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# **SLAP YO' DADDY MOOLA BEEF RUB RECIPES**



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## Slap Yo' Daddy Texas-Style Beef Brisket

- 1 Angus Choice Grade packer brisket, about 15 lbs
- 3 tbsp beef paste (Minor's Beef Base brand)
- 3 tbsp Worcestershire sauce
- 3 tbsp **SYD Beef Rub with 1 tbsp of black pepper**

Trim excess fat from all around the brisket including the point, flat, and fat cap. Trim the fat cap so it is only between ¼ to ½ inch maximum thickness. Mix the beef base with Worcestershire sauce to form a slurry. Slather the mixture all over the brisket including the fat cap. Sprinkle an even coating of the SYD rub. Let rest for at least 30 minutes or wrap in cling wrap overnight in the fridge to marinate. Start your pit and get it to 200F. Put the brisket fat side down in the pit. After about 6 hours and when some bark has begun to form, spray copiously with tap water from a spray bottle. Increase the temp to 250°F. Continue to spray every 20 minutes. When the crust has formed all over the brisket (about 2-3 hours later), increase the temp to 300°F for 30 mins to sizzle the bottom fat cap. Remove and wrap in pink butcher paper with the fat side down. If you don't have pink butcher paper, use white butcher paper; else as a last resort, use aluminum foil. If you use aluminum foil, it will give you a wetter and softer crust than the drier crispy Texas pink paper technique. Lower your pit temp to 250°F and cook until the paper-wrapped brisket it is probe-tender (about another 2-3 hours). I opened the paper pouch and used a thin bamboo skewer to check for tenderness. Remove at the level of doneness and tenderness you like. Open the paper pouch to vent the excess steam. Allow to rest until the internal temp is 170°F when measured by an instant read thermometer. Spoon the au jus onto the top of the brisket before you cut into pencil-thick slices. Serve immediately. Enjoy!

## Prime Tri Tip Wellington

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

### **For Duxelle:**

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

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

## Pepper Crusted Ribeye Steaks

- 2 ribeye steaks
- 3 tbsp **Slap Yo Daddy Moola Beef rub**
- 1½ tbsp coarse ground pepper
- 2 tsp canola oil
- ½ stick butter, melted
- Springs thyme tied together to use as butter brush

Mix together in a bowl the SYD Moola Beef rub and pepper. Remove steaks from fridge and brush both sides with canola oil. Apply a medium coat of the Moola pepper rub. Place into 275F pit on the indirect zone away from the fire. Add some wood chunks to get some smoke flavor (I used pecan chunks). Smoke the steaks until internal temperature is about 110F. Move the steaks over the direct zone to get a char. Brush on the melted butter using a few thyme sprigs tied together as a brush. Remove when medium rare (about 128F) or the doneness you like. Rest for 15 minutes. Brush with some melted butter and a light sprinkle of Moola as finishing rub before serving.

## Rustic Flat Iron Steak with Wine and Butter Sauce

### **Steak ingredients**

- 1 flat iron steak (about 1.5 lbs)
- 2 tbsps **Slap Yo Daddy Moola Beef rub**
- 1 tsp granulated garlic
- 2 tsp vegetable oil
- ¼ stick unsalted butter, melted
- Springs rosemary tied together to use as butter brush
- 1 bunch parsley, chopped

### **Mushroom Mashed Potatoes ingredients**

- 2 cups cooked mashed potatoes
- 1 cup chicken stock
- 1 cup white minced white mushrooms
- 2 tbsps unsalted butter
- 1 tsp minced garlic
- Salt and white pepper to taste

### **Wine Butter Sauce ingredients**

- 2 cups Stella Rosa Red Wine Semi-sweet
- ¼ stick unsalted butter
- Salt and white pepper to taste

Mix together in a bowl the SYD Moola Beef rub and granulated garlic. Remove steak from fridge and brush both sides with vegetable oil. Apply a medium coat of the Moola Garlic rub. Rest steaks in fridge while you make the sauce and mashed potatoes.

**Sauce:** Heat 2 cups Stella Rosa Red Wine semi-sweet in a saucepan. Boil until reduced to about 2 tablespoons syrupy red liquid. Lower heat and slowly stir in cold pieces of butter (about 2 - 3 tablespoons cut into small pieces) one piece at a time until sauce become silky and thick enough to coat the back of a spoon. Remove from heat and keep warm while you grill the steak.

**Mushroom Mashed Potatoes:** Sauté 1 cup of minced white mushrooms with 2 tablespoons butter and a bit of minced garlic. Add a bit of chicken stock to cook the mushrooms to reduce it into a wet paste-like consistency. You will get about ¼ cup yield to mix into the store bought mashed potatoes. Mix the sautéed mushrooms with two cups of cooked mashed potatoes. Add a couple tablespoons of chicken stock to get the mashed potatoes to the right consistency. Add salt and white pepper to taste. Keep warm and set aside.

Once sauce and side is made, start cooking the steak. Place steak into 275F pit on the indirect zone away from the fire. Add some wood chunks to get some smoke flavor. Smoke the steaks until internal temperature is about 110F. Move the steaks over the direct zone to get a char. Brush on the melted butter using a few rosemary sprigs tied together as a brush. Remove when medium rare (about 128F) or the doneness you like. Rest for 15 minutes. Brush with some melted butter and a light sprinkle of Moola as finishing rub before slicing the steak diagonally against the grain. Serve the flat iron steak slices with some mushroom mashed potatoes. Drizzle some Stela Rosa red wine sauce on the steak or serve on the side. Garnish with a bit of chopped parsley.

## Grilled Thai-style Flat Iron Steak

### Steak ingredients

- 1 flat iron steak (about 1.5 lbs)
- 2 tbsps **Slap Yo Daddy Moola Beef rub**

### Spice Paste

- 4 shallots, peeled
- 2 cloves garlic, peeled
- 1 stick lemon grass, use the softer bottom 3-inches, cut into rings
- ¼ cup coconut milk
- 2 tbsps vegetable oil
- 2 tbsps Thai curry paste (or red curry paste)
- 2 tbsps Thai fish sauce
- 2 tbsps sugar

Blend the spice ingredients in a food processor until you get a slurry-like curry paste. If the paste is too thick, add more coconut milk until you get the consistency of creamy dressing. Transfer to a bowl. Spread half the spice paste all over the meat and rest the steak in the bowl in the fridge to marinate for an hour. Heat 2 tablespoons vegetable oil in a saucepan and simmer the other half of the marinade on low heat for 15 minutes. If the marinade dries out, add some coconut milk. Season to taste with fish sauce, sugar. If you don't have fish sauce, use some salt and pepper instead. Remove and keep the sauce warm to use later to baste the steak during grilling. After an hour, remove steak from fridge and brush off most of the marinade with your fingers. You want a little of the marinade on the steak. Apply a thin coat of SYD Moola Beef rub on both sides of the steak. Place steak into 275F pit on the indirect zone away from the fire. Add some wood chunks to get some smoke flavor (I used pecan chunks). Smoke the steaks until internal temperature is about 110F. Move the steaks over the direct zone to get a char. Brush on the curry basting sauce. Remove when medium rare (about 128F) or the doneness you like. Rest for 15 minutes before slicing the steak diagonally against the grain.

## Easy BBQ Meatloaf

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

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

## Grilled Lemongrass Beef Sticks with Sweet BBQ Sauce

1½ pound ground beef  
10-12 whole lemongrass stalks for skewering  
1 tbsps all purpose flour  
1-½ tbsps **SYD Moola Beef Rub**  
2 tbsps vegetable oil  
¼ cup store BBQ sauce  
1 tbsps Sriracha hot sauce  
Spice mix:  
6 kaffir lime leaves, sliced  
1 inch-long fresh galangal ginger root, sliced  
2 lemongrass, soft white bottom of stalk only, 3-inch length, sliced  
1 tsp turmeric powder  
10 shallots, peeled  
6 garlic cloves  
2 fresh Thai chilies  
1 bunch cilantro, about ½ cup chopped

Grind spice mix in processor into a coarse paste. Cook spice mix in medium-hot saucepan with some oil until the spice mix is cooked (about 5 minutes) and your kitchen is filled with its fragrant aroma. Set aside to cool a bit. In a large bowl, mix ground beef with flour, and SYD rub until well mixed. Add cooled spice paste and mix thoroughly. Clean lemongrass skewers by removing any gunky or hard outer layers. Trim tips so it looks like a nice skewer. Wash. Mound the ground beef mixture over the stalk area of the lemongrass into a 4-inch sausage shape. Leave 1 inch of the bottom stalk exposed. Repeat until your meat mixture is used up. You can make your sausage shape thick or thin but I think it tastes better thin. Refrigerate the skewers for 30 mins or more so they will hold together better when you grill them. Set up your grill with medium-hot-zone and cool-zone. Grill over medium-hot side until beef is cooked, turning often, about 8 minutes. It helps if you brush/baste it with a bit of oil. If there is a flare up, move your skewer to the cool-zone or spritz with a spray bottle of water. Serve it with some store bought sweet BBQ sauce spiked with some Sriracha hot sauce and sesame seeds.

## Perfect Smoked Barbecue Prime Rib Roast

4 lb boneless prime rib roast, Prime or Choice grade  
4 tbsps **SYD Championship Moola Beef Rub**  
1 tbsps dried rosemary, crushed into smaller flakes  
(If you're using fresh double the quantity)  
½ tbsps dried thyme (If you're using fresh, double the quantity)

Mix together the SYD Beef rub, rosemary, and thyme. Apply medium coat of rub all over your rib roast. Wrap in plastic wrap and rest in fridge overnight. Preheat smoker and keep it in the range of 200F-212F (if you don't exceed the boiling water temp, you won't lose much juice). Remove rib roast from fridge, remove plastic wrap, and place in pit. Toss in one tennis-sized chunk of apple wood. Toss in a second piece about 45 minutes later. Smoke in pit until internal is about 125F; about 3-4 hours. Remove rib roast and take the top grate and place over the fire pit. Char or sear the rib roast over direct fire. Move to the side if it flames too much from the oil dripping on the fire. Alternatively, you can spray water from a water bottle. Pull when internal is 135F. Rest under a loose foil tent for 30 minutes before serving. Save the juices and add it to any au jus you are preparing. I make an instant au jus from this concentrated product which is sold by my rub partner David Sievers of soupbase.com.

## Beef Skewers w/ Honey Whiskey BBQ Glaze

2 lbs boneless beef sirloin, cut into 1 ½ inch chunks  
Metal or bamboo skewers  
Beef Marinade  
¼ cup olive oil  
¼ cup Djon mustard  
¼ cup balsamic vinegar  
4 garlic cloves, minced  
2 tbsps **SYD Moola Beef Rub**  
2 tbsps minced fresh rosemary (or 2 teaspoons dried)  
1 tbsps minced fresh thyme (1 teaspoon dried)  
BBQ Glaze  
½ stick butter  
2 tbsps finely chopped onion  
¼ cup favorite bourbon or whiskey  
¾ cup favorite BBQ Sauce (KC Masterpiece is good)  
2 tbsps honey  
1 tbsps Sriracha to taste  
2 tbsps apple juice

Prepare marinade and place in gallon zip bag. Add beef cubes and let marinate in fridge, 2 hours or overnight, turning occasionally. Prepare glaze by melting ½ stick butter in saucepan and adding two tablespoons finely chopped onion. Saute until translucent. Remove saucepan from fire and add ¼ cup of your favorite bourbon or whiskey. Return pan to fire and carefully tilt the saucepan to catch fire and flambe the alcohol off—flames will be about 1 to 1 ½ feet tall and diameter of pan, so don't lean over the pan (it will take about 20 seconds for it to finish burning off). Add ¾ cup of your favorite BBQ sauce and 2 tablespoons honey and 1 tablespoon Sriracha taste. Add apple juice or water to thin the sauce so it's like runny gravy. Prepare grill with a hot and a cool zone. Drain beef cubes and discard marinade (or optionally reserve it to toss sliced red potatoes and asparagus in before grilling). Thread beef onto six metal or soaked wooden skewers. Grill beef on the hot zone. Once beef has a nice char, baste a few times with the glaze allowing the glaze to set before reapplying. Remove when beef has reached the doneness you like. (If the beef flames up, move it to the cooler zone or spritz it with water using a spray bottle.)

\* Since you're already firing up your grill, you can thinly slice some red potatoes with skin on and toss the potatoes with the beef marinade you drained. Grill your thinly sliced potatoes before you grill your beef skewers to you'll have a tasty side dish to go with the skewers. The same process works for asparagus or bell peppers you can grill to go with your beef.