



BACKYARD BARBECUE FAVORITES

25 tried & tested recipes to help you master your smoker



SMOKED BBQ

- SOURCE -

Hi there!

I'm Joe, the founder of Smoked BBQ Source.

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>

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

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

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
- ½ 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.

3-2-1 PORK RIBS

Fall-off-the-bone low and slow smoked pork ribs glazed with Smoke Kitchen Sweet BBQ sauce.

Serves: 8 Prep Time: 15 min Cook Time: 6 hrs



INGREDIENTS:

- 2 racks baby back ribs
- 1 tbsp Smoke Kitchen Pitmaster's Pick rub
- 1 tbsp Smoke Kitchen Honey Garlic rub
- 3 tbsp honey brown sugar will also work
- 3 tbsp unsalted butter
- ¼ cup Smoke Kitchen Sweet BBQ sauce

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

FOR HOMEMADE OPTIONS, CHECK
OUT OUR SAUCE AND RUB RECIPE
AT THE END OF THIS BOOK!

SPRITZ:

- 50% water
- 50% apple cider vinegar

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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** Season all over the ribs with a combination of our Smoke Kitchen Pitmaster's Pick and Honey Garlic, 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 heavy-duty foil. Pour over honey and top with butter cut into small chunks. Wrap tightly and place the ribs back into the smoker.
- 06** After 2 hours remove the ribs from the smoker and open up the foil. Place the ribs meat side up onto your smoker and apply bbq sauce to the top. Smoke ribs for 1 more hour.
- 07** Remove the ribs from the smoker slice in between the bones and enjoy.

TWICE SMOKED SPIRAL 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:

[See on the blog.](#)

10 lb spiral hamj
1.5 tbps [Smoke Kitchen Honey Garlic rub](#) (or any bbq rub)
¼ cup Dijon mustard

GLAZE:

½ cup brown sugar
¼ cup maple syrup
¼ cup honey
½ stick butter

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- 01** Set your smoker to 250°F.
 - 02** Apply Dijon mustard all over the entire ham.
 - 03** Using your rub, season the ham liberally on all sides and place onto your smoker.
 - 04** Combine the brown sugar, maple syrup, honey and butter in a saucepan, bring to a simmer and reduce until the sauce has thickened slightly.
 - 05** When the internal temperature of the ham reaches 130°F it is time to apply a good slathering of glaze.
 - 06** Finish cooking until the internal temperature reaches 140-145°F.
 - 07** You can apply any remaining glaze to the ham just before serving.

HOT HONEY PORK BELLY BURNT ENDS

Small cubes of succulent pork belly smoked, then coated in a sweet mixture of BBQ sauce, honey & butter.

Serves: 8 Prep Time: 15 min Cook Time: 3 hrs 15 min



INGREDIENTS:

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

4 lb pork belly (half slab)
½ cup BBQ pork rub
1 cup BBQ sauce
4 tbsp melted butter
4 tbsp Hot Honey + 1 tbsp

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- 01** Pre-heat your smoker to 250°F.
 - 02** Take your slab of pork belly and slice it into cubes about 1-1/2" thick.
 - 03** Coat each cube of pork belly in your BBQ Pork Rub. Make sure that every piece is well-coated.
 - 04** Lay your seasoned pork belly cubes out onto a jerky tray (or wire rack).
 - 05** Place the rack on the smoker for about 2 hours, or until the internal temperature is up to 175°F.
 - 06** Pull your pork belly cubes off the jerky tray and transfer them to the bowl. Shake until each cube is well-coated in the sauce mixture.
 - 07** Transfer the sauced pork belly cubes into an aluminum tray and cover the tray with foil. Place the tray back on the smoker for another 45 minutes.
 - 08** Remove the foil and let the cubes smoke uncovered for another 15 to 20 minutes, or until the internal temperature reaches 203°F.
 - 09** Pull them off and add another drizzle of Hot Honey over the top. Serve immediately.

SMOKED BEEF SHORT RIBS

These Texas Style beef short ribs use a simple rub to allow the beef flavor to shine through.

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



INGREDIENTS:

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

1 7-8lb rack beef short ribs
2 tbsp yellow mustard
½ cup water
½ cup apple cider vinegar

FOR THE RUB:

2 tbsp black pepper freshly ground
2 tbsp kosher salt
2 tbsp garlic powder (garlic flakes also works)

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- 01** Trim most of the fat and silver skin from the beef ribs.
- 02** Coat ribs in mustard or olive oil to help the rub stick to the meat.
- 03** Mix rub ingredients together if making your own, then apply rub evenly being sure to get plenty on the sides.
- 04** Heat your smoker 250-275°F using a smoke wood like hickory, apple, cherry, pecan or oak.
- 05** Place ribs on the smoker bone side down. Smoke for between 6 – 10 hours between 250° – 275°F
- 06** You can start spritzing with a mix of apple cider vinegar and water after two hours. Repeat every hour.
- 07** Remove the ribs from the smoker when probe tender (between 200- 207°F) and rest for at least 30 minutes. If you need to rest longer, wrap in aluminum foil or butcher paper and leave to rest wrapped in old towels in a cooler.
- 08** Slice the ribs and serve with beans and coleslaw or any of your favorite bbq sides.

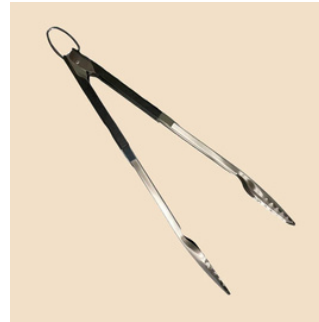
Since you downloaded our recipes ebook I wanted to take a second to tell you about Smoke Kitchen, our line of barbecue rubs, sauces, and tools. Designed by our team of pitmasters for the backyard barbecue enthusiast.

With our signature line, we have tried to create the products we wanted but couldn't find elsewhere at reasonable prices.

As a Thank You for taking the time to download our recipe book, you can use the code "smokedbbq10" at checkout to get 10% off your order.

Head to shop.smokedbbqsource.com to claim your discount.

Thanks,
Joe Clements.





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BBQ BRISKET BURNT ENDS

Smoked beef brisket point sliced into cubes and bathed in BBQ sauce to make melt-in-the-mouth burnt ends.

Serves: 6 Prep Time: 12 hrs Cook Time: 7 hrs Resting time: 10 min



INGREDIENTS:

[See on the blog.](#)

- 5 lbs brisket point
- ¼ cup kosher salt
- ¼ cup coarse black pepper
- 2 tbsp granulated garlic
- ½ cup beef stock
- ½ cup BBQ sauce
- ¼ cup brown sugar

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- 01** If you have a whole brisket, separate the point from the flat end and save the flat.
 - 02** Season the brisket point with salt, pepper and garlic, place in a foil pan, cover and refrigerate overnight or for a few hours.
 - 03** Heat your smoker up to 250°F and smoke your brisket point until the internal temperature reaches 165 degrees.
 - 04** After two hours, spritz brisket with water if it looks dry every 45 minutes to an hour.
 - 05** Wrap your brisket with foil along with beef stock and place back on the smoker until it reaches an internal temperature of 195°F.
 - 06** Remove the brisket from the smoker and uncover.
 - 07** Cube up your brisket into 1×1 squares and mix with BBQ sauce and then back into the smoker uncovered for another hour until the internal temperature reaches 205°F.

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

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

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, boat 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.

POOR MAN'S BURNT ENDS

Cubes of beefy chuck roast, seasoned, smoked slowly,
and sauced for a cheaper version of burnt ends.

Serves: 6 Prep Time: 30 min Cook Time: 5 hrs



INGREDIENTS:

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

5 lbs chuck roast
2 tbsp SPG (equal parts salt, pepper and garlic powder)
2 tbsp Kosmos Chipotle Honey Killer Bee
3 tbsp unsalted butter
3 tbsp honey
¼ cup BBQ sauce
Beef broth and water (equal quantities for spritzing)

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- 01** Get your smoker up to a temp of 250°F.
 - 02** Cut your chuck roast into 1"x1" cubes.
 - 03** Season the cubes with a layer of SPG seasoning then a layer of a spicy bbq rub.
 - 04** Place cubes into the smoker. Spritz every 30-45 mins with a 50-50 beef broth and water mixture.
 - 05** When the internal temperature of the meat reaches 165-175°F remove from the smoker.
 - 06** Wrap the cubes in aluminum foil with pads of unsalted butter and a good drizzle of honey.
 - 07** Place the foil pack back in the smoker until the temperature of the meat reaches 205°F degrees and is very tender.
 - 08** Open the foil, add the bbq sauce and mix everything together.
 - 09** Wrap the meat back up and let the rest for 30 mins before serving.

PERFECT SMOKED PRIME RIB

A holiday classic, seasoned with butter and rub smoked, and seared at high heat for the ultimate crust.

Serves: 10 Prep Time: 20 min Cook Time: 5 hrs



INGREDIENTS:

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

10.5 lb prime rib roast untrimmed
3 tbsp Kosher salt
2 sticks butter unsalted and softened
3 tbsp prime rib rub
horseradish sauce for serving (optional)

FOR THE RUB:

1 tbsp black pepper	1 tbsp rosemary fresh, chopped
1 tbsp smoked paprika	1 tbsp Thyme fresh
1 tbsp mustard powder	1 tsp Kosher salt
1 tbsp granulated garlic	1 tsp onion powder

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- 01** Trim any excess fat or silver skin off the top of the prime rib. If bone in, cut the meat around each bone to leave them exposed for presentation.
 - 02** Dry brine your prime rib overnight by sprinkling kosher salt over the meat and placing uncovered in your fridge for 24 hours. Optional but recommended.
 - 03** While you heat your smoker to 225°F, combine prime rib rub ingredients, mix with butter, and cover the entire prime rib with the butter mixture.
 - 04** Place your prime rib on your smoker and cook until the internal temperature reaches 123°F.
 - 05** Remove the prime rib and heat up a grill or a large cast iron pan. Sear the prime rib on each side with high heat to form a crust.
 - 06** Rest for 30 minutes and cover loosely with foil. Slice and serve with horseradish sauce

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:

[See on the blog](#)

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.
 - 05** 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!

SMOKED WHOLE TURKEY

Bold flavor, crispy skin, and juicy meat throughout.

Serves: 12 Prep Time: 20 min Cook Time: 3 hr 30 min



INGREDIENTS:

15 lb whole turkey	1 lemon
2 sticks celery	bunch of thyme
2 carrots	bunch of rosemary
2 onions medium size	3 tbsp poultry rub
1 apple	3 sticks butter unsalted
1 orange	

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

TURKEY BRINE

2 gallons water	3 lemons cut into wedges
1½ cups Kosher salt	5 cloves garlic
2 cups brown sugar	4 tbsp fresh rosemary
3 tbsp black pepper	4 tbsp fresh thyme
3 oranges cut into wedges	

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To make the brine, heat one gallon of water, then add the rest of the brine ingredients. Stir until sugar and salt have dissolved. Pour in the rest of the water to cool down, and add ice if still warm. Brine your turkey for at least 8 hours up to 24 hours.

02

While your smoker is heating to 250°F, pat turkey dry and stuff the cavity with aromatics.

03

Cover the turkey with one stick of room-temperature butter and season generously with poultry rub.

04

Smoke at 250°F for the first 2 hours. Increase the temperature of your smoker to 350°F and continue smoking.

05

Melt the remaining 2 sticks of butter. When the internal temperature of the turkey reaches 135°F, baste the turkey every 10 degrees.

06

Remove the turkey from the smoker when the internal temperature of the breast reaches 165°F.

07

Rest for 20 minutes before carving.

SMOKED CHICKEN WITH ALABAMA WHITE SAUCE

A juicy smoked chicken with crispy skin, drizzled with Alabama White Sauce.

Serves: 6 Prep Time: 2 hrs 10 min Cook Time: 1.5 hrs Resting time: 15 min



INGREDIENTS:

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

5 lb whole chicken
4 tbsp BBQ poultry rub

ALABAMA WHITE SAUCE:

1 cup mayonnaise
¼ cup apple cider vinegar
2 tsp cream style horseradish
1 tbsp spicy brown mustard
½ tsp salt
½ tsp ground black pepper
¼ tsp garlic powder
cayenne pepper to taste

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- 01** Remove your chicken from the packaging and pat dry with paper towels. Then place in your fridge for 2 hours on a wire rack to let the skin dry out.
 - 02** Spatchcock the chicken.
 - 03** Season your chicken evenly with the poultry rub.
 - 04** Fire up your smoker to 300°F.
 - 05** Smoke your chicken until the internal temperature of the breast gets to 165°F, remove from the smoker and let it rest for 10-15 minutes.
 - 06** Prepare the sauce: add all the ingredients to a bowl and give it a good whisk.
 - 07** Separate the breasts, legs, and wings and serve with Alabama White Sauce.

GARLIC PARMESAN SMOKED CHICKEN WINGS

Finger-licking smoked chicken wings topped with a buttery garlic and parmesan sauce

Serves: 4 Prep Time: 2 hrs Cook Time: 1 hr 20 min



INGREDIENTS:

[See on the blog.](#)

12 chicken wings
poultry rub (as required to season wings)

GARLIC AND PARMESAN SAUCE:

1 stick unsalted butter
¼ cup grated parmesan cheese
2 tbsp minced garlic
1 tbsp dried Italian seasoning
½ tsp poultry rub

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- 01** Set your wings on a wire cooking rack, over a tray and place in the fridge to dry out for at least 2 hours.
- 02** Preheat your smoker to 300–350°F.
- 03** Once your smoker is up to temp, season your chicken wings on both sides with poultry rub.
- 04** Place wings in your smoker and cook for 60–80 minutes until the internal temperature reaches 165°F.
- 05** Sear the wings on both sides for one minute until crispy.
- 06** For the sauce, add unsalted butter, rub, italian seasoning, minced garlic, and parmesan cheese to a pot and warm gently until the butter has melted. Mix well.
- 07** Pour the sauce over the finished wings and add chives to garnish.

SMOKED CHICKEN THIGHS

Moist and delicious chicken thighs with ultra crispy skin.

Serves: 8 Prep Time: 10 min Cook Time: 1.5 hrs Marinate: 24 hrs



INGREDIENTS:

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

8 chicken thighs (bone in, skin on)
1 tbsp olive oil

CHICKEN RUB:

2 tbsp kosher salt
2 tbsp black pepper coarsely ground
1 tbsp chili powder
1 tbsp smoked paprika
1 tbsp garlic powder
1 tsp cayenne pepper
1 tbsp cornstarch

BASTING (OPTIONAL):

1 cup BBQ sauce

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- 01** Trim any excess skin or fat off your chicken thighs.
 - 02** Pat chicken thighs with paper towels to dry them off and place them on a wire cooking rack with a baking sheet underneath.
 - 03** Sprinkle kosher salt on both sides and place into your fridge uncovered for up to 24 hours.
 - 04** Remove thighs from the fridge and pat dry again to wipe off any excess moisture.
 - 05** Drizzle olive oil onto chicken thighs then season with an all chicken rub and a sprinkling of cornstarch.
 - 06** Smoke the chicken at 225°F for the first 30 minutes and then increase the temperature of your smoker to 375°F until the chicken reaches 175–185°F.
 - 07** Optionally, baste chicken thighs with barbecue sauce 10 minutes before removing.
 - 08** Remove chicken thighs from the grill and let them cool off for 10 minutes before eating.

SMOKED TURKEY BREAST

Let the smoke do the talking with this easy smoked Texas-style turkey breast

Serves: 4 Prep Time: 5 min Cook Time: 1.15 hrs



INGREDIENTS:

[See on the blog.](#)

4 lb turkey breast boneless, skin-on
1 tbsp black pepper course ground
1 tbsp Kosher salt
½ tsp granulated garlic

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- 01** Preheat your smoker to 250°F.
 - 02** Remove the netting (if applicable) from your turkey breast.
 - 03** In a small bowl combine the black pepper, kosher salt, and granulated garlic.
 - 04** Pull the skin back off of your turkey breast and season the meat on the inside. Replace the skin and pull until taut.
 - 05** Season the outside of the breast with the remaining rub mixture.
 - 06** Place directly on the grates of the smoker and let smoke for 1 to 1½ hours, until the internal temperature reaches 165°F.
 - 07** Let rest for 10 to 15 minutes, then slice and serve.

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

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

[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** Combine rub ingredients together in a bowl and set aside.
 - 03** Coat lamb shoulder in olive oil then sprinkle herb rub over lamb evenly.
 - 04** Place seasoned lamb shoulder, fat side up on pre-heated smoker and smoke for 4 hours between 250°–300°F.
 - 05** If you are happy with the bark you can wrap in butcher paper or foil, or leave as is until temperature gets to 190–195°F
 - 06** Remove the lamb from the smoker when the internal temp reaches 195°–203°F, wrap in foil and leave to rest for 10–20 minutes.
 - 07** Slice/pull the lamb and serve with warmed pita bread or tacos

SMOKED ARMADILLO EGGS

Spicy jalapeños stuffed with cheese, covered in breakfast sausage and wrapped in bacon.

Serves: 4 Prep Time: 30 min Cook Time: 2 hrs 30 min



INGREDIENTS:

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

4 large jalapeños (hollowed out)
1 block cream cheese (softened)
1 cup cheddar cheese (shredded)
1 lbs spicy breakfast sausage
12 slices bacon
6 tbsp BBQ rub
4 tbsp BBQ sauce

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- 01** Pre-heat your grill or smoker to 250°F.
 - 02** Start by chopping the tops off your jalapeños. Then, using a butter knife, remove the core.
 - 03** In a small bowl, mix the cream cheese, shredded cheese, and 2 tablespoons of BBQ rub. Transfer the cream cheese mixture to a piping bag and pipe the mixture into the center of each hollowed-out jalapeño.
 - 04** Cut the pound of breakfast sausage into 4 equal sections.
 - 05** Wrap each jalapeño in breakfast sausage to create an egg-shaped ball.
 - 06** Wrap each one in 2-3 slices of bacon (depending on the size of your jalapeños).
 - 07** Sprinkle the remaining 4 tablespoons of BBQ rub over the top of the bacon.
 - 08** Place the Armadillo Eggs directly on the grates of your grill and let them cook for 2 hours.
 - 09** Coat each Armadillo Egg in a light layer of BBQ sauce. Place back on the grill for another 30 minutes.
 - 10** Let cool for 15-20 minutes, then slice in and enjoy!

SMOKED PIG SHOTS

Shot glass sized bacon cups, filled with Kielbasa sausage and cheese then smoked to crispy porky perfection.

Serves: 6 Prep Time: 30 min Cook Time: 45 min



INGREDIENTS:

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

8 oz softened cream cheese
¼ cup shredded cheddar cheese
¼ cup diced jalapeños
2 tbsp Sweet Heat by Pitboss or your favorite
12 oz Kielbasa sausage or 1 packet
10 oz bacon

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01 Setup your smoker to 350°F.

02 Cut the Kielbasa into 1 inch pieces. Cut your bacon in half lengthways. Wrap your cut bacon around the Kielbasa so it forms a shot glass. Take a toothpick and skewer at the bottom, securing the bacon join and the sausage.

03 Take the softened cream cheese, cheddar, diced jalapeños and the bbq rub and mix together in a bowl until well combined.

04 Place the mixture into a piping bag or a sandwich bag (snip the corner off), pipe the mixture into the pig shot until it is just below the top of the bacon.

05 Place the shots onto your smoker for about an 45 minutes to an hour until the bacon is fully cooked and the cheese filling is puffed and golden.

06 Remove the pig shots from the smoker and let them cool for a few minutes before removing the toothpicks.

07 Enjoy these shots with friends!

SMOKED SHOTGUN SHELLS

Manicotti tubes stuffed with ground beef and cheese, wrapped in bacon, and brushed with BBQ sauce.

Serves: 10 Prep Time: 4-6 hrs Cook Time: 2 hrs



INGREDIENTS:

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

1 lb ground beef
1 cup shredded Monterrey Jack cheese
2 tbsps BBQ brisket rub
10 Manicotti shells (uncooked)
20 slices bacon
½ cup BBQ sauce

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- 01** In a medium-sized mixing bowl, combine the ground beef, cheese, and 1½ tablespoons of the barbecue rub. Mix with your hands until well-incorporated.
 - 02** Lay out your uncooked manicotti shells and stuff each one full of the ground beef mixture.
 - 03** Once they are stuffed, wrap each manicotti shell in 2 slices of bacon and sprinkle the tops with the remaining barbecue rub.
 - 04** Store in the fridge for 4 to 6 hours.
 - 05** Preheat your smoker to 250°F.
 - 06** Transfer the shotgun shells to a jerky tray or wire rack and place them on the smoker.
 - 07** Let them smoke for 1½ hours, then increase the temperature on the smoker to 350°F.
 - 08** Let them cook for another 10 minutes, then brush each one with barbecue sauce, and let them cook for another 10 minutes.
 - 09** Serve immediately and enjoy!

24 HOUR BBQ PICKLES

Skip the store-bought pickles and make your own at home ready to eat in just one day.

Serves: 12 Prep Time: 2 hours Cook Time: 15 min + 2-24 hour rest



INGREDIENTS:

2 English cucumbers
8 stalks fresh dill
2 tbsp rainbow
peppercorns
6 cloves garlic

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

PICKLE BRINE

2 cups distilled white vinegar
1 cup water

PICKLING SPICE

1 tbsp mustard seeds
1 tbsp dill seeds
2 tsp Kosher salt
1 tsp sugar

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- 01** Slice your cucumbers into equally sized pieces about ¼" thick.
- 02** Fill a large mixing bowl halfway with ice, then add your cucumber and cover with cold water. Place the bowl in the fridge and let sit for 1 to 2 hours.
- 03** In a pot over medium-high heat, add your vinegar, water, and all of the ingredients for your pickling spice. Bring to a rolling boil and stir until the salt and sugar are fully dissolved. Set aside to cool.
- 04** In a large mouth jar or container, add layers of fresh dill, peppercorns, garlic, and cucumber slices. Repeat the layering until you only have about a ½" of space left at the top.
- 05** Pour the cooled pickling liquid over the top of the cucumbers until completely covered. Add the lid to the jar and store in the fridge for at least 2 to 4 hours, but ideally 1 full day.
- 06** Serve alongside your favorite barbecue and keep in the fridge for up to 4 weeks.

SMOKED BAKED BEANS WITH BACON

Smoked baked beans in a rich syrupy sauce that contrasts well with the sweetness of the beans.

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



INGREDIENTS:

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

2 16 oz can navy beans (drained and rinsed)
(or 32 oz dried beans, soaked overnight, drained & simmered till tender around 40 mins)
3 strips bacon (diced)
½ medium sweet onion (diced)
2 cloves garlic (crushed)
2 tbsp apple cider vinegar
¼ cup water
1 tbsp soy sauce
1 tsp freshly ground black pepper
1 tsp prepared mustard
¼ cup ketchup
¼ cup molasses
¼ cup packed brown sugar

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- 01** Set up the smoker to 250F°.
- 02** Preheat the skillet to medium heat on your stovetop.
- 03** Add the bacon to the skillet and cook until it starts to brown.
- 04** Add onion and garlic to the bacon and stir to coat in the rendered fat.
- 05** Cook until the onions have softened then remove from the heat.
- 06** Add the remaining ingredients to the skillet and stir to combine.
- 07** Place the skillet on the smoker and cook for 2 hours. If the beans are starting to dry out add a little more water.
- 08** Remove from the heat and serve while warm.

THE BEST PASTA SALAD FOR BBQ

Pasta, cheese, and veggies tossed together and coated in a tangy garlic Dijon vinaigrette.

Serves: 8 Prep Time: 15 min Cook Time: 10 min



INGREDIENTS:

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

PASTA SALAD:

16 oz Rotini pasta
olive oil to drizzle
1½ cups grape tomatoes (halved)
1 small cucumber (halved and chopped)
1 can black olives
½ cup red onion (diced)
½ cup green onions (chopped)
1½ cups fresh mozzarella balls

GARLIC DIJON VINAIGRETTE:

3 cloves garlic (minced)
1 tbsp Dijon mustard
½ cup red wine vinegar
½ cup olive oil
2 tbsp parmesan cheese (grated)
1 tbsp coarsely ground black pepper
1/2 tsp kosher salt
1 tsp onion powder

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- 01** Cook the pasta according to package instructions.
 - 02** Drain pasta, drizzle with a little olive oil and give it a stir to coat then let it come to room temperature.
 - 03** When cool, add to a large bowl with the remaining salad ingredients.
 - 04** Pour the dressing over and mix until everything is well coated.
 - 05** Place in the fridge for 30 to 60 minutes before serving.
 - 06** Combine all the dressing ingredients in small bowl or measuring cup. Mix with an immersion blender until well-combined.
 - 07** Can be served immediately or stored covered in the fridge for up to 4 days.

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:

[See on the blog.](#)

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



- 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:

[See on the blog.](#)

- 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.

HOMEMADE 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:

[See on the blog](#)

¼ cup ground coffee (ideally use a medium coarse ground; don't use powder)
1 tbsp dark brown sugar
2 tbsp garlic powder
2 tbsp onion powder
2 tbsp paprika
1 tbsp ground cumin
1 tbsp kosher salt
2 tsp cayenne pepper (adjust up or down depending on your spice tolerance.)

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