

THE PIT BOSS HOLIDAY RECIPE COOKBOOK

A COLLECTION OF OUR FAVORITE HOLIDAY RECIPES FOR ALL COOKING STYLES!





APPLE BACON SMOKED HAM WITH GLAZED CARROTS

INGREDIENTS

Special Tools: Aluminum foil, aluminum foil roasting pan

Servings
8-12

Prep Time
25 minutes

Cook Time
120 minutes

- 1 1/2 Cup Apple Cider
- 3 Tbsp Apple Cider Vinegar
- 2 Apples
- 1 lb Bacon
- 2 Tbsp Butter, Unsalted
- 2 Tbsp Dijon Mustard
- Pit Boss Homestyle Pork Rub
- 1/2 Cup Pure Maple Syrup
- 1 Large Bone-In Spiral Cut Ham
- 2 Tbsp Yellow Mustard

Wood Pellet Recommendation Pit Boss Hickory Hardwood Pellets

1. Turn your grill to smoke mode, let the fire catch and then set to 250°F (121°C).
2. Smoke the bacon directly on the grates for 25 minutes, flipping at the 15-minute mark. Thinly slice the apples while the bacon cooks. Once the bacon is done, set your temperature down to 225°F (107°C).
3. Put the spiral-sliced ham into an aluminum foil roasting pan. Start by adding apple into the first slice and every other slice after that. Fill in all other slices with the bacon strips. Season with Pit Boss Homestyle Pork Rub. Add any extra apple cider to the bottom of the pan for added flavor.
4. Place ham in the grill for 60 minutes.
5. Meanwhile, in a saucepan, whisk together apple cider, maple syrup, apple cider vinegar, Dijon mustard, yellow mustard, corn starch and Pit Boss Homestyle Pork Rub. Bring to a boil. Reduce to a simmer, stirring often, until the sauce has thickened and reduced (approximately 15-20 minutes). Stir in the butter until it has completely melted. Glaze should thicken more as it stands.
6. After 60 minutes, add carrots into the roasting pan and glaze the entire ham. Glaze again every 30 minutes until done.
7. Remove ham from grill and allow to rest covered with foil for 20 minutes before serving.
8. Serve with remaining warmed up sauce if desired.

TIP Check out our new Cast Iron Roasting Pan for a speedier cook.



GRILLED WHOLE CHICKEN

WITH SAUSAGE & APPLE STUFFING

INGREDIENTS

Special Tools: Cast iron pan, large skillet, paper towel, wooden spoon

Servings
4

Prep Time
10 minutes

Cook Time
90 minutes

Wood Pellet Recommendation

Pit Boss Applewood Blend Hardwood Pellets

- ¼ Tbsp Black Pepper
- 1 Tbsp Butter, Unsalted
- 1 Celery, Stalk
- ¾ Cup Chicken Broth
- ¼ Tbsp Dried Sage
- 1 ½ Cup Dry Stuffing, Unseasoned
- 1 Granny Smith Apple, Chopped
- 8 oz Italian Sausage, Casings Removed
- ½ Tbsp Olive Oil
- 3 Tbsp Pit Boss Carolina BBQ Rub
- ¼ Tbsp Salt
- ¼ White Onion, Chopped
- ½ White Onion, Sliced
- 3-4 lb. Whole Chicken

1. Fire up your Pit Boss and preheat to 400°F, with the lid closed. If using a gas or charcoal grill, set it up for medium-high heat.

2. Meanwhile, rinse chicken thoroughly and dry with paper towel. Place sliced onion in cast iron pan and set chicken on top. Place stuffing inside chicken cavity. Sprinkle Carolina BBQ Rub all over chicken and rub into skin. Tuck wings under.

3. Transfer to pellet grill and cook for 45 minutes. Add 1 cup chicken stock to pan, rotate and cook an additional 30 minutes. Remove from grill when internal temperature reaches 165°F and there is even browning. Allow chicken to rest for 15 minutes, then carve and serve.

4. ENJOY!

HOW TO MAKE SAUSAGE AND APPLE STUFFING

In a large skillet, heat olive oil over medium-high heat. Add sausage and cook, crumbling with a wooden spoon. Once sausage begins to brown, add butter, celery, onion, apple, sage, salt, and pepper. Cook for 5 to 7 minutes, stirring often until vegetables are tender. Remove from heat and add in broth and stuffing mix. Gently stir to combine. Set aside to cool for about 5 minutes.

TIP For even more apple flavor, spray or baste the skin with 50/50 apple juice and apple cider vinegar after cooking for 45 minutes on the grill.



SCALLOPED POTATOES WITH HAM, CORN & BACON

INGREDIENTS

Special Tools: Cast Iron


Servings
4-6

Prep Time
10 minutes

Cook Time
60 minutes

- 1 1/2 Cups Cooked Bacon, Chopped
- 1 Tbsp Butter
- 1 1/2 Cup Cooked Ham, Cubed
- 5-6 Large Potatoes, Red
- 1 Cup Whole Kernel Corn
- Milk
- Pit Boss Smoked Salt & Pepper Rub

1. Turn your Pit Boss grill to smoke mode, let the fire catch and then set to 350°F (177°C) to preheat.
2. Smear softened butter all over the bottom of a baking dish. Slice potatoes as uniformly as possible.
3. Place enough potatoes in the pan to cover the bottom. Add some of the bacon, ham and corn on top of the potatoes. Repeat this until you've created a few layers and have used all the potatoes, ham, corn and bacon.
4. Add 1 tbsp of butter and cover with milk, until it's almost covering the mixture. Add Smoked Salt & Pepper Rub to taste.
5. Place on the grill for 1 hour
6. ENJOY!



SHORTBREAD COOKIES

INGREDIENTS

Special Tools: Butcher paper, aluminum pan

Servings
24

Prep Time
45 minutes

Cook Time
12 minutes

Wood Pellet Recommendation
Pit Boss Competition Blend Hardwood Pellets

- 8 oz Butter
- 1/4 Cup Corn starch
- 1 3/4 Cup Flour, All-Purpose
- 1/4 tsp Peppermint Extract
- 2 Cups Powdered Sugar
- 1 tsp Vanilla Extract
- 4 Tbsp Milk

1. Line two sheet pans with parchment paper.
2. Place the soft butter in a mixing bowl. Stir with a wooden spoon or spatula until nice and smooth. Add sugar and vanilla. Mix together by hand until fluffy and well blended.
3. Add flour and corn starch. Stir until flour is incorporated. Turn out onto a lightly floured surface and press dough into a ball.
4. On a lightly floured work surface, roll out the dough to a 3/8-inch thickness. Keep the surface and rolling pin lightly dusted with flour. Cut desired shapes and place onto the baking sheets. Re-roll all the scraps until the dough has been used up.
5. Place the cutouts in the refrigerator for at least 1 hour.
6. When ready to bake, turn your Pit Boss grill to smoke mode, let the fire catch and then set to 350°F (177°C) to preheat. Bake cookies for 12-14 minutes or until just beginning to turn golden at the edges. Cool completely before icing.
7. For the mint glaze, combine powdered sugar, milk and peppermint extract in a bowl. Mix until smooth. Glaze should be thick but pourable.
8. To glaze the cookies, dip the top of the cookie into the glaze. Allow extra glaze to drip back into the bowl. Quickly flip the cookie right side up. Allow the glaze to dry for 15-30 minutes before serving. Enjoy!

BOURBON BACON BROWNIES

INGREDIENTS

Special Tools: 9x13 baking pan, cooking spray, grill pan

Servings
16

Prep Time
15 minutes

Cook Time
60 minutes

Wood Pellet Recommendation Pit Boss Hickory Hardwood Pellets

- **2 Cups** All-Purpose Flour
- **1 Cup** Brown Sugar
- Caramel Sauce
- **1 Tbsp** Pit Boss Smoked Hickory & Honey Sea Salt Rub
- **6** Large Eggs
- **1 Cup** Powdered Sugar
- **4 Tbsp** Water
- **1/4 Cup** Bourbon
- **1 Cup** Canola Oil
- **1 1/2 Cup** Cocoa Powder
- **2 Tbsp** Instant Coffee
- **6 slices** bacon, raw
- **3 Cups** White Sugar

1. Start up your Pit Boss. Once it's fired up, set the temperature to 400°F.
2. In a large mixing bowl, whisk together the cocoa, powdered sugar, white sugar, instant coffee and flour.
3. To the flour mixture, add the eggs, oil and water until just combined.
4. Spray the 9x13 pan with cooking spray.
5. Pour half the batter in the pan, drizzle with caramel.
6. Pour other half of batter on top and drizzle with caramel again and add candied bacon to the top.
7. Bake the brownies in the smoker for 1 hour, or until a toothpick inserted in the center of the pan comes out clean.
8. Remove from the smoker and allow to cool before slicing.

TIP Not a fan of Bourbon? Try non-alcoholic vanilla extract as a substitute.



CHILI MAC N CHEESE

INGREDIENTS

Special Tools: Pit Boss Cast Iron Dutch Oven, wooden spoon

Servings
4-6

Prep Time
10 minutes

Cook Time
25 minutes

Wood Pellet Recommendation Pit Boss Classic Hardwood Pellets

- **4 Cups** beef stock
- **2 Tbsp** chopped fresh parsley leaves
- **1 1/2 tsp** Cumin
- **8 oz** Ground Beef
- Freshly Ground Black Pepper
- Kosher Salt
- **1** Onion, Diced
- **3/4 Cup** Shredded Cheddar Cheese
- **2 tsp** Chili Powder
- **2** Cloves Garlic, Minced
- **10 oz.** Elbow Macaroni/ Noodles
- **3/4 Cup** Kidney Beans, Drained and Rinsed
- **1 Tbsp** Olive Oil
- **1 Tbsp** Pit Boss Sweet Heat Rub
- **1 (14.5-ounce)** Tomatoes, Canned and diced

1. Fire up your Pit Boss pellet grill to Smoke with the lid open until a fire is established (about 5 minutes). Preheat to 350°F. If you're using a gas or charcoal grill, set it up for medium heat.

2. Heat olive oil in Dutch oven or cast iron pan over medium-high heat. Add garlic, onion and ground beef, and cook until browned, about 3-5 minutes. Break up the beef as it cooks with a large wooden spoon or fork.

3. Stir in beef broth, tomatoes, beans, Sweet Heat Rub, chili powder and cumin. Add salt and pepper to taste. Bring to a simmer and stir in pasta.

4. Transfer pot to the preheated grill and cover. Cook until pasta is cooked through, about 15-20 minutes. Remove from heat and top generously with shredded cheese, replace the cover to allow cheese to melt, about 2 minutes. Garnish with fresh parsley and serve immediately!

TIP Mix in crispy grilled bacon... because bacon.



MUSTARD CRUSTED PRIME RIB

INGREDIENTS

Special Tools: None

Servings
8

Prep Time
15 minutes

Cook Time
3 hours 15 min

- **1 (3 Rib) Beef, Prime Rib Roast**
- **3 Tbsp Pit Boss Smoked Salt & Pepper**
- **2 Tbsp Garlic, Crushed**
- **1 Cup Mustard, Whole Grain**

Wood Pellet Recommendation
Pit Boss Hickory Blend Hardwood Pellets

1. Preheat your Grill to 450°F.
2. Combine mustard, garlic, and Smoked Salt & Pepper in a bowl. Evenly rub the seasoning all over coating the entire surface of the roast.
3. Once your grill is preheated, place the roast on the grates, ensuring the ribs are facing the back end of the grill. Once the roast is placed on the grill, shut the lid to the grill.
4. After 45 minutes, lower the temperature of the grill to 325°F. Cook for an additional 2.5 hours or until the internal temperature reaches 125°F. Remove the roast, letting it rest for about 15 minutes. Slice and Serve.

ENJOY!

TIP Use our Classic Smoked Sea Salt for optimal flavor on the mustard crust. Check out our seasonings in our store.



HONEY CORNBREAD MUFFINS

INGREDIENTS

Special Tools: Cooking spray, mixing bowls, muffin tins, spatula, whisk

Servings
8-10

Prep Time
15 minutes

Cook Time
15 minutes

- 2 strips cooked and crumbled bacon
- 2 tsp Baking Powder
- 1 tsp Baking Soda
- Unsalted Butter
- 1 Cup Buttermilk
- 1 ½ Cups Flour, All-Purpose
- ½ tsp Hickory Bacon Rub
- 1/3 Cup Honey
- 2 Large Eggs
- ½ Cup Sour Cream
- 1 ½ Cups Yellow Cornmeal, finely ground

1. In a large mixing bowl, beat the eggs. Add in the buttermilk, sour cream, honey, and melted butter, crumbled bacon and mix well to combine. Set aside.
2. In a separate mixing bowl, whisk together the flour, cornmeal, baking soda, baking powder and Hickory Bacon Rub. Pour the buttermilk mixture into the flour mix and stir with a spatula until just combined.
3. Using cooking spray, generously grease two muffin tins and divide the batter evenly among the prepared tins. Set aside.
4. Fire up your Pit Boss Grill and set the temperature to 400°F. If you're using a gas or charcoal grill, set it up for high heat. Place the muffin tins on the center of the grill and grill for 12-15 minutes, or until the muffins are golden brown and a toothpick inserted in the center comes out clean. Remove from the grill.
5. Allow the muffins to cool before removing from the pan and serving. Top the muffins with extra bacon and a drizzle of honey, if desired.

ENJOY!



GRILLED SWEET POTATO CASSEROLE

INGREDIENTS

Special Tools: Paper towels

Servings
4

Prep Time
90 minutes

Cook Time
10 minutes

Wood Pellet Recommendation Pit Boss Apple Hardwood Pellets

- 1/4 Cup Brown Sugar
- Butter, Softened
- 4 oz Chopped Pecans
- 1/2 tsp Cinnamon
- 6 oz. Mini Marshmallows
- 2 tsp Pit Boss Sweet Rib Rub
- 4 Sweet Potatoes

1. Fire up your Pit Boss and preheat to 400°F. If using a gas or charcoal grill, set it for medium-high heat.
2. Wash and scrub potatoes then pat dry with paper towel.
3. Coat outside of potatoes generously in softened butter then set butter aside. Place the sweet potatoes directly on the grill grate and smoke until soft, 1 to 1 1/2 hours depending on the size of your sweet potatoes.
4. Remove the sweet potatoes from the grill once they are tender. Coat with more butter and cover with brown sugar and Sweet Rib Rub. Slice the center of the sweet potato and press on the sides to create an opening. Stuff each sweet potato with a layer of butter, brown sugar, cinnamon, chopped pecans, and marshmallows.
5. Return to the grill and cook, covered, for five minutes, or until marshmallows are lightly browned. Remove from grill and serve warm.

ENJOY!

TIP These toppings go well with other squashes, such as Butternut and Yams.



CANDIED BACON

INGREDIENTS

Special Tools: basting brush, deep dish or pan

- 1 pack Bacon, thick cut
- 1/2 Cup Brown Sugar
- 1/2 Cup Maple Syrup
- Pit Boss Cajun BBQ Rub

Servings
4

Prep Time
180 minutes

Cook Time
60 minutes

Wood Pellet Recommendation
Pit Boss Competition Blend Hardwood Pellets

1. Place the bacon in a deep dish. Add the maple syrup, cover and refrigerate 2 - 3 hours or overnight.
2. Start your grill on "smoke" with the lid open until a fire is established in the burn pot (3-7 minutes). Preheat to 225°F.
3. When the grill has preheated, place the bacon directly on the cooking grids and sprinkle with brown sugar and Cajun BBQ Rub. Check every 15-20. After 30 minutes, flip and rotate bacon and baste with syrup. Allow to hot smoke for another 20 to 30 minutes or until the bacon is done to your desired liking.
4. Allow to cool on a rack and serve.

Can be refrigerated in an airtight container.

TIP For a low sugar version, use low carb maple syrup and brown sugar substitute.