

RECIPES & TIPS FROM MASTER BBQ CHAMPIONSHIP COMPETITOR HARRY SOO.

Harry Soo's BBQ Wisdom

- 1 - BBQ is ready when it's ready (so don't hurry)
- 2 - Less is more (less smoke, less rub, less add-ons)
- 3 - Opening your smoker is BAD!
- 4 - Too tender is GOOD!
- 5 - Foiling is GOOD!
- 6 - Grilling is NOT barbecuing; BBQ is low-and-slow
- 7 - Always have FUN when you BBQ even if results are otherwise!

Slap Yo' Daddy Jailbird BBQ Chicken - so good, you'll go to jail if you make it!

INGREDIENTS:

- 2 Whole Young Chickens (less than 4 1/2 lbs ea if possible)
- 4 Heaping Tbs. SYD All Purpose Rub (from Chef's Ingredient)
- 1/2 cup of your favorite BBQ Sauce

Use kitchen scissors to cut out the backbone of the chicken and cut chicken into two halves. You will end up with 4 half chickens (NOTE: you can also cook the chicken whole, beer can style, or you can cook chicken thighs). Season the 4 pieces evenly with about 4 tbs total of SYD All Purpose rub. Place skin side up in aluminum foil pan and rest 1 hour in refrigerator until rub sweats into the meat.

Place skin side up in 275-300 degree smoker with some apple wood chips. Check for doneness after an hour. It should take about 60 to 90 minutes

to be done depending on how hot your smoker is and where you place the chicken in your smoker. Do not flip or touch the chicken until it is done. Use an instant read thermometer to check for doneness and remove when thigh temperature is 175° and/or breast temperature is 165°. Paint on your favorite BBQ sauce 10 minutes before chicken is done.



Slap Yo Daddy Asian-Inspired Coleslaw (goes well with BBQ)

- 1/4 cup freshly squeezed lime juice
- 1/4 cup white sugar
- 4 tbs Thai Fish Sauce (Available at Chef's Ingredient) or Soy Sauce
- 4 cloves garlic finely chopped
- 4 small Thai Chilies (Available at Chef's Ingredient) finely chopped or 1 Serrano Pepper

Prepare dressing and refrigerate overnight.

Toss with store-bought coleslaw and garnish with some Thai or fresh Basil cut into fine strips

Slap Yo' Daddy BBQ Amazing St. Louis Spare Ribs

INGREDIENTS

2 slabs St. Louis Spare Ribs (2 1/4 to 2 3/4 lbs each) - Ask your butcher to trim a regular Spare Rib into a St. Louis rib for you. A St. Louis rib is a regular Spare Rib with the rib tip and skirt flap removed.

1/2 cup SYD All Purpose Rub (From Chef's Ingredient)
1 cup Apple Juice
2 cups Brown Sugar
1/2 cup Your Favorite BBQ Sauce

Remove membrane from bone side of ribs. Place ribs on aluminum foil pan and pat dry with paper towels. Sprinkle both sides evenly with the SYD Rib Rub; about 2 tbsp of rub for each side. Let rest in refrigerator for 1 hour for rub to "sweat" into meat. Place ribs meat side up into 275 - 300 degree smoker with some hickory wood chips.

After two hours and when crust has formed, remove from smoker and place meat side up on a sheet of aluminum foil. Sprinkle an even thin layer of brown sugar on meat. Drizzle honey next. Flip over so bone side is up. Repeat the brown sugar and honey step. Put 3-4 tbsp of apple juice at the bottom of the foil before folding the ribs up into a airtight pouch. Return to smoker and cook for another 1 1/2 hours.

After 3 1/2 hours total cook time, unwrap the foil and check the ribs for doneness. Use a toothpick and poke the meat between the bones. If the toothpick slides in easily, the ribs are done. You can also tell it's done when the meat pulls away about 1/2 inch from the ends of the bones. If not yet done, close the foil, return to smoker, and check back in 10 minutes. Repeat until ribs are done. Be patient while they tenderize. When done, remove from foil and paint on a thin layer of your favorite BBQ sauce. Return to smoker for 10 minutes for sauce to set.



Slap Yo' Daddy Signature Seared Ahi Tuna with Maui Onion Dressing

Ingredients

Sashimi Grade Tuna
SYD All Purpose Rub
Extra virgin olive oil

Garnish

Radish sprouts
Black sesame seeds
White sesame seed

Dressing

1/4 cup light soy sauce	dash of pepper
1/4 cup Japanese rice wine vinegar	pinch of Kosher salt
1 tbs honey	1 Tbs Japanese sesame oil
1 tsp Crushed red chili pepper or Cayenne	1/2 cup Maui onions (chop fine)

Soak tuna overnight in Ziploc bag drizzled with extra virgin olive oil (this secret step will tenderize the tuna). Remove tuna from bag. Dust with medium sprinkling of SYD rub. Sear on hot saucepan 60 seconds each surface. Pour dressing on serving plate. Slice tuna about pencil thick and lay in circular pattern. Garnish with radish sprouts and sesame seeds.

Slapilicious Baby Back Ribs with Agave Glaze

So you thought agave nectar, relative of the Aloe Vera plant, is only used to make tequila? Well, just like the Aztecs who prized it as a gift from the gods and used "honey water" to flavor foods and drinks, it's my secret ingredient to create prize winning competition ribs. So, check out my recipe with agave nectar which is virtually unknown to backyard cooks (well, maybe not after you read this recipe).

Wrapping Glaze

1 1/2 cup light brown sugar
1 cup agave nectar (dark colored variety)
1 cup apple juice
Heavy duty aluminum foil

Spritz

1 cup apple juice in spray bottle

BBQ Sauce

1 cup of your favorite BBQ sauce
1/4 cup agave nectar (dark colored variety)
2 tablespoons of your favorite hot sauce
1/4 cup apple juice



Recipe

Preheat your indirect smoker to 275 degrees. Add a couple of tennis sized wood chunks (I like a fruit wood like apple). Toss the wood onto the hot coals only after you put the rib racks in.

Apply some regular yellow mustard on both sides of the rib racks. Spread it evenly. Only a thin layer is needed to help the rub to adhere.

Apply about 2 tablespoons of SYD rub on each side taking care to apply it evenly covering all exposed surfaces of the rib rack.

Let it sit for 30 minutes before placing into smoker. I use a rib rack as I like to cook my ribs upright to give it proper airflow and even color. If you don't have a rib rack, just lay them flat on the grate about 1/2 inch apart.

Spray the racks with apple juice after 90 minutes. Repeat every 15 minutes until the crust or bark is set on the ribs (about 2:15 to 2:45).

Test that the crust has set by scratching the surface with your fingernail. If the crust has not set, the rub will come off in your nail. Check back after 15 minutes if it has not yet set.

Tear off three sheets of heavy duty aluminum foil wide enough to wrap the ribs burrito-style (loosely by folding over the sides and then the top and bottom).

Remove ribs once crust has set. Place a rack with meat side up in the middle of the aluminum foil.

Apply an even coat of brown sugar. Use more or less depending on how sweet you want it.

Drizzle on the agave nectar; about 1 tablespoon each side. Drizzle on the apple juice; about 1 tablespoon each side.

Flip over so the meat-side is down and repeat with brown sugar, agave, and apple juice on the rib side.

Wrap it burrito style so it can be opened easily later to check for tenderness.

Repeat for second and third racks; return all racks to smoker

Check back in 1 hour and use toothpick to check for tenderness by probing each rack between the bones. The toothpick should penetrate easily into the rib meat. You can also tell by the amount of pullback of the meat from the bones. If not tender, check back in 10 minute increments until all racks are done.

Combine ingredients to make BBQ sauce. When racks are done, remove from smoker and let rest for 10 minutes.

Remove ribs from foil pouch and apply a thin layer of BBQ sauce on both sides and put back into the foil pouch to set the sauce. You may set the ribs in a igloo or warming oven to keep warm. The residual heat is sufficient to set the glaze.

Cut into individual bones and serve.

Slapilicious Cedar Plank Salmon

Our Slap Yo Daddy meat rub is very versatile and works well on seafood and fish. For many years, I've thrilled guests with an easy and healthy way to serve a super moist mouth watering salmon roasted on top of a cedar plank. The smoky aroma of the cedar as it chars during the cooking process perfumes the salmon without overpowering the delicate fish which is chock full of healthy Omega-3 oils. This recipe is fast, easy, and delicious! Even if you don't have a smoker, a cedar plank will work well in an oven.

Ingredients

One 2-3 lb salmon filet skin on (for a special treat, I like to cook Copper River Salmon when it's available in stores a couple of weeks each year; if not, wild salmon is preferable to farmed salmon)

1 ½ tablespoon Lower Sodium Slap Yo Daddy Meat rub

1 ½ tablespoon brown sugar

1 cup melted butter

1 cedar plank about (6" X 12")

Recipe

1. Coat salmon with melted butter.
2. Lay skin side down on cedar plank.
3. Apply a medium layer of 50-50 SYD mixture of rub and brown sugar on the meat side of the salmon.
4. Roast the plank and salmon in charcoal or gas grill by putting the cedar plank over the heat source hot enough to cause it to smolder but not to burn. If the plank starts to catch fire, spray some water to douse the flames and move it to a cooler spot on your grill.
5. Roast until salmon is done to your liking. I like my salmon medium rare which is about 6-10 minutes on my grill depending on the thickness of the filet.
6. Remove when done and drizzle with more melted butter. I sometimes make a compound butter at this stage by mixing grated zest of lemon, finely chopped garlic, parsley, cayenne, and black pepper into a stick of butter. Spread the butter on top and watch it melt all over your salmon.



Slap Yo Daddy Bone-In Pork Butt

We've won over 10+ first place awards in Pork so that's a meat we know how to cook well. When you taste our pulled pork and close your eyes, you'll be transported to a state called "Hog Heaven". Our Slap Yo Daddy meat rub is the secret as it has the right amount of sweetness, saltiness, and heat to transform a pork butt into something that melts in your mouth. A great way to eat it is in a pork slider sandwich with coleslaw and dripping in BBQ sauce. I highly recommend bone-in as the big blade bone really imparts flavor. Ever wonder why all recipes for soup stock involves using bones? Notice how there are never any boneless soup recipes? If you can't find bone-in, then boneless is also OK; just make sure it's more than 6 lbs and you tie the boneless butt with kitchen twine to prevent it from coming apart during the cooking process.

One 7-10 lb bone-in pork butt (as a bit of trivia, the pork butt is actually the pork shoulder and is technically called the Boston Butt. Because "Boston Butt" is a handful to say, it was shortened to just "butt". The actual butt of a hog is called the ham)

1 cup Slap Yo Daddy Meat rub (your choice of original, lower sodium, with MSG, or Hot)

Pork Injection

2 cups apple juice
1 ¼ cup of white granulated sugar
3 tablespoons table salt
¼ cup of white vinegar
2 tablespoon of your favorite hot sauce

Wrapping Mixture

1 stick butter (salted or unsalted are both fine)
1/2 cup light brown sugar
½ can your favorite beer
2 tablespoons of your favorite hot sauce
2 tablespoon Thai Red Sweet Chili sauce (skip this if you can't find it)
Heavy duty aluminum foil

BBQ Sauce

1 cup of your favorite BBQ sauce
¼ cup agave nectar (dark colored variety)
2 tablespoons of your favorite hot sauce
¼ cup apple juice



Recipe

Preheat your indirect smoker to 250 degrees. Add 2-4 tennis sized wood chunks to your smoker (I like to combine 50-50 apple with hickory for my pork butts). Toss the wood onto the hot coals only after you put the butts in. Maintain a

1. steady stream of smoke the first 6 hours by adding wood chunks and adjusting your fuel and vents to maintain 250 degrees.
 2. Trim excess fat from pork butt but keep the fat cap on. Place in disposable aluminum foil pan and inject the pork in a grid pattern with the pork injection using a meat injector.
 3. Apply a medium-thick layer of SYD rub all over the butt; about 1 cup per 9 lb butt; less if your butt is smaller.
 4. Let it sit overnight in the refrigerator if possible. Place butt fat-side down into 250 degree smoker straight from the fridge so the meat is very cold. This will aid in developing a nice smoke ring.
 5. Do not open the smoker for 5 hours. After 5 hours, test that the crust has set by scratching the surface with your fingernail. If the crust has not set, the rub will come off in your nail. Check back in ½ hour increments until the bark has set (it will take about 5 ½ to 7 hours)
 6. Tear off two sheets of heavy duty aluminum foil long enough to wrap the butt.
 7. Remove butt once crust has set and place it meat side up in the middle of the aluminum foil.
 8. Mix the mopping liquid except the butter. Pour mopping liquid over butt. Cut the butter lengthwise in half and place on top of butt. Tightly wrap the butt in foil and keep the seam high to avoid liquid leaking out of the foil pouch. Return to smoker
 9. Check back in 1 hour and use an instant read thermometer to probe it in several places. You want to remove it when it is around 195 and when the probe goes in easily into the meat. This can take between 1-3 hours after the butt has been foiled. Be sure to cut the foil to vent the butt to prevent overcooking after you remove it.
 10. Combine ingredients to make BBQ sauce.
 11. When butt is done, remove from smoker and let rest for at least 1 hour to tighten up the butt and for it to reabsorb the pork au jus.
 12. Shred, chop, pull, or slice the butt. Apply BBQ sauce as you prefer. I prefer to use the pork au jus at the bottom of the foil
 13. Serve it as a pork slider sandwich with a bit of coleslaw.
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Slapilicious Spicy Shrimp Boil

Whenever I'm in the mood for a spicy shrimp boil, I know I can whip up something delicious in minutes using my SYD Hot rub which contains a good dose of cayenne pepper to give the boiled shrimp that special extra kick. It's great for sharing with friends or feeding a lot of folks in a party. Add some newly shucked fresh corn and spicy Andouille sausage for some carbs and veggies and you'll have a complete meal in no time at all. If you want more starch, you can add boiled red potatoes with skin on. You can cut down on the garlic if you're kissing someone later.

Ingredients

- 1 lb head-on shrimp (serves 2, double or triple the recipe as needed)
- 2 links your favorite spicy Andouille sausage
- 1 head of corn, shucked, and cut into 4 pieces

Boiling Liquid

- 6 cups water
- 4 tablespoons SYD Hot Rub (use SYD Hot or Original w 1 tsp cayenne)
- 1 tablespoon white sugar

Finishing Spices

- 3 tablespoon salted butter
- 3 tablespoon chopped fresh garlic
- 1 tablespoons SYD Hot Rub
- 1 teaspoon black pepper
- Cilantro for garnish

Recipe

1. Rinse shrimp. Cut off antenna. Drain.
2. Boil 6 cups water. Add 4 tablespoons SYD Hot rub and 1 tablespoon sugar.
3. Add corn to rapidly boiling water and cook for 3 minutes or desired tenderness. Remove
4. Add Andouille sausage and cook for 1 minute if it is already cooked or if uncooked, as needed. Remove
5. Add shrimp and cook for 2-3 minutes until just a tad underdone (it will be finished in the saucepan). Remove
6. Heat 3 tablespoon of salted butter in large saucepan under medium heat. Add 3 tablespoons of finely chopped garlic. Saute until garlic is tender but before it gets brown.
7. Add cooked shrimp, corn, and Andouille sausage. Season with 1 Tbsp. of SYD Hot Rub and 1 tsp. black pepper. Add more SYD Hot Rub if you like it to be spicier
8. Toss to evenly coat the shrimp, corn, and Andouille sausage.
9. Garnish with cilantro and serve immediately.

