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The Grill Master's Essential Barbecue Recipe Book

Includes 25 Professional BBQ Recipes



Quick & Easy Recipes You Can Cook Today

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What This Means for You?

You no longer have to print this recipe book for convenient access to the recipes! We developed a new barbecue app that works on both iOS and Android. Every recipe in this book can now be imported directly to your phone. You can keep the recipes you like, delete the ones you don't like, and even download new recipes from the Recipes Exchange.

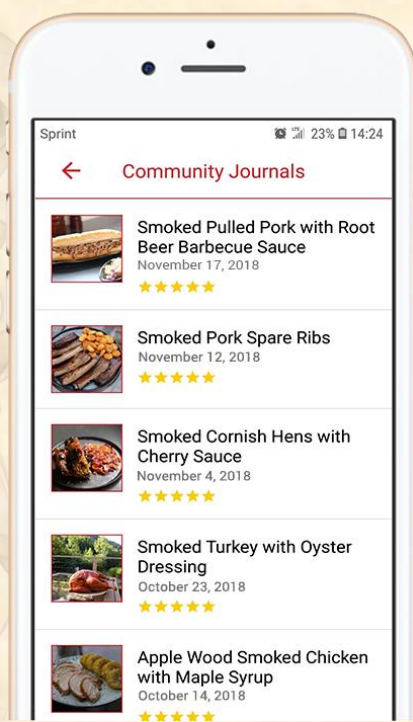
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Beer Barbecue Sauce

Ingredients:

- 🍷 1 Cup Prepared Barbecue Sauce
- 🍷 1 Cup Ketchup
- 🍷 2/3 Cup Beer
- 🍷 1/4 Cup Honey Or Molasses
- 🍷 2 Tablespoons Lemon Juice
- 🍷 2 Tablespoons Red Wine Vinegar
- 🍷 2 Tablespoons Dijon Mustard
- 🍷 1 Tablespoon Worcestershire Sauce
- 🍷 1 Teaspoon Hot Pepper Sauce
- 🍷 1/2 Teaspoon Pepper
- 🍷 2 Garlic Cloves, Minced
- 🍷 2 Onions, Finely Chopped

Directions:

In a large bowl, combine the barbecue sauce, ketchup, beer, honey, lemon juice, vinegar, mustard, Worcestershire sauce, hot pepper sauce, pepper, garlic and onions. Mix until consistent. Place the food in your marinade and let stand at room temperature for up to 2 hours or in refrigerator overnight. When ready to cook, remove the food and place marinade in saucepan. Cook for 10 minutes or until thickened. Use as sauce for basting or serving with cooked food.



Honey Spiced BBQ Sauce

Ingredients:

- 🍯 1 1/4 Cup Ketchup
- 🍯 2/3 Cup Salad Oil Or Olive Oil
- 🍯 3/4 Cup Vinegar
- 🍯 5 Tablespoons Worcestershire Sauce
- 🍯 1 Cup Honey
- 🍯 2 Tablespoon Dry Mustard
- 🍯 3 Teaspoon Ginger, Fresh Grated
- 🍯 1 Lemon, Sliced Thinly
- 🍯 3 Tablespoons Butter

Directions:

Combine all ingredients in a saucepan and heat to blend together. Remove lemon peel before basting.



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Jack Daniel's Grilling Sauce

Ingredients:

- 🍷 1/2 Cup Pineapple Juice
- 🍷 3 Tablespoons Soy Sauce
- 🍷 1-1/2 Teaspoon Garlic Powder
- 🍷 1/4 Cup Jack Daniel's Whiskey

Directions:

Combine all 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 degree of doneness. Just before meat is removed from grill, brush again with sauce. Makes enough for 8 servings.

Watermelon Barbecue Sauce

Ingredients:

- 🍷 1 – 6 Pound Seedless Watermelon Chunk
- 🍷 8 Ounces Tomato Paste
- 🍷 1 Tablespoon Onion Powder
- 🍷 1 Tablespoon Garlic Powder
- 🍷 2 Cups Firmly Packed Brown Sugar
- 🍷 1/2 Cup Sherry
- 🍷 2 Teaspoons Lemon Juice
- 🍷 1 Teaspoon Liquid Smoke (Can substitute with Chipotle Powder if necessary)

Directions:

Cut the melon into pieces and place in a saucepan. Cook it uncovered over medium heat until the melon is the consistency of applesauce (approximately 2–3 hours). Stir it occasionally. Add remaining ingredients. Simmer uncovered over low heat for 2 hours. Allow to cool to room temperature before using.

Tennessee BBQ Sauce

Ingredients:

- 🍷 1 Cup Ketchup
- 🍷 1/2 Cup Vinegar
- 🍷 1/4 Cup Worcestershire Sauce
- 🍷 2 Cups Water
- 🍷 1 Onion, Chopped
- 🍷 1/2 Cup Brown Sugar
- 🍷 1 Teaspoon Celery Seed
- 🍷 1/2 Teaspoon Salt

Directions:

Combine ingredients in small saucepan and bring to boil. Simmer until reduced to thick sauce, stirring occasionally.



Molasses Orange Barbecue Sauce

Ingredients:

- 🍷 1 Can Tomato Soup, Condensed (10 3/4 Ounce)
- 🍷 1 Can Tomato Sauce, 8 Ounce Can
- 🍷 1/2 Cup Molasses, Light
- 🍷 1/2 Cup Vinegar
- 🍷 1/2 Cup Brown Sugar, Packed
- 🍷 1/4 Cup Vegetable Oil
- 🍷 1 Tablespoon Minced Onion, Instant
- 🍷 1 Tablespoon Seasoned Salt
- 🍷 1 Tablespoon Dry Mustard
- 🍷 1 Tablespoon Worcestershire Sauce
- 🍷 1 Tablespoon Orange Peel, Finely Shredded
- 🍷 1-1/2 Teaspoon Paprika
- 🍷 1/2 Teaspoon Pepper, Black
- 🍷 1/4 Teaspoon Garlic Powder

Directions:

In a saucepan, combine all ingredients. Bring to a boil; reduce heat and simmer uncovered for 20 minutes. Use to baste beef or poultry during last 15 minutes of grilling.

Carolina BBQ Rub

Ingredients:

- 🍷 2 Tablespoons Salt
- 🍷 2 Tablespoons Sugar
- 🍷 2 Tablespoons Brown Sugar
- 🍷 2 Tablespoons Ground Cumin
- 🍷 2 Tablespoons Chili Powder
- 🍷 2 Tablespoons Freshly Ground Black Pepper
- 🍷 1 Tablespoon Cayenne Pepper
- 🍷 1/4 Cup Paprika

Directions:

Combine all ingredients in a small bowl and mix well; use as a dry rub on beef, chicken, lamb or pork.



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Cajun Blackening Spices

Ingredients:

- 🌿 5 Teaspoons Paprika
- 🌿 1 Teaspoon Ground Dried Oregano
- 🌿 1 Teaspoon Ground Dried Thyme
- 🌿 1 Teaspoon Cayenne Pepper
- 🌿 1/2 Teaspoon Finely Ground Black Pepper
- 🌿 1/2 Teaspoon Finely Ground White Pepper
- 🌿 1/2 Teaspoon Garlic Powder

Directions:

Mix together and store in an air-tight container.



Chili Paste

Ingredients:

- 🍋 1 Lemon (And Zest)
- 🍋 1 Lime (And Zest)
- 🍋 1 Orange (And Zest)
- 🍋 1/2 Green Chili, Or More To Taste (Chopped With Or Without Seeds)
- 🍋 5 Garlic Cloves (Finely Crushed)
- 🍋 3 Tablespoons Mild Chili Powder
- 🍋 1 Tablespoon Olive Oil
- 🍋 1 Tablespoon Paprika
- 🍋 1 Teaspoon Ground Cumin
- 🍋 1 Teaspoon Salt
- 🍋 1/2 Teaspoon Dried Oregano
- 🍋 1/4 Teaspoon Ground Cinnamon

Directions:

Mix 1/2 teaspoon of each fruit zest and all the juices with other ingredients. Add more spices if desired. Let stand at least 30 minutes before using (should thicken).

Kansas City Rib Rub

Ingredients:

- 🍷 1/2 Cup Brown Sugar
- 🍷 1/4 Cup Paprika
- 🍷 1 Tablespoon Black Pepper
- 🍷 1 Tablespoon Salt
- 🍷 1 Tablespoon Chili Powder
- 🍷 3/4 Tablespoon Garlic Powder
- 🍷 3/4 Tablespoon Onion Powder
- 🍷 1 Teaspoon Cayenne

Directions:

Mix all ingredients together and store in an air tight container.



Maple Barbecued Chicken

Ingredients:

- 🍷 4 Skinless Chicken Thighs
- 🍷 3 Tablespoons Maple Syrup
- 🍷 3 Tablespoons Chili Sauce
- 🍷 1 Tablespoon Cider Vinegar
- 🍷 1 Tablespoon Canola Oil
- 🍷 2 Teaspoon Dijon Mustard
- 🍷 1 Cup Apple Wood Chips

Directions:

Soak Apple Wood Chips in water for 30 minutes. Preheat grill. Combine syrup, chili sauce, vinegar and mustard together in a saucepan. Let simmer for 5 minutes. Brush chicken with the oil and season with salt and pepper. Add wood chips to coals. Place chicken on grill and cook for 10–15 minutes or until fork tender. Turn occasionally and brush generously with sauce in the last few minutes before they are done.



Cinnamon Honey Wings

Ingredients:

- 🍷 2 1/2 Pounds Chicken Wings
- 🍷 4 Each Garlic Cloves, Chopped
- 🍷 1/4 Cup Olive Oil
- 🍷 2 Tablespoons Soy Sauce
- 🍷 1/4 Cup Vinegar, Rice
- 🍷 1/4 Cup Honey, Mild
- 🍷 1-1/2 Teaspoons Cinnamon, Ground
- 🍷 1 Teaspoon Thyme
- 🍷 1/2 Teaspoon Ginger, Ground
- 🍷 1/2 Teaspoon Mustard, Dry
- 🍷 1 Cup Apple Wood Chips

Directions:

Mix all ingredients (except apple wood chips) in a plastic bag then knead occasionally for 2 hours. Soak apple wood chips in water for 30 minutes. Prepare fire in grill. Add wood chips over hot coals. Cook wings on the grill for about 10 minutes on one side, then turn and baste with the marinade. Continue cooking 10 minutes or until done. Serve immediately or refrigerate until needed.

Barbecued Orange Chicken

Ingredients:

- 🍋 2 1/2 Lbs Chicken Parts

BBQ Sauce:

- 🍋 1/4 Cup Vegetable Oil
- 🍋 1/4 Cup Frozen Orange Juice Concentrate
- 🍋 1/2 Cup White Wine Vinegar
- 🍋 1/4 Cup Tomato Paste
- 🍋 1 Orange Zest, Removed With Grater, Orange
- 🍋 Slices Reserved For Salad

Salad:

- 🍋 1 Large, Ripe Tomato
- 🍋 1 Orange, Sectioned (Without Rind, See Above)
- 🍋 2 Scallions, Chopped
- 🍋 1 Tablespoon Vegetable Oil
- 🍋 1 Tablespoon White Wine Vinegar
- 🍋 1/8 Teaspoon Salt
- 🍋 1/8 Teaspoon Pepper

Directions:

Prepare grill; heat coals. In medium bowl, mix together all barbecue ingredients until smooth. Place chicken on grill away from center heat, skin-side-down; cook 15 minutes. Turn chicken and grill for 10 additional minutes. Brush chicken pieces with sauce and turn occasionally; cooking for additional 10 minutes. Cut tomato into wedges and place in medium bowl. Use sharp paring knife to cut out white pith off orange. Remove orange sections and add them to tomato. Sprinkle with oil, vinegar and scallions; toss. Season with salt and pepper and toss again. Serve chicken with salad on the side.

Grilled Key Lime Chicken

Ingredients:

- 🍋 3 Pounds Chicken Breasts; Boneless, Skinless
- 🍋 1 Cup Key Lime Juice
- 🍋 1 Tablespoon Honey
- 🍋 3/4 Cup Water
- 🍋 1/2 Teaspoon Fresh Ground Black Pepper
- 🍋 1/2 Teaspoon Ground Thyme
- 🍋 2 Tablespoons Vegetable Oil
- 🍋 1 Tablespoon Fresh Ginger; Peel, Grated

Directions:

Combine all ingredients except chicken in blender or food processor. Process until combined well. Pour over chicken. Cover and let marinate in the refrigerator overnight. Grill over hot coals, turning once, until done. Garnish with cilantro and lime slices.



Apple Smoked Barbecue Ribs

Ingredients:

- 🍏 2 Slabs Baby Back Ribs, Or Spareribs
- 🍏 1/2 Teaspoon Cinnamon
- 🍏 1/2 Teaspoon Ground Cloves
- 🍏 1/4 Teaspoon Pepper
- 🍏 1 Cup Apple Wood Chips

Directions:

Preheat oven to 400F. Rub cinnamon, cloves and pepper into both sides of ribs. Place ribs on wire rack on baking pan. Bake for 3 hours until tender. Soak apple wood chips in water for 30 minutes. Prepare grill. Place apple wood chips directly in the center of hot barbecue coals. Baste ribs and place on grill above wood chips. Cover, grill and cook for 10 minutes. Turn ribs, baste again and cook another 10 minutes or until ribs are browned but still moist.

Barbecue Sauce:

Ingredients:

- 🍏 2-15 Oz. Cans Tomato Sauce
- 🍏 1/2 Cup Molasses
- 🍏 10 Cloves Garlic
- 🍏 2 Tablespoons Ground Cumin
- 🍏 2 Tablespoons Dry Mustard
- 🍏 Fresh Ground Pepper
- 🍏 1/2 Teaspoon Cinnamon
- 🍏 1/4 Teaspoon Hot Pepper Flakes
- 🍏 1/2 Cup Red Wine Vinegar

Directions:

Combine all ingredients except vinegar in saucepan. Simmer, covered, on low heat for 1 hour, stirring occasionally. Add vinegar to taste and simmer for another 15 minutes. Chill at least 24 hours, or until ready to use.



Memphis–Style Barbecued Ribs

Ingredients:

- 🍷 3 Pound Racks Baby Back Ribs
- 🍷 2 Teaspoon Salt
- 🍷 2 Teaspoon Coarse Ground Black Pepper
- 🍷 Apple Juice For Basting
- 🍷 1 Cup Red Wine Vinegar
- 🍷 2 Cup Onion, Chopped
- 🍷 2 Garlic, Cloves, Minced
- 🍷 1/4 Cup Mustard, Yellow Prepared
- 🍷 1/2 Cup Brown Sugar, Packed
- 🍷 2 Cup Ketchup
- 🍷 2 Lemons, Thinly Sliced
- 🍷 1 Teaspoon Louisiana Hot Sauce

Directions:

Trim as much fat as possible from ribs. On bone side, work knife tip beneath membrane that covers bone until finger tips can be worked beneath rack membrane, loosening enough to get firm grip. Then peel membrane off rack. With paring knife, scrape any fat away from bone. Sprinkle ribs on both sides with even, light coating of salt and pepper. Place ribs, bone–side–down on grill. Grill over low fire 1 1/2 hours, turning every 15 to 20 minutes, replenishing fire as necessary. Baste with apple juice at every turn during first half of cooking period either by brushing on, or simply spraying apple juice from spray bottle. If smoking with indirect heat, turn at 1 hour intervals, cooking 4 to 6 hours. Combine vinegar, onion, garlic, mustard, sugar and hot sauce in blender. Blend until smooth. Place in saucepan and add ketchup. Simmer 20 minutes. Add lemon slices. Stir occasionally to keep from sticking. Use sauce as frequent baste for last half of cooking period, whether grilling or smoking, being careful not to burn ribs. Serve remaining sauce on side.



Baby Back Ribs With Mustard Sauce

Ingredients:

- 🍷 1/3 Cup Brown Sugar
- 🍷 1/4 Cup Onion, Finely Chopped
- 🍷 1/4 Cup Vinegar
- 🍷 1/4 Cup Mustard
- 🍷 1/2 Teaspoon Celery Seed
- 🍷 1/4 Teaspoon Garlic Powder
- 🍷 4 Pounds Pork Spareribs, Or Pork Loin Ribs, Cut Into Pieces

Directions:

For sauce, in a saucepan combine brown sugar, onion, vinegar, mustard, celery seed and garlic powder. Bring to boiling, stirring till sugar dissolves. Preheat grill. Adjust heat for indirect cooking. Place ribs on grill rack over medium heat. Cover and grill for 1 1/4 to 1 1/2 hours or till ribs are tender and no pink remains. Brush occasionally with sauce the last 15 minutes of grilling.



Grilled Leek And Sweet Pepper

Ingredients:

- 🍷 2 Medium Leeks, Green Tops Trimmed, Split Up To The Root Ends, Cleaned
- 🍷 1 Tablespoon Olive Oil
- 🍷 1 Large Red Bell Pepper
- 🍷 1 Large Yellow Bell Pepper
- 🍷 4 Tablespoon Unsalted Butter
- 🍷 1 Large Clove, Garlic, Minced Fine
- 🍷 1/3 Cup Dry Vermouth
- 🍷 Salt And Freshly Ground Pepper To Taste
- 🍷 12 Oz. Fresh Fettuccine
- 🍷 1 Tablespoon Fresh Thyme Leaves
- 🍷 1 Cup Apple Wood Chips

Directions:

Prepare a medium-hot fire in the grill. Coat the leeks with olive oil. When the coals are covered in gray ash add the presoaked chips to the fire. When the chips start to smoke place the leeks and peppers on the cooking grid directly over the fire. Grill, turning as needed, until leeks are tender and golden brown, about 10-12 minutes, and skin of peppers is charred, about 15 minutes. Remove the leeks from grill and let cool. Remove the peppers from the grill and place in a paper or plastic bag and seal; set aside and allow to steam. When cool, trim root ends from leeks, then cut into thin strips. Peel and seed bell peppers and cut into thin strips. Meanwhile, heat a large pot of water to boiling. Heat butter in a large skillet over medium heat. Add garlic and cook, stirring frequently, until pale golden. Add vermouth, and reduce to syrupy consistency. Stir in leeks and peppers and season with salt and pepper. Salt boiling water, add pasta, and cook until tender but still firm to the bite. Drain thoroughly, add to skillet and toss well. Sprinkle with thyme and serve hot.



Mediterranean Grilled Vegetables

Ingredients:

- 🍷 1 Pound Large Onion
- 🍷 1 Pound Red Bell Pepper
- 🍷 1 Pound Green Bell Pepper
- 🍷 1 Pound Yellow Squash
- 🍷 1 Pound Zucchini Squash
- 🍷 1 Cup Olive Oil
- 🍷 1/3 Cup Italian Seasoning

Directions:

Peel onions and cut top-to-bottom in large wedges. Cut tops from bell peppers, remove core, and cut in large top-to-bottom pieces. Trim ends from squash and cut in diagonal rounds, about 1/2" thick. Toss all vegetables in a large bowl with olive oil and seasoning, breaking up the onion wedges somewhat. Place in a single layer on a very hot grill (watch out for the flare-ups!) and grill, turning occasionally, until peppers are slightly charred and veggies are tender (about 5 minutes). Serve immediately. These are also good refrigerated, then microwaved to reheat.



Shrimp On The Barbie

Ingredients:

- 🍷 12 Giant Prawns, Shelled And Heads And Tails Intact
- 🍷 1/4 Cup Butter
- 🍷 1 Cup Orange Juice (Freshly, Squeezed)
- 🍷 2 Tablespoons Sherry
- 🍷 1 Teaspoon Orange Zest (Grated)
- 🍷 2 Each Green Onions, Tops And White
- 🍷 1 Teaspoon Ginger Root, (Freshly Grated)

Directions:

Soak a dozen long wooden skewers in water for 30 minutes. Then push skewers through prawns, lengthwise, from head to tail with only 1 to a skewer. Combine all ingredients in saucepan and cook over medium to low heat, stirring, until butter is completely melted. Dip skewered prawns in the orange sauce and position on oiled grill rack about 4 inches above the coals. Baste liberally with sauce and grill for 2 minutes. Turn the prawn over and baste again, cooking for another 2 minutes. Smaller prawns will be done at this point, but continue basting and turning larger prawns until they are pink and cooked through. Remove from heat immediately when done, as they will get tough if overcooked. Use any remaining sauce for a dip for the prawns.



Grilled Halibut With Oriental Sauce

Ingredients:

- 🍋 1/4 Cup Orange Juice
- 🍋 2 Tablespoons Soy Sauce
- 🍋 2 Tablespoons Ketchup
- 🍋 2 Tablespoons Vegetable Oil
- 🍋 2 Tablespoons Fresh Parsley Or 1 Tbsp Dried Parsley, Chopped
- 🍋 1 Tablespoon Fresh Lemon Juice
- 🍋 1/2 Teaspoon Oregano
- 🍋 1/2 Teaspoon Pepper
- 🍋 1 Clove Garlic, Minced
- 🍋 4 6-Oz. Halibut Steaks, Cleaned
- 🍋 1 Cup Apple Wood Chips

Directions:

Combine orange juice, soy sauce, ketchup, oil, parsley, lemon juice, oregano, pepper and garlic in a small bowl. Brush the mixture evenly on the steaks, refrigerate. Brush the grill lightly with oil. Light the coals or gas grill. Soak the apple wood chips in water for about 45 minutes. When the coals turn white add the wood chips. When the chips start to smoke place the steaks on the grill rack and cook turning once, about 5 to 6 minutes per side, or until the steaks flake when tested with a fork.



Barbecued Chuck Roast

Ingredients:

- 🍷 4 Pounds Round (7-Bone Chuck Roast), Cut 2" Thick
- 🍷 2 Teaspoons Meat Tenderizer
- 🍷 3 Each Green Onions, Chopped
- 🍷 1 Each Garlic Clove
- 🍷 1/4 Each Green Pepper (Diced)
- 🍷 2 Each Stalks Celery, Diced
- 🍷 1/2 Teaspoon Oregano
- 🍷 1/2 Teaspoon Rosemary
- 🍷 1 Dash Cayenne
- 🍷 1 Tablespoon Worcestershire Sauce
- 🍷 3/4 Cup Burgundy Wine
- 🍷 3 Tablespoons Peanut Oil

Directions:

Slash fat edges. Sprinkle both sides of roast evenly with meat tenderizer. Pierce meat deeply all over with fork. Place in shallow dish and top with green onions, garlic, green pepper, celery, oregano, rosemary and cayenne. Combine Worcestershire, burgundy and oil and pour over meat. Refrigerate overnight, turning meat several times, each time spooning the hopped ingredients over top again. 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.

Bourbon Steak

Ingredients:

- 🍷 1-1/2 Pounds Steak
- 🍷 1 Teaspoon. Sugar
- 🍷 1/4 Cup Bourbon
- 🍷 2 Tablespoons Soy Sauce
- 🍷 2 Tablespoons Water
- 🍷 1 Garlic Clove, Crushed
- 🍷 1 Cup Apple Wood Chips

Directions:

Mix all ingredients (except apple wood chips) together, place in a zip lock bag and marinate steak 4 hours or overnight. Soak wood chips in water for 30 minutes, and add over top hot coals. Grill steak to desired doneness. This recipe is good with any cut of steak you like.



Marinated Steak Kabobs

Ingredients:

- 🍷 1 Cup Onion, Chopped
- 🍷 1/2 Cup Vegetable Oil
- 🍷 1/2 Cup Lemon Juice
- 🍷 1/4 Cup Soy Sauce
- 🍷 1 Tablespoon Worcestershire Sauce
- 🍷 1 Teaspoon Mustard, Prepared
- 🍷 1 Pound Sirloin Steak, Cut In 2" Cubes
- 🍷 1 Large Green Pepper, Cut In 1" Pieces
- 🍷 2 Medium Onions, Quartered
- 🍷 2 Medium Tomatoes, Quartered
- 🍷 1 Cup Apple Wood Chips

Directions:

Sauté onion in oil; remove from heat. Stir in lemon juice, soy sauce, Worcestershire sauce, and mustard; pour over meat and vegetables. Cover and marinate overnight in refrigerator. Remove meat and vegetables from marinade, reserving marinade. Alternate meat and vegetables on skewers. Soak Apple Wood Chips in water for 30 minutes. Prepare fire in grill. When the grill is up to temperature, add wood chips; let them start smoking. Grill kabobs 5 minutes on each side over coals or until desired degree of doneness, brushing frequently with marinade.

Turn Your Charcoal Grill Into A Smoker!

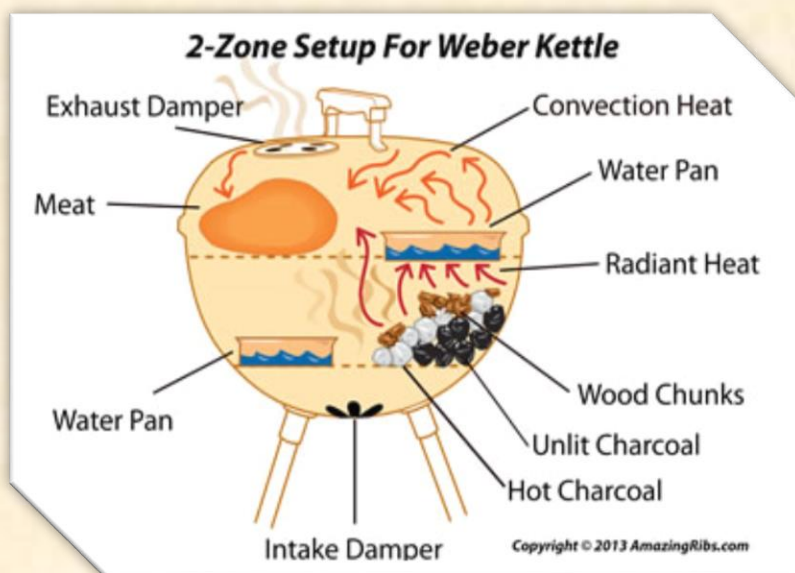
Directions:

Every grill design is different, but if you follow these instructions you can quickly and easily turn your charcoal grill into a homemade smoker!

Start off by placing a pile of unlit charcoal to one side of the grill. You will be doing 2-zone cooking, so it is important to only bank the charcoal against one side of the grill. On the other side of the grill, place a water pan. If you have enough space on the grill racks, place another water pan directly above the coals. This will help add moisture to the smoke.

When you are ready to begin, place lit charcoals on top of your unlit charcoal pile. Add your wood chips or wood chunks on top of the lit charcoal (We recommend using fruitwoods!). Place your meat or vegetables over top of the water pan opposite of the charcoal and wood pile. Finally, open an exhaust damper on the side of the grill with the meat. If you have multiple exhaust dampers, make sure only the dampers near the meat are open. This controls the air flow and draws the smoke over the meat.

Resources:



How To Create a Smoker Instructional Video



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