef to a tray and pull apart. Serve in tacos, sandwiches, pies or even pasta.

DOUBLE SMOKED GLAZED HAM

Juicy low and slow smoked ham with sweet holiday
maple-mustard glaze.

Serves: 10 Prep Time: 20 min Cook Time: 3 hrs Resting time: 5 min



INGREDIENTS:

7lb half leg of ham
juice of 1 lemon

MAPLE-MUSTARD GLAZE:

¾ cup maple syrup or honey
¾ cup brown sugar tightly packed
3 tbsp Dijon mustard
¾ tsp ground cinnamon
½ tsp allspice or nutmeg

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- 01** Remove the skin from the ham using a sharp knife. Slice around the hock and down the sides, you should be able to get your fingers under the skin and peel it gently off.
 - 02** Make shallow score marks in the fat about ¾" apart, then do the same in the opposite angle creating a diamond pattern.
 - 03** Set up your smoker for 275°F using the minion method. Add a couple of chunks of smoking wood (apple and cherry are good options).
 - 04** Place the ham on a rack in a baking dish and squeeze over the juice the lemon.
 - 05** Add 3 cups of hot water to the baking dish and an internal temp probe into the ham and set it for 130°F. Put into the smoker.
 - 06** Place all the glaze ingredients into a small saucepan and stir over a medium heat for around 15 minutes until the sugars have all dissolved and the glaze has thickened.
 - 07** Once the ham has reached 130°F, it's time to start glazing. Keep applying the glaze every 15 to 20 minutes until the ham's internal temp reads 140°F.
 - 08** Once the ham reaches 140°F internal temperature, it is ready to come off and rest for 5 minutes.
 - 09** While the ham is resting, warm up the glaze and give it one last thick coating. Slice and enjoy.

SMOKED BEEF JERKY

Low and slow smoked beef jerky with rich smoky flavor and tender, chewy texture.

Serves: 10 Prep Time: 30 min Cook Time: 8 hrs Marinate: 12 hrs



INGREDIENTS:

2.5lbs beef round

MARINADE:

½ cup soy sauce
½ cup Worcestershire sauce
½ cup brown sugar
½ tbsp paprika
1 tsp ginger powder
1 tsp salt
1 tsp black pepper

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- 01 Slice the meat against the grain into 1/3" strips.
 - 02 Mix the marinade ingredients together in a large bowl.
 - 03 Add your meat to the marinade, cover and place in the fridge overnight.
 - 04 Next day set your smoker to 160°F.

Place the meat on wire racks and smoke for 2 hours, then remove and place into the dehydrator at 160°F for a further 5-6 hours. If you are not using a dehydrator smoke for 7-8 hours in the smoker.
 - 06 Cool, then place in a sealed container in the fridge and enjoy!

HOMEMADE BBQ SAUCE

Don't hold back, smother this on everything. A knockout homemade BBQ sauce to spice up a variety of dishes.

Serves: 8

Prep Time: 5 min

Cook Time: 15 min

INGREDIENTS:

1 cup ketchup
1½ cup apple juice
¼ cup apple cider vinegar
½ cup brown sugar
4 tbsp Worcestershire sauce
2 tsp garlic powder
3 tsp onion powder
1 tsp salt
½ tsp black ground pepper
¼ tsp cayenne pepper



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- 01** Place all ingredients into a thick based saucepan.
 - 02** Over a low heat, continuously stir for 15 minutes until the sauce thickens.
 - 03** Remove from heat and allow to cool.
 - 04** Transfer to a sauce bottle and store in fridge until required.

THE ULTIMATE DRY RUB FOR RIBS

This rub uses classic barbecue flavors and has the perfect balance of sweet, savory and heat for pork ribs.

Serves: 2 racks

Prep Time: 5 min



INGREDIENTS:

8 tbsp smoked paprika
6 tbsp brown sugar
3 tbsp kosher salt
2 tbsp freshly ground black pepper
1 tbsp ground cumin
1 tbsp mustard powder
1 tbsp garlic powder
1 tbsp onion powder
¼ tsp hot cayenne pepper

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- 01** Mix rub ingredients in a bowl. For best results put rub into a rub shaker and then sprinkle evenly over your meat from a distance of around 12".
- 02** Store in an airtight container. You can break the rub up with a fork before applying it the next time.

BBQ COFFEE RUB

Use this rub to tenderize and enhance the flavor of most meats like beef, pork and chicken.

Serves: 1

Prep Time: 5 min



INGREDIENTS:

¼ cup ground coffee
1 tbsp dark brown sugar
2 tbsp cayenne pepper
2 tbsp garlic powder
2 tbsp onion powder
2 tbsp paprika
1 tbsp ground cumin
1 tbsp kosher salt

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- 01 Measure out ingredients.
- 02 Mix thoroughly before use.
- 03 Apply from roughly 12" above your meat for even coverage.
- 04 Apply at least an hour prior to smoking or cooking.
- 05 Store leftover rub in an airtight container for longer shelf life.