

SMOKIN BROTHERS[®]

“A FAMILY TRADITION”

FAMILY COOKBOOK



RECIPES USED FOR ENTERTAINING, COMPETING AND
BRINGING FRIENDS AND FAMILY TOGETHER.

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"A FAMILY TRADITION"

GRILL REMINDERS

Quick Start:

Turn the grill on:

- Knob controller: Turn knob to 180F.
- PID controller: Push the power button.

When the grill reaches 150F internal temperature it is safe to turn the grill to your desired temperature.

Shut Down

If grill is above 250F, lower temp controller to 250F and let grill reduce temperature to 250F before continuing shut down sequence.

Turn the grill off. Raise the lid of the grill.

Make sure the grill has gone through its entire shut down sequence and the screen is blank.

Unplug and cover your grill once grill is cooled down.

Miscellaneous

Always check pellet supply when starting and check occasionally during the cook to ensure the pellets don't run out.

For best results, preheat your grill 10 minutes before placing food on it.

Always cook with your grill lid closed. Opening the lid adds to your cook time because of heat loss.

If you can bake it in your oven, you can make it on your Smokin Brothers Wood Pellet Grill.

Clean your grill grids after each use.

Clean the RTD temperature probe after each use.

Vacuum the inside of the grill and the fire pot after 20 hours of cooking.

Do not allow your pellets to become wet. Store them in a dry, waterproof container.

Refer to Smokin Brothers Wood Pellet Grill Owner's Manual for additional instructions and for troubleshooting answers.

Ryan's Mesquite Salsa

Ryan makes this for when he throws one of his fantastic pool parties. Grilling the ingredients gives the salsa layers of flavor and you can adjust the heat by changing the number of jalapenos and amount of chili powder.

INGREDIENTS

- 12 Medium tomatoes
 - 3 Green peppers
 - 2 Red peppers
 - 3 Jalapenos
 - 1 Garlic bulb (or one jar of roasted garlic, 4 tablespoons)
 - 3 Medium white onions
 - 2 Medium red onions
 - 1 ½ tablespoons Chili powder
 - ¼ cup Black pepper
 - 1 tablespoons White pepper
 - 2 tablespoons Salt
 - 2 tablespoons Cumin
 - 1 cup Sugar
 - 1 bunch Cilantro
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. Mesquite pellets are the best to provide a strong smoky flavor. After it has reached 150F, turn the grill to 250F.
2. Wash all vegetables and remove tomato stems (not the core yet).
3. Mix dry ingredients in a bowl, set aside.

COOK

1. Spray the grill grates with Pam or some type of greasing agent.
2. Place all the vegetables on the grill: the tomatoes stem side down on the grill, the peppers on their sides and the onions and garlic should be placed on the core ends. ▶

3. Cook for one hour then rotate the peppers and onions, removing the vegetables when the skins of the tomato begin to peel off.
4. Prepare the vegetables for dicing by removing skins and core of the tomato, the outside skins and ends of the onions, the stem and seeds of green and red peppers, and cut off only stems of the Jalapeños.
5. Place vegetables and cilantro in food processor and chop. If you like chunky salsa, use a knife and cutting board to chop, but be prepared to contend with a juicy mess. Once all the vegetables have been chopped to your preference, add the dry ingredients and mix thoroughly. The dry ingredients can be adjusted to taste.
6. Optional: Place the finished salsa back on the grill in an ovenproof baking dish to smoke for an additional hour for added flavor.
7. Serve with chips or as a condiment on tacos, quesadillas, or burgers.
8. Refrigerate leftover salsa.

Smokin Brothers Wings

These wings are a simple way to impress your guests. Use a grill basket to make it easier to take them off the grill. We have also found that a large stainless-steel bowl is best for applying the sauce.

INGREDIENTS

10 lb. bag of chicken wings

Smokin Brothers Plus the Kitchen Sink

Smokin Brothers Craig's Original Barbeque Sauce

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150 F, turn the grill to 275 F.
2. Clean thawed 10 lb. bag of chicken wings and put in large bowl.
3. Sprinkle Smokin Brothers Plus the Kitchen Sink on wings and mix until all are evenly coated. ▶

COOK

1. Spread wings evenly on Smokin Brothers grill and cook at 275 F for 45 minutes.
2. Take wings off grill and put in clean large bowl. Pour Smokin Brothers Craig's Original Barbeque Sauce on wings and mix them thoroughly.
3. Put wings back on grill for 15 minutes on high heat.
4. Take wings off grill and serve.

Smoked Cheeses



One of the unique features of a Smokin Brothers grill with PID Controller is the ability to cold smoke. This allows for a whole other world of smoking. Making your own smoked cheese gives you the opportunity to infuse the perfect amount of smoke that suits your taste.

If you want to smoke fish, cheese, or other foods which require **Cold Smoking** techniques then this is the mode to use. This mode only runs the fan. You will use a smoking tube or similar device to create smoke, along with a pan of ice to keep the temperature cold and the grill's fan will circulate so that you don't get stale smoke

INGREDIENTS

Blocks of cheese (cheddar, gouda, or any you prefer)
1 pan of ice

PREP

1. Start with a clean grill, then prepare your food and have it ready on a rack or frog mat.
2. Light the smoke tube and place it in the left rear corner of the grill running parallel to the back side. Then if needed (depending on outside temperature), place a pan of ice on the left side of the grill to make sure your grill stays at a cold smoke temperature.
3. Place the grill in Cold Smoke Mode, With the controller OFF, Press/Hold the Power KEY  for 5 Seconds. The top display will show "Cold" and the bottom display will show "Off". Using the arrow keys you can select the desired fan speed 1-3 or off then press the SET KEY. To exit Cold Smoke Mode, Press/Release the Power KEY . ▶

OPTIONS:

Off = Exits the program

FS-3 = high speed fan

FS-2 = medium speed fan (recommended for cold smoking)

FS-1 = low speed fan

COOK

1. Place the cheese on the grill. Leave the cheese on the grill based on the amount of smoke you desire (1-3 hrs.).

Smoked Nuts

Our sister makes these for her guests. They are easy, flavorful, and a great snack to have sitting in a bowl to munch on before the meal or when hanging out and watching the game.

INGREDIENTS

1 tablespoon Butter

1 teaspoon Smokin Brothers Plus the Kitchen Sink Seasoning

1 cup Nuts (pecans/walnuts/etc.)

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150 F, turn the grill to 250 F

COOK

1. Melt butter in medium skillet. Stir in Plus the Kitchen Sink (will dissolve in about one minute). Stir in nuts until fully coated.
2. Place nuts in single layer on parchment-lined pan steam pans work. Place on the grill @250 F for 20 minutes.
3. Remove and cool in single layer on paper towels. Dust with a little extra seasoning as desired.

SIDE DISHES

VEGETABLES

Following are some guidelines for various vegetables to cook on the grill. With all of these you will need to start the Smokin Brothers Wood Pellet Grill as you normally do and check pellet supply before turning up to the indicated temperature.

	Grill Temp	Pellet Choice	Approx. Time	Instructions
<i>Potatoes-Whole</i>	350 F	Mesquite	75 to 90 min	Pierce, coat with olive oil, season, wrap in foil; option make cuts 2/3 down 1/2" apart
<i>Potatoes-Sliced</i>	350 F	Mesquite	1 hr.	Place in iron skillet, add olive oil & small amount water, cover, steam until tender
<i>Portabella Mushroom</i>	180 F	Apple/Hickory	1 hr.	Coat with olive oil, favorite seasoning, best results smoked low and slow
<i>Veggie Skewers</i>	180 F	Mesquite	30 min	Coat with olive oil, favorite seasoning
<i>Tomatoes-Halves</i>	250 F	Apple/Hickory	15 to 30 min	Stuff with shredded cheese, top with Italian bread crumbs
<i>Corn on the Cob</i>	350 F	Hickory	30 to 45 min	Before grilling soak in cold water, option remove silks, coat with butter, tie shut

FRUIT

Grilling fruit on your Smokin Brothers Wood Pellet grill can provide a nice healthy alternative for dessert, but can also be a wonderful new addition on a fruit salad. We have served a lot of grilled fruit to our friends and families over the years. Smoked grapes are commonly said to be the most unusual and tasty treat of the bunch. Following are some guidelines for various fruit to cook on the grill. With all of these you will need to start the Smokin Brothers Wood Pellet Grill as you normally do and check pellet supply before turning up to the indicated temperature.

	Grill Temp	Pellet Choice	Approx. Time	Instructions
<i>Peaches, Apples, Pears</i>	250 F	Cherry	15 to 30 min	Cut in half, remove pit/seeds, top with brown sugar & cinnamon, grill cut side up
<i>Banana</i>	250 F	Cherry	15 min	Cut in half, top with brown sugar & cinnamon, grill cut side up
<i>Berries Blackberry, Raspberry, Blueberry, Strawberry</i>	250 F	Cherry	15 min	Mix with brown sugar and cinnamon, place in an aluminum pan or grill safe dish
<i>Pineapple</i>	250 F	Cherry	15 to 30 min	Slice a fresh pineapple or use slices from a can, top with brown sugar and cinnamon, place on grill
<i>Grapes</i>	250 F	Cherry	15 to 30 min	Place in an aluminum pan or grill safe dish, grapes will be getting soft and sticky when done

Twice Baked Potatoes

You can make this cheesy deliciousness ahead of time, allowing more quality time to spend with family and friends.

INGREDIENTS

8 Baking potatoes
1 cup Sour cream
½ cup Butter softened
1 cup Milk
2 cups Grated cheddar cheese
1 Onion chopped (optional)
½ cup Bacon crumbled
Smokin Brothers Plus the Kitchen Sink Seasoning
Salt and Pepper to taste

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 375F.
2. Rub potatoes with olive oil and sprinkle with seasoning.

COOK

1. Place potatoes on grill to bake until sides are soft, approx. an hour.
2. Remove from grill. Let stand 10 to 15 minutes. Slice the top third off lengthwise. Scoop out flesh of top and bottom with a spoon leaving ¼ inch shell. Discard tops.
3. Mash potato flesh. Add butter, sour cream, enough milk to give good consistency. Stir in 1 cup cheese, onion, and bacon bits.
4. Mound mixture into potato shells. Place on baking dish. Top with remaining cheese.
5. Potatoes can be covered and refrigerated up to a day ahead until ready to bake or freeze for future use.
6. Put back on grill for 30 minutes (or longer if potatoes have been refrigerated) Remove from grill when cheese is melted, and potatoes are thoroughly heated.

Smoked Chicken and Dressing

Our family dinners wouldn't be complete without Smoked Chicken and Dressing. The Grandkids love to help Nana tear up the bread and crack the eggs. And we love to compliment them on how good the dressing tastes!

INGREDIENTS

- 1 Whole smoked chicken
 - 1 loaf White sandwich bread
 - 6 Eggs
 - 1 Stalk of celery
 - 1 Medium white onion
 - 2 tablespoons Butter
 - 64 oz Box of chicken broth
 - 2 teaspoon celery salt
 - Pepper
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 325F
2. Dice the onions and 3 ribs from the celery stalk. In a skillet or on the grill melt the butter and then add the onions and celery. Cook until soft.
3. Break the loaf of bread into bite size pieces and place in a large bowl.
4. Debone the smoked chicken (Prepared ahead of time, cooked at 225F for 3 hrs.) and cut into small pieces.
5. Crack and whisk the eggs together, then pour into the bowl with the bread. Add the celery, salt and pepper to your taste. Add ½ of the chicken broth then add the onions, celery and smoked chicken. Stir together. Start adding the rest of the broth until it looks a bit soupy (you may not use all the broth).

COOK

1. Cook on the grill until the dressing firms up, usually takes around an hour and half to two hours, depending on how much broth you use.

Smoked Cranberry Sauce

Ryan makes this every Christmas and everyone anticipates him bringing it to our family dinner.

INGREDIENTS

- 12 oz. Bag of cranberries
 - 2/3 cup White sugar
 - 1/3 cup Brown sugar
 - ½ cup Orange juice
 - 1 teaspoon Cinnamon
 - 1/8 teaspoon Sea salt
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 180.
2. Rinse the cranberries and cull them. Place in a loaf pan and add the rest of the ingredients. Mix together.

COOK

1. Place on grill for 30 min. then turn the grill to 325F for 1 hour. Remove, stir and transfer to a dish for immediate serving if you like it hot. If you prefer cold, you can remove and blend in a blender and refrigerate overnight.

Almond Green Beans

This versatile crowd pleaser can easily be doubled or tripled for larger cookouts. Cooking these in large, disposable aluminum pans on the Smokin Brothers pellet grill makes for an easy clean up.

INGREDIENTS

- 1 lb. Green beans
 - 1 Medium onion
 - 8 oz. Sliced mushrooms
 - 4 tablespoons Butter
 - 1 teaspoon Salt
 - 1 teaspoon Garlic
 - 1 teaspoon Pepper
 - 1 cup Sliced almonds
 - 3 Strips of crisp smoked bacon (optional)
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 325F
2. Dice the crisp smoked bacon and set it aside with the almonds for later.
3. Dice the white onion. Place in a bowl with green beans, mushrooms, butter and seasonings. Mix and place in a covered baking dish

COOK

1. Place on the grill for 1 hour. Add the almonds and bacon and place on the grill for 10 minutes. Remove and transfer to serve.

Potato Casserole

It wouldn't be a Smokin Brothers event without this Potato Casserole.. We cook this for our Annual Dealer Family Reunion, at the Happy Slapowitz Toy Bash (a community event started by Ryan in Cape Girardeau dedicated to raising money for Toys for Tots), and several other charity events or large gatherings.

INGREDIENTS

- 2 lbs. Shredded Hash Browns
 - 8 oz Cheddar and Monterey Jack cheese
 - 1 - 10.5 oz can Cheddar Soup
 - 1 - 10.5 oz can Cream of Chicken Soup
 - 16 oz Sour cream
 - 1 teaspoon Granulated garlic
 - 1 teaspoon Pepper
 - 1 teaspoon Salt
 - 4 cups Crushed Frosted Flakes™
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 300F
2. Mix the soups together with the sour cream and add the seasonings with the cheese. Then add the hash browns ½ at a time. Then place in a 9x13 pan and cover with the frosted flakes. Cover pan with aluminum foil.

COOK

1. Place on the grill and cook covered for one and a half hours, then remove the cover and cook for 30 more minutes.

Adam's Campfire Beans

This is another requested side at many of our gatherings. You can substitute the 3 cans of baked beans with 2 – 10# cans of Pork and Beans, but you will need to use a full bottle of barbeque sauce and double the seasonings.

INGREDIENTS

- 3 - 28oz cans Bold & Spicy Busch's™ beans
 - 1 1/2 cups Dark brown sugar
 - 1 1/2 cups Adam's Apple Barbecue Sauce
 - 3 tablespoons Plus The Kitchen Sink Seasoning
 - 1 1/2 tablespoons Minced garlic
 - 1 teaspoon Salt
 - 1 teaspoon Pepper
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 300F.
2. Mix all ingredients in a 9x13 aluminum pan

COOK

1. Place on the grill for 2 hours. You can also easily make these beans alongside dishes that cook at a lower temperature by simply placing the beans on the grill for a longer baking time.

NOTES:

Pork-

Smoked Pork Loin

This recipe can be used for large family gatherings or you can slice the roast into smaller pieces after it has been brined and freeze for cooking later.

INGREDIENTS

- 7 lb. Pork Loin
- 64oz. Apple Juice
- 7 tablespoons Morton's™ Tender Quick
- 1 cup Maple pancake syrup
- 7 tablespoons Smokin Brothers Plus The Kitchen Sink Seasoning

PREP

1. Mix apple juice, Morton's Tender Quick, syrup and 4 tablespoons Smokin Brothers Plus the Kitchen Sink in large container to hold liquid and pork loin. (NOTE: If you have a larger or smaller loin adjust the Morton's Tender Quick to be 1 tablespoon per pound of meat.) Seal and refrigerate 3 to 4 days, rotating loin on second day.
2. Remove the Loin from brine to prepare for cooking on Smokin Brothers Wood Pellet Grill. Rub Smokin Brothers Plus the Kitchen Sink on loin. Let stand at room temperature for 30 minutes before putting on grill.
3. Start Smokin Brothers Wood Pellet Grill as you normally do, check pellet supply. After it has reached 150F, turn the grill to 180F

COOK

1. Grill the Loin for 2 hours, turn up grill to 250F. When Loin reaches internal temperature 150F degrees remove from grill, double wrap in foil.
2. Let rest for 15 minutes before slicing and serving.

Smokin Brothers Pork Butt

One of the things we try to do when we are competing is to make things easy. We started our competition career staying up all night and tending to the pork and brisket, but we found that it didn't change our scores. So, we used this easy recipe and along with the program function on our controller, we can get almost a full night sleep. Given the simplicity and fantastic results, we also use this recipe for all our charitable and family events.

INGREDIENTS

8 lb. Boston Pork Butt

Smokin Brothers Plus or Butt the Kitchen Sink Seasoning

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 180F.
2. Season the whole pork butt with Smokin Brothers Butt or Plus The Kitchen Sink, depending if you want sweet or spicy seasoning.

COOK

1. Place the pork butt on the grill. After 4 hours turn the grill up to 250F. When pork butt reaches 160F internal temperature, about 6 to 8 hours from the start, remove from the grill. Place in a steam pan and double wrap in aluminum foil and put back on grill. Continue to grill the pork butt until reaches internal temperature 195F, about 2 hours after you wrap it.
2. Remove from grill. Let rest for at least 30 minutes wrapped in foil. Slice, chop, or pull meat. Serve and enjoy.

Injected Pulled Pork

This pulled pork recipe may include a few additional steps, but it still qualifies as simple and produces great results that will make your mouth water.

INGREDIENTS

Pork Butt or Shoulder

Not Your Father's™ Root Beer, flattened

Choose your preferred Smokin Brothers rub

Turbinado Sugar

Amber Agave Nectar

Franks Red Hot™ Hot Sauce

Whole Butter

Amounts depend on size of pork butt or shoulder

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150, turn the grill to 180 F.
2. Inject the "Not Your Father's™ Root Beer" into the Pork Butt in several places. Season the whole pork butt with your choice of seasoning.

COOK

1. Place the pork butt on the grill. After 4 hours turn the grill up to 250F. When pork butt reaches 160F internal temperature, about 6 to 8 hours from the start, remove from the grill. Place in a steam pan and double wrap in aluminum foil with the following ingredients: More Rub, Turbinado Sugar, Amber Agave Nectar, Franks Red Hot™ Hot Sauce, and whole butter. Place back on grill and continue to grill the pork butt until reaches internal temperature 195 - 200F degrees, about 2 hours after you wrap it.
2. Remove from grill. Let rest for at least 30 minutes wrapped in foil. Slice, chop, or pull meat. Serve and enjoy.

PULLED PORK LEFTOVER OPTIONS

I know it is hard to imagine having any of your amazing pulled pork left over after a barbecue, but when you do, you will love having these recipes ready to go. In fact, these recipes work so well on a busy school night that we intentionally throw an extra pork butt on the Smokin Brothers Wood Pellet Grill every time we cook out. We usually place about 1 cup of pulled pork in a resealable sandwich bag and then place that bag alongside others in a gallon sized freezer resealable bag. Super easy for throwing together a quick dinner that isn't just leftovers. This pork is the perfect base for tacos, fajitas, quesadillas and burritos, too. These bags are also great for taking on hikes because smoked pulled pork tastes way better than deli meat any day of the week.

White Pork Chili

Perfect for those winter nights when you want a different twist on chili. Having frozen pork in the freezer makes it an easy meal.

INGREDIENTS

- 2 cup Smoked unsauced pulled pork or chicken
- 1 Medium onion chopped
- ½ teaspoon Garlic powder
- 1 tablespoon Vegetable oil
- 2 cans (15 ½ oz. each) Great northern beans, drained and rinsed
- 16 oz. Chicken broth
- 1-2 4oz. cans of Chopped green chilies
- 1 teaspoon Salt
- 1 teaspoon Ground cumin
- 1 teaspoon Dried oregano
- ½ teaspoon Pepper
- ¼ teaspoon Cayenne
- ¼ teaspoon White pepper
- Sour cream
- Cheese



PREP

1. Chop onions

COOK

1. Sauté onion, oil, and garlic powder until onion is soft. Add cooked meat to heat. Add beans, broth, chilies and seasonings. Bring to boil. Reduce heat. Simmer for 30 min.
2. Serve with sour cream and cheese for soup toppings to make it creamy.

Enchiladas

INGREDIENTS

- 1 chopped Onion
 - 3 minced Garlic cloves
 - 1 tablespoon Oil
 - 2 cup Smoked unsauced pulled pork or chicken
 - 1 - 10.5 oz can Cream of Chicken
 - 1 - 4 oz. can chopped Green chilies
 - 1- 10 oz can Green enchilada sauce
 - 2 cup Monterey Jack cheese
 - Tortillas
-

PREP

1. Mix the cream of chicken soup, chilies, and enchilada sauce together in a large bowl.
2. Sauté onion and garlic in oil until soft. Mix with cooked meat and heat.
3. Start Smokin Brothers Wood Pellet Grill as you normally do, check pellet supply. After it has reached 150F, turn the grill to 350F.
4. Lay out a tortilla, line the middle with pork/chicken mix. Top with some sauce and cheese. Fold over and put in a greased baking dish. Repeat until the pan is full.
5. Spread some sauce mix over the tortillas. You will have extra. Sprinkle cheese on top.

COOK

1. Bake it in the oven or grill at 350F until sauce is bubbling and cheese is melted.

Smokin Brothers Baby Back Ribs

Several years ago, we were getting discouraged with our competition scores for our ribs. While we were winning in the other categories, we always came in the middle of the pack for our ribs. So, we changed it up using our Apple Hickory Pellets, Plus the Kitchen Sink, and a new sauce that we had developed, "Adam's Apple". We won first place and have been using this recipe to make fantastic ribs ever since.

INGREDIENTS

Baby back ribs

Smokin Brothers Plus The Kitchen Sink Seasoning

Smokin Brothers Craig's Original Barbecue Sauce or Smokin Brothers Adam's Apple Barbeque Sauce

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150, turn the grill to 180.
2. Remove ribs from package and remove the membrane from the bone side of the ribs, the inside curve of the rib. This allows most of the fat and tough texture of the rack of ribs to be removed. Rinse the slab under water to remove any bone chips and excess fat. Pat the slab of ribs dry with a paper towel.
3. Sprinkle a thick layer of Smokin Brothers Plus The Kitchen Sink on one side of the slab, press into meat. Flip the slab over and repeat the process on the other side. Put ribs in a sealable container or wrap in foil and refrigerate overnight. Take the ribs out of the fridge and let set for fifteen minutes as you start the grill.

COOK

1. Remove from packaging and place the slab of ribs bone side down on the grill for 2 hours.
2. Turn the grill up to 250F. Turn the slab of ribs over on meat side and wrap the slab of ribs completely with one sheet of foil so it is completely sealed. Tear foil at least twelve inches longer than length of the slab. The heavy-duty foil 18 inches wide works the best. Cook for one hour.
3. Unwrap the ribs and baste with Smokin Brothers Original Barbecue Sauce. Place back on the grill for an additional 30 minutes. ▶

4. Remove the ribs from the grill, wrap with second layer of foil, and let stand. it is preferred to place the ribs in a warmer or cooler (with no ice) for 20-30 minutes.
5. Remove from the warmer/cooler and unwrap. Let the ribs stand at room temperature for 4 to 5 minutes before cutting. Cut and serve.

Honey Chipotle Baby Back Ribs

These baby back ribs will give you a nice balance between sweet and spice.

INGREDIENTS

Baby back ribs

Smokin Brothers Plus The Kitchen Sink Rub

1 cup Brown sugar

¼ cup Honey

½ cup Apple juice

2 tablespoon Ground chipotle chile

2 tablespoon Plus The Kitchen Sink

PREP

1. Peel off the membrane and rinse off the ribs. Pat dry with a paper towel. Season with our Smokin Brothers Plus The Kitchen Sink Rub then let the ribs sit to sweat.
2. Mix the glaze ingredients (Brown Sugar, Honey, Apple Juice, Ground Chipotle Chile) together.
3. Start Smokin Brothers Wood Pellet Grill as you normally do, check pellet supply. After it has reached 150, turn the grill to 180°

COOK

1. Place the ribs on the grill bone side down. Cook for 2 1/2 hours. After 2 1/2 hours wrap tightly in foil and place back on the grill and increase temp to 250° for 1 1/2 hours.
2. Unwrap the ribs. Glaze the ribs and turn the grill to 325° for 30 minutes. Remove from grill, rest, slice and destroy!!

BBQ Spare Ribs

These spare ribs provide a nice rib variation that gives you flexibility to use your favorite sauce and seasoning.

INGREDIENTS

Spare ribs

Apple cider vinegar, spray bottle

Your favorite Hot Sauce

Choose your preferred Smokin Brothers Rub

4 tablespoons butter

Choose your preferred Smokin Brothers sauce

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 265F.
2. Trim excess fat as needed and remove membrane from bones with a paper towel. Rinse ribs thoroughly under cold water. Pat dry.
3. Lightly coat ribs with your favorite Hot Sauce then season with your choice BBQ rub

COOK

1. Place ribs on the grill for 3 hours. After the first 45 minutes of smoking, mist Apple Cider Vinegar every 20 minutes.
2. After 3 hours of smoking, season both sides lightly with your choice Smokin Brothers BBQ rub and add 4 pats of Butter to both sides. Then tightly double wrap in foil and cook for another 45 minutes to 1 hour.
3. Unwrap and sauce both sides lightly with your choice Smokin Brothers BBQ sauce and continue to cook unwrapped for 15min to set sauce.

Bacon on Smokin Brothers Grill

If you can cook it on a stove, you can cook it on your grill. Bacon is a good example of that and this method keeps your stove safe from bacon splatter.

INGREDIENTS

14 slices Thick bacon

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 225-250F

COOK

1. Place bacon on grill and cook for 20 to 30 minutes on each side. Be careful to keep the bacon over the drip pan.

Adam's Bacon

Add some flavor to your bacon and make the perfect BLT while you are at it.

INGREDIENTS

Thick sliced bacon

Smokin Brothers Adam's Apple BBQ Sauce

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 275F.

COOK

1. Place the bacon directly on the grill making the bacon lie perpendicular to the direction of the grids. Be careful to keep the bacon over the drip pan. Let the bacon cook for 20 minutes.
2. Brush the Adam's Apple on both sides of the bacon. Shut the lid and cook for another 20 minutes or until the desired texture of the bacon is achieved.

Poultry-

Smokin Brothers Brine Turkey with Fruit

Our Eftink Thanksgiving Turkey is the gold standard for turkey. Make it year round for the best turkey sandwiches you will ever enjoy.

INGREDIENTS

- 10 -12 lb. Turkey thawed and ready to season
 - ½ cup Smokin Brothers Butt The Kitchen Sink, devided
 - 2 tablespoons Olive oil
 - 1 cup Morton's™ Tender Quick (Blue bag located in spice area next to salt)
 - 2 cups Dark brown sugar, divided
 - 1 gallon Apple juice
 - 4 Apples
 - 4 Oranges
-

PREP

1. Mix Morton's™ Tender Quick, 1 cup dark brown sugar, apple juice and ¼ cup Smokin Brothers Butt in large container big enough to fully immerse the turkey in the liquid brine. A 5 gallon plastic bucket with a lid works well.
2. Put the thawed turkey cavity side up in the container, pour brine mixture in the turkey cavity first, overflowing and covering the entire turkey. If more brine is needed to cover turkey, mix additional amount of apple juice and seasoning.
3. Refrigerate for 4 hours or up to 4 days. The longer time in the brine, the sweeter the taste. After one day rotate the turkey and stir the brine, repeat process each day.
4. Take turkey out of brine, drain, and place on cutting board with drain tray to contain the brine from running on the counter.
5. Rub turkey with olive oil and generously shake desired amount of Smokin Brothers Butt the Kitchen Sink seasoning on inside and outside of turkey.
6. Prepare apples: quarter, remove seeds, do not peel. Prepare oranges: slice in rings, leave rinds on orange slices. Place apples and oranges in mixing bowl, sprinkle with 1 cup dark brown sugar, stir and spoon into cavity of turkey. Let stand at room temperature for at least 30 minutes. ▶

7. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 180-225 F.

COOK

1. Place turkey on grill breast side up. Smoke turkey for 2 hours. Turn grill to medium heat (250-275 F) continue cooking until breast temperature reaches 170 F. Generally, about 4 1/2 hours.
2. Remove turkey from grill, wrap in aluminum foil, double wrap another layer of foil. Let rest for 30 minutes wrapped in foil, standing time allows the turkey to retain moisture and slice beautifully. Scoop out fruit, discard, slice turkey and serve.

Leftover Fajitas

A perfect way to use up your leftover Thanksgiving turkey. You could also substitute leftover chicken or pulled pork.

INGREDIENTS

- 1 Red pepper
 - 1 Green pepper
 - 1 Jalapeno
 - 1 Medium onion
 - 1 Package of Tortillas
 - 1 tablespoon Chili powder
 - 2 teaspoon Black pepper
 - 1 teaspoon White pepper
 - 1 teaspoon Sea salt
 - 1 lb. Leftover turkey
 - 1 cup Water
- Optional: 1 can of Black beans.

You will need tortillas for this or you can turn them into nachos.

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 180-225F.
2. Wash and slice the peppers and onion. Dice the jalapeno. Remove the core and seeds of the jalapeno if you would like to reduce the heat in fajita. Place all on a cookie sheet or in a pan ▶

COOK

1. Place on the grill at 180F for one and a half hours. Add the rest of the ingredients to the pan, stir and cover tightly. Place back on the grill at 300 for 1 hour. If you included beans, add an extra 30 minutes. Remove, stir and serve.

Bacon Wrapped Turkey Breast

Not to be outdone by Ryan, Craig's Thanksgiving Dinner Turkey raises the standard. Because it utilizes only the turkey breast it makes the perfect centerpiece for a bit smaller Thanksgiving dinner. Serve the sliced bacon and turkey with Hawaiian rolls for a little piece of heaven.

INGREDIENTS

- 1 lb. Thick cut bacon
 - 1 Butterball™ Turkey Breast Roast
 - Smokin Brothers Plus the Kitchen Sink Seasoning
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 180-225F.
2. Spread out a sheet of wax paper. Basket weave the bacon by laying out half of the slices horizontal on the wax paper and then weaving the other half of the bacon vertically. Generously season the bacon.
3. Remove the turkey breast from the packaging and netting. Lay in the center of the bacon. Using the wax paper, wrap the bacon around the roast and flip it over onto a plate. Season the bacon.

COOK

1. Place on the grill. After 1 hour, turn the grill to 275F.
2. Start checking the breast temp after 45 minutes. Pull from the grill when the internal temp reaches 165F. Let rest for 15 minutes before slicing.

Smokin Chicken

This is our go-to chicken recipe. It is quick, can be adapted to any cuts of chicken you have available, and it makes the start of the best chicken salad.

INGREDIENTS

8 Fresh boneless chicken breasts (or completely thawed breasts)
Smokin Brothers Plus or Butt the Kitchen Sink Seasoning

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do, check pellet supply. After it has reached 150F, turn the grill to 250 F. Season chicken to desired taste.

COOK

1. Place on grill to cook, checking internal temperature after 25 minutes. Optional – baste with Smokin Brothers Original Sauce for the last 15 minutes.
3. When chicken reaches 165 F internal temperature remove from grill. Wrap in foil, let stand for 10 minutes.

Whole Chicken

Like the chicken pieces recipe, this one is simple and yet produces amazing results. The bonus of cooking whole chickens is they can be bought for a lot less at a wholesale store and the leftovers can be frozen and used in all kinds of dishes: fajitas, pastas, sandwiches, etc. Sometimes we will throw on a whole chicken when we are doing other cooking to provide meals later in the week.

INGREDIENTS

1 Whole chicken (approx. 4 lbs.)

Smokin Brothers Plus or Butt the Kitchen Sink Seasoning

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 180F.
2. Rinse chicken thoroughly and pat dry with paper towel. Season chicken with Smokin Brothers Seasoning. Pull the skin away from the breast and season beneath the skin as well as on top. Press the rub into the chicken to give a more even seasoning than rubbing. Sprinkle seasoning inside the cavity. The seasoning will steam through the chicken by way of juices that collect in the cavity.

COOK

1. Place on grill breast side up and cook for one hour. Turn grill to 275F and continue to cook until chicken reaches 165F internal temperature. If desired, baste with Smokin Brothers Craig's Original BBQ Sauce.
2. Remove chicken from grill and wrap tightly in aluminum foil. Let chicken rest 20 to 30 minutes before serving.

Hot & Fast Chicken Legs

These chicken legs have some kick and are great to be done for a picnic or party. The recipe can also be substituted with wings when you are entertaining for the big game. ▶

INGREDIENTS

Chicken Legs

Franks Red Hot™ Hot Sauce or your favorite hot sauce

Smokin Brothers Plus the Kitchen Sink Seasoning

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 400F
2. Trim excess fat and skin as needed from Chicken Legs. Rinse thoroughly under Cold Water. Marinate 2-4 hours in hot sauce.
3. Remove from hot sauce, don't rinse but pat dry with paper towel. Pull back the skin to season the meat with Smokin Brothers Plus the Kitchen Sink. Pull skin back over the meat, don't season skin.
4. If you have a leg rack, hang your legs, if no rack laying on the grill works just as well

COOK

1. Grill Chicken Legs until they reach 170F-175F internally, about 40 to 55 minutes depending on size and thickness of the meat

Craig's Glazed Leg Quarters

This chicken recipe can be altered for your taste in sauce and seasonings. It is described with using Butt the Kitchen Sink and Craig's Original BBQ sauce, which would give you a little bit of heat. But you could kick it up with Plus the Kitchen Sink and Ryan's Ragin BBQ sauce, or make it sweet with Butt the Kitchen Sink and Adam's Apple BBQ sauce.

INGREDIENTS

Chicken Leg Quarters

Smokin Brothers Butt the Kitchen Sink Seasoning

Smokin Brothers Craig's Original BBQ sauce

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 225F.
2. Rinse the chicken and pat dry with a paper towel. Trim any excess skin from the leg quarters. Season with Smokin Brothers Butt the Kitchen Sink.



COOK

1. Place on the grill skin side down at 225F for one hour,
2. Turn the grill to 300F and sauce both sides with Smokin Brothers Craig's Original BBQ Sauce and leave skin side up. Cook for 20 minutes then flip back to skin side down until the leg quarters reach 175 internal temp. Remove and place in a covered pan for 10 minutes before serving.

Beef-

Following are some guidelines for cooking beef on the grill. With all of these you will need to start the Smokin Brothers Wood Pellet Grill as you normally do and check pellet supply before turning up to the indicated temperature.

	Grill Temp	Pellet Choice	Approx. Time	Internal Temp	Instructions
Hamburgers - 3/4" thick	High 400 F	Mesquite	20 min	160 F <small>Consuming raw or undercooked ground beef may increase your risk of foodborne illness</small>	Season with your favorite seasonings
Hamburgers - 3/4" thick	Med 250 F	Mesquite	1 hr.	160 F <small>Consuming raw or undercooked ground beef may increase your risk of foodborne illness</small>	Season with your favorite seasonings
Brisket - with point	250 F	Cherry	180 for 3 hr. 250 for 5 hr.	185 at the flat	Season with Plus The Kitchen Sink & Cracked Pepper. Place fat side up, after 8 hours or internal temp 155-160, wrap in foil continue until temp reaches 185.
Prime Rib	250 F	Hickory		Rare 145, Medium 150, Well 160, ends will be more done than middle	Season with Plus The Kitchen Sink & Cracked Pepper. Place on grill bone side down, after reaching desired temp wrap in foil, allow to rest

Beef-

Continued

	Grill Temp	Pellet Choice	Approx. Time	Internal Temp	Instructions
<i>Steaks-Fast Cook</i>	400 F	Mesquite	10 to 30 min	Rare 145, Medium 150, Well 160, check internal temp for desired taste	Season with Plus The Kitchen Sink, Sea Salt & Cracked Pepper. Remove from refrigerator, stand at room temp 1 to 4 hours
<i>Steaks-slow cook</i>	250 F	Mesquite	30 min to 1hr.	Rare 145, Medium 150, Well 160, check internal temp for desired taste	Season with Plus The Kitchen Sink, Sea Salt & Cracked Pepper. Remove from refrigerator, stand at room temp 1 to 4 hours

Meatloaf on the Grill

As we always say, if you can cook it in your oven, you can cook it on your grill. Cooking your favorite meatloaf recipe on the grill keeps the kitchen from getting hot and adds that real wood smoke flavor to it.

INGREDIENTS

Use your personal favorite meatloaf recipe

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 350F
2. Use your own personal recipe for the meatloaf.
3. Spray grill grids with a nonstick coating. ▶

COOK

1. Form loaf and place directly on grill grids, no pan needed.
2. Cook for 1 ½ hours or until internal temperature is 160F. Remove carefully from the grill using spatula.

Smokin Burgers

Although regular burgers are great on a Smokin Brothers grill, elevate the common burger with this flavorful mix.

INGREDIENTS

- 2 lbs. Ground chuck
- 1 lb. Sausage
- 2 – 8 oz block Mild cheddar cheese
- 6 tablespoons Dill relish
- 1 large White onion
- 1 ½ cup Smokin Brothers Craig's Original Sauce
- 3 tablespoons Smokin Brothers Plus or Butt the Kitchen Sink Seasoning

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 250F.
2. Slice the cheddar blocks and white onion into ¼" cubes. Mix all the above ingredients together in a large mixing bowl.
3. Roll the mixture into 2-3" balls depending on the size of burgers you desire. Pat the balls into patties making a uniform thickness burger.

COOK

1. Place on the grill and cook for 30 minutes, then flip. Cook for another 15 minutes.
2. You can sauce the burgers now if you would like and turn the grill up to 325 F to caramelize the sauce. It will take approximately 10-15 minutes. Pull off the grill and serve.

Smokin Brisket

We have won several BBQ competitions with this Brisket Recipe. The Brothers try to keep the competition recipes simple and this one succeeds by simply wrapping the brisket after it has been on the grill for a time. We have heard of people basting every hour, but we have found great results with this method and haven't looked back.

INGREDIENTS

- 1/2 cup Plus the Kitchen Sink
 - 2 tablespoons Sea salt
 - 2 tablespoons Cracked pepper
 - One whole Beef brisket (point and flat)
 - One Large Aluminum Foil Steam pan
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 180F. Let the brisket sit for 30 minutes after the final seasoning.
2. Remove the brisket from the packaging. Rinse the brisket thoroughly under cold water. Pat dry with a paper towel. Trimming of the brisket may need to be done if you have more than 3/8" of fat on the top of the brisket. Start on the opposite side of the fat cap.
3. Sprinkle a 1/4 cup of Smokin Brothers Plus the Kitchen Sink evenly over the brisket. Then spread 1 tablespoon of the Sea Salt and cracked pepper over the brisket. Now press the seasoning into the beef. Do not rub because this will cause the seasoning to gather in one spot. Let stand for 15 minutes. Turn the brisket over and repeat the steps on the fat cap side.

COOK

1. Place the brisket on the grill with the fat side up. Cook at 180 for 4 hours then turn the grill to 225F. When the internal temperature of the brisket reaches 160F (usually about 6 hours from the starting point) take the brisket and place it in the pan with the fat cap up. Wrap tightly in foil and place back on the grill and turn the grill to 250F. ▶

2. When the internal temperature of the brisket passes 190F remove the from the grill. Usually this will happen 2 hours after wrapping the brisket. Place the brisket in a controlled environment for resting time. This could be an oven that is not turned on, a Cambro (a cooler designed for heat) or a cooler lined with newspaper to help absorb the moisture in the air from the brisket. The resting time should be for a minimum of 15 minutes.
3. There is a thin line of fat that separates the point from the flat, this is easily found by lifting on the point. Follow the line of fat and cut the point off. Now take the flat and slice against the grain starting with the tip of the brisket. The point can be used for pulled brisket or burnt ends.

Prime Rib by Ryan

Prime Rib is one of those things that can be intimidating, given the cost and size of the cook. This simple recipe produces tasty results and takes the anxiety out of cooking prime rib.

INGREDIENTS

- 15 lb. bone-in prime rib
- Smokin Brothers Plus The Kitchen Sink
- Fresh ground pepper
- 3 tablespoons Butter
- 1 cup Apple juice
- 1 cup Blue cheese crumbles
- 2 teaspoons Coarse ground black pepper
- 2 teaspoons Smokin Brothers Plus The Kitchen Sink

PREP

1. Season prime rib the night before by coating the meat very generously with Smokin Brothers Plus The Kitchen Sink and fresh ground pepper.
2. Put prime rib in sealable container or wrap in foil, refrigerate overnight. When ready to cook let stand at room temperature for 30 minutes.
3. Start Smokin Brothers Wood Pellet Grill as you normally do, check pellet supply. After it has reached 150F, turn the grill to 180F. ▶

4. Make basting mixture by mixing butter, apple juice, blue cheese, black pepper, and Smokin Brothers Plus The Kitchen Sink in a sauce pan. If you want sweetness add ¼ cup brown sugar to mixture. Heat to boiling and until most of the blue cheese is melted.

COOK

1. Remove from container and place on grill bone side down for 2 hours. Turn grill to 300 until the prime rib reaches 142F. This will result in a center section medium rare, with medium well to well done on the ends.
2. Baste with the apple juice and blue cheese mixture four times during cooking process. The last basting should be done 30 minutes before roast is removed from grill when internal temperature is 142F.
3. Caramelize the mixture on the roast by turning up the temperature to 400F for 15 minutes.
4. Remove roast from grill, double wrap in foil and let stand. Slice and serve.

Ryan's Chili

One of the great things about this chili recipe is everything is cooked on the grill and it is always a crowd pleaser. Plus, the Brothers have done well when using this in chili competitions.

INGREDIENTS

- 4 tablespoons Chili powder
- 2 tablespoons Garlic salt
- 1 ½ tablespoons White pepper
- 1 tablespoon Smoke paprika
- 4 tablespoons Coarse ground black pepper
- 1 cup Smokin Bros Plus the Kitchen Sink
- 2 tablespoons Cumin
- 3 lbs. Ground sirloin
- 1 lb. Hot sausage
- 2 Medium white onions
- 4 Green pepper
- 4 Red pepper
- 1 Jalapeño pepper ▶

12 slices Thick bacon
4 - 12.5 oz. cans Tomato Sauce
1 ½ cups Smokin Brothers sauce
2 cans Rotel™ Chili Fixins
4 - 22 oz. cans Chili Beans
2 – 28 oz. cans Busch's™ Bold n Spicy Baked Beans
½ jar of Roasted Garlic
½ Bunch Cilantro

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 180F.
2. Dice the onions and peppers into ¼ inch pieces. Place the onions, green peppers and red peppers in their own pan (½ size steam pans work the best) to be placed on the grill to smoke. Mince the jalapeno pepper and mix in with the onions and peppers.
3. Make seasoning by mixing together chili powder, garlic salt, white pepper, paprika, black pepper, Smokin Bros Plus and cumin.
4. In a full-size steam pan mix the sausage, the ground sirloin and 1 cup of the seasoning mixture; add more according to your taste preferences.

COOK

1. Place the sausage and beef pan on the grill along with the veggies.
2. Cook the bacon at 250F on the grill. The bacon should be taken from the grill after 45 minutes, then diced into ¼ inch pieces and placed in its own pan.
3. Smoke for 1.5 hours stirring the meat occasionally. Then place the bacon pan on the grill. The onions should be turning brown. Smoke the meat until completely cooked (approx. 3 hours). Add the seasonings to the meat and stir. Smoke for another 20 minutes.
4. Add the Rotel™ and veggies to the meat pan and cook for another 40 minutes. Add the beans, BBQ sauce and tomato sauce to the meat pan. Turn the grill to 250F and cook until the beans are almost done (4 hours).
5. Remove from heat and place in multiple pans to help cool. Place in refrigerator overnight.
6. Take from the refrigerator and place on the grill at 180F degrees for 30 minutes then turn the grill to 300F and cook until the beans are done, approximately 1.5 hours. Add the cilantro in the last 30 minutes of cooking time.

Seafood-

Following are some guidelines for cooking seafood on the grill. With all of these you will need to start the Smokin Brothers Wood Pellet Grill as you normally do and check pellet supply before turning up to the indicated temperature.

	Grill Temp	Pellet Choice	Approx. Time	Instructions
<i>Salmon-Grilled</i>	350 F	Hickory/ Apple	15 min	Butt The Kitchen Sink & Fresh Lemon
<i>Salmon-Smoked</i>	180 F	Hickory/ Apple	2 hrs.	Place skin side down on grill done when flakes or turns pale color
<i>Tilapia-or any fish</i>	275 F	Oak	30 min	Squeeze lemon over the fish, spray grill grid with coating so fish will not stick
<i>Shrimp</i>	350 F	Hickory	3 to 10 min	Skewer shrimp, brush with olive oil, coat favorite season, do not overcook

Amazing Salmon

One of the greatest memories our family has is salmon fishing on Lake Michigan. It is a family tradition and one of the best parts is sitting around the camp eating our fresh caught salmon. This recipe is simple but yields fantastic flavors.

INGREDIENTS

1 Salmon fillet ►

Zesty Italian dressing
Any Spice or Seasoning Desired

PREP

1. Brush salmon with Italian Dressing. Season with spice of choice, add cracked black pepper
2. Start Smokin Brothers Wood Pellet Grill as you normally do, check pellet supply. After it has reached 150F, turn the grill to 325F.

COOK

1. Place salmon on grill and cook for 20 to 30 minutes until flaky. Remove salmon from grill when internal temperature reaches 150F. Be careful not to overcook.

Hot N Fast Salmon

This salmon recipe balances the right amount of sweetness with a little bit of heat. It is fantastic served with fresh vegetables cooked on the grill at the same time.

INGREDIENTS

Glaze

- 1 flank of Salmon
 - 1/4 cup of Honey
 - 1/4 cup of Apple juice
 - 2 teaspoons of Chili powder
 - 2 teaspoons Granulated garlic
 - 2 teaspoons Black pepper
 - 1 teaspoon of Sea salt
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 300F
2. Mix the ingredients for the glaze together. Lay the Salmon on a cedar plank or make a foil boat then glaze the salmon with the mixture.

COOK

1. Place on the grill and cook for about 25 minutes or until internal temperature reaches 150F.

Peach Dumplin'

This is a simple dessert that everyone loves. One of the keys is to make sure the peaches are ripe. If you don't want to use soda, you can substitute with apple juice, but Mountain Dew really makes the dish shine.

INGREDIENTS

- 1 can Crescent rolls
 - 2 Ripe peaches
 - ¾ Stick butter
 - 1 cup Sugar
 - 1 - 12 oz. can Mountain Dew™
 - Cinnamon
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 350F.
2. Peel and quarter each peach. You can substitute apples or pears. Wrap each quarter in one crescent roll. Place in 8 X 8 baking dish.
3. Melt butter in microwave safe dish. Add sugar and stir. Spoon mixture on top of each crescent. Pour Mountain Dew™ on top. Sprinkle with sugar and cinnamon.

COOK

1. Bake on your grill for 45 minutes or until browned.

Momma's Molten Chocolate Cakes

Doris makes these on the grill and it adds a smoky flavor that you just don't get from the oven. Additionally, it keeps the kitchen from getting hot on those summer days.

INGREDIENTS

- 4 Squares Semi-sweet baking chocolate
- ½ cup Butter ▶

1 cup Powdered sugar
2 Eggs
2 Egg yolks
6 tablespoons Flour
½ cup Cool Whip™ or Ice Cream

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 425F
2. Butter 4 custard cups or soufflé dishes. Place on baking sheet.
3. Microwave chocolate and ½ cup butter in large microwaveable bowl on high for 1 minute or until butter is melted. Stir with wire whisk until chocolate is completely melted. Stir in powdered sugar until well blended. Whisk in eggs and egg yolks one at a time. Stir in flour.
4. Divide batter between prepared custard cups.

COOK

1. Bake 13 to 14 minutes (or longer if heat has been adjusted) until sides are firm but centers are soft. Let stand 1 minute.
2. Carefully run small knife around cakes to loosen from dish, invert cake onto dessert dishes. Top with whipped topping or ice cream and serve immediately.

Smokin Brothers Pecan Pie

Every year Ryan will bring this to our family holiday gatherings. It is simple and gets rave reviews.

INGREDIENTS

1 cup Dark brown sugar
5 tablespoons Unsalted butter (softened)
¾ cup Light corn syrup
3 Eggs
2 cup Chopped pecans
2 teaspoon Vanilla
One pre-made pie crust or you can make your own

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 325F. ▶

2. Form the pie crust to the pie pan. Mix all the ingredients together in a large mixing bowl. Pour into the pie crust.

COOK

1. Place pie on the grill and cook for 1 hour. Enjoy!

Apple Bread Pudding

One of Craig's favorite desserts and the Brothers have done well with it at competitions that have dessert categories.

INGREDIENTS

- 3 tablespoons Butter, melted
 - 1 loaf Cinnamon-Raisin Bread, cubed
 - 3 cups Chopped peeled apples
 - 7 Large eggs, slightly beaten
 - 2-1/2 cups Milk
 - 3/4 cup Sugar
 - 3 teaspoons Vanilla
-

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 325F.
2. Pour butter into a 13x9-in. baking dish or aluminum pan. Combine bread cubes and apples; sprinkle over butter. In a large bowl, whisk the eggs, milk, sugar and vanilla. Pour over bread; let stand for 15 minutes or until bread is softened.

COOK

1. Bake, uncovered, at 325F for 40-45 minutes or until a knife inserted in the center comes out clean.
2. You can top with a store-bought cream cheese frosting or make your own. Also, great served with ice cream.

Donut Bread Pudding

This is one of the recipes that Ryan uses to show the versatility of the grill. It provides a great dessert that is super easy to make.

INGREDIENTS

2 Granny Smith apples

1 3/4 cup Sugar 3 teaspoon Cinnamon

10 Assorted doughnuts (2 cream and jelly filled, 4 glazed, 2 fritters)

6 Eggs

4 cups Milk

1/2 cup Butter, melted

1/2 teaspoon Salt

Caramel Topping

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 350F.
2. Peel and core the apples, dice into 1/4 inch cubes. Cut the doughnuts into bite size pieces. Mix apples and doughnuts together and set aside. Add a 1/4 cup sugar and cinnamon with the apples.
3. In a separate bowl beat the eggs and add the rest of the ingredients. Pour mixture over the apples and bread crumb mixture. Stir together. Let rest in the refrigerator for 6 hours.

COOK

1. Put the bread pudding on the grill for at least 50 minutes. It's done whenever it starts to firm up. Drizzle caramel on top of it and serve.

Poppa's Bacon & Egg Explosion

This breakfast is great for when you are at the campground or when you have a late night. Prepare ahead of time and have it ready to go on the grill whenever you roll out of bed.

INGREDIENTS

14 slices Thick bacon

2 lbs. Sausage

Following option may be used for Sausage:

1 ½ lb. Sausage (Optional: mix with Ground Beef)

½ lb. Italian sausage (Optional)

2 tablespoons Smokin Brothers Plus the Kitchen Sink Seasoning

1 Onion chopped (Optional)

2 cup Sharp cheddar shredded cheese

4 Hardboiled eggs

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 225F.
2. Brown four strips of bacon, crumple, set aside.
3. Tear a sheet of aluminum foil, weave 10 uncooked bacon slices into a tight fitting square 5X5 crisscrossed on the foil. Sprinkle 1 tablespoon Smokin Brothers Plus the Kitchen Sink on top of bacon.
4. Season meat as desired with optional meat combination. Layer sausage on top of bacon in an even thickness. Sprinkle 1 tablespoon Smokin Brothers Plus the Kitchen Sink on top of sausage.
5. Next add layer of cheese, crumpled bacon, and whole eggs on the layer of sausage. Roll up sausage into even log, seal edges.
6. Wrap uncooked bacon around log, secure with toothpick. Use the foil to wrap the log to refrigerate overnight, this allows the log to become firm for easier placement on the grill.

COOK

1. Remove the foil and place on grill. Grill until temperature reaches 165F, approximately 2 ½ hours, 1 hour for each thickness of the roll.
2. Remove and let stand 10 minutes. Serve with Smokin Biscuits to make a sandwich or biscuits and gravy.

Smokin Biscuits

Craig and Ryan will cook these biscuits for breakfast when they are competing or if they have an early morning charity cook. They make a great breakfast, along with some smoked sausage and eggs cooked in a muffin tin.

INGREDIENTS

1 pkg Pillsbury Grands™ Homestyle Biscuits

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 300F.

COOK

1. Place biscuits direct on the grill grids. Bake 10 to 20 minutes per side, flip once. Remove when golden brown and serve.

Pizza

Pizza on the Smokin Brothers grill adds the perfect amount of smoke and wood flavor to any store-bought pizza. You can also make your own favorite pizza using a stone to give the wood oven pizza flavor.

INGREDIENTS

1 Frozen pizza or homemade pizza

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 400F.

COOK

1. Follow baking instructions included with pizza and place directly on grates or on a pizza stone. Remember that the Smokin Brothers Pellet Grill functions like a convection oven, so use the convection oven instructions if available.

Jerky

Craig tries to make this every year, but some years it depends on his luck in the woods. Those years he is less lucky, he will use beef instead of deer.

INGREDIENTS

Sliced venison, or if using beef – eye of round
Bottle of Smokin Brothers Ryan’s Ragin BBQ sauce

PREP

1. Place the sliced venison or beef in a Ziploc bag with Ryan’s Ragin BBQ sauce. Keep in the refrigerator for 24 hrs., turning occasionally.
2. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 180F.

COOK

1. Places the slices on the grill and let smoke for several hours, depending on how dry you like your jerky. It will typically take 3 to 4 hours.

Cookies

Everybody loves cookies and using your Smokin Brothers grill to bake them can be as easy or hard as you want to make it by using store bought cookie dough or making your family recipe.

INGREDIENTS

Fresh homemade or Frozen Cookie dough

PREP

1. Start Smokin Brothers Wood Pellet Grill as you normally do; check pellet supply. After it has reached 150F, turn the grill to 400F.

COOK

1. Place cookies on a baking sheet and follow baking instructions included with cookie dough recipe. When we do these for large groups we will use the disposable aluminum pan lids. Remember that the Smokin Brothers Pellet Grill functions like a convection oven, so use the convection oven instructions if available.

Temperature Chart

Minimum Internal Temperatures to Cook Meat:

	<i>Minimum Internal Temperatures</i>
Beef, Veal and Lamb	145F
Pork	165F
Turkey Whole or Breast	170F breast for doneness
Turkey Thighs and Legs	180F
Chicken	
<i>Breast</i>	170F
<i>Thigh</i>	180F
<i>Whole</i>	170F breast for doneness
Hamburgers	160F
Steak	
<i>Rare</i>	140F
<i>Medium Rare</i>	145F
<i>Medium</i>	160F
<i>Well Done</i>	170F
Water boils	212F for testing thermometers

"YOUR FAMILY BBQ WILL NEVER BE THE SAME"



PELLETS

100% Pure Unblended Wood Pellets

- 🔥 Apple Hickory
- 🔥 Pure Mesquite
- 🔥 Pure Cherry
- 🔥 Pure Oak
- 🔥 Pure Hickory

No "filler" wood, chemicals, binding agents or other contaminants are used in the manufacturing of Smokin Brothers Premium Wood Pellets. Our quality pellets are produced to exact density specifications enabling them to burn efficiently, delivering rich natural flavor. Unblended means 100% of the flavor you choose. It is up to you to mix and blend the varieties.



SAUCES

- 🔥 Adam's Apple
- 🔥 Craig's Original
- 🔥 Ryan's Ragin'
- 🔥 Butt The Kitchen Sink
- 🔥 Plus The Kitchen Sink
- 🔥 Udder Than The Kitchen Sink

Smokin Brothers seasonings and sauces help enhance the flavor of your food without overpowering the taste buds. The versatility of our Smokin Brothers line gives you endless possibilities.

SEASONINGS



ACCESSORIES



- 🔥 Cover to protect your Smokin Brothers Grill
- 🔥 Additional top grid to increase cooking capacity
- 🔥 Front shelf and side shelf
- 🔥 Bottom shelf
(Available on Barn-B-Que and Traditional "30")
- 🔥 Pellet Shack the perfect Grill Companion
(Mobile Work Surface and Pellet Storage Size: 21" x 22" x 33.5" - 90LBS)



SMOKIN 
BROTHERS®

"A FAMILY TRADITION"

www.smokinbrothers.com



Always check pellet supply when starting and check occasionally during the cook to ensure the pellets don't run out.

For best results, preheat your grill 10 minutes before placing food on it.

Always cook with your grill lid closed. Opening the lid adds to your cook time because of heat loss.

If you can bake it in your oven, you can make it on your Smokin Brothers Wood Pellet Grill.

Clean your grill grids after each use.

Clean the RTD temperature probe after each use.

Vacuum the inside of the grill and the fire pot after 20 hours of cooking.

Do not allow your pellets to become wet. Store them in a dry, waterproof container.

Refer to Smokin Brothers Wood Pellet Grill Owner's Manual for additional instructions and for troubleshooting answers.