



LET'S  TEXAS[®]

TEXAS **B B Q** COOKBOOK





TEXAS LOVES ITS BBQ



And BBQ loves Texas. So we went ahead and made this recipe book chock-full of delicious Texas-style BBQ. It's got the staples you'd expect, some tasty sides and a few surprises for good measure—10 recipes in all. It's for folks who've never tried Texas BBQ, have tried Texas BBQ and miss it, or had Texas BBQ for lunch but now it's dinner time. Once you've given them a try (or you just can't wait for the real deal), come on down. Any one of our 2,000 BBQ joints would be happy to have you.

01 HOW TO SMOKE BRISKET

ON A WEBER GRILL

The recipe begins with lining charcoal briquettes around the edge of your kettle grill. Two adjacent rings go down, then two rings of charcoal are built on top of them. That's the charcoal snake, and it's pretty much all the fuel you'll use. Once one end of the snake is lit and a water pan is in place, the brisket goes in, fat side down. The lid stays closed for four or five hours.





THE TECHNIQUE

GOES SOMETHING LIKE THIS:

7:30 AM

Take the brisket out of the fridge & stack charcoal in the grill.

8:00 AM

The charcoal is lit, the water pan is in and the brisket is on. Time for a nap.

12:30 PM

When the brisket reaches an internal temperature of 170 degrees, wrap it in foil. Add some more charcoal into the grill, put the wrapped brisket back on (with the probe thermometer) and close the lid. Time for a beer or two.

2:30 PM

At 205 degrees, the brisket is ready to go directly into a cooler.

5:00 PM

Take the brisket out of the cooler and unwrap it. Time to rest it.

6:00 PM

Slice and serve the brisket.



YOU SHOULD KNOW



The cooler is an integral part of the recipe. With the brisket cooking so hot inside the foil on the grill, it will continue to cook in the cooler. The carryover temperature will spike inside before the brisket starts to cool, which means the brisket will hit a temperature of 215 degrees or more. This style of cooking requires you to push past the normal internal temperature targets of slow smoking in order to achieve tenderness.

Cooking at such a high temperature means more of the fat that might be softened in a slow smoke will instead be melted, but you'll be hard-pressed to get another brisket this good with this little effort.



02

»»» **HOW TO MAKE** «««
TOASTED SUGAR RIBS

Brown sugar, white sugar and honey are all common sweeteners in the pitmaster's arsenal. They're great in a pork rub or on chicken to accelerate the browning of the skin. In fact, sugar might be the most popular ingredient in commercial barbecue rubs.

»» TOASTED SUGAR RIBS ««



1 Stick a pan of white sugar in a 300-degree oven for 3 ½ hours until the sugar is just starting to melt, then cool it and finely grind it in a food processor.

Sprinkle your ribs lightly with salt and pepper, then coat them heavily with a thick layer of toasted sugar.

2

3 With a high-heat cooking method, you end up caramelizing the sugar onto the ribs, so after 3 ½ hours in the Pit Barrel Cooker at about 350-400 degrees, they'll be ready.

The outer bark should be a hearty layer and the toasted sugar, glistening. With the toasted sugar rub, the ribs take on a candied flavor and a texture similar to char siu pork.

4



»» TOASTED SUGAR RIBS ««



PIT TIP:



Making a big batch of toasted sugar is a breeze, so you can have plenty more for your next rack of ribs or maybe even chicken. Whatever the protein, it's nice to have a new rub ingredient to play with.





EMPLOYEES
ONLY

03 BONE-IN PORK LOIN

Take some advice from Roy Perez of historic Kreuz Market for your next delicious dinner. Much like with a slice of brisket, the seasoning and smoke flavor of pork loin is concentrated around the outer edges, but at Kreuz, the saltiness goes deep into each cut. Perez says that's because "everything that we sell here, we season it the night before."





WHAT YOU NEED:



1 bone-in pork loin roast
(at least four bones' worth)

Yellow mustard

Kosher salt

Low-salt barbecue rub



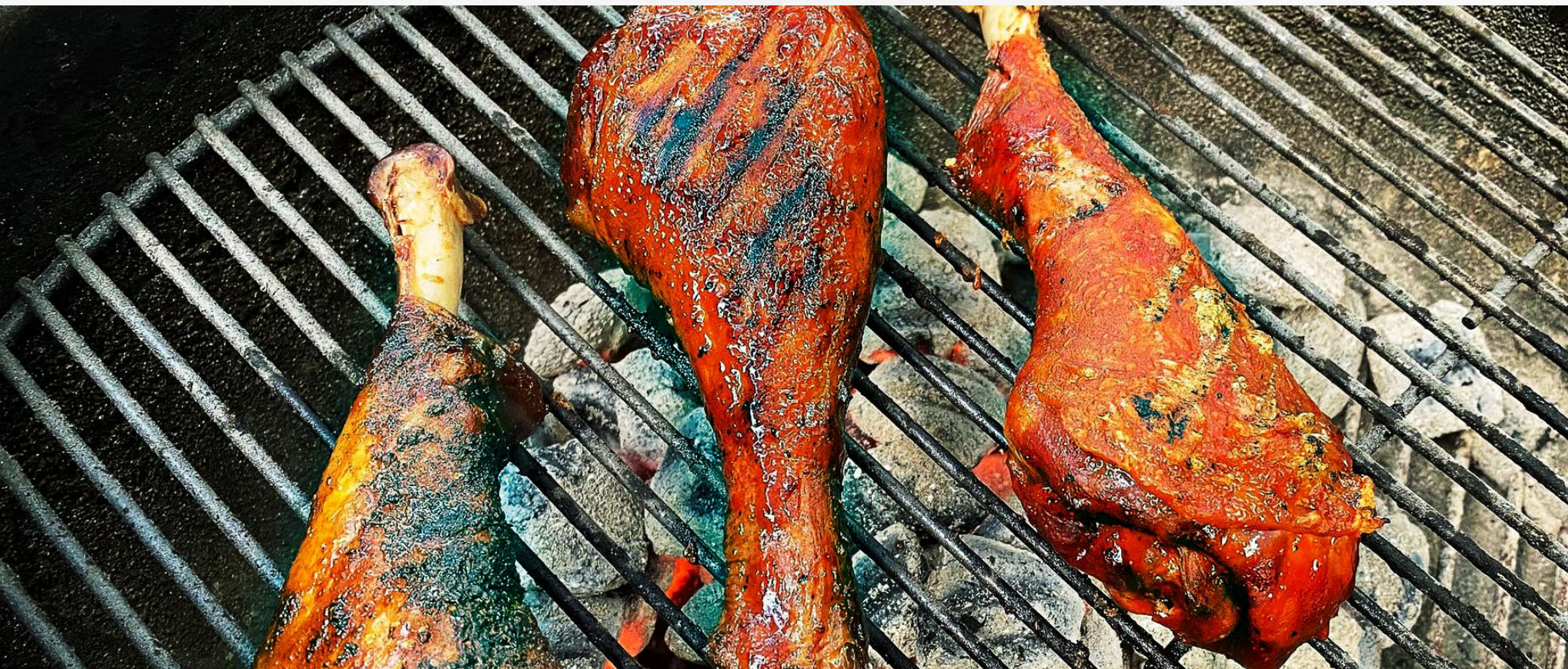
1. The night before cooking, apply kosher salt liberally to all surfaces of the pork loin. Use 1.5 percent of the weight of the meat to determine your salt amount if unsure. Let the salted meat sit uncovered in the refrigerator for 8 to 24 hours.

2. Prepare a smoker at 275 degrees. While heating the smoker, remove the pork loin from the refrigerator and cover with a thin coating of yellow mustard. Apply barbecue rub to cover all surfaces and place into the preheated smoker.

3. Smoke for 1 ½ to 2 hours, until internal temperature of the pork is 140 degrees. Rest for 20 minutes and slice between each bone to serve.

04 SMOKED TURKEY LEGS

IN HONOR OF THE STATE FAIR OF TEXAS, HERE'S HOW TO ENJOY THESE ANNUAL TREATS AT HOME.



It's a protein-packed meat on a stick, best enjoyed outdoors in clothes that aren't white. The tenderness is the best part of the smoked turkey legs from the Smokey John's Bar-B-Que tent at the State Fair, but if you're not near Dallas, you can also make them at home.

»» SMOKED TURKEY LEGS ««



1 Salt the turkey legs and leave them uncovered in the refrigerator for 24 hours. The next day, pull the turkey legs from the refrigerator before lighting the fire, then heat a smoker to 275 degrees. Once the smoker is heated, some moisture should have appeared on the surface of the legs. Sprinkle on your favorite rub evenly, but not heavily. Smoke the legs for 2 ½ to 3 hours or until the skin looks crisp and is pulled up from the base of the leg bone.

Wrap the turkey legs in foil and move to an empty cooler with a tightly fitting lid or a 200-degree oven for about an hour.

2

3 Heat a grill and remove the foil. Place the turkey legs directly over the coals. Baste with sauce quickly. The legs should be flipped every 30-60 seconds, no longer than 5 minutes total. Make sure all sides are well browned. Remove the turkey legs from the grill and serve.



05

SMOKED CHICKEN SALAD



»» SMOKED CHICKEN SALAD ««

1 Debone the chicken (if necessary) and pull, chop or mince it. In a large bowl, combine the chicken, celery and pickles.

Combine the mayonnaise, sugar and pickle juice and mix well. Pour the dressing over the chicken/celery/pickle mixture and mix again.

2

3 Add herbs, barbecue rub and lemon juice and mix again, adding salt as needed for taste. If you want, let the chicken salad spend a few hours in the refrigerator before eating. Enjoy.



YOU SHOULD KNOW



Be sure to weigh the amount of chicken you use to get the correct ratios for the dressing. The quantities are shown by weight because it is so much easier to cook using a scale when measuring is necessary, and it's time you bought one.

06 EASY BBQ CHILI

A traditional bowl of chili con carne simmers for hours, but the advantage of smoked brisket chili is that the meat's tenderizing process has already happened in the smoker. That means you can use your barbecue leftovers to make a super quick pot of chili.



WHAT YOU NEED:



½ onion, diced

¼ cup barbecue sauce

**¼ lb smoked sausage,
quartered and sliced thin**

½ can of water

2 T chili powder

2 slices of white bread

**1 lb smoked brisket,
cut into 1-inch chunks**

**1 can of Ro-Tel diced
tomatoes & green chilies,
undrained**

Salt & pepper (to taste)



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»» EASY BBQ CHILI ««



1 Heat some oil in a large pot. Add the diced onion and the sausage. Sauté over medium heat until the sausage starts releasing some fat and the onions turn translucent.

Push the onions and sausage to one side and let some oil pool in the empty area (add more oil if needed). Mix the chili powder into the hot oil until it's fragrant. If you like, add other seasonings here, like cumin or garlic powder. Once the spices are coated in oil, mix them into the onion and sausage.

3 Add the chopped brisket and stir well to coat the chunks with the chili powder. Add the barbecue sauce, the can of Ro-Tel diced tomatoes and green chilies and the ½ can of water (you could also use beer or chicken stock for a more flavorful liquid). Mix well and bring to a simmer.





07

**TEXAS-STYLE
POTATO SALAD**



WHAT YOU NEED:



5 medium russet potatoes
(or about 2 ½ lbs)

½ cup dill pickle relish
or chopped dill pickles

2 hard-boiled eggs

¼ cup prepared mustard

½ cup mayonnaise

Salt & black pepper
(to taste)

»»» TEXAS-STYLE POTATO SALAD «««



1 Peel and cube potatoes. Add them into boiling water and continue boiling for 7-8 minutes or until the potato chunks are fork tender.

Drain potatoes and place into a mixing bowl. Add salt and pepper and stir to combine.

2

3 Mix mayonnaise, mustard and pickles together for the dressing. Chop eggs fine. Pour dressing and eggs over potatoes and mix thoroughly.

It makes 8-10 servings. Enjoy.



»»» **A POTATO SALAD SECRET** «««

FOR A SMOOTHER TEXTURE, MASH SOME OF THE POTATOES WITH A FORK BEFORE ADDING THE DRESSING AND EGGS. THE AMOUNT OF MASHING WILL DETERMINE THE END TEXTURE.



08

PRESSURE COOKER
PINTO BEANS

★ *FROM DRY TO DONE* ★
IN 90 MINUTES.

Memphis, Kansas City and Boston have their sweet baked beans, but in Texas, we prefer pintos, and we prefer them savory and a little spicy.



WHAT YOU NEED:



½ lb sliced bacon, cut into chunks

1 large onion, quartered and sliced thin

16 oz bag of dry pinto beans

6 cups chicken stock

1 can Ro-Tel diced tomatoes and green chilies

1 pound chopped barbecue, preferably brisket

¼ cup brown sugar

¼ cup tomato-based barbecue sauce

2 T yellow mustard

1 T Worcestershire sauce

1 T barbecue rub (optional)

2 dashes fish sauce (optional)

**Salt & black pepper
(to taste)**

- 1.** Slice your bacon into 1-inch chunks, then sauté in the pot until it lets go of some grease. Quarter a large onion and slice it thin. Add it to the bacon and sauté until the bacon is cooked and the onions are translucent. Deglaze the pan with a little of the chicken stock if it's getting too brown.
- 2.** Add a can of Ro-Tel diced tomatoes and green chilies and the chopped brisket. Then the dry beans and the chicken stock. Making your own stock is easy enough if you save a couple chicken carcasses. Just add enough water to cover the chicken (or turkey) bones in the pressure cooker, and you'll have usable stock after just 30 minutes.
- 3.** Add enough liquid to cover the bean mixture by an inch (about 6 cups). Give it another good stir, then put the cover on. Turn the heat up to high until the pressure cooker whistles, then turn it down to one notch above the lowest setting. Let the beans cook for 90 minutes.
- 4.** Use a potato masher and break some of the beans up. This makes the whole mixture a little creamier. Add the seasoning (the rest of the ingredients). Now, they're ready to eat as is, but beans are one of those things that only improve overnight.



»» SMOKED MAC & CHEESE ««

- 1.** Heat your smoker or preheat your oven to 350 degrees.
- 2.** Boil pasta until just below al dente. If it's just a little too chewy to be enjoyable, then it's just right.
- 3.** While the pasta is boiling, prepare the cheese sauce. Melt the butter in a 12-inch cast-iron skillet over medium heat (not too hot or you'll scorch the milk). This pan should be both stovetop- and oven-safe. Add the flour and whisk for a minute or two, just until the butter darkens a shade to golden. We're not making gumbo.
- 4.** Pour in the milk and stir continuously for another minute or two until it begins to thicken. Add the Velveeta and continue stirring until it's nearly melted.
- 5.** Add the cheddar and Gruyère and stir. Once the cheeses have completely melted, take the pan off the heat.
- 6.** Drain the pasta and pour it directly into the pan with the cheese sauce. Stir to combine well and smooth out the top.
- 7.** Sprinkle evenly with the Muenster cheese. Then sprinkle the Parmesan on top. Smoke (or bake) for at least 30 minutes or until nicely browned. Serve as soon as it stops bubbling.



10 THIN BARBECUE SAUCE

FOR SMOKED MEATS—NOT CHICKEN FINGERS

This is not a recipe for a sweet barbecue sauce. It's meant to sink into the meat, not coat it. And the flavor is meant to complement the barbecue, relying on the canvas of smoked meat to shine without stealing the spotlight.

»» THIN BARBECUE SAUCE ««

1

START WITH:

½ gallon of water
2 lemons, halved
2 medium onions, peeled and quartered
1 small head of garlic, halved

Bring all of the ingredients to a rolling boil. Boil uncovered until reduced by half, at least 30 minutes. Strain the liquid. If it has over-reduced, just add some water back to get it up to a quart of liquid, and put it back into the pot.

2

ADD:

3 cups (24 oz) tomato puree
1 cup apple cider vinegar
1 cup white sugar
1 cup Worcestershire sauce
5 T salt
1 t ground black pepper, preferably fresh ground

Stir to combine and bring back to a boil for about five minutes until everything is thoroughly incorporated. Use immediately or let it cool and then place in refrigerator. Makes two quarts of sauce.

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Recipes Provided by TexasMonthly.com