

# Andy's Barbecue

## Step-By-Step Barbecue Technique

### Important steps you should consider.

1. **Ingredients:** It goes without saying that finding the best quality ingredients are the first step in any great meal, but when grilling and smoking on charcoal, special attention must be given to selecting the right ingredients.

For ribs, tri-tip, and chicken you should add your favorite barbecue sauce or basting sauce toward the end of the grilling or smoking process. For brisket, pork-loin, pork butt and turkey you should use your favorite barbecue sauce as a condiment after grilling or smoking.

For grilling steaks or chops, thicker is always better - at least 1 1/2 to 2 inches is best for grilling results. Smoking is another story. Thickness isn't relevant. Smokings requires low and slow.

2. **Tools:** The most important factor is that the grill is clean and in good repair. You should always start by emptying any left over ashes from the bottom of your charcoal grill and cleaning the grill itself with a high quality wire brush, also make sure to clean both sides of the grill. Once the grill is hot clean it again.

Next make sure that your utensils are clean and at hand. Usually you should have a long handled spatula; tongs and fork ready to go. Also keep a second, especially long handled, pair of tongs on hand reserved for moving hot charcoal into proper position.

Next on the list are two types of thermometers a digital meat thermometer and a standard oven temperate thermometer. You need both to be sure that you can control cooking time and quality.

3. **Heat:** Always plan to manage the heat in your grill by cooking area. If your preparing a very thick cut of meat or smoking a large bird, use indirect heat with charcoal lined up on the vent side of the grill and a drip pan placed directly under the product. If your grilling chicken, burgers, steaks or chops, pile the coal to one side of the grill and spread them just a bit, always making sure there is at least one fourth of the cooking area with no coals under it whatsoever. This is important if you are to manage the cooking time and temperature for the best results. Use the oven thermometer to be sure the temperature of the grill itself stays somewhere between 350 and 400 degrees.

Start grilling steaks, by placing them directly over the hottest coals, just long enough to sear them on each side to the point where they do not stick to the grill.

Once you have accomplished this move them to a medium heat portion of the grill, cover but continue monitoring the temperature with your thermometer. If the meat begins to char on the outside but is still at room temperature on the inside, move it to a cooler part of the grill and cover. Also make sure to turn the meat often enough to allow individual surfaces to cool and avoid burning.

Preparing a large bird such as a turkey or roasting hen keep a second source of coals hot so that you can add them to the grill. This is necessary due to the fact that the long grilling times (up to four hours for a turkey) requires the addition of coals during roasting in order to maintain temperature. This is where the second pair of long handled tongs comes in handy indeed.

- 4. Flavor:** Try not to use charcoal lighter fluid to start coals. Lighter fluid will soak in and could spoil the flavor of the meal during the first critical minutes of grilling. A charcoal chimney with a wood or paper starter works well, just be sure whatever you use is certified safe for grilling.

Andy's "Grill On The Go™" uses various types of charcoal and wood chips to impart the flavor. First of all always use 100% pure mesquite, hickory or well known flavored charcoal to begin with. It is a bit more difficult to manage than briquettes, but the results are worth it. Once you have a good start on your coals you may add other wood chips to deliver more flavors. Some favorites are hickory, pecan, alder, cheery, apple, and in that order. Don't always use extra chips, but when you do make sure to add them before the meat is place on the grill and keep in mind that any additional flavor they add will be absorbed in the first 3 to 5 minutes of grilling. Soaked chips can be added to a foil pack for slow release, but just dropping them on the coals works fine.

- 5. Timing:** Once your have your grill up to the proper temperature plan on a grilling time of at least 30-45 minutes for a well cut T-bone, New York, Rib eye or Pork chop. As mentioned earlier, large birds can take four or more hours. For indirect smoking it is very important to maintain the temperature of the grill as described above.

Chicken is also best done slowly. If speed is the name of game - think seafood, hotdogs or hamburgers.

# Smoking Process



*“Low and Slow”*

The main difference between a smoker and a charcoal grill is that a smoker keeps the fire away from the food product. A smoker contains the fire and keeps the temperature low enough to cook meats at temperatures around 225-250 degrees. A grill is designed to cook hot and fast, but your “Grill On The Go™” can do both. If you keep the fire small and to one side of the grill (vent end) you can generate low temperatures that are the secret of real barbecue.

Barbecue requires a certain attention to detail and a significant investment of time, but it doesn't require a big beast of a smoker. Your humble “Grill On The Go™” will do just fine, and we'll explain how to use it. *Use the indirect method of cooking (smoking)*. This means the coals or wood will be on the vent end of the grill (*usually 10 to 12 inches will be enough*). The product will be on the grate but not over the coals or wood.

1. Season your desired product with a rub or marinade the day before, because you need plenty of time for the process to do its job. *As one famous Chef says season both sides of the product*. If you use a rub first wash the product and pat dry with paper towels. Generously apply the rub all over the product then wrap it in a few layers of plastic wrap and refrigerate. If you use a marinade, put the product in a watertight plastic container large enough to hold the product and plenty of marinade. Cover the product entirely with marinade and refrigerate.
2. The weight of the product will determine how long to cook and when you should start the cooking process. *Allow for an hour or more of cooking time for each pound of product*. Example: A 12-pound brisket figures 12 to 14 hours of “low and slow” smoking. Usually we want a temperature of 200 to 225 degrees. Example: If the brisket takes 12 hours and you will serve at 6:00 pm. This means you start the product at 6:00 am. This is an example of time investment. If the product gets done before the serving time it works well to cover and place in the steam table for holding. One famous Chef says it works well to add sliced fruit on top of the product while holding. It helps with holding the moisture.
3. Remove the product from the refrigerator 1 hour before smoking. This lets the product warm up a little before you put it in the smoker. This process eliminates Creosote (nasty stuff) build up on the walls of your smoker.
4. Use a drip pan in the smoker with water or beer directly under your product. This process helps keep the product moist and your smoker clean. *The grease has to go somewhere*. You may have to add water during the smoking process.
5. Start your fire while the product is warming to room temperature. Start making coals from your desired wood. Use charcoal as your base and add soaked wood chips or small cut logs to the coals. We feel you get a much better flavor if you use real woods and less processed briquettes or pellets. After all you want that true wood smoked flavor. Don't use lighter fluid on the wood. It will soak up petrochemicals from the fluid. It will ruin the taste of your product. Try to use a natural starter for the coals such as a newspaper. If you use lighter fluid to start your coals be sure they burn down to gray before you add the wood.

6. Put the product in the smoker. You'll lose some heat when you open the lid, but that's okay. Just add some more coals. Your main job for the next few hours is to maintain your desired temperature of 225 degrees. You will need two thermometers for this process: an instant read meat thermometer to check the temperature of the meat near the end of the cooking process; an oven thermometer next to the product for quick check when you open the lid to mop, spritz or turn the product.
7. Adjust the temperature by adding a few more coals and wood, tweaking the bottom vents (if you need it hotter open more vent) or lifting the lid a few inches for a few seconds. Leave the chimney vent open at all times. This allows the smoke to flow freely over the product and out of the smoker. If you close the chimney vent the fire won't draw correctly, bad smoke will build up and the fire will die. The temperature will vary during the cooking process but that's okay. You should try for an average temperature of 225 degrees. If you get above 225 degrees close the bottom vent a little if you get below 200 degrees open the bottom vent a little and add some coals. Try to minimize the number of times you open the lid, this lets out the heat and adds to the cooking time.
8. Mop, spritz or turn the product about every 45 minutes. We think spritzing is preferable to mopping because it's quicker and more efficient. This is important because the longer the lid is open the more heat you lose. To spritz get yourself a spray bottle at the local hardware store, then consider all types of liquids, flavored oils, vinegars, juices or water with your favorite seasonings. Keep in mind liquor is flammable so refrain from using your favorite whiskey for spritzing. *If you have to use your favorite whiskey or beer use the mop process.*
9. The product is finally done when the instant meat thermometer registers the appropriate reading for the type of product you're cooking. Remove the product from the smoker and let rest on a platter or carving board for about 10-15 minutes before you start carving. When you cut into the product you will notice that there's a nice pink ring around the edge. That's good! It's from all that tasty smoke. The pink is how you know its barbecue. Many think especially with fowl that it is not done but we know it is. Just think about this! *How could the product be done on the inside and raw on the outside?*
10. Carve or slice the product against the grain. This is important with all cuts of meat especially brisket. If you prepared pork shoulder or butt, you will need to form a "pickin" party or pull it off the bone. This is just about city law in the Kansas City area.

## Direct Cooking with Andy's "Grill On The Go™"

Direct grilling is great for fast cooking, and works best with smaller portions of food.

Direct cooking means that you place the food directly over the fire. It is a faster cooking method because more intense heat is provided and allows for browning on the outside of foods. This method of grilling works well for foods that require short cooking times such as burgers and/or foods with a low fat content, such as well-trimmed steaks and chops.

***The food product must be turned during grilling to cook on both sides.***

Fire is the beginning of cooking. Before you can master grilling you must first master fire. Knowing how to put together a good cooking fire is a skill you will always be glad you learned. One of the keys to good grilling is an even fire. The only variations in heat should be the ones you plan for. Randomly spreading hot coals in your charcoal grill will make a series of hot and cool spots. Even distribution of coals reduces this variation to a minimum. This is important to get even grilling, especially if you have a large amount of food on the grill.

Once you have mastered even heating its time to step up to the professional level. Chefs like to have controlled temperature variation, meaning a hot area and a not so hot area. In grilling we call this a two level fire. If you imagine a dual burner gas grill set one burner on high and the other on medium. The advantage of this is that you have an area to sear foods and an area to cook them through. In a charcoal "Grill On The Go™" you will want to set up half your fire grate in a single layer of coals and the other half in two or three layers of coals. This will give you the hot and medium areas to do your cooking. This method is also good if you are cooking different types of foods. For instance if you were grilling up some steak and vegetables, you could sear the steak over the high heat and cook the vegetables over the lower heat. Once you have mastered the two level fires you will definitely see the advantages.

The last thing to consider when building a fire is hardwood. If you want to add wood chips to your fire it's best to have a place to do that. With "Grill On The Go™" you need to use moistened wood chips spread out over the coals; they will smoke but not burn away quickly.

## Arranging Coals for Grilling

Try one of these set-ups for direct grilling

**For direct grilling**, arrange coals by using long-handled tongs to spread them evenly in a single layer. Extend them about 1 inch beyond area of the food.

- **TIP:** Never use a cheap charcoal. Many of the cheap charcoals are made with sawdust and glues. They simply just don't do anything for your flavor but make it worse. Always be sure your charcoal is made with a hardwood.
- **TIP:** When using charcoal lighter fluid to start your fire make sure the coals have burnt the lighter fluid off or turned gray. Also, don't use the charcoal briquettes that have added starter fluid built into them, as they seem to leave a nasty taste in the product.

## Grilling and Smoking Meat, Poultry, Fish, and Seafood

Trim excess fat from meat. Rinse fish or seafood; pat dry with paper towels. If grilling poultry, fish, or seafood, lightly grease the rack of the grill or lightly coat with cooking spray. Preheat the grill to the desired temperature. Place your meat, poultry, fish, or seafood on the grill rack. For fish fillets, tuck under any thin edges. Grill for the time given below or until done. All timings are based on a medium coal temperature for direct grilling (350- 400 degrees) and low and slow smoking of (200-225) degrees.

Cut or Type	Thickness, Weight, or Size	Doneness	Direct Grilling Time (minutes)	Smoking Time (hours)
<b>BEEF</b>				
Boneless rib eye, tenderloin, or top sirloin steak	1-1 1/2 inches	Medium Rare Medium	14 -18 18- 22	2-3 3-4
Boneless sirloin steak	1-1 1/2 inches	Medium rare Medium	14 -18 18 - 22	1-2 2- 2 1/2
Flank steak Brisket	½ inches 10-12 pounds	Medium Well	12 - 14	1 8-10
T-bone or porterhouse steak	1-1 1/2 inches	Medium rare Medium	8 - 12 12 - 15	1 - 2 2 - 3
Ground meat patties	½-¾ inches	No longer pink	14 - 18	1
<b>LAMB</b>				
Rib or loin chop	1-1&1/2 inches	Medium rare Medium	10 - 14 14 - 16	2 -3 3- 4
<b>PORK</b>				
Boneless loin	1-1 1/2 inches	Medium well	10 - 15	3 -4
Shoulder or Butt	5-8 pounds	Well		4-6
Iowa Chop	1 1/2 inches	Medium well	18 - 25	2-3
Americas cut or boneless chop Loin back ribs	1 1/2 inches 1 3/4 -2 pounds	Medium well Well	15 - 18	2-2 1/2 3 1/2 - 4
<b>POULTRY</b>				
Chicken breast	4-5 ounces	Tender and no longer pink	10 -15	1
½ chickens whole chickens	1 1/2 pounds 3 pounds	Tender and no longer pink	20-25 30-35	2-3 3-3 1/2
Turkey breast	½ inch	Tender no pink	12 - 15	1-2

Whole turkey skinless	12-18 pounds	Tender no pink		4-6
<b>FISH/SEAFOOD</b>				
Fillet or steaks	½ -1 inch	Flakes	4-6 per ½ inch thickness	¾ -1
Sea scallops	12-15 per pound	Opaque	5-8	½-¾
Shrimp	Medium to large	Pink	6-8	½-¾
Lobster	12oz –1 pound	Pink	10-12	¾-1

## Tailgating

### **"As American as Professional Football, College Football, or Baseball"**

Tailgating can make an ordinary football game into a special event. It brings together friends, family, fans and food.

Tailgating represents the time you spend before a football game gathered in the parking lot of your favorite college or pro team. It represents the end of the summer and the beginning of football season.


















For many of us we have talked about and dreamed football since the last game was played last year. And then, the season starts and we can't wait to get to the game so we have created this party before the game known as tailgating.

### **Basics of Tailgating**

Tailgating is about having fun. Eating some good food. Doing some armchair quarterbacking. Tailgating is talking about how the game will turn out in your opinion (before the game) and then dissecting every play (after the game).

You do not have to have a fancy RV or even a tent. All you really need is a car, van or truck with a trailer hitch. Then add Andy's "Grill On The Go™" and get out there and have some fun.

What will you need to bring with you: *Andy's "Grill On The Go™"*

-  Plenty of food for everyone to enjoy, and have some extra people you run into while you are out at the stadium. More on this in a minute.
-  Chairs, have some chairs out there for your friends to sit down in
-  Get a good location in the parking lot so you will be around other tailgaters and folks just passing by headed into the game.
-  Choose a spot in the parking lot where you get a great view of the stadium. Some folks may elect to stay at the tailgating site for the entire game, so a view of the scoreboard is always good to get.
-  You are going to need plenty of water. You will always need plenty of water to drink but you need water to put out the fire in the grill. You will need water for people to wash their hands in after eating. You will need water to clean up the area you are in.
-  Paper towels. Bring twice as many as you think you will need. They are always great for napkins, cleaning rags, etc.
-  Toilet paper. Have some available in case the port-a-cans don't have any
-  Paper plates, plastic forks, and spoons
-  Wet toiles or baby wipes will work well
-  Aluminum foil, you can use this for a bunch of things
-  Aluminum or disposable serving trays
-  Garbage bags
-  Ice and at least three ice chests. One ice chest for your drinks, an ice chest for storing left over food, and a third ice chest to store ice. Have plenty of ice if there is nowhere to get any.
-  Decorations for your favorite team
-  Andy's "Grill On The Go™"
-  Salt and pepper, spices for cooking
-  Barbecue rub for everything

## And the Food

The Commissioner of Tailgating has been busy getting some statistics on tailgating in America. What he found in his survey I found quite interesting. You can visit his entire statistics at [www.tailgating.com](http://www.tailgating.com) Here are some of the statistics he found.

1. Most tailgaters are between the ages of 25 to 44
2. Most tailgaters are men
3. The majority of tailgaters have a college degree
4. A large percentage of tailgaters will tailgate anywhere from 6 to 10 times a year
5. A majority of tailgaters will arrive at the stadium 3 to 4 hours before the game
6. An over whelming number (93%) will prepare their food at the stadium
7. Over 85% will prepare their food for the tailgate using a grill or a smoker

The assortment of food found at tailgate parties includes a wide variety of dishes. You will typically find regional foods at tailgates. The menu can be very simple or it can be very extravagant.

In general the grill and/or smoker is the cooking equipment of choice. So whatever you find on the grill or smoker will typically show up at the tailgate party. Hamburgers, hot dogs, sausages are the easy menu items many will choose. But chicken wings, both fried and grilled make their way to most tailgate parties.

Dips of every style and variety will also show up to add their cool refreshing flavor to the party. And of course chips and breads for the dips will be close by.

We will begin to post here several recipes for the tailgater here very shortly. Just have some fun.

Remember, you can cook at the house and take the cooked food to the tailgate party to eliminate some of the preparation on site. So let your imagination go to work. Brisket, pork butts, ribs, chicken can all be prepared at home and enjoyed at the stadium.

### **And Finally...**

Go out and support your team. For college and pro football fans, the players need you to support them. It does not matter if you have a national championship contender or a super bowl contender. The idea is to get out there and support your team.

## Andy's Barbecue Ribs on the Grill

The number one mistake people make when trying to grill ribs is too much heat. Barbecue Ribs should not be cooked quickly over a direct heat source.

Now there are several ways that you can make great barbecue ribs on a grill and avoid preparing charred meat. First there is straight grilling. You will want to grill indirectly (smoking), meaning that you have a fire on one side and the food on the other.

Actually you want a four part cooking area.

<b>1. Water Pan</b>	<b>3. Drip Pan</b>
<b>2. Fire</b>	<b>4. Ribs.</b>

The fire heats the chamber as well as heating a pan of water (placed under the ribs). This water pan will help maintain moisture in your grill while cooking. The drip pan keeps grease from the ribs from reaching the fire. Of course there are variations to this basic process. A couple of variations include using wood chips soaked and added to the charcoal fire, if you are using "Grill On The Go™" as a smoker (covered in our smoker use section) this will add a good smoky flavor to your barbecue ribs.

Ribs cooked on a barbecue smoker at a low temperature for several hours will be very tender. Ribs cooked on a grill, especially a very hot grill, will not be as tender even cooked indirectly.

Andy's suggest using a good rub before you grill and a barbecue sauce after the grilling is done. However if you want to use a sauce try using a mop. A mop is a thin sauce (mainly vinegar or water) that you brush on during grilling to help maintain moisture and to add flavor. So remember, keep the temperature low. A good grilling temperature for barbecue ribs is about 200 to 225 degrees. Also keep a close eye on your ribs. Another good tip is to fill a spray bottle with your favorite spritzing. By spraying the ribs with this mixture during grilling you will add moisture, reduce burning and add flavor to your barbecue ribs. Rub: Andy's' Barbecue Seasoning <http://www.andysbarbecue.com>

**Basic Rub**

¼ cup paprika, black pepper, salt, sugar  
2-tablespoons each of chili powder, garlic powder, onion powder.  
2- teaspoons cayenne (optional)

**Basic Beer Mop**

12-ounce can of beer  
½ cup of each cider vinegar, water  
¼ cup salad oil  
½ medium onion, minced  
2-garlic cloves, minced  
1-tablespoon Worcestershire sauce  
1-tablespoon of rub

## Andy's "Grill On The Go™" Carolina Gold Chicken

Half Chickens

2-3 cups Carolina Gold Sauce  
16 oz Apple cider  
4-8 fresh basil leaves  
2-T butter

Prepare Grill On The Go" for indirect smoking. Place apple wood chips soaked in apple cider over coals.

Rinse chicken and dry with paper towels. Inject each thigh, leg, breast and wing with the following mixture (mix these two together then inject):

\*1/4 cup Andy's Carolina Gold Barbecue Sauce (<http://www.andysbarbecue.com>)

\*1/4 cup Apple cider

Lift skin of chicken at the breasts, gently insert:

\*1 basil leaf over each breast (use more if you love basil)

\*1 Tablespoon butter split between the two breasts

Repeat the procedure with each leg.

Dry rub the chicken with the following mixture (mix these together then apply to chicken):

\*1/3 cup cajun seasoning (use your favorite or make your own)

\*1 Teaspoon cayenne pepper

\*1 Teaspoon dry basil

Place on grates not directly over the coals. After 20 minutes spray with: Apple cider (the goal is to keep the bird moist without splashing off the dry rub).

Continue to spray cider every 20 minutes (as needed). Check cooking times for your grill. For me a 4 lb bird requires about 2 hours to smoke. With approximately 40 minutes remaining liberally brush chicken with Andy's Carolina Gold. Continue to add Andy's Carolina Gold to taste (we add sauce about every 15 minutes). When the internal temperature reaches 180 degrees remove the bird and let it rest for 10 minutes

## Andy's Red Eye Beef Brisket

The night before you plan to barbecue, combine the rub ingredients in a small bowl. Apply the rub evenly to the brisket, massaging it into every little pore, reserving one tablespoon of the rub. Place the brisket into a plastic bag and refrigerate overnight.

Before you begin to barbecue remove it from the refrigerator. Let the brisket set at room temperature for one hour.

Prepare the "Grill On The Go™" for smoking with a temperature of 200 to 225 degrees.

In a saucepan, mix together the mop ingredients and warm over low heat.

Transfer the brisket to the coolest part of the grill fat side up, so the juices will help baste the meat. Cook the brisket until well-done, 1 to 1 1/4 hours per pound. Every hour or so, baste the blackening hunk with the mop.

When the meat is cooked, remove it from the grill and let it stand at room temperature for 20 minutes. Then cut the fatty top section away from the leaner bottom. Trim all excess fat away from the brisket both top and bottom. Slice the brisket thinly against the grain. Watch what you're doing because the grain changes direction. Serve with **Andy's Jacked Up Barbecue Sauce**. One variation you may consider is mixing a little Jack Daniels in your favorite barbecue sauce (Andy's of course).

### **8-12 pound packer trimmed brisket.**

Rub use Andy's Barbecue Seasoning or make a simple barbecue rub.

¼ cup paprika

¼ cup ground black pepper

¼ cup salt

¼ cup sugar

2-tablespoons each of chili powder, garlic powder, onion powder.

2- teaspoons cayenne

### Basic Beer Mop

12-ounce can of beer

½ cup of each cider vinegar, water

¼ cup salad oil

½ medium onion, minced

2-garlic cloves, minced

1-tablespoon Worcestershire sauce

1-tablespoon of rub

### **One variation for a simple mop is.**

12- ounces of **Andy's Jacked Up barbecue sauce**

½-cup salad oil and water

½-cup Jack Daniels

## Andy's Braggin Rights Pork Chops

The night before you plan to barbecue, combine the rub ingredients in a small bowl. Apply the rub evenly to the pork loin, massaging it into every little pore, reserving one tablespoon of the rub. Place the pork loin into a plastic bag and refrigerate overnight.

Before you begin to barbecue remove it from the refrigerator. Let the pork loin set at room temperature for one hour.

Prepare the "Grill On The Go™" for smoking with a temperature of 200 to 225 degrees.

Transfer the pork loin to the coolest part of the grill. Cook the pork loin until an internal temperature of 145 degrees is reached, 1 to 1 1/4 hours per pound. Every hour or so, spritz with apple juice.

When the meat is cooked, remove it from the grill and let it stand at room temperature for 20 minutes. Then cut the pork loin into desired size of chop. Grill the chop for a few minutes on each side before serving. Another option is to slice the pork loin for serving. Let it rest in the steam table (145 degrees) 30 minutes before serving. Serve with **Andy's Original Blend Barbecue Sauce**. One variation you may consider is serving with Andy's Carolina Gold Barbecue Sauce.

**18-20 pound boneless pork loin cut in half.**

Rub use Andy's Barbecue Seasoning or make a simple barbecue rub.

1/4 cup paprika

1/4 cup ground black pepper

1/4 cup salt

1/4 cup sugar

2-tablespoons each of chili powder, garlic powder, onion powder.

2- teaspoons cayenne (optional)

**One variation for a simple spritz is.**

1-cup of **Andy's Original Blend Barbecue Sauce**

1/2-cup each salad oil and water

12-ounces of beer

## Andy's Hickory Smoked Turkey

The night before you plan to barbecue, combine the rub ingredients in a small bowl. Apply the rub evenly to the turkey, massaging it into every little pore, reserving one tablespoon of the rub. Place the turkey into a plastic bag and refrigerate overnight.

Before you begin to barbecue remove it from the refrigerator. Let the turkey set at room temperature for 15 minutes.

Prepare the "Grill On The Go™" for smoking with a temperature of 200 to 225 degrees.

In a saucepan, mix together the mop ingredients and warm over low heat.

Transfer the turkey to the coolest part of the grill. Cook the turkey until an internal temperature of 145 degrees is reached, 1 to 1 1/4 hours per pound. **Every half hour or so, spritz with this mixture 1/4 part lemon juice and 3/4 parts apricot nectar.**

When the meat is cooked, remove it from the grill and let it stand at room temperature for 10 minutes. Then carve the turkey into slices for serving. Let it rest in the steam table (145 degrees) 20 minutes before serving. Serve with **Andy's Original Blend Barbecue Sauce**. One variation you may consider is serving with **Andy's Carolina Gold Barbecue Sauce**.

½ -1 pound skinless turkey breast

Rub use Andy's Barbecue Seasoning or make a simple barbecue rub.

¼ cup paprika

¼ cup ground black pepper

¼ cup salt

¼ cup sugar

2-tablespoons each of chili powder, garlic powder, onion powder.

2- teaspoons lemon pepper

## Andy's Pull Apart Pork

The night before you plan to barbecue, combine the rub ingredients in a small bowl. Apply the rub evenly to the pork, massaging it into every little pore, reserving one tablespoon of the rub. Place the pork into a plastic bag and refrigerate overnight.

Before you begin to barbecue remove it from the refrigerator. Let the pork set at room temperature for 45 minutes.

Prepare the "Grill On The Go™" for smoking with a temperature of 200 to 225 degrees.

In a saucepan, mix together the mop ingredients and warm over low heat.

Transfer the pork to the coolest part of the grill. Cook the pork until an internal temperature of 170 to 180 degrees is reached, 1 to 1 1/4 hours per pound. Every hour or so, baste the pork butt with the mop.

When the meat is cooked, remove it from the grill and let it stand at room temperature for 15 minutes. Then pull off chunks of the meat and either shred or chop them for serving. Make sure you have some of the darker chewier parts mixed in. Let it rest in the steam table (145 degrees) 15 minutes before serving. Serve with **Andy's Original Blend Barbecue Sauce**. One variation you may consider is serving with **Andy's Carolina Gold Barbecue Sauce**.

6-8 pounds of pork butt or pork shoulder

Rub use Andy's Barbecue Seasoning or make a simple barbecue rub.

1/4 cup paprika

1/4 cup ground black pepper

1/4 cup salt

1/4 cup brown sugar

2-tablespoons each of chili powder, garlic powder, onion powder.

1- teaspoons cayenne, dry mustard

### **Mop**

12-ounce can of beer

1/2 cup of each cider vinegar, water

1/4 cup salad oil

1/2 medium onion, minced

2-garlic cloves, minced

1-tablespoon Worcestershire sauce

1-tablespoon of rub

One variation for a Andy's mop.

12- ounces of **Andy's Carolina Gold Barbecue Sauce**

1-cup salad oil and water

1-cup White Zinfandel wine

## Andy's Brats

Prepare the "Grill On The Go™" for smoking with a temperature of 200 to 225 degrees.

Rub the brats lightly with oil and sprinkle with Andy's steak seasoning. Let the brats stand at room temperature for 10 minutes. Transfer the Brats to the coolest part of the grill. Cook the brats until an internal temperature of 170 to 180 degrees is reached, 1 1/2 to 2 hours. Every half hour or so, spritz the brats with the beer. Then transfer to the steam table for holding. Add a little beer for moisture.

A nationally known bratwurst (Johnsonville) is best. Use a 4- 6-ounce brat **uncooked**.

Oil, preferably corn or canola

6-8 pounds of brats

Rub use Andy's Steak Seasoning or this simple rub.

1/4 cup paprika

1/4 cup ground black pepper

1/4 cup salt

2-tablespoons each of chili powder, garlic powder, onion powder.

Mop

12-ounce can of beer

**Tip:** Prepare sauerkraut (well drained) on the grill (coolest portion) next to the brats. Place in a small cast iron pot season with salt and pepper. Then add some beer for moisture. Do not cover the pot. After brats are done remove the kraut and let set in the steam table.

## **Andy's Tube Steak**

Score the bologna 1/4 inch deep with wide criss-cross cuts. Thin 1/3 cup of Andy's Original Blend Barbecue sauce with cider vinegar. Cover the bologna thoroughly with the thinned sauce. Let the bologna sit at room temperature for 20 minutes.

Prepare the "Grill On The Go™" for smoking with a temperature of 200 to 225 degrees.

In a saucepan, mix together the mop ingredients and warm over low heat.

Transfer the bologna to the grill and cook for about two hours. The sauce will caramelize on the bologna's surface. Serve sliced, hot or cold, with additional barbecue sauce.

Tip: Always have mustard, mayonnaise, cheese and sliced dill pickles on hand for topping.

If you liked bologna sandwiches as a kid you will love this.