

Smoked Whole Hog

INGREDIENTS

45-60 lb hog

Pork rub

Olive oil

Butchers twine

Optional brine:

2 tbs salt

1 tbs sugar

1 tbs Worcestershire sauce

2 tbs rice vinegar

1 cup apple juice

3 cups water

Food grade syringe



INSTRUCTIONS

Preheat 36" pellet grill to 225°F.

In medium-sized bowl, mix all ingredients. Inject brine into meat and apply pork rub on inside of hog. Tie up legs using butchers twine. Apply olive oil on outside of hog, then apply rub on outside of hog.

Smoke at 200°F until internal temperature reaches 195-205°F. (For the hog we used, this took 11-12 hours.)

Let rest for 45-60 minutes. Using a knife or scissors, cut the skin from neck to hind quarters down the back. Make additional transverse cuts to peel back the skin and access the meat. Remove meat, pull pork, and serve!

Note:

We used a 64 lb hog from a local butcher. We had the butcher remove the hair while dressing. (Using a smaller hog will have a shorter smoking time and fit more easily in your 36" pellet grill)

Smoked Bacon Wrapped Jalapeno Poppers

INGREDIENTS

- 10 jalapeno peppers
- 1 (8-ounce) package cream cheese (room temperature)
- 1 (20-ounce) can crushed pineapple in heavy syrup (drained well)
- 1 (16-ounce) package bacon (not thick-sliced)
- Barbeque sauce



INSTRUCTIONS

Preheat pellet grill to 275°F.

Slice jalapenos lengthwise then remove and discard the seeds and core. Beat cream cheese by hand or with an electric mixer until fluffy. Add drained pineapple and stir until thoroughly combined. Spread cream cheese mixture into jalapeno halves, leveling the top. You don't want to mound the cream cheese mixture into the jalapenos because the mixture will expand some when cooking.

Wrap each stuffed jalapeno with one slice of bacon and arrange on a large baking pan that's been sprayed lightly with cooking spray.

Smoke poppers for 45 minutes or until bacon is crispy. Baste poppers with barbeque sauce and continue baking for 5 minutes. Remove from smoker and serve.

Baked Garlic Parmesan Potato Wedges

INGREDIENTS

3-4 large russet potatoes, sliced into wedges
4 Tbsp olive oil
2 tsp salt
2 tsp garlic powder
2 tsp Italian seasoning
1/2 cup shredded parmesan cheese

Optional:

Fresh parsley (or cilantro), ranch
or blue cheese dressing for dipping



INSTRUCTIONS

Preheat oven to 375°F.

Place potato wedges in a large bowl. Drizzle with olive oil and toss to coat. In a small bowl whisk together salt, garlic powder, and Italian seasoning. Sprinkle potato wedges with the shredded cheese, tossing to coat, then sprinkle with the seasoning mixture. Place potato wedges on prepared skillet in a single layer with skin-sides-down. If desired, sprinkle more cheese. Bake for 25-35 minutes.

Remove from oven, add parsley (if desired), cool, then serve.

Black Bean and Corn Salsa

INGREDIENTS

2 (8-oz) cans of Rotel tomatoes & chilies
1 fresh tomato, diced
1 (14-oz) can Mexican-style corn
1 (16-oz) can black beans
1 (4-oz) can green Jalapenos
1 cup diced red onion
Garlic powder (to taste)
Chili powder (to taste)
Cumin (to taste)
1/2 cup coarsely chopped fresh cilantro
Dried cilantro (to taste)
Salt and pepper (to taste)



INSTRUCTIONS

Except for one can of the Rotel tomatoes, drain canned vegetables. Mix together all ingredients, making sure spices are well blended in the veggies.

Cover and refrigerate, allowing flavors to blend. Serve with chips and enjoy!

Grilled Brown Sugar Chicken Wings

INGREDIENTS

2 lbs chicken wings
2 Tbsp olive oil
2 tsp brown sugar
2 tsp garlic powder
2 tsp chili powder
2 tsp smoked paprika
1 tsp onion powder
Salt and pepper (to taste)

Cream Sauce:

3 tablespoons all-purpose flour
1 tablespoon sugar
Dash salt
1 Tbsp butter (room temperature)



INSTRUCTIONS

Preheat pellet grill to 425°F. (Line a baking sheet with foil)

In large bowl, combine wings, olive oil, brown sugar, garlic powder, chili powder, paprika, onion powder, salt and pepper, to taste. Mix until wings are coated. Place wings onto baking sheet and smoke/bake for 25 min, using tongs to turn halfway through.

Make dipping sauce by combining roasted red pepper, goat cheese, sour cream and salt in the bowl of a food processor until creamed. Serve wings immediately with dipping sauce.

Fried Mozzarella Sticks

INGREDIENTS

- 1 1/2 cups Italian-style dried breadcrumbs
- 1 1/3 cups freshly grated Parmesan
- 1 tsp salt
- 2 (16-ounce) blocks pasteurized mozzarella (cut into 4 by 1/2-inch sticks)
- 4 large eggs (beaten to blend)
- 1 1/2 cups vegetable oil
- Marinara Sauce



INSTRUCTIONS

Stir the bread crumbs, 1 cup of Parmesan and 1 teaspoon of salt in a medium bowl to blend.

Dip the cheese in the eggs to coat completely and allow the excess egg to drip back into the bowl. Coat the cheese in the bread crumb mixture, patting to adhere and coat completely. Place the cheese sticks on a baking sheet. Repeat dipping the cheese sticks in the egg and bread crumb mixture to coat a second time.

Cover and freeze until frozen, about 2 hours and up to 2 days.

Heat the oil in a large frying pan over medium heat. Working in batches, fry the cheese until golden brown, about 1 minute per side. Transfer the fried cheese to plates. Sprinkle with the remaining cheese and serve with marinara.

Korean Steak Kabob

INGREDIENTS

2 lb flank steak
3 tsp sesame seeds
4 garlic cloves, smashed
1/4 cup soy sauce
1 cup root beer
1/4 cup packed brown sugar
1/4 cup toasted sesame oil
Salt and pepper
4 slices of bacon
2 tsp flour
Sesame seeds
Chopped parsley (for garnish)



INSTRUCTIONS

Mix all the ingredients for the marinade except the bacon in a bowl. Place the flank steak in marinade. Layer the bacon slices on top, cover and refrigerate for at least 6 hours or overnight.

Slice the steak into quarter inch thick slices and thread each slice onto a skewer.

Grill on medium-high heat for 2 minutes per side and remove to a plate.

While the kabobs are grilling, pour the marinade into a sauce pan (discarding the bacon) bring to a boil and add in 2 teaspoons of flour. Bring back to a boil and let reduce for 15 minutes.

Pour the reduced marinade over the kabobs, garnish with sesame seeds and chopped parsley and serve.

Skillet Queso Dip

INGREDIENTS

- 1 (16-ounce) box Velveeta cheese
- 1 cups milk
- 2 tsp paprika
- 1/2 tsp ground cayenne pepper
- 1 (15-ounce) can Hormel Chili (no beans)
- 4 tsp chili powder
- 1 Tbsp Lime Juice
- 1/2 tsp ground cumin



INSTRUCTIONS

Cut the Velveeta into cubes. Combine the cheese with remaining ingredients in medium saucepan over medium heat. Stir frequently until the cheese melts.

Enjoy with tortilla chips!

Smoked Baked Beans

INGREDIENTS

- 6-8 strips of bacon (cut into 1/2 inch squares)
- 1/2 medium onion (diced)
- 1/2 bell pepper (diced)
- 1-2 jalapeno Peppers (diced, seeding is optional)
- 1 (55-ounce) can Bushes Baked Beans
- 1 (8-ounce) can of pineapple chunks (drained)
- 1 cup brown sugar (packed)
- 1 cup BBQ sauce
- 1/2-1 Tbsp dry mustard (ground)



INSTRUCTIONS

Preheat smoker to 250°F.

Saute bacon pieces in fry pan until crispy and remove from pan with a slotted spoon. Saute onion, bell pepper and jalapeno pepper until tender.

In a large mixing bowl combine beans, pineapple, brown sugar, BBQ Sauce and dry mustard. Stir in bacon pieces and vegetables. Pour into a 12x9 or a deep 9x9 aluminum baking pan. (While mixing if things look dry, add additional BBQ Sauce 1/4 to 1/2 cup at a time)

Place in smoker for 2 1/2 to 3 hours (make sure temperature of the baked beans reaches 160°F) or place in a 350°F oven and bake for 1 hour.