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# **SLAP YO' DADDY ALL PURPOSE RUB RECIPES**



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## Spicy Asian-style Barbecued Pork Belly

1	3 lb	pork belly - skin removed (make some cross-hatch slits into the meat side)
2	tbsp	<b>SYD All Purpose rub</b>
¼	cup	Asian curry paste
2	tbsp	brown sugar
2	tbsp	cooking oil

In a bowl, mix ¼ cup of curry paste with 2 tablespoons brown sugar and 2 tablespoons cooking oil. Rub paste on to pork belly. Apply a medium coat of SYD All Purpose Rub. If you have time, let rest in fridge for an hour. If not, don't worry as it still tastes great if you cook right away. Smoke in 275F indirect smoker until internal temperature is 160. For a crispier finish, broil in oven to blister the crust. Rest, slice, and serve with some steamed rice or pasta

## Prime Tri Tip Wellington

2	cans	(8oz) refrigerated crescent dinner rolls
3	pounds	Prime Tri Tip
6		thin slices Prosciutto or any salami you like <b>SYD All Purpose rub, SYD Beef Rub,</b> or salt and pepper
		Cooking oil

### **For Duxelle:**

2	pounds	white button mushrooms
2	tbsp	shallots, peeled and roughly chopped
1	tbsp	garlic, peeled and roughly chopped
2	sprigs	fresh thyme, leaves only
4	tbsp	butter

Make the mushroom paste by adding mushrooms, shallots, garlic, and thyme leaves into a food processor. Pulse until finely chopped. Heat 4 tablespoons of butter in a sauté pan on medium heat and cook the mushrooms mixture until liquid evaporates, about 30 minutes, or until it becomes a mushy black paste. Season to taste with some SYD All Purpose rub or salt and pepper. Have a light hand with the salt especially if your Prosciutto is salty. Set aside. For the beef, drizzle with a bit of cooking oil and apply a medium-light coat of SYD Beef rub or salt and pepper. Sear all over in a heavy skillet or sauté pan. Be careful to not to overcook as the beef will cook more, once wrapped. It should be seared on the outside but rare on the inside. Set aside. Unroll crescent dough and separate into 16 triangles. Spray some non-stick coating on a baking sheet before arranging the crescent dough into a 12-inch circle. TIP - I foil-covered my baking sheet first to aid cleanup. The short sides of the crescent triangles should overlap in the center with the points of triangles pointing away from the center. Leave a 5-inch-diameter opening in center of circle. Arrange the slices of Prosciutto on the crescent rolls and apply a layer of mushroom paste. Be sure to taste your brand of Prosciutto first and use less if it's very salty. Place your seared tri tip into the crescent dough circle. Cover the tri tip with more mushroom paste and cover with remaining Prosciutto. You should have the beef in the center, mushroom paste as next layer, and the Prosciutto as the outer layer. Bring outside points of triangles up over the filling, then tuck under dough in center of ring to cover filling. Bake 35 to 40 min in 350F oven or Kettle grill until crust is golden brown and filling is heated through. Enjoy!!!

## Pit Roasted Cheesy Bacon Potatoes

4 baking potatoes (about 6 oz each)  
2 tbsp **Slap Yo Daddy All Purpose rub**  
1 stick unsalted butter, melted  
12 slices cooked bacon, each broken into 4 pieces  
4 oz cheese slices (sharp cheddar or Pepperjack),  
*[cut into squares to fit the potato (24 pieces)]*  
2 tbsp grated parmesan cheese  
1 tbsp chopped green onions or chives  
½ cup sour cream (optional)

Rinse your baking potatoes. You can peel or leave the skin on. Cut a small slice off the bottom so it sits flat. Place two wooden spoons on opposite the long sides of the potato before you make ⅛ inch thin slices. Heat your smoker to 450F with a direct and indirect zone. Sprinkle a light coat of SYD rub all over the cut potatoes, place in glass bowl and microwave until the potatoes are tender but not dried out (about 8 minutes, on baked potato setting, in microwave). Place in a disposable foil pan and brush liberally with the melted butter. Place the foil pan in indirect zone in your 450F smoker and cook until tender (about 15 minutes). I did not use any wood as the briquettes were sufficient.

## Sweet Pineapple Soy Grilled Pork Tenderloin

2 whole pork tenderloin, about 1 lb each  
1 ripe pineapple, skin and eyes removed, cut into 1-inch thick rings  
¼ cup brown sugar  
1 tbsp cinnamon  
2 tbsp **Slap Yo Daddy All Purpose rub**  
2 tbsp oil  
Marinade:  
½ cup soy sauce  
½ cup brown sugar  
2 6 oz cans pineapple juice; use 8 oz for marinade and 4 oz for basting  
1 tsp Chinese five spice powder, optional

Mix marinade ingredients in a bowl and pour into a gallon plastic zip bag. Trim any silver skin or excess fat from the pork tenderloin. Place pork in the bag with the marinade and rest in fridge for 1 to 2 hours. Remove pork from fridge, drain off excess marinade, and sprinkle light coat of SYD rub. Set up pit with hot zone and cool zone. Smoke indirect in cool zone until internal is 120F. Move to hot part of grill and grill and baste with mixture of oil and reserved pineapple juice. Remove when internal temperature is medium, about 135F. Loosely tent while pork is resting (about 15 minutes). Temp will continue to rise about 5 more degrees. While pork is resting brush a little oil on the pineapple. Dust with brown sugar and cinnamon. Grill pineapple and get some char and caramelization. Serve the sweet pineapple with the pork tenderloin slices.

## Grilled Korean Kalbi Lamb Chops

2 racks New Zealand Lamb Ribs, Frenched  
2 tbsp **Slap Yo Daddy All Purpose rub**  
2 tbsp oil  
1 tbsp white sesame seeds  
Marinade:  
1 Asian pear, peeled, cored, and rough chopped  
1 small white onion, peeled and rough chopped  
6 cloves whole garlic peeled  
½ cup soy sauce  
½ can 7Up (let sit a while for fizz to settle)  
½ cup brown sugar  
3 tbsp Sesame Oil

Puree marinade ingredients in a blender or food processor. You could make more as the marinade will keep for a few days in the fridge. If it's too thick, add more 7Up. Place lamb ribs in a gallon plastic zip bag. Pour in enough marinade to cover the lamb ribs. Reserve extra for basting. Rest in fridge for 1 hour; overnight is OK too. Remove lamb ribs from fridge, drain off excess marinade, and sprinkle light coat of SYD rub. Set up pit with hot zone and cool zone. Smoke indirect in cool zone until internal is 110F. Move to hot part of grill and grill and baste with mixture of oil and reserved marinade. Remove when internal temperature is medium-rare, about 125F. Loosely tent while lamb is resting (about 15 minutes). Temp will continue to rise about 5 more degrees. Garnish with white sesame seeds before serving.

## Barbecue Ritz Cracker Crusted Salmon

4 skinless salmon fillets (about 24 oz)  
¼ Cup **SYD BBQ Sauce**  
½ tbsp **SYD All Purpose Rub**  
2 tbsp grated Parmesan cheese  
¼ tsp cayenne pepper  
1 tbsp fresh chopped parsley or dried parsley  
12 Ritz crackers, crushed, about ½ cup

Mix together in a bowl the SYD rub, Parmesan cheese, parsley, cayenne, and crushed Ritz crackers. Brush salmon fillets with SYD barbecue sauce. Dredge the wet salmon fillets into crumb mixture. Place into 375F pit on the indirect zone away from the fire. You can also cook this in your oven in a foil lined baking dish. Smoke or cook about 12-16 minutes until fish flakes easily with a fork. Drizzle more barbecue sauce as needed.

## Harry's Shrimp Paella

2 tbsp olive oil - Spanish if you have some  
1 medium onion, diced  
1 tbsp garlic, chopped  
1 pound Jimmy Dean Hot sausage - use Regular if you don't like spicy  
2 tbsp **SYD All Purpose Rub** - season rice and shrimp as well  
2 cups rice  
3 cups Chicken Stock  
Big pinch Spanish Saffron (If you don't have saffron, use ½ tsp of turmeric + pinch of paprika)  
1 pound large shrimp, peeled, deveined  
½ cup frozen peas, thawed  
2 tbsp chopped parley  
Juice 1 lemon + 1 lemon cut into 6 wedges

Sauté onions in olive oil in a Paella pan. Stir in the Jimmy Dean Hot Sausage, garlic, and SYD rub. Be sure to break up the sausage into small chunks. Add the rice when meat is almost cooked. Stir until rice becomes translucent. Add chicken stock and saffron. Cover pan with lid or foil and cook on stove under low heat or in a 350 degree oven. You can also cook this in your pit. As the liquid evaporates, the rice should be cooked at the same time. Depending on the type of rice your use, you may need to add more liquid. If you need to, add a half cup at a time. Sauté or grill the large shrimp separately with my SYD rub, some olive oil, and drizzle some lemon juice. Many folks like to put the shrimp into the paella while the rice is cooking. I prefer to cook the shrimp separately so it does not taste like boiled shrimp. When the Paella is almost done, remove the cover, spread out the peas, and arrange the shrimp onto the rice. Pour any remaining sauté shrimp liquid into the rice. Drizzle with lemon juice and garnish with chopped parsley and lemon wedges. Serve immediately.

## Smoked Ginger Peach Ham

1 fully-cooked, spiral sliced, bone-in ham (about 10 lbs)  
1 tbsp **SYD All Purpose Rub**  
Glaze:  
2 cups peach jam or preserves  
2 tsp finely minced fresh ginger  
1 cup brown sugar  
1 cup apple cider vinegar  
2 tbsp spicy brown mustard  
2 tbsp Worcestershire sauce  
¾ cup orange juice or water

Unwrap ham and remove any packaging and netting. Rinse ham for 15 seconds under the faucet to remove excess salt. Pat dry with paper towels. Sprinkle a light coating of SYD rub to kick up the flavor. Heat up kettle with a hot and cool zone. Put a disposable half foil pan under grates on the cool half of the kettle. Add a half inch of water to keep your kettle moist during the cook. Preheat to 350F with lid closed. Place ham on cool side of kettle and smoke until internal is about 140F. Add a tennis-sized chunk of wood every 45 minutes (I used two chunks of hickory in the entire cook). You may need to rotate the ham every 45 minutes so it cooks evenly. The cook will take 2-3 hours depending on the size and how cold your ham was when you started. The ham will drip on the foil pan under the grates making cleanup easier. While the ham is smoking, mix together the glaze ingredients except ginger in a saucepan and simmer over medium heat until thickened. Remove from heat and add the minced fresh ginger. Set aside and keep warm. Baste the ham with the ginger-peach glaze every 30 minutes. Once you have reached 140F, you can move ham over to the hot zone and get some nice char and set the glaze. Remove ham from kettle and lay it down on a

## Grilled Vegan "Pulled Pork" Sliders

12 King Hawaiian Bread Rolls  
2 cans Young Green Jackfruit  
1½ Tsp **SYD All Purpose Rub**  
1 cup **Slap Yo Daddy BBQ Sauce**  
1 cup shredded cabbage slaw  
2 tbsp mayonnaise

Remove and drain young jackfruit. Remove any residual seeds or hard bits of jackfruit. Low-simmer the jackfruit with SYD sauce for 5-10 minutes to infuse the fruit with sauce. Brush with some oil and apply some SYD rub. Grill in pit or sear in pan to get some char marks. Shred or pull the jackfruit so it looks like pork. Add some barbecue sauce and more rub to taste. Make pork sliders and top with some cabbage slaw that's dressed in some mayo. Drizzle more sauce and secure with toothpick

## Grilled Teriyaki Miso Beef Shortrib Nuggets

2 lb beef shortribs, cut into size of large nuggets  
6 tbsp Japanese Miso  
2 tbsp soy sauce  
4 tbsp Japanese sake  
4 tbsp Japanese mirin  
2 tbsp sugar  
3 tbsp oil  
2 tsp Japanese sesame oil  
1½ tsp **SYD All Purpose Rub**  
Chopped scallions and sesame seeds for garnish

Combine marinade ingredients in a small bowl. Reserve some marinade for basting before you pour the rest into a gallon plastic bag. Add the beef shortrib pieces and marinade overnight in the fridge. Remove from refrigerator 1 hour before grilling. Preheat your grill to 300F pit with a medium-hot and a cool zone. Add your favorite wood chunks. Remove the shortribs from bag and brush off excess marinade. Place on the indirect side of your grill and smoke until internal is about 110F (about 15-20 minutes depending on how big your pieces are). Move the shortribs over the medium-hot zone and grill until it is smoky and charred, about 2-3 minutes, for medium-rare. If you have flare ups, douse the flames using a spray bottle with water or move the shortribs to the cool zone. Baste with reserved marinade when you're grilling. Serve with some roasted potatoes that you coated in oil and dusted with SYD All Purpose rub. Garnish with chopped scallions and sesame seeds.

## Honey Garlic Ginger Baby Back Ribs

2 racks or baby back ribs, about 2 lbs each, cut into individual bones for grilling  
Lime wedges

### Marinade

4 t tbsp honey  
2 tbsp soy sauce  
2 tbsp fish sauce  
1½ SYD **All Purpose Rub**  
8 cloves garlic, chopped  
2 pieces 2-inch ginger, peeled and chopped  
3 tbsp brown sugar

Combine marinade ingredients in a small bowl. Reserve some marinade for basting. Pull the membrane from back of ribs. Cut ribs into individual bones. Sprinkle some SYD All Purpose rub on the ribs. Place ribs in a large pan and rub the marinade all over the ribs. Cover with plastic wrap and rest 4 hours or overnight in the fridge. Preheat your grill to 300F pit with a medium-hot and a cool zone. Add your favorite wood chunks. Remove the ribs from bag and brush off excess marinade. Place on the indirect side of your grill and smoke until internal is about 110F (about 20-30 minutes depending on how big your pieces are). Move the ribs over the medium-hot zone and grill until it is smoky and charred, about 5-8 minutes on each side. If you have flare ups, douse the flames using a spray bottle with water or move the ribs to the cool zone. When the ribs are done, the meat will have shrunk to expose the ends of the rib bones. Baste with reserved marinade when you're grilling. Serve with lime wedges and garnish with some chopped green onions.

## Beef Satay

1 lb beef flank steak  
12 bamboo skewers, soaked in water before use

### Marinade

1 stalk lemongrass, outer leaves removed and lower portion finely chopped  
2 tbsp shallot finely chopped  
4 cloves garlic finely chopped  
1 small red chili finely chopped (use can use a Jalapeño or Serrano chili)  
3 tbsp sugar  
1 tbsp soy sauce  
1 tbsp fish sauce  
1 tsp curry powder  
1½ tbsp **SYD All Purpose Rub**  
4 tbsp water

Cut beef into 1-inch wide strips to fit on skewer. Whisk the sugar, soy sauce, fish sauce, and water until the sugar is dissolved. Add the lemongrass, shallot, garlic, chili, and rub. Place beef and marinade in a plastic zip back and marinade in the fridge for about an hour. Prepare your grill with a hot and cool zone. Take beef out of bag and scrape off excess marinade. Thread beef strips onto the bamboo skewers. In a saucepan, add the leftover marinade and bring to a simmer. Simmer for 5 minutes to sterilize the basting sauce. Grill beef on each side about 2-3 minutes. Baste with the simmered marinade. Use the leftover marinade to dress an Asian slaw using your favorite vegetables or use the marinade as a dipping sauce for your beef satay.

## Barbecued Oxtails with Buttered Pasta

2 oxtails, about 3-4 lbs, trimmed and cut into pieces  
½ cup flour seasoned  
**SYD All Purpose Rub**  
¼ cup vegetable oil  
6 garlic cloves, peeled whole  
1 medium onion, chopped  
3 medium carrots, chopped  
3 sticks celery, chopped  
3 tbsp tomato paste  
2 cups beef stock  
3 tbsp Worcestershire sauce (Lea and Perrins)  
2 tbsp brown sugar  
Sprigs of fresh thyme and rosemary

Sprinkle medium coat of SYD rub on oxtails and then dredge in flour, shaking off excess. Heat ¼ cup of vegetable oil in a heavy pan and brown oxtail in batches before transferring to a disposable half foil pan. Pour off excess oil in the pan and then sauté your garlic, onion, carrots, and celery. Add the 3 tablespoons tomato paste, 2 cups beef stock, 3 tablespoons Worcestershire sauce, ½ cup brown sugar, fresh thyme, and SYD All Purpose rub to taste. Bring to a boil and then pour onto the oxtails in the foil pan. Add the fresh thyme and rosemary. Add water to just cover the oxtails in the pan. Smoke the foil pan in a 325F smoker with some apple wood for 1 hour and then cover with foil once the oxtails receive enough smoke flavor. Once foiled, you can cook the covered foil pan in your oven on a sheet pan to catch any spills. Remove the pan from your pit or oven when oxtails are tender, about 3-4 hours total cook time. Remove oxtails and let cool. Using your hands, strip the meat from the bones and place in a saucepan. Discard the bones. Put the liquid and remaining vegetables in the pan into a blender. Puree the sauce. Return the blended sauce to the oxtail. Season to taste with more Worcestershire sauce and SYD All Purpose rub. Serve on top of some buttered pasta of your choice. Sprinkle some chopped Italian parsley as garnish.

## Grilled Mackerel Stuffed with Spicy Chili Paste

2 whole mackerel, cleaned and gutted.  
Spice paste (blend in a food processor)  
3 tbsp sambal olek chili paste  
6 shallots, peeled  
2 cloves garlic, peeled  
1 stalk lemongrass, 4 inches of the tender white part, roughly chopped  
1 tsp SYD All Purpose rub  
2 tbsp tamarind pulp (mix tamarind pulp in warm water, mix with fingers to get about 2 tablespoons of tangy pulp without seeds)  
1 tbsp sugar  
3 tbsp oil

Cook the blended spice mix in a non-stick saucepan. After about 5-7 minutes or when the mix is cooked and you can smell the fragrance, remove and let cool. Clean the mackerel. Place the whole mackerel on the side and carefully make a deep parallel cut following the length of the spine. You are making a stuffing pouch on each side on the fish, Repeat on the other side. Stuff the spice mixture into the left and right pockets. Setup a grill with a hot and cool zone. Drizzle oil all over the mackerel and place onto the hot zone. When there is some char and color, flip over and char the other side. Move to the cool side once the char has been established. Be careful not to burn the mackerel. The oil that you drizzled will create a nice crispy char.

## SYD Shrimp and Grits

1 pound shrimp, peeled, deveined  
4 cloves garlic, finely chopped  
1 tsp vegetable oil  
1½ tsp **SYD All Purpose Rub**  
1 tbsp butter  
1 lemon, cut into half  
2 tbsp green onions, chopped  
6 pieces cooked bacon, crumbled  
Roux:  
½ cup vegetable oil  
½ cup all-purpose flour  
½ tsp **SYD All Purpose Rub**  
3 cups water  
Grits:  
1 stick butter  
2 cups milk  
1 ½ cups water  
1 cup regular grits, not instant  
8 oz white cheddar cheese

Roux: Pour ½ cup vegetable oil in a heavy bottom saucepan and set to med-low heat. Whisk in ½ cup all-purpose flour. As the oil warms up, the roux will begin to cook and change color. Keep stirring the flour-oil mixture with a whisk until you reach the desired brown color you like. The darker the roux, the deeper will be the nutty roux flavor. It took me 25 minutes on my stove top burner to reach the color I wanted. The heat should be set to a low simmer. Try not to burn the roux else you have to start over. When the roux is ready, remove your pan from the stove and slowly add water. Add a little water and stir to incorporate before you add more water. This amount of roux should make about 3 cups of gravy. Be careful in case the hot roux boils over. Return the pan to the stove top and gently simmer. Once roux sauce is done, season to taste with SYD All Purpose rub and set aside to keep warm.

Grits: To make the grits, melt ½ stick of butter in a saucepan. Add the milk and water then add your grits. Stir with a whisk and cook the grits. Once the grits are about halfway done, stir in the second ½ stick of butter. Cook until grits are done, stir in the cheese. If you don't have white cheddar, you can use any cheese you like. Take note that your grits will be colored by the color of your cheese. Adjust the grits to the thickness you like using more or less milk or cheese. Season to taste with salt and white pepper. Set aside to keep warm.

Shrimp: Peel shrimp, remove vein, and place in a bowl. Toss with some oil to coat the shrimp so the rub will stick. Add chopped garlic and sprinkle SYD rub onto the shrimp and toss to coat. Let marinate for a few minutes. Cook bacon and drain. Slice green onions and cut lemon into half. Grill the shrimp on direct heat until shrimp is pink and barely done. If your shrimp are small and could fall through your grill grates, you can skewer them before grilling. You can also sauté your shrimp in a pan on the stove. As the shrimp comes off the grill, place them in a bowl. Add 1 tablespoon butter and green onions and toss. Let the residual heat melt the butter and wilt the green onions. Squeeze lemon juice onto shrimp. Season to taste with more SYD All Purpose rub. Ladle gravy into serving bowl. Ladle a puddle of grits in the middle. Add the lemon butter green onion shrimp. Crumble bacon on top. Enjoy

## BBQ'd Leg of Lamb w/ Fresh Herbs & Chimichurri Sauce

4 lb bones leg of lamb  
½ cup olive oil  
¼ cup Lemon juice  
3 tbsp fresh rosemary, chopped  
2 tbsp fresh garlic, chopped  
SYD All Purpose Rub

Chimichurri Sauce: Blend all ingredients together

1 cup canola oil  
¼ cup fresh lemon juice  
½ cup chopped fresh parsley  
½ cup chopped cilantro  
2 tbsp fresh oregano  
2 tbsp fresh chopped garlic  
½ tbsp chopped Jalapeno  
½ tbsp chili flakes  
1 tbsp salt

Use a sharp knife to make some deep cuts about 2 inches apart all over the lamb. You can use bone-in or boneless leg of lamb. Combine ½ cup olive oil, lemon juice, chopped rosemary, and garlic in a bowl and rub the lamb completely. Sprinkle all over with a medium coat of SYD All Purpose Rub. Tie up the boneless lamb leg in a log roll. Place lamb into 275F pit for some indirect smoking. Add your favorite wood chunks. Smoke the lamb until the internal temperature is 110F (about 45-90 minutes depending on lamb size and your pit configuration). Once you reach temps, move the lamb over direct heat and roast until fat is rendered and skin starts to brown and char. Allow to rest for 10 minutes and cut into slices against the grain. Drizzle with some Chimichurri sauce and serve with sauce on the side.

## Grilled Whole Prawns with Coconut Tamarind Marinade

8 Jumbo Prawns, heads on  
Marinade  
4 tbsp tamarind pulp (from Mexican or Asian market)  
¼ cup coconut milk  
2 tsp sugar  
1 tbsp **SYD All Purpose Rub**  
4 tbsp cooking oil  
2 tbsp chopped cilantro

Prepare the prawns by cutting off the antennae and trimming off the sharp spikes on the front of the head of the shrimp. Carefully remove the shell from the body of the shrimp taking care to leave part of the tail and the head intact on the shrimp. Mix store bought tamarind pulp with warm water. Press the pulp between your fingers to get about 4 tablespoons of pulp mixture. You may need to use more or less as the consistency of the pulp varies by brand. Mix the pulp with the rest of the marinade ingredients in a gallon plastic zip bag. Place the shrimp in the bag and marinade for 20 minutes. Grill the shrimp over hot coals and remove when just cooked. Baste the shrimp with the leftover marinade as you grill and take care not to overcook the shrimp. Serve immediately with some cilantro as garnish.

## Grilled Shrimp Wonton w Sweet Spicy Thai Chili Sauce

1/3 pounds shrimp, peeled and deveined  
3 pieces raw bacon, rough chopped  
4 oz Kraft Philadelphia regular cream cheese  
3 tbsp chopped green onions  
3 tbsp water chestnuts, ¼ inch dice  
1 tsp sugar  
1 tbsp **SYD All Purpose Rub**  
12 wonton wrappers  
Oil, for deep frying

### Dipping sauce

3 tbsp store bought Thai sweet chili sauce  
1 tsp white sesame seeds  
Sriracha hot sauce to taste

Peel and devein shrimp. Thread 3 shrimp onto two parallel wooden skewers. Using two skewers prevents the shrimp from rolling on the grill. Brush shrimp with oil and apply some SYD All Purpose Rub. Place shrimp skewers on a hot grill for a minute or two on each side to get a nice char on the shrimp while still a bit undercooked. Try not to overcook the shrimp since it will be in the wonton wrapper to be fried. Any undercooked areas will be cooked during the frying process. Remember you want perfectly tender cooked shrimp in each bite of the fried wontons. Pull out the skewers and cut shrimp into ½ inch pieces. In a bowl, mix the shrimp, cooked bacon (Slightly stir fry bacon and cool before adding to mixture), cream cheese, green onions, water chestnuts, sugar, and SYD All Purpose Rub. Mix and set aside. Place one wonton wrapper on your cutting board. Spoon about ½ tablespoon of the mixture in the middle. Use some water to moisten the edges and fold the wonton into a pouch. Pinch the edges lightly so the moistened wonton skin will seal. Repeat until all wrappers or mixture is used up. Fry in 350F oil and remove when golden brown. Serve hot with the dipping sauce.

## Miso Marinated Flat Iron Steak

1½ pounds flat iron steak  
2 tbsp Japanese brown miso paste  
2 tsp **SYD All Purpose Rub**  
1 tbsp soy sauce  
2 tbsp Japanese Mirin (sweet rice wine)  
1 tbsp vegetable oil  
1 tbsp sesame oil  
1 tbsp honey

In a mixing bowl, combine the steak marinade of miso, SYD rub, soy sauce, Mirin, vegetable oil, sesame oil, and honey. Rub steak with miso marinade in baking dish and leave in fridge for 1 hour. Setup and preheat your grill with a hot zone and a cool zone. Remove the steaks from baking dish and brush aside excess marinade. Place the steaks on a hot zone on your grill. Grill the steak for 4 to 5 minutes on each side for medium rare, about 130F. If the steak flares up, move it to the cool zone until flare up subsides before returning it to the hot zone. Remove the steaks from the grill and transfer the steaks to a cutting board, cover loosely with foil and let rest for 5 minutes.

## Soy Vinegar Barbecue Pork Belly with 7 Up Dipping Sauce

2 pound slab pork belly (1 ¾" thick)

### Marinade:

¼ cup rice vinegar  
cup soy sauce  
1 tbsp **SYD All Purpose Rub, or to taste**  
4 cloves garlic, peeled and finely chopped  
½ tsp white pepper  
2 tbsp honey  
½ can 7up

### Vinegar Dipping sauce:

Make some more of the marinade. Add white vinegar to taste. Add red pepper flakes to taste. Add some chopped scallions.

Place pork on a work surface, skin side up. Using a jacquard tool, or the point of a sharp knife, make hundreds of small holes that just puncture the surface. Flip over, skin side down. Use a sharp knife to score the meat with 1 inch deep slits lengthwise spaced 1 ½ inches apart. Mix marinade ingredients. Place pork belly in a plastic gallon bag and pour marinade all over the pork belly ensuring that it's sitting in the marinade. Leave overnight in fridge with skin side up. Preheat Kettle pit to 300F with a hot zone and a cool zone. Thread metal or bamboo skewers through the pork belly to minimize it curling when it cooks. Wipe off excess marinade from skin and place the pork belly skin side down in the indirect cool zone. This allows the fat to drain from the skin. Cover pit with lid and cook at 300F for about 90 minutes or until the internal temp is 180F and probe tender when poke tested with a bamboo skewer. Flip the pork belly so it is skin side down and place on the hot zone to brown the skin. Take care not to burn it by moving it between the hot and cool zones to crisp the skin. Alternatively, you can do this in your kitchen oven broiler. Rest 15 minutes loosely tented. Cut into chunks and serve with the soy vinegar dipping sauce and your favorite beer.

## Smoked and Fried Chicken Wings

8 full chicken wings (with the tip, wing & drumette)  
2 cups buttermilk  
1 Tbsp **SYD Rub**  
2 Tsp Cayenne Pepper  
1 Tsp Black Pepper

Cut the tips off and discard. Separate the wings from the drumettes. Combine buttermilk, SYD Rub, cayenne pepper and black pepper. Marinate wings and drumettes overnight in the fridge in buttermilk marinade. Let it drain a bit. Put into 275F pit with some apple chunks. Smoke for 15 mins to get some smoke flavor into the chicken but not fully cooked. Fry in 350F vegetable oil for about 4-5 mins until internal temp is 170F. Remove and immediately season with some SYD All Purpose Rub. Serve with your favorite dipping sauce. Ranch, Franks, Spicy BBQ sauce, Mayo spiked with lemon pepper and Sriracha, etc.

## Smoked Nuts with Rosemary Butter

1½ lb mixed nuts of your choice  
1 tbsp brown sugar  
½ tsp cayenne  
¼ tsp ginger powder  
1 tbsp **SYD Rub**  
1 tbsp butter, melted [I used unsalted butter]  
2 tbsp finely chopped fresh rosemary

Heat pit to 350F. Add one tennis sized apple chunk. Put nuts into half size foil pan and smoke in pit for 15 minutes until they are golden brown. Stir once during the smoking process. Combine the brown sugar, SYD rub, butter, rosemary, and cayenne in a bowl. Toss the mixture with the smoked nuts. Serve immediately.

## Bacon Doughnuts

6 donuts and/or 6 donut holes  
**SYD Rub** or Salt and Pepper  
Bacon, three slices per donut or 1 slice per donut hole

Freeze donuts and/or donut holes. This will make them easier to wrap. If the hole in the donut is too small, use a sharp paring knife to enlarge the hole. Wrap carefully donuts with bacon slices. Use a toothpick to secure the bacon slice after wrapping the donut holes. Add SYD rub or salt and pepper to taste. Cook in 400F pit until bacon is crispy, about 20-25 minutes. You can also try a drizzle of chocolate syrup or other favorite syrup that you like.

## Bacon Wrapped Tempura Shrimp

8 Frozen tempura shrimp (store bought in freezer section)  
8 slices bacon  
½ cup favorite BBQ sauce  
¼ cup canned pineapple juice  
1 tsp Sriracha hot sauce  
**SYD Rub** optional

Remove frozen tempura shrimp from packaging. Lay out 8 slices of bacon. Wrap bacon slice around each shrimp tempura. Sprinkle with SYD Rub. Cook in 400F pit for about 20 minutes until bacon is crispy to your liking. Mix the BBQ sauce with pineapple juice and add the Sriracha hot sauce to your liking.

## Mini Bacon Frittata

Bacon, one slice per Frittata  
Eggs – 1 egg per Frittata  
Cooked Breakfast Sausage, diced  
1 cup grated cheddar  
½ cup whole milk  
Non-stick spray  
Italian parsley, chopped  
Cherry tomato, cut into half  
**SYD Rub** or Salt and Pepper

Beat eggs in bowl. Add 1 TBS milk per egg. Add SYD Rub or salt and pepper to taste. Spray muffin pan with non-stick spray. Line one slice of bacon around the edge of muffin mold. Press into the side walls. Fill about ¾ way (about 1 egg per mold). Cook some sausage (or mushroom, spinach, bell pepper, bacon bits, etc.) . Cut into small dice. Add 1 TBS grated cheese. Stir. Add some cooked sausage. Add more cheese. Cook in 400F oven until done; about 20-25 mins. About half way though, put in the half cherry tomato once the top of the frittata is firm. Garnish with parsley leaf or chopped Italian parsley

## Bacon-wrapped Pineapple Mozzarella Rings

16-24 slices of bacon  
1 can sliced pineapple rings (we need 8 rings)  
8 mozzarella string cheese sticks  
2-3 large sweet yellow onion, cut into inch rings  
**SYD meat rub**

Peel and cut the large onion into 1/3 inch slices. Open the can of pineapple slices, drain the juice and set aside 8 slices. Match the onion rings to the size of the pineapple slices—choose rings that have more of a bowl shape to help hold the string cheese in place. Tear the mozzarella string cheese in half. Place one half of the mozzarella in the onion ring and cut the other half to fill in the remaining gap. Place the cut piece filling in the gap. Stack the mozzarella lined onion ring on the pineapple and start wrapping with bacon slices. Use two to three slices of bacon per ring. Just take it slow and keep it all in place and it will eventually wrap—sometimes it takes some repositioning or re-stuffing of string cheese into ring. Once all wrapped, sprinkle on some SYD meat rub to your liking. Start up the Weber kettle (or your grill of choice) and cook indirect at 400F for 30 minutes. Optionally glaze with your favorite sauce. Let cool down for a few minutes before serving. Serve with your favorite dipping sauce, such as marinara. Enjoy!



## Easy BBQ Meatloaf

- 1 lb ground beef 20% fat content
- 1 lb Jimmy Dean Spicy sausage
- 4 oz instant mashed potatoes (I used Idahoan Four Cheese package)
- ½ cup fav BBQ sauce and a little extra for finishing
- 1 egg
- 1 tbsp **SYD Rub** or salt and pepper to taste
- 6 bacon strips
- Chopped Italian parsley (optional)

Pour 4-oz instant mashed potato mixture into mixing bowl. Add ¾ cup warm water (do not follow the package directions as you don't want it to be too mushy). Wait a couple of minute and fluff with a fork. It should have a pebbly texture and not look like mashed potatoes. Mix in the Jimmy Dean sausage and ground beef. Add 1 ½ tablespoons SYD Hot Rub or salt and pepper to taste. Mix. Add 1 egg and ½ cup of your favorite BBQ sauce and mix. Add the optional chopped parsley if you like. Fill 9 X 5 inch pan with mixture. Cover with 6 bacon strips. Place in 275 degree oven or pit with some apple wood chunks and cook until internal is 165 (about 1 hour to 1:15). Remove from pit and place under broiler until bacon is crispy. Let it cool 20 minutes. Slice and serve with an extra drizzle of BBQ sauce

## Barbecue Corned Beef Brisket

- 1 piece corned beef (about 3 lbs)
- 3 red potatoes, cut into pieces
- 1 head green cabbage
- SYD All Purpose Rub**
- 2 tbsp olive oil
- 1 tbsp chopped Italian parsley
- 1 cup chicken stock, homemade or canned

Remove corned beef from package. Soak in cold water in a container deep enough to submerge the meat. Toss the water after 1 hour. Repeat twice. The number of times you need to repeat this depends on how salty is the brand of corned beef you are using. For the brand I was using, twice was sufficient. Start your pit and stabilize at 275 degrees. Place the corned beef in the pit and sprinkle the picking spices on top. The spices usually come in a packet with the corned beef. Smoke the meat until you see a nice shiny sheen, called pellicle, on the surface of the meat, about 2 hours. This sheen is deposited when the carbonyls and phenols infuse the meat with color, flavors, and anti-oxidants (preservatives). Wrap the corned beef in foil and cook in your 275 degree pit until the beef is probe tender by checking using the metal probe of a thermometer. I used a Thermapen to probe the meat. At the same time when you foil the corned beef, put some cut-up red potatoes, seasoned with SYD rub, olive oil, and some Italian parsley into a ½ foil pan and place into the pit. If you like your cabbage smoked, you can cut your cabbage into quarters and place them in the same half foil pan. Remove the smoked cabbage and wrap in foil when they are softened. Add some chicken stock to create some steam to braise the cabbage. Remove and keep warm. Remove the potatoes and keep warm. Once corned beef is tender as probed through the foil, remove and rest 15 minutes. Cut into slides across the grain and serve with the potatoes and cabbage.

## Slapilicious Collard Greens with Smoked Pig Shank

- 1 lb pig shanks, trimmed
- SYD All Purpose or Hot Rub**
- 1 onion, chopped
- 2 large bunches of collard greens, washed, and chopped (about 6 cups tightly packed)
- 1 carrot, julienned
- Salt and pepper to taste

Apply medium coat of SYD Hot Rub on pig shanks. Smoke in 250 degree pit with some apple wood for 2 hours. Remove. Freeze if not using right away. Put the shanks in a pot and fill with enough water until shanks are submerged. Add chopped onion. Cook on stovetop on low heat until shanks have melted into a gelatinous stock (about 3 hours). Alternatively, you can do the same in a half foil pan in your pit. Be sure to top up with water with either method to ensure you get at least 2-3 cups of stock at the end. I like to debone the shanks at this point so I can use the melted skin and meat in my dish. You can also refrigerate the stock and skim off the fat if you're under doctor's orders. Once the stock base is ready, find a pot big enough to cook your greens. Cook the collard greens with the prepared stock. Season to taste with salt and pepper. If you like your collard greens very tender, cook them for up to an hour. If you like them a bit al dente, cook them for 15 minutes. I add the julienned carrots once my greens are tender as I like the sweetness of the carrot to balance the slight bitterness of the greens. If you don't have carrots, you can add a pinch or two of brown sugar. Enjoy immediately or you can refrigerate it and reheat the next day for better flavor.

## Barbecue Bacon Candy

- 2 lbs strip bacon (try both thin and thick cut to see which version you like better)
- Brown sugar
- SYD All Purpose or Hot Rub**
- Cayenne pepper

Sprinkle SYD rub liberally on the bacon. Apply brown sugar, more or less is up to you. I like a lot of brown sugar and it caramelizes very nicely to give the bacon a candy like taste and texture. Sprinkle some cayenne pepper if you like your bacon candy spicy. Cook on the top grate in a 300 degree pit with some apple wood to provide flavoring smoke. Flip once and remove when bacon becomes crisp. Serve immediately.

## Southern Fried Chicken Livers

- 1 lb tub of chicken livers
- 1 tbsp **SYD Meat Rub**
- Pinch Cayenne pepper
- ½ quart buttermilk
- Seasoning Flour Mixture
  - 1 cup all purpose flour
  - ½ tsp baking powder
  - 1 tbsp **SYD Meat Rub**
  - 2 cups pork lard, or substitute with 2 cups canola oil
- Finishing spices
  - ½ tsp **SYD Hot Rub**
  - Sriracha hot sauce, Blue Cheese, or Ranch dressing to dip

Pour out tub of chicken livers in a colander under running water. Rinse the livers and use a scissors to trim off any veins or non-liver parts. Pat dry. Sprinkle a medium coating of SYD Meat Rub on all sides. Sprinkle cayenne pepper if you like your livers spicy. Place seasoned chicken into a bowl dish and pour enough buttermilk to completely cover the chicken (about ½ qt). Cover with clear wrap and let rest overnight in the fridge. When you're ready to cook the livers, mix 1 cup of flour with ½ tablespoon of baking powder and 1 tablespoon of SYD Meat Rub. Drain livers in a colander for 5 minutes. Dredge chicken livers in seasoned flour mixture. Let rest on wire rack for 10 minutes to dry out and then recoat. Shake off excess flour. Preheat your cast iron pan with 2 cups of lard; or 2 cups canola oil to 360°F. Fry in small batches. Turn over when one side is brown. The liver should be done in 3-6 minutes depending on the size of the pieces and the quantity you have in the pan. Repeat for remaining pieces. Drain livers thoroughly on paper towels, sprinkle some finishing SYD rub, and serve immediately with Sriracha hot sauce, blue cheese, or ranch dressing.

## Slap Juice Coleslaw

- 1 cup mayonnaise
- ¼ cup apple cider vinegar (use more or less to adjust the sauce thickness to your liking)
- ½ cup white sugar
- 1 tsp yellow mustard
- 1 tsp **SYD Original Rub**
- dash white pepper
- Bag of coleslaw

Mix Slap Juice ingredients in bowl with a whisk. Ensure sugar is completely dissolved. Toss with store-bought coleslaw. Serve immediately like a salad

## Tequila Tiger Shrimp w Tangerine Dressing

- 1 lb large shrimp (about 24 per lb; serves 4 as a salad main course)
- ¾ cup good Tequila (I used Patron)
- 2 tbsp canola oil
- 2 tsp **SYD Rub, or salt & pepper**
- 3 tsp chopped mint (chop it just before using)
- Your favorite blend of mixed greens
- Fuji apple sticks for garnish
- Tangerine dressing
  - Juice 1 tangerine or citrus of your choice (about ¼ cup)
  - 2 tbsp canola oil
  - 1 tbsp Dijon mustard
  - Pinch **SYD Rub or use salt & pepper to taste**

Peel and devein shrimp. Evenly dust with SYD Rub and two tablespoons of freshly chopped mint. Drizzle canola oil over shrimp. Put into a re-sealable plastic bag, add 2 tablespoons (or more) of your favorite Tequila squish the bag and set aside to marinate for about 20 minutes. Don't marinate for more than 60 minutes as the Tequila can denature the protein in the shrimp (i.e., cook the shrimp). Whisk the Tangerine dressing ingredients together in a bowl and store in the fridge. The dressing will last a week in the fridge. Make sure you taste the dressing and adjust the amount of citrus to your liking. If it is too tart, add some white sugar to balance out the flavor. Heat up your grill to 450°F or perform the hand test. The test is a measure of how long you can hold your hand 6 inches above the grill before withdrawing your hand. 2-3 seconds is equivalent to about 450°F. Ensure that your grates are cleaned and oiled before cooking to reduce sticking. Cook shrimp on hot grill, about 2 minutes on each side depending on size of shrimp. If you're not using a grill, you can use a hot sauté pan. I like to cook until the shrimp begins to turn opaque (there are no translucent parts) and remove from heat. This will allow the residual heat from the next step to perfectly cook shrimp. Prepare to flambe the shrimp as follows: Heat an oiled saute pan until very hot. Add the shrimp you took off the grill to the hot saute pan. Tilt pan away from you and carefully add 2 tablespoons (or more if you like) of your favorite Tequila. The alcohol will flambe and burn out leaving the flavor behind. Add 1 tablespoon of freshly chopped mint to shrimp after flames subside. Remove. Coat greens with dressing. Separately, coat shrimp with dressing. Mount the dressed salad on a plate and arrange the grilled shrimp around the side. Garnish with Fuji apple cut into matchstick for a contrasting crunch. Serve immediately.