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SLAP YO' DADDY CHICKEN RUB RECIPES



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Barbecue Chicken w/ Alabama White BBQ Sauce

8	Chicken thighs
½ cup	Slap Yo Daddy Jailbird Chicken rub
1 stick	unsalted butter, cut into 8 small pieces
White BBQ Sauce	
2 cups	Mayonnaise
cup	Apple Cider vinegar (or to taste)
2 tsp	Worcestershire sauce
1 tsp	garlic powder
1 tsp	onion powder
	Louisiana Hot sauce to taste
	Salt and white pepper to taste
1-2 tsp	apple juice, as needed, to thin sauce so it coats the back of a spoon

Trim excess fat and skin from chicken thighs so they are shaped like little pillows. Lay skin side down on cutting board and apply a medium coat of SYD Jailbird Chicken rub. Flip over and arrange the thighs so the skin is nicely tucked under. Repeat with a medium coat. Place the 8 seasoned thighs in a half foil pan and leave in fridge for 1 hour (4 thighs lengthwise top-to-bottom row and 2 rows of thighs side-by-side in the half foil pan). Remove thighs from fridge after a 1 hour chill. Put the cold pan straight into a 275F smoker with indirect heat. Toss a piece of pecan wood into the hot coals. Cook in foil pan uncovered for 1 hour or until the crust sets on the chicken (about 45 to 60 minutes). Place a piece of unsalted butter carefully on top of each thigh. Wrap the foil pan tightly with a piece of foil. Cook covered for another 50-60 minutes. I take a peek at 50 minutes to see if the chicken skin is tender and the internal temp is beyond 185F. Remove from pit and vent once skin is tender. Let it cool about 10 minutes and dip the entire thigh into the white BBQ sauce to completely coat the thighs. Let the residual heat from the thighs set the sauce.

Sauce: Stir together in a bowl the mayonnaise, apple cider vinegar, Worcestershire, garlic powder, and onion powder. Add hot sauce, salt, and white pepper to taste. Thin the sauce a bit to your liking with some apple juice. Sauce will keep up to a week in the fridge.

Whiskey Maple Butter Turkey Breast

4	large	boneless turkey breast, unsmoked, unbrined, uninjected
¼ cup		favorite whiskey or bourbon
1 pound		unsalted butter, melted
2 cups		chicken stock
2 sprigs		fresh thyme
½ tsp		rosemary, chopped
2 tbsps		good maple syrup
1-½ tbsps		per breast of SYD Chicken Rub
1 tbsps		coarse ground black pepper

Flambé ¼ cup of whiskey until alcohol burns off. Add 2 cups of chicken stock and ½ lb melted butter. Add two springs of fresh thyme and a touch of fresh rosemary. Boil and reduce liquid in half. Add some maple syrup to sweeten to taste. Cool to room temperature before injecting into turkey breast using a marinade injector. Apply medium coat of SYD Chicken Rub mixed with black pepper (2 + 1 ratio). Smoke in 250F pit skin side up for about 2-3 hours to get some golden brown color. Remove and wrap turkey breast skin side down in two layers of foil with ½ lb melted butter. Cook in 250F oven until internal is about 160F (about another hour). Let it cool until internal temp is 150F before slicing against the grain. Serve with your favorite side dishes.

Chicken Satay

2 pounds boneless skinless chicken thighs, cut in cubes
Spicy Paste
3 tbsp **SYD Chicken Rub**
1 tbsp curry powder
1 tsp turmeric powder
4 tbsp brown sugar
6 peeled shallots or ½ small onion peeled, rough chop
2 stalks lemon grass, white parts, rough chop
4 tbsp cooking oil
½ cup coconut milk

Peanut Sauce

1 tbsp Thai Red curry paste (or substitute with 2 tables of dry curry powder)
4 tbsp cooking oil
2 tbsp brown sugar
1 tsp **SYD Chicken Rub**
½ cup creamy peanut butter
½ cup coconut milk
Bamboo skewers, soaked in water for an hour or overnight
Medium hot charcoal grill

Garnish

1 cucumber, cubed
1 red onion, cubed and separated

Pulse spice paste ingredient in a food processor into a smooth paste. Combine the chicken cubes and spice paste in a gallon resealable plastic bag and leave in fridge to marinate for at least 1 hour or overnight. While chicken is marinating, prepare the sauce by sauteing the curry paste in oil. Once the curry paste becomes fragrant, add the brown sugar, peanut butter, and coconut milk. Simmer for 5 minutes. Add 3 tablespoons of water to thin the sauce to your liking. Add the SYD Chicken Rub to taste. Remove and keep warm. Thread chicken cubes onto wooden skewers Note: Should yield approx. 30-36 skewers. Barbecue over hot coals (medium heat) until cooked, basting with a bit of cooking oil (use a lemon grass stick, shredded on one end, if you want an authentic Asian basting brush) 5-6 minutes on each side. Serve with peanut sauce, cubed cucumbers and red onion pieces.

Slapilicious Spicy Grilled Shrimp Boats

1 lb. cleaned medium shrimp (15-20 shrimp per pound)
1½ tbsp **SYD Chicken rub**
½ cup Mayo (I used Kewpie Japanese mayo as it works best for this dish)
4 tsp. Sriracha sauce (hot chili sauce)
4 green onions, finely chopped, divided
20 Belgian endive leaves (about 3 heads)

Apply a medium coat of SYD Chicken Rub to your peeled deveined shrimp. Grill shrimp over hot coals until done. You can get about 5 on 2 skewers to make it easy to turn. Try to get some char but be careful not to overcook else it will be rubbery. Rough chop the grilled shrimp to the bite-size you like. Reserve 1 Tbsp. green onion tops for garnish later. Combine remaining green onions with mayo and Sriracha sauce in a bowl. Mix in the chopped grilled shrimp. Spoon onto endive leaves. Sprinkle with reserved onions.

Buttermilk Fried Chicken

1 small whole chicken (about 3 to 3 ½ lbs)
1 tbsp **SYD Chicken Rub**
Cayenne pepper
½ quart buttermilk
2 cups all purpose flour
1 tbsp baking powder
2 tbsp **SYD Chicken Rub**
4 cups pork lard, or substitute with 4 cups canola oil

Cut whole chicken in half and cut into 12 pieces. I like small pieces as they cook faster: 2 wings, 2 drumettes, 2 thighs, 2 drums, 2 breasts cut in half (4 pieces of breasts). Cut out the backbone and save for soup stock. Pat dry. Sprinkle a medium coating of SYD rub on all sides. Sprinkle cayenne pepper if you like your chicken spicy. Place seasoned chicken into a shallow rectangular dish and put the dish in the fridge for 1 hour to allow the dry brine process to take effect. You will know the chicken is ready for the next step when you see that the rub has been absorbed by the chicken and it takes on a tacky consistency on the surface. Once the chicken looks tacky, pour enough buttermilk to completely cover the chicken (about ½ qt). Cover with clear wrap and let rest overnight in the fridge. When you're ready to cook the chicken, mix 2 cups of flour with 1 tablespoon of baking powder and 2 tablespoons of SYD Competition Meat Rub. Drain chicken in a colander for 10 minutes. Dredge chicken in seasoned flour mixture. Let rest on wire rack for 10 minutes to dry out and then recoat. Shake off excess flour. Preheat your cast iron pan with 4 cups of lard; or 4 cups canola oil. Fry the chicken pieces in medium-hot 360 degree lard in small batches taking care not to crowd the chicken. Turn over once one side is brown. The pieces should be done in 7-15 minutes depending on the size of the pieces and the quantity you have in the pan (e.g., the wings cook the fastest). Use an instant read thermometer to ensure the meat center is over 165 degrees. Repeat for remaining pieces. Chicken is done when the juices run clear when pierced with the tip of a knife. Drain chicken thoroughly on paper towels, sprinkle some finishing SYD rub, and serve right away.

Slapilicious BBQ Chicken Pizza

1 bag Pizza Dough
8-10 ounces chicken breast, cut into small cubes
1-½ tbsp **SYD Chicken Rub**
1/2 Cup **SYD BBQ Sauce** plus extra for drizzling plus extra for drizzling
2 cups shredded mozzarella cheese
¼ red onion, sliced
Handful of cilantro, chopped

Season the cubed chicken meat with SYD Chicken Rub. Cook it over the stove top on a non stick pan with a little cooking oil (optional). Set aside to cool. Set the oven to 450 degrees (or according to the instruction on the pizza dough package). Prepare the pizza dough according to the package instruction. Use a pizza baking pan or a regular baking pan, stretch out the dough to 12 inches round. Gently spread the SYD BBQ Sauce on the dough to cover as much area as possible. Sprinkle the cheese over the SYD BBQ Sauce. Add the cooked chicken over the mozzarella cheese. Bake accordingly to the dough package, between 8-10 minutes, until the crust almost done. Take out the pizza, sprinkle with the sliced red onions and cilantro and bake another 2-3 minutes. When the pizza is done, drizzle more SYD BBQ sauce on top of the pizza. Serve

Slap Yo Daddy Spicy Chicken & Bacon Fried Rice

4 boneless chicken thighs, bite-sized pieces
4 tsp soy sauce
½ tsp sugar
4 tbs vegetable oil
3-4 cloves garlic, chopped
¼ small onion, small diced
Cayenne pepper, to taste
½ tsp chili flakes
1½ tbs **SYD Chicken Rub**
¼ tsp ground white pepper
4 slices cooked bacon, rough chop
3 eggs
3 cups cooked rice
Lime wedges
cup chopped cilantro

Combine chicken with soy and sugar; set aside. Heat a large wok or a large sauté pan over medium high heat, add marinated chicken and let brown on one side. Once browned, toss the chicken and cook until done. Remove from pan and set aside. In the same wok, add a little more oil to coat the bottom, and heat over medium high heat. Add onion, garlic and chili flakes and sauté until the onion is translucent. Add eggs, break the yolks, and let the egg set about half way then scramble briefly. Add rice and toss briefly, breaking up big lumps with the back of your spatula. Add SYD Chicken rub and cayenne, as needed, and toss, breaking up lumps, until the rice is evenly coated in the sauce and the grains are all separated. Add more soy sauce if you want a darker color. Add bacon, cooked chicken and white pepper and toss. Serve immediately with a lime wedge and topped with chopped cilantro.

Harry's Championship Chicken

8 chicken thighs (or wings, breasts, quarters, or halves)
4 tbs **Slap Yo Daddy Chicken rub**
SYD Championship BBQ Sauce

Brine:

¼ cup non-iodized table salt (the cheap kind)
½ cup golden brown sugar

(Add these optional items if you have them. If not, no big deal. Springs of fresh thyme, 1 tablespoon chopped garlic, 2 bay leaves torn in pieces, handful of black peppercorns.)

Mix brine ingredients in a bowl and pour into a gallon plastic zip bag. Trim your chicken into shape so the pieces don't have any excess skin or gobs of fat. Place chicken in the bag with the brine and rest in fridge for 3 hours. Remove chicken from fridge, drain off excess brine, and lay it skin down. Apply a medium-heavy coat of SYD chicken rub. That is, you apply enough rub so that the meat is covered and becomes opaque from the rub layer. Rest skin side down for 30 minutes in the fridge (optional), flip, and repeat with a medium coat. Set up pit with hot zone and cool zone of 275F grate temp. Smoke indirect in 275F zone for about 45-1:15 to set the crust. Remove and cover in foil either wrapped with foil sheets or covered foil pan. Cook @275F for another 45 to 1:15. You can do this part in your oven. Vent the foil and let it cool a bit before you sauce and serve. You can also sauce and set it on the pit for 5 minutes.

Grilled Drumsticks with Spicy Indonesian Marinade

8 Chicken Drumsticks
2 tbs vegetable oil
Marinade Spices:
4 medium shallots, chopped
2 red chilies or 2 tablespoons sambal olek
2 Kaffir lime leaf
2 sticks lemon grass, white part only
2 cloves garlic, chopped
1 thumb sized ginger, chopped
2 tbs brown sugar
2 tbs peanuts (any nuts you have is OK)
1 tsp per drumstick **SYD Chicken Rub**
¼ cup water or unsweetened coconut milk
parsley for garnish

Pulse the spice ingredients in a food processor. If the blades of your food processor drag because there is not enough liquid, add 1-2 tablespoons coconut milk or water to keep the blades spinning. The spice mix should have a smooth paste consistency. NOTE, if you don't have peanuts, any nuts you have are good. The traditional Asian technique is to use candlenuts as a thickening agent for sauces and curries. I've also used macadamia nuts or walnuts in the past. The idea is to use the oil in the nuts to add unctuousness to Asian sauces. Rinse off with cold water and pat dry drumsticks (any other chicken cut is also OK). Season drumsticks all over with a light coat of SYD Chicken Rub. Place in a plastic container. Pour most of the spice mix all over chicken. Be sure the sauce covers the chicken. Marinade in fridge for 30 minutes or overnight. Save a bit of the spice mix to cook into a sauce to brush on later. Bake or grill until internal is 160F. When chicken is cooking, saute the leftover spice mix with some oil. Add some coconut milk or water to thin out the spice mix into a sauce. Taste the sauce and adjust seasonings as needed. When cooked, brush the drumsticks using the left over spicy sauce. Garnish with some chopped parsley. Serve immediately.

Surf n Turf Tri-Tip Wrapped Scallops

12 large scallops
1-½ tbs **SYD Chicken Rub**
¼ cup your fav barbecue sauce
2 tbs lemon juice
1 tbs melted butter
12 slices cooked beef to wrap the scallops
Toothpicks

Preheat your kettle grill with ½ chimney of hot coals. Dry your thawed scallops (if frozen) on a paper towel. If your scallop is wet, you will not get a nice char as water is the enemy of crust. Coat the dried off scallops with a thin coat of cooking oil and sprinkle with a little salt before grilling. And two-thirds of the way into grilling, sprinkle on a good amount of SYD chicken rub. This allows the rub to cook in a bit but without burning. Cook the scallops on very hot grill or a carbon steel pan on the grill. You can also do this on a saucepan on your kitchen stove. Wrap your grilled scallops with cooked beef of your choice and fasten with toothpicks. Warm the barbecue sauce and butter in a small pot. Remove from heat and add lemon juice to taste. Dab some of the lemony barbecue sauce on the scallops.

Lober Caveman Style with Foo Foo Sauce

2 lobster tails
1½ tbs **SYD Chicken Rub**
2 tbs lemon juice
½ stick melted butter
1 tbs vegetable oil
Foo Foo Egg Sauce
2 egg yolks
1 tbs lemon juice
¾ stick melted butter
1 tbs finely chopped shallot
1 tsp white miso paste (or substitute with Kosher salt)
Pinch white sugar
Chopped tarragon for garnish (or Italian parsley)

Preheat your kettle grill with ½ chimney of hot coals. Don't put the grate back on. Cut lobster in half with a heavy knife. Remove black intestinal tract or tomalley (green stuff) if present. Brush the shell with some oil to make it shiny and brush the exposed meat with a mixture of melted butter, SYD Chicken rub, and lemon juice, and if you want, some minced garlic. Use a piece of cardboard and use as a fan to blow away excess ash. Use tongs and heat resistant gloves to lay the lobster shell side down and cook directly in the middle of the coals about 8-12 minutes. Baste it with more of the melted butter mixture as it cooks. When done the meat should be firm and opaque all the way through. Do not overcook the lobster else it'll be tough. While the lobster is cooking, melt ¾ stick butter in a Pyrex measuring cup in your microwave. You want to heat it to the point where it is just about ready to boil. Remove. Use propeller blender to blend 2 egg yolks in a 1 cup Pyrex cup. Add 1 tablespoon lemon juice and the miso paste (if you don't have miso, substitute with a good sprinkle of Kosher salt). Add a pinch of white sugar. Place the propeller blender in the Pyrex cup and slowly drizzle in the hot butter while moving the propeller blender up and down to emulsify the egg-foam. Serve the sauce immediately with the lobster hot off the grill. If you have ash on the lobster shell, brush it off with a dry towel.

Slap Yo Daddy Popcorn Shrimp

2 lbs shrimp
1 beaten egg
3 tbs cornstarch
Slap Yo' Daddy Chicken BBQ Rub
Oil

Peeled, devein, and butterfly 2 lbs of shrimp. Give shrimp a good dusting of Slap Yo Daddy BBQ Chicken Rub. Make a light batter of 1 beaten egg and 3 TBS of cornstarch. Fry shrimp until golden. Sprinkle the shrimp with more Slap Yo Daddy Rub before diving in.

Yogurt Marinated Chicken Tikka Over Grilled Onions

2 lb boneless skinless chicken breasts, cut into large chunks
2 tbs fresh lemon juice
SYD Chicken Rub
2 onions cut into strips, sauted in a pan with some butter until tender
Cilantro for garnish
Lemon wedges for garnish
Chicken Tikka Marinade
4 tbs canola oil
1 cup plain yogurt
¼ cup fresh lemon juice
Ground spice mixture (you can substitute with your fav curry powder)
2 tsp cumin seeds, toasted
2 tsp coriander seeds, toasted
4 cardamom pods, toasted
3 cloves, toasted
1 tsp ground turmeric
4 cloves garlic, finely chopped
1 thumb-sized ginger, grated
½ tsp ground nutmeg
2 tbs Kosher salt
2 tsp red color

Rub chicken pieces with fresh lemon juice. Apply a medium coat of SYD chicken rub. Let rest for 30 minutes to allow the salt in the rub to penetrate the chicken breast. While chicken is resting, prepare your marinade. You can use curry powder if you don't have time to toast and grind the spice mixture. Mix all the marinade ingredients and pour into a gallon plastic bag. Add the chicken pieces and marinade overnight in the fridge. Preheat your grill to 275F pit with a medium-hot and a cool zone. Add your favorite wood chunks. Remove the chicken from bag and brush off excess marinade. Place the chicken on the indirect side of you grill and smoke until internal is about 110F (about 15 minutes). Move the chicken over the medium-hot zone and grill until it is smoky and charred. If you have flare ups, douse the flames using a spray bottle with water or move the chicken to the cool zone. While grilling the breast in the medium-hot zone, use an instant read thermometer to check the temperature in the thickest part of the breast. When you see 145F, remove the breasts and place into a half foil pan. Cover the half foil pan tightly with foil and allow all the chicken pieces to rest for 15 minutes. The internal temperature will then climb to about 155-160F. Serve on top of onions on a hot cast iron platter. Garnish with chopped cilantro and lemon wedges.

Spicy Sriracha Honey Glazed Chicken Wings

8	chicken wings
Marinade	
2	tbsp honey
2	tbsp Sriracha hot sauce
½	tsp ground cayenne pepper
1	tbsp SYD Chicken Rub
½	tsp dried chili flakes
2	tbsp soy sauce
2	tbsp Hoisin sauce
2	tbsp chopped garlic
1	tbsp minced ginger
1	tsp ground cinnamon reduced to ½ teaspoon ground cinnamon
3	pieces star anise

Simmer marinade ingredients for about 5 minutes until flavors are blended. Discard star anise. Allow to cool. Place marinade and wings in gallon plastic zip bag and place in fridge for 1 hour. Prepare a 325F grill with hot and cool zones. Remove the wings from the marinade bag. Drain the contents of the bag into a saucepan and simmer about 10 minutes until the sauce is reduced and becomes thick. Do not omit this step to cook the marinade as it is used to baste the cooked wings. Alternatively, baste the wings with freshly made marinade that did not come in contact with raw chicken. Grill the wings on hot zone to gets some color and crispy skin. Baste the wings with the reduced marinade. Once color and char are formed, move wings to cool zone and cook until internal is 160F. Serve with some store-bought coleslaw tossed with a vinaigrette of 2 tablespoons of rice wine vinegar, 2 tablespoons sugar, 1 teaspoons sesame oil, and 1 tablespoons of fish sauce.

Coconut Can BBQ Chicken

1	whole	chicken 4-5 lbs (neck and giblets removed; excess fat trimmed; cavity trimmed to accept can)
6	tbsp	SYD Chicken Rub, divided into two portions
1	tsp	turmeric powder
1	tbsp	curry powder
2	tbsp	canola oil
1/3	cup	coconut milk (let the can sit for 30 minutes, carefully spoon off the upper of the can which is concentrated coconut cream)
1	can	coconut water

Prepare wet marinade mix consisting of 3 tablespoon SYD Chicken Rub + 1 teaspoon turmeric + 1 tablespoon curry powder + 2 tablespoon canola oil + 1/3 cup coconut milk (just the cream part that's on the 1/3 top of the can when you don't shake the can). Rub whole chicken with wet marinade including inside cavity. Rest in fridge or overnight is best. When ready to cook, pour the coconut water from the can into a saucepan and heat until boiling. Remove. Carefully transfer the hot coconut water back into the can using a funnel and fill up ¾ way. Discard excess coconut water. Use caution to not burn yourself. You can also make additional holes on the top of the coconut water can if you like. Sprinkle the remaining 3 tablespoons of SYD Chicken rub evenly on the chicken. Mount the chicken on the can containing the hot coconut water taking care not to scald yourself. Cook in 325F pit until done (breast around 155F and thighs around 165F). A 4lb chicken will roughly take 2:45 hours at 225F or 1:15 hours at 325F. After cooking, remove from pit and place upright on a platter. Loosely tent the chicken. Rest 15 minutes and then carve and serve.

Wrapped Chicken Bites with Sweet Soy Dipping Sauce

2	lb	boneless thighs, cut into 2-inch chunks
Marinade		
3	tbsp	SYD Chicken Rub
2	tbsp	chopped green onions
1	tbsp	coriander powder
1	tsp	chili powder
2	tbsp	brown sugar
1	tbsp	oyster sauce
1	tbsp	soy sauce
½	tsp	sesame oil
4	tbsp	cooking oil
½	cup	coconut milk
Sweet Soy Dipping Sauce		
2	tbsp	soy sauce
1	tbsp	oyster sauce
2	tbsp	sugar
2	tbsp	water
1	tbsp	chopped cilantro
1	tsp	white sesame seeds
		Pandan or Banana leaves

Mix marinade ingredients in a gallon-size plastic zip bag or container. Add chicken and let marinade in fridge for 1 hour. Rinse the pandan leaf and dry each leaf with paper towel. Cut the leaf between 6-8 inches in length. Place a piece of chicken meat on the pandan leaf and roll away from you. Secure with a toothpick. You can also thread 3 pieces of pandan leaf wrapped meat with a wooden skewer. If you don't have pandan leaf, you can use banana leaf. If you don't have banana leaf, you can use some foil. Put the chicken pouches into a preheated 325F grill set up with a hot and cool zone. Place the pouches on the cool zone. Cook on cool zone until chicken is almost done 145F internal temperature measure by instant read thermometer (about 30 minutes). Move chicken to hot zone to get some char on the leaf and remove when internal temp is 160F. Discard the screw pine leaves before serving as they are inedible. Serve

SYD Barbecue Ribs

2	slabs	Spareribs trimmed St. Louis style
3	tbsp	Mayonnaise
		Apple juice
2	tbsp	SYD Hot or All Purpose Rub
2	tbsp	SYD Chicken Rub

Apply a thin coat of mayonnaise on both sides of the ribs. This helps to make the rub stick and tenderizes the ribs a bit. Mix together both SYD rubs (chicken and hot). Sprinkle an even coating of the Rub mixture. Let rest for 30 mins. Start your pit and get it to 275 degrees. Toss in a couple of hickory or apple wood chunks. Cook the ribs on a rib rack in your pit. After about 2 hours and when some bark has begun to form, spray with some apple juice from a spray bottle. When the rib bones begin to pull back, check for tenderness by probing the meat between the bones using the back of a plastic fork. Remove at the level of doneness and tenderness you like. Enjoy!