



PORK BARREL BBQ GUIDE TO TAILGATING

PORK BARREL BBQ'S GRILLED ROSEMARY LEMONADE



PREP/COOK TIME 30 minutes
YIELDS 6 servings

- 1 ½ cups sugar *(additional sugar is optional if you like your lemonade sweeter)*
- 1 ½ cups water
- 10 rosemary sprigs
- 10 lemons
- 8 cups cold water
- ice



DIRECTIONS

- In a small pot combine the sugar, water, 4 sprigs of rosemary and the zest of 1 lemon. Bring to a boil and let simmer for 30 minutes. Remove the rosemary lemon simple syrup from the stove and let cool completely.
- Cut 5 of the lemons in half and place them cut side down on the grill directly over the coals and cook for 5-7 minutes. Juice the grilled lemons (yields 1 to 1 ¼ cups of juice).
- In a pitcher mix the rosemary lemon simple syrup, grilled lemon juice, and 8 cups of cold water. Add additional sugar if you want a sweeter lemonade.
- Fill glasses with ice and lemonade. Garnish with a sprig of rosemary and lemon wedge.

PORK BARREL BBQ'S GRILLED CORN GUACAMOLE



PREP/COOK TIME 40 minutes
YIELDS 6 servings

- 3 avocados, diced
2 ears corn, grilled and kernels removed
1 small red onion, grilled and diced
2 garlic cloves, minced
¼ cup cilantro, chopped
¼ cup lime juice
Pork Barrel BBQ All-American Spice Rub
olive oil
tortilla chips or flour tortillas



- Soak the ears of corn in water for 10 minutes and slice the onion into ½ inch thick slices. Place the corn on your grill over direct heat and roast for 10-15 minutes. Drizzle olive oil on the onion slices and season with **Pork Barrel BBQ's All-American Spice Rub** and place on grill over direct heat for 2 minutes per side.
- In a bowl mix the avocados, corn, onion, garlic, cilantro, and lime juice and roughly mash with a potato masher. Season to taste with **Pork Barrel BBQ's All-American Spice Rub**. Serve with tortilla chips or flour tortillas.

PORK BARREL BBQ'S CHARRED TOMATO SALSA



PREP/COOK TIME 35 minutes
YIELDS 10 servings

7 ripe plum tomatoes
2 garlic cloves
1 small red onion
2 serrano chilies, minced
2 chipotle chilies in adobo
2 limes, juiced
3 tablespoons cilantro
olive oil
Pork Barrel BBQ All-American Spice Rub
salt and black pepper
tortilla chips

INGREDIENTS

DIRECTIONS

- Cut the tomatoes in half and brush with olive oil and season with **Pork Barrel BBQ's All-American Spice Rub** and grill over direct heat for about 10 minutes. Cut the onion in ½ inch slices and brush with olive oil and season with **Pork Barrel BBQ's All-American Spice Rub** and grill over direct heat for 2 minutes per side.
- In a blender, combine the tomato, garlic, onion, Serrano chilies, chipotle chilies, lime juice and cilantro and blend until smooth. Season with salt and black pepper to taste.
- Serve in a bowl with tortilla chips.



PORK BARREL BBQ'S COLESLAW WITH BASIL VINAIGRETTE



PREP/COOK TIME 15 minutes
YIELDS 12 servings

¼ cup red wine vinegar
1 garlic clove
1 tablespoon Dijon mustard
¼ cup basil leaves
½ cup extra virgin olive oil
1 head of red cabbage, shredded
2 carrots, peeled and shredded
1 small red onion, grated
salt and black pepper

INGREDIENTS

DIRECTIONS

- 1 In a blender, combine the vinegar, garlic, mustard, and basil and slowly drizzle in the olive oil. Blend until smooth and season with salt and pepper to taste.
- 2 In a large bowl, combine the cabbage, carrots and onion and toss with the basil vinaigrette until evenly coated. Season the coleslaw with salt and pepper to taste. Chill before serving.



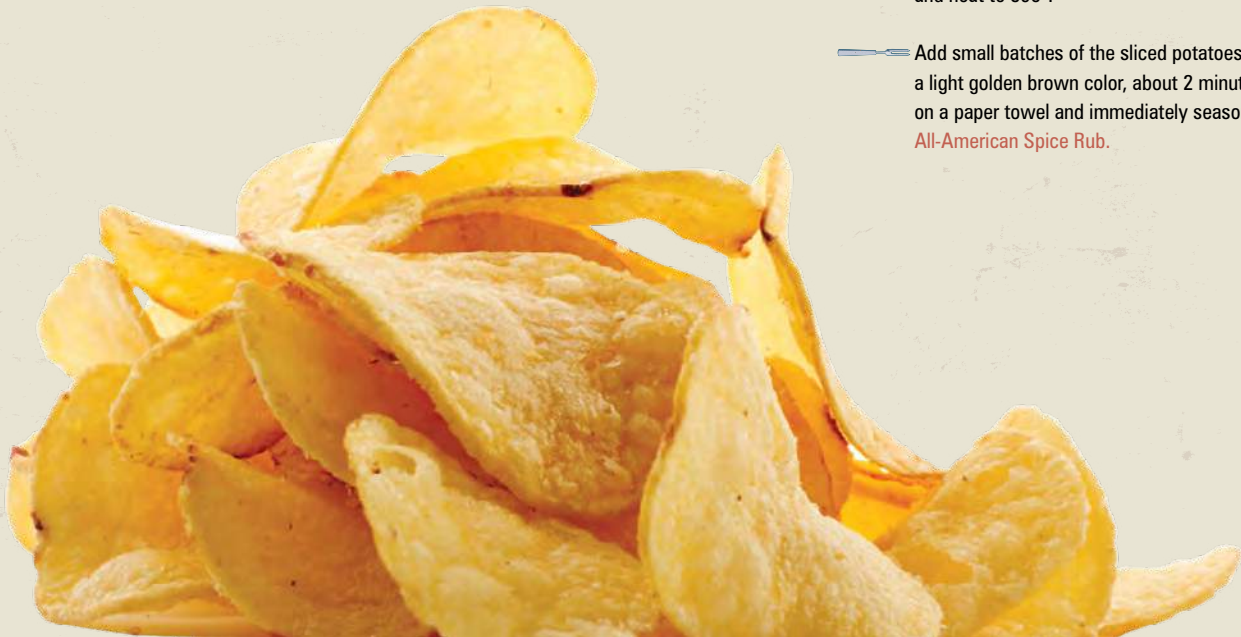
PORK BARREL BBQ'S BARBECUED POTATO CHIPS



PREP/COOK TIME 30 minutes
YIELDS 10 servings

3 large russet potatoes, thinly sliced
peanut oil

Pork Barrel BBQ All-American Spice Rub



DIRECTIONS

- Thinly slice the potatoes with a knife or mandolin.
- Pour vegetable oil in a large Dutch oven, fill no more than halfway, and heat to 350°.
- Add small batches of the sliced potatoes and fry until they turn a light golden brown color, about 2 minutes. Drain the potatoes on a paper towel and immediately season with **Pork Barrel BBQ's All-American Spice Rub**.

PORK BARREL BBQ'S BRISKET CHILI



PREP/COOK TIME 3 hours 30 minutes
YIELDS 8 servings

- 1 beef brisket (5 pounds), cut into 2 to 3-inch cubes
- 2 cups onion, chopped
- 1 cup red bell pepper, chopped
- 1 cup green bell pepper, chopped
- 1 can of roasted green chilies (7 ounces)
- 6 garlic cloves, minced
- 5 tablespoons **Pork Barrel BBQ All-American Spice Rub**
- 2 tablespoons cumin
- 1 tablespoon dried oregano
- 2 10-ounce cans fire-roasted diced tomatoes
- 2 12 ounce beers
- 16 ounces black beans
- 16 ounces navy beans
- salt and black pepper



DIRECTIONS

- Preheat a large Dutch oven or stockpot. Sprinkle the cubes of beef brisket with 3 tablespoons of **Pork Barrel BBQ's All-American Spice Rub** and sauté in the pot until browned. Remove from pot and set to the side. Reduce heat to medium and add the onions and garlic and cook for 4 minutes. Add the remaining 2 tablespoons of **Pork Barrel BBQ's All-American Spice Rub**, 1 tablespoon salt, cumin and oregano and cook for 4 minutes. Add the red and green bell peppers, roasted green chilies, and tomatoes and cook for 10 minutes. Return brisket to pot and add beer and bring to a simmer. Reduce heat to low, cover pot and cook 2 hours. Uncover pot, add beans and cook for 1 hour. Cook until brisket is tender. Season with salt and pepper to taste. Skim any fat from the surface of the chili.
- Serve with cilantro leaves, pickled jalapenos, sour cream, cheese and corn chips.

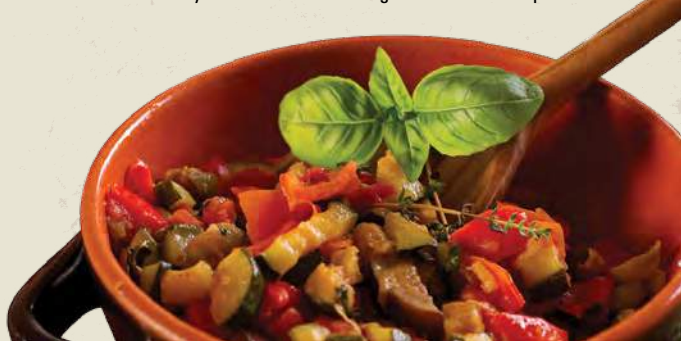
PORK BARREL BBQ'S ALL-AMERICAN SPICE RUB GRILLED VEGETABLE RATATOUILLE



PREP/COOK TIME 45 minutes
YIELDS 10 servings

- ## INGREDIENTS
- 2 zucchini squash, cut into halves
 - 2 yellow squash, cut into halves
 - 1 eggplant, cut into ½ inch rounds
 - 1 red onion, cut into ½ inch rounds
 - 3 bell peppers (1 red, 1 yellow & 1 orange), stemmed, seeded and cut into halves
 - 1 pint mushrooms, whole
 - 1 pint cherry tomatoes, whole
 - ½ cup extra virgin olive oil, plus 2 tablespoons
 - 2 tablespoons **Pork Barrel BBQ All-American Spice Rub**
 - 2 tablespoons balsamic vinegar
 - 3 cloves of garlic, minced
 - 2 tablespoons fresh oregano, finely chopped
 - ¼ cup fresh basil, finely chopped

- ## DIRECTIONS
- Place the zucchini, yellow squash, eggplant, onion, bell peppers, mushrooms, tomatoes, ½ cup olive oil, and **Pork Barrel BBQ All-American Spice Rub** in a large bowl and toss to coat vegetables thoroughly with oil and rub.
 - Place the seasoned vegetables on the grill over a direct heat and cook them for 3-4 minutes per side (the tomatoes should be removed from the grill after 5 minutes).
 - Coarsely chop the vegetables and place them into a large serving bowl. Add 2 tablespoons of olive oil, vinegar, garlic, oregano and basil to the bowl and gently mix together.
 - This dish may be served hot off the grill or at room temperature.



PORK BARREL BBQ'S PULLED PORK SLIDERS



PREP/COOK TIME 9 hours
YIELDS 20-25 servings

- 1 pork butt (9 pounds)
- 2 tablespoons extra virgin olive oil
- 6 tablespoons Pork Barrel BBQ's All-American Spice Rub
- 6 cans of beer
- water
- 1 bottle Pork Barrel BBQ Sauce (Original or Sweet)



DIRECTIONS

- Rub the pork butt with olive oil and **Pork Barrel BBQ All-American Spice Rub** and allow meat to rest for 4 to 8 hours in a refrigerator or cooler.
- Place an aluminum drip pan under the grate you'll be cooking the pork butt on and pour the beer into it. Start a fire in your smoker and allow it to get to a temperature of 250° and make sure you maintain this temperature throughout the cooking process. Place the pork butt on the grate above the drip pan. Every hour check to make sure you have liquid in the drip pan. If you need additional liquid add water to the pan. Smoke the pork butt for approximately 8-9 hours (it is done when it reaches a temperature of 195°).
- We recommend you use a combination of oak and hickory to smoke your pork butt.

PORK BARREL BBQ'S ALL-AMERICAN SPICE RUBBED CHICKEN WINGS



PREP/COOK TIME 25 minutes
YIELDS 3 servings

- 18 whole chicken wings
- 2 tablespoons vegetable oil
- 6 tablespoons Pork Barrel BBQ's All-American Spice Rub
- 1 bottle Pork Barrel BBQ Sauce (Original or Sweet)



- Separate the chicken wings at the joint and remove the wing tips. Place wings in a large mixing bowl and toss with oil and **Pork Barrel BBQ's All-American Spice Rub**.
- Place the wings over direct heat and grill until both sides are golden brown, about 5 minutes per side.
- Place grilled wings in a large mixing bowl and pour 1 bottle of **Pork Barrel BBQ Sauce (Original or Sweet)** over the wings and toss to coat wings thoroughly with sauce.

PORK BARREL BBQ'S GRILLED APPLE CRISP



PREP/COOK TIME 30 minutes
YIELDS 8 servings

8 tart apples (sliced and peeled)
1 tablespoon pure vanilla
1 cup old-fashioned oats
1 cup light brown sugar, packed
¼ cup all-purpose flour
3 teaspoons ground cinnamon
2 teaspoons vanilla sugar
1 teaspoon ground nutmeg
1 stick of butter
vanilla bean ice cream



DIRECTIONS

- In a medium mixing bowl combine the oats, brown sugar, flour, cinnamon, vanilla sugar and nutmeg. Cut in (butter must be cold to do this) and mix until oat mixture is crumbly.
- Place two layers of heavy duty aluminum foil (two feet long) on work surface and arrange the apple slices in the center. Drizzle 1 tablespoon pure vanilla over apples. Sprinkle the oat mixture over the apples.
- Seal the aluminum packet tightly and place on grill, covered, over medium heat for 20 minutes, or until apples are tender.
- Serve with vanilla bean ice cream.