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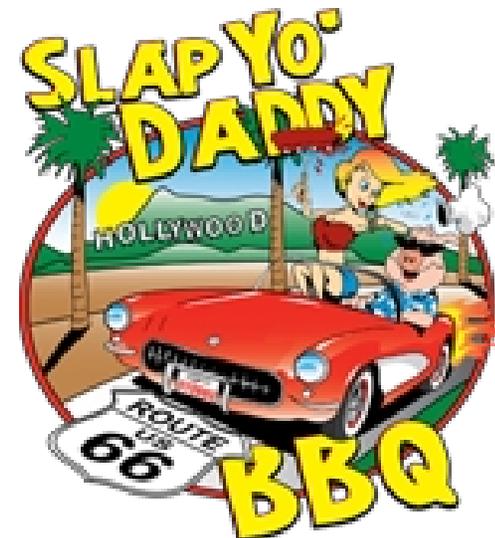


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SLAP YO' DADDY RECIPES



DISCLAIMER: Allserv, Inc. assumes no responsibility for the accuracy or flavor of the recipes contained in this booklet or supplied in other formats. We have reduced many of the recipes from restaurant quantities to family size and strive for the best possible results. We have prepared and personally tested over 90% of the recipes we include with your orders and made adjustments we felt necessary. Thank you and HAPPY COOKING!!

Slap Yo Daddy BBQ is the love child of TLC's BBQ Pitmasters Head Cook Harry Soo. Preparing a bucket list of wishes to do before kicking the bucket, he started competing in 2008. And the rest, as they say, is history. Slap Yo Daddy BBQ, one of the top-ranked Kansas City BBQ Society teams in America, was chosen among over 5,000 professional teams to appear on TLC's BBQ Pitmasters Season One in 2010. In the Season Finale, SYD stunned the nation by defeating all the teams in the show including two BBQ World Champions in the winner-take-all Rib Throwdown in Texas.

CABERNET and GORGONZOLA BURGER SLIDERS

16	oz	organic ground beef with at least 20% fat (makes three 1/3 lb patties) SYD Rub , or Salt & Pepper
2	tbsp	butter
1		medium red onion peeled, cut into half and sliced into 1/4 inch rings
1/2	cup	Cabernet Sauvignon
1	package	Italian Gorgonzola Cheese
		Mixed greens of your choice (butter lettuce, arugula, or iceberg lettuce)
1/2	cup	spicy mayo (Mix some Sriracha hot sauce into 1/2 cup of mayo)
		Hamburger buns

1. Divide the 16 oz of beef into three portions of about 1/3 lb for each patty. You can use more beef and more buns to make enough for your party.
 2. Shape each beef portion with your hands into a round patty about 1/2 inch wider in diameter than your bun. Make a depression in the middle of the patty. This will help ensure that the middle will not bulge out after cooking. Sprinkle with some SYD rub on both sides and place on wax paper lined cookie sheet. Cover in plastic wrap and leave in fridge until ready to cook.
 3. Cook the sliced red onions with 2 tablespoons of butter in a medium hot sauté pan. Season with some SYD rub. Cook onions about 5 minutes if you like your onions less mush, or 15 minutes if you like your onions mushy like onion jam. Add the Cabernet and simmer until reduced to a syrupy liquid. Remove and set aside.
 4. Heat up your grill to 450°F or perform the hand test. The test is a measure of how long you can hold your hand 6 inches above the grill before withdrawing your hand. 2-3 seconds is equivalent to about 450°F. Ensure that your grates are cleaned and oiled before cooking to reduce sticking.
 5. Put patties onto the hot grill, close the grill cover, and wait until they develop a nice char (about 5 minutes). Some flaming is normal as the grease drips but if it flames excessively, move the patty to another spot where it is not flaming. After about 5 minutes, flip over and repeat to get a nice char on the other side. After char has developed on the second side, move the patty to a cooler spot on your grill and cook until internal temp is about 150 degrees or until there is no pink in the middle (I used an instant read thermometer). During the last minute of cooking, add some crumbled Gorgonzola cheese and wait until the cheese melts. Remove.
- Safety Note: with burgers, it's advisable to cook until medium as there could be traces of Salmonella if eaten medium rare. Only cook medium rare if you ground the meat yourself from a whole piece of meat where you sliced off possible contaminated surfaces.
6. Toast the inside surfaces of your burger buns on your grill. Remove once toasted and browned.
 7. Spread some spicy mayo on your buns, add greens of your choice on the bottom half, add your melted Gorgonzola beef patty, top with Cabernet onions, more spicy mayo, and the top half of your bun.
 8. Enjoy immediately with your favorite ale or beer.

3	lb	Leg of Lamb (I used boneless)
2	tbsp	SYD Rub
		Yellow Mustard
2	Tbsp	canola oil
½	can	your fav beer, red wine, or chicken stock
3	stalks	diced celery
1		onion chopped
2	large	carrots chopped
1	sprig	fresh rosemary
1	clove	garlic minced
2	tbsp	tomato paste
1	tbsp	Worcestershire Sauce
1	cup	your favorite BBQ sauce or 1 cup brown gravy
1	cup	chicken stock
1	cup	Parmesan cheese grated
1	egg	beaten
3	cups	mashed potatoes (your fav way, boxed potatoes)

1. Trim excess fat from leg of lamb.
2. Apply thin layer of yellow mustard all over the leg of lamb to make it easier for the rub to stick. Apply a medium coating of SYD Rub until the meat is completely covered and you cannot be seen through the rub.
3. Cook in a 250 degree smoker with some apple wood. Check after a couple of hours to see if the bark has formed. If it has not, check back every 30 minutes until the bark is set.
4. Foil your whole leg of lamb after bark is set and put some mopping liquid into the foil (you can use red wine, chicken stock, beer, etc.).
5. Cook the foil pouch and probe your meat through the foil until it feels tender when you probe it. The internal temp when done is between 175 to 195. Don't rely on the temp reading but by the feel of the meat when you push the probe in. Mine was done to probe perfection in about 4 hours. Remove and cut open the foil to let it cool and then shred into chunks.
6. Heat canola oil in pan and add mire pox mixture of onion, celery, and carrot. Cook until vegetables are tender and add the rosemary, garlic, tomato paste, Worcestershire, BBQ sauce, and chicken stock. If you don't want a BBQ flavored pie, substitute with brown gravy for the BBQ sauce. Mix well and heat until boiling. Add shredded BBQ lamb. If mixture is dry, add more red wine or chicken stock. The mixture of lamb and vegetables should be a bit soupy. Season to your taste with salt and black pepper.
7. Transfer meat/veg mixture to an oven-safe casserole. I used several casseroles so I could freeze the extra for another meal. Top with mashed potatoes. You can use your fav recipe, store bought box mash, or use my easy recipe.
Easy SYD Mash – Bring 6 cups of water to boil in a pot. Add 3 heaping tablespoons of chicken bouillon powder. Add 4 large potatoes peeled and chopped. Cook until tender and mash with some butter, milk, salt, and white pepper.
8. Paint the top of the mashed potatoes with beaten egg wash. Use a fork to make stiff peaks. Bake for 20-25 minutes in 400 degree oven until crust is browned. Serve with some English peas sautéed in butter.

Tangilicious Turkey	2
BBQ Moink Balls	3
Cowboy Coffee Tri Tip	3
Oink & Squeal Stuffed Pork Chop	4
BBQ Lemon Chicken	5
Slapilicious Fried Okra	6
Atomic Jalapeno Poppers	6
Fried Green Beans	7
SYD ribs with Pico De Gallo	7
Slapilicious Fried Green Tomatoes	8
Tomato Puree Sauce	8
Texas Style Smoked Chili	9
BBQ Corned Beef Brisket	10
BBQ Pig Candy Bacon	10
Bacon Weave Turtle	11
Homemade Pork Sausage	11
BBQ British Sheppard's Pie	12
Cabernet and Gorgonzola Burger Sliders	13

TANGILICIOUS TURKEY

1 whole natural turkey, thawed (12 to 20 lbs) -
(Do not use pre-brined, injected, enhanced, or koshered turkey)
1 stick sweet cream butter, melted; mixed with 1/2 cup vegetable oil
1/2 cup **SYD rub**
Orange Tang

1. Remove turkey from package. Remove neck and giblets from cavity. Trim off excess fat and the turkey tail. Pat dry inside and out. Ensure that the cavity is open to allow for even cooking.
2. Put turkey onto roasting pan breast side up. Rub the melted butter and vegetable oil mixture all over the inside and outside of the turkey.
3. Apply a medium coating of Orange Tang on the outside. It's much easier if you put the Tang into a pizza cheese shaker to apply the Tang. Be sure to apply it evenly else your turkey color will be uneven after it is cooked. Wait 5 minutes for the Tang to be absorbed then touch up the spots you missed.
4. Apply a medium coating of SYD rub all over the outside and inside, again with a shaker. Less is more so use less if you're unsure how much a medium coating is. In my definition of a medium coat, you can still see the skin under the rub.
5. Put the roasting pan into the fridge uncovered. Let it sit for at least a day for the dry brine to take effect. Brine for a maximum of 2 days. The salt in the rub will pull moisture from the meat and it will become tacky over time. If you are planning on 2 days, use less rub else the turkey may be too salty.
6. When you are ready to cook your turkey, start your smoker and let it settle at 275 degrees.
7. Take your turkey cold from the fridge and put it breast side up into your hot smoker. The coldmeat-into-hot-smoker approach encourages the formation of a delightful pink smoke ring which announces to your guests that your bird is authentic low and slow barbecue. I like to use apple wood chunks so I toss a couple of tennis-sized chunks into my fire. Add a chunk every 1/2 hour afterwards. Stop adding wood when the skin darkens to the color you like. Don't over smoke your turkey else the skin will get too dark. I avoid cherry wood as it darkens the skin too much.
8. Close the lid and come back after 1 1/2 hours. Open the pit and check whether crust is starting to form on your turkey skin. If the crust is starting to form, spray your turkey with water in a spray bottle (you can use other liquids like beer, apple juice, pineapple juice; but I find water works best). If the crust is completely wet and not yet set, don't spray and check back in 15 minutes. Continue to spray every 15 minutes after the crust has set and until turkey is done. The spraying helps to keep the bird very moist.
9. The turkey will be ready in 3 to 6 hours depending on the size you began with. Use an instant read thermometer to check for doneness - 160 in the breast and 170 for the thigh. If your turkey is getting too dark, cover with foil. I also cover the wing tips with foil if they look like they are burning. 10. TIPS - tent the turkey if the skin is getting too dark. If the skin is already dark enough and the turkey is not cooked, remove it and put into the oven to finish. As you can see from my picture, the color is great because I tented the breast when it reached the color I wanted. Also, remember to cut away the skin so the cavity is as big as can be to allow the hot air to cook the insides of the turkey.
11. Remove when done and keep warm in a 170 degree oven. Rest for at least 30 minutes before you carve and serve.

BACON WEAVE TURTLE

This is one of our signature recipes having being featured on KTLA-5 and won an award in the Canadian Championships in the Anything Butt category.

Get a 1 lb roll of Jimmy Dean sausage Regular, 1 lb roll of Jimmy Dean sausage Hot, pack of hot dogs, 16 oz pack of regular bacon (don't use the thick version). Mix your favorite BBQ rub or SYD Competition Rub, about 2 tbs into 2 lb of the regular and hot sausage. Add some cayenne pepper if you like spicy. Add a couple squirts of your favorite BBQ sauce Mix thoroughly with your gloved fingers. Mound into the shape of the turtle body onto a sheet of foil or parchment paper. Lay out 5 strips of bacon (#1 to #5) parallel to each other on a sheet of foil or parchment paper. Weave the 6th strip 90 degrees to #1 - #5. It's easy if you start from left to right and lift each of the #1 to #5 strips as you lay down the 6th, 7th, 8th, 9th, and 10th strip. Pick up the foil and then flip the bacon weave and drape it over your sausage mound. Tuck excess bacon under the turtle body. Trim hot dogs for 4 legs, head, and conical tail. Make cuts for toes and mouth. Smoke 250-300 degrees for 1 hour until internal temp is 170 degrees. Cover with foil if it is too dark. Brush with your favorite BBQ sauce and let sauce set for 5 mins. Garnish with parsley and enjoy!

You can add cheese, jalapenos, hard boiled eggs, olives, chopped onions, bread crumbs, etc. to make the turtle your very own concoction! It's a kid friendly recipe and you can get kids involved to make a stegosaurus, triceratops, millipede, etc.

HOMEMADE PORK SAUSAGE

5 lbs medium-grind pork shoulder
(grind it yourself or have your butcher do it)
Natural hog casing
6 tsp **SYD Rub**
2 tsp freshly ground nutmeg
2 tsp freshly ground sage
2 cloves pressed garlic

Remove enough casing from the salt for your needs and soak in water. Rinse the casing and slip it over the sausage stuffing machine. Casing should be wet so it works as a lubricant. Push it back like an accordion pleat. Leave three inches of casing hanging out and then tie a knot. Combine all ingredients, mix well, and stuff into hog casing. Try to season the meat the night before and let it rest in the fridge if you can to let the flavors blend. Smoke in 200 degree pit for about 2-3 hours until internal temp is 165 degrees. Serve immediately, or cool and then refrigerate or freeze.

BBQ CORNED BEEF BRISKET

- 1 piece corned beef (about 3 lbs)
- 3 red potatoes, cut into pieces
- 1 head green cabbage
- SYD Rub**
- 2 tbsp olive oil
- 1 tbsp chopped Italian parsley
- 1 cup chicken stock, homemade or canned, or
($\frac{3}{4}$ tsp Minor's Chicken Base with 1 cup boiling water)

Remove corned beef from package. Soak in cold water in a container deep enough to submerge the meat. Toss the water after 1 hour. Repeat twice. The number of times you need to repeat this depends on how salty is the brand of corned beef you are using. For the brand I was using, twice was sufficient. Start your pit and stabilize at 275 degrees. Place the corned beef in the pit and sprinkle the picking spices on top. The spices usually come in a packet with the corned beef. Smoke the meat until you see a nice shiny sheen, called pellicle, on the surface of the meat, about 2 hours. This sheen is deposited when the camphols and phenols infuse the meat with color, flavors, and anti-oxidants (preservatives). Wrap the corned beef in foil and cook in your 275 degree pit until the beef is probe tender by checking using the metal probe of a thermometer. I used a Thermapen to probe the meat. Don't worry nor look at the meat internal temperature as you are cooking by feel only. At the same time when you foil the corned beef, put some cut-up red potatoes, seasoned with SYD rub, olive oil, and some Italian parsley into a $\frac{1}{2}$ foil pan and place into the pit. If you like your cabbage smoked, you can cut your cabbage into quarters and place them in the same half foil pan. Remove the smoked cabbage and wrap in foil when they are softened. Add some chicken stock to create some steam to braise the cabbage. Remove and keep warm. Remove the potatoes and keep warm. Once corned beef is tender as probed through the foil, remove and rest 15 minutes. Cut into slides across the grain and serve with the potatoes and cabbage.

BBQ PIG CANDY BACON

- 2 lbs strip bacon (try both thin and thick cut to see which version you like better)
- Brown sugar
- SYD Rub**
- Cayenne pepper

Use more or less brown sugar and cayenne to your liking. Sprinkle SYD rub liberally on the bacon. Apply brown sugar, more or less is up to you. I like a lot of brown sugar and it caramelizes very nicely to give the bacon a candy like taste and texture. Sprinkle some cayenne pepper if you like your pig candy spicy. Cook on the top grate in a 300 degree pit with some apple wood to provide flavoring smoke. Flip once and remove when bacon becomes crisp. Serve immediately

BBQ MOINK BALLS

- 32 oz frozen cooked meatballs (Walmart Great Value brand)
- 2 16-oz packages of bacon (Walmart Great Value brand)
- Pack of toothpicks
- SYD Rub**
- Cayenne pepper
- Maple Syrup or fav BBQ sauce for dipping

Semi-thaw the meatball and wrap it with bacon and hold in place with a toothpick and dust with some SYD BBQ rub. Sprinkle some cayenne pepper if you like your moinks spicy. Cook on the top grate in a 300 degree pit with some apple wood to provide flavoring smoke. Remove when bacon becomes crisp and drizzle with some maple syrup or your favorite sweet BBQ sauce to have some sweet to balance the salty bacon. A \$5.00 bag of meatballs makes enough appetizers for about 10 persons. A great yield if you're doing catering.

COWBOY COFFEE TRI TIP

- 2 pieces Choice grade beef tri tip, trimmed of all fat and sinew (about 2 lbs each)
- 2 tbsp Lea and Perrins Worcestershire sauce
- 2 tbsp instant coffee (I used Folgers)
- 4 tbsp **SYD Rub + 3 tablespoons granulated garlic**

Apply a coat of Worcestershire sauce all over the tri tip. Sprinkle 1 tablespoon of instant coffee evenly over each side of each tri tip. Sprinkle an even coating of the SYD rub plus garlic. Let rest for 30 mins. Start your pit and get it to 275 degrees. Cook the tri tip until internal temp is about 110 degrees (about 30-45 mins depending on how hot your pit is). Transfer the tri tip to a hot grill and char the outside to get some grill marks. Remove when internal is about 125 degrees and keep warm. Internal temps will rise to about 130 which is medium rare. When you cut the tri tip, it's important to recognize that the meat grain runs from nose-to-tail on the stealth fighter shaped cut. So, what I do is I cut my tri tip into three pieces. For each piece, I rotate it 90 degrees before I cut so I cut against the grain. If you don't cut it against the grain, the slices will be tougher. Slice it between $\frac{1}{4}$ to $\frac{1}{3}$ inch thick. I like to scoop the juices on my cutting board with my cutting knife and ladle it back on my sliced meat. Sprinkle some SYD rub to taste on the meat. Serve immediately.

OINK & SQUEAL STUFFED PORK CHOP

- 4 1 ½ inch thick pork chops
- 2 tbsp **SYD Rub**
- 2 tbsp brown sugar

For brine:

- 1 quart water
- 1/2 cup sugar
- 1/4 cup Diamond Crystal Kosher Salt
- 3 tbsp **SYD Rub**
- 3 cloves garlic lightly mashed
- 2 tbsp black peppercorns, slightly crushed in mortar pestle
- 1/2 tbsp fresh thyme, roughly chopped
- 1/2 bay leaf

For sausage (alternatively you can use your fav store bought sausage)

- 1 lb ground pork at least 25% fat content
- ¼ tsp freshly grated ground nutmeg
- 2 tsp **SYD Rub**
- ¼ tsp white pepper
- ¼ tsp cayenne pepper
- 1 tsp sugar
- ½ tsp pink curing salt (sodium nitrate to give it a characteristic sausage taste; skip this if you like)

For mop:

- ¼ cup apple juice
- 1 stick butter, melted
- 2 tbsp brown sugar

Lightly mash garlic with side of heavy knife. Remove garlic peel and rough chop the garlic. Crush the black peppercorns lightly to release their aroma. Remove the leaves from the fresh thyme and rough chop. Place all seven brine ingredients into a gallon Ziploc freezer bag. Add one quart of water and mix well. Make a slit for stuffing the sausage in one side of the pork chop. Put chops into brining bag, press out excess air, and place in fridge for at least one hour but not more than 8 hours. Flip the bag at least once while bag is in the fridge to ensure even brining. Mix sausage ingredients in a bowl. It's best to use freshly ground nutmeg versus the spice bottle version. Cover with saran wrap and refrigerate sausage mixture while you brine your chops. Prepare your smoker for 275 degree cooking. Prepare two tennis-sized apple wood chunks. Remove pork chops from brine and scrape away any brine ingredient adhering to the pork chop. Pat dry. Remove the sausage mixture that was resting in the fridge and divide into four portions for each of your four chops. Stuff the cavity of the pork chop with the pork sausage mixture. Mix some SYD rub with equal parts of brown sugar. Season the stuffed chops with this rub mixture evenly on each side. Put the stuffed chops into your 275 degree pit. Toss a couple of tennis-sized apple wood chunks into the pit to kiss the chops with some sweet apple smoke. Smoke the chops until internal temps in the sausage and the chop is at about 140 degrees, about 45 to 75 minutes depending on your pit and how cold the chops were when you put them in. Remove from pit and place in a ½ aluminum foil pan. Mix the moping liquid and drizzle on top on the chops in the foil pan. Put the foil pan under a kitchen broiler until you get a nice char on the surface of the chops. Flip over and repeat on the other side to get a nice char from your broiler. Remove and let rest 5 minutes. Pour the remaining mop into the foil pan and scraps the bits to make a nice pork jus. Strain if needed and keep foil pan juices warm. Plate your Oink and Squeal Stuffed Chops and drizzle the foil pan liquids on top. Garnish with some greens and serve hot.

Page 4

TEXAS STYLE SMOKED CHILI

- 5 lbs ground chuck or ground beef with 25% fat
- 2 tbsp canola oil
- 1 big onion, chopped
- 1 tbsp garlic, chopped
- 2 (heaping)tbsp all purpose flour
- 28 oz can diced tomatoes
- 2 six-oz cans tomato paste
- 4 oz of old cheese (I used an old block of Parmigiano-Reggiano I had in the fridge. A block of sharp cheddar or cheddar also works well)
- 2 tbsp brown sugar
- 1 tsp ground cinnamon
- 2 beef bouillon cubes Knorr brand
- ½ tsp cayenne powder (more or less to your taste)
- SYD Rub to taste**

Chili spice dunk (use more or less to your taste)

- 3 (heaping)tbsp mild chili powder
- 2 (heaping)tbsp paprika
- 2 (heaping)tbsp ground cumin

1. Saute ground beef in large saucepan in canola oil until beef is cooked. Season with SYD Rub to taste. Use a slotted spoon to transfer the cooked beef into your cast iron pot. If you don't have a cast iron pot, you can use a disposable foil pan for easier cleanup. Or use a pot if you're cooking the chili on your stove.
2. Drain off excess fat leaving behind about 4 tablespoons of fat. Add onions and sauté until onions are translucent. Add chopped garlic and cook for a couple more minutes. Use a slotted spoon to transfer the onion and garlic mixture to the pot or pan where you have your cooked ground beef.
3. Whisk in two tablespoons of flour in the remaining fat in the saucepan. Cook the flour in the oil under medium-low heat to make a roux. Add more oil as needed to get the right consistency for the roux. It should feel like uncooked pancake batter. Cook the roux until it is light brown.
4. Once roux is light brown, turn up the heat and add water a half cup at a time to whisk the roux into gravy. Once you reach the gravy consistency, stop adding more water.
5. Add the canned tomatoes, tomato paste, block of old cheese, brown sugar, cinnamon, crumbled beef bouillon cubes, cayenne, and salt and pepper. Pour the entire mixture into the pot/pan you have your cooked ground beef. If you're not going to smoke the chili on the pit, you can use a pot or Crockpot to simmer the chili for several hours.
6. Add half of the spice dunk mixture and mix thoroughly. Put the pot/pan into your pit at 250-300 degrees and smoke the chili uncovered for several hours. Every hour, give it a stir and add more water (or beer) as needed.
7. Add the remaining half of the spice dunk mixture about 15 minutes before you're going to eat it. The extra time is needed to cook the spices. There is a fine line as to whether the spices taste "raw" or mellow and it's a matter of individual preferences. Some people like the taste of the raw spices and some don't. For chili competitors, this is a topic of endless debate. For me, 15 minutes is just right. I also prefer to cook my chili and then refrigerate it so I can eat it the next day as it tastes better.
8. Before you serve your chili, don't forget to taste it before serving as the spices have mellowed out. Don't hesitate to add more spice dunk, cayenne, salt, pepper, and brown sugar to your liking.

SLAPILICIOUS FRIED GREEN TOMATOES

4 green tomatoes (firm and heavy)
1 cup all purpose flour
2/3 cup yellow cornmeal
1 egg beaten
1 cup buttermilk
Sugar
Canola oil for frying
SYD Rub

Slice your tomatoes about 1/2 inch thick and discard the ends. Place on cookie sheet. Apply a medium coat on SYD Rub and sprinkle some sugar. Rest for 15 minutes or until the surface becomes tacky as the salt from the rub pulls the moisture out of the tomato. Heat canola oil to 350 degrees. Ensure there is enough oil to cover the tomato slices. Ensure the oil is hot enough else the fried slices will be soggy. Mix flour, cornmeal, and SYD rub (1 tablespoon) in a baking dish. Beat egg and mix in the buttermilk. Dip seasoned tomato slices into the egg wash and then into the flour mixture. Shake off excess. Repeat process again by dipping into the egg wash and then flour mixture. Shake off excess again. Place on wire rack prior to frying. Once oil is at temp, fry the tomato slices about 8 slices if you're using a 12-inch pan. Flip once the bottom is golden brown. Remove drain on paper towels. Re-season immediately with some SYD rub. This should be done when hot. Let the tomatoes air so the crust stays crispy. Serve immediately.

TOMATO PUREE SAUCE (optional; can be made and stored to use a base for spaghetti sauce)

4 ripened tomatoes
1/2 onion, chopped
1 clove garlic, chopped
Sprig fresh thyme
SYD Rub
2 tbsp Olive oil
1/2 cup heavy cream
Sugar
Basil for garnish

Bring a pot of water to boil. Cut an "X" on the bottom of your ripe tomatoes. Plunge into the boiling water for a few minutes until the skin starts to curl. Remove with slotted spoon and pull off the tomato skin taking care not to burn yourself. Set aside peeled tomatoes. Place garlic into saucepan. Turn on low heat. Add 2 tablespoons olive oil. Remove and set aside garlic once they are cooked but before they turn brown and bitter. Turn on medium heat. Add thyme, onions, and sauté until onions are translucent, about 10 minutes. Add peeled tomatoes and reserved garlic and blend it into a fine puree using a propeller blender in the saucepan. Add the cream and simmer for 15 minutes. Add SYD Rub and sugar to taste. You can strain the sauce before using it or serve it unstrained. I prefer unstrained. For a dramatic presentation, save some of the tomatoes you blanched and peeled, and use a propane torch to char it to top the fried green tomatoes. Garnish with chopped basil

BBQ LEMON CHICKEN

1 4-lb whole chicken, cut in half with backbone removed
3 lemons
1 cup chicken stock
1 tbsp grated Parmesan cheese
2 tbsp capers
Couple sprigs, fresh thyme
2 bulbs shallots, peeled and sliced
2 tbsp butter
SYD Rub
Salt and pepper

Sprinkle a thin layer of salt onto both sides of the half chicken, about 2 teaspoons per half chicken. Leave overnight in fridge for the dry brine to take effect. Sprinkle some SYD rub on the chicken. Add diced potatoes and put into a 300 degree smoker. Toss in a couple of apple wood chunks to get some smoke. If you like, add some chopped peeled shallots at this time. You can also cut your lemons into half and smoke them while you cook the chicken. This dish can also be done in a oven if you're not using a smoker. Smoke for about 1 hour or until internal is about 165 degrees in the breast and 170 in the thigh. Remove the chicken with a slotted spoon and keep warm while you finish the sauce. Pour the liquid from the foil pan into a saucepan. If you don't have enough liquid, use some canned chicken stock to create about 1 1/2 cups of liquid. Add thyme and simmer the liquid until reduced in half. Add a heaping tablespoon of grated Parmesan cheese. Stir with a whisk until the cheese has dissolved. Whisk in 2 tablespoons of cold butter cut in small pieces. Do a bit of butter at a time so the sauce thickens. Just before you serve, add juice from a lemon and the capers. You can use fresh lemons or squeeze the juice from the lemons you smoked. Taste and adjust the amount of lemon to your liking. Some days I like it really lemony and some days I like it mild. Season with salt and pepper. Cut the chicken and arrange on a plate. Add the potatoes and shallots. Pour the sauce over the chicken. Garnish with a sprig of thyme and serve immediately. Cook some pasta to go with the chicken if you like.

SLAPILICIOUS FRIED OKRA

Self raising cornmeal mixture

- 1 Cup All Purpose Flour
- 1 Cup Yellow Cornmeal
- 1 tbsp Baking Powder
- 1 tsp Baking Soda
- 2 tsp Kosher Salt

Vegetable

- 1 lb fresh okra sliced (two boxes of 10 oz frozen okra will also work)
- 2 tbsp yellow mustard
- 4 cups canola oil

Finishing spices

- 1 tbsp **SYD Rub**

Rinse sliced okra in cold water. Drain in colander. Put in bowl and mix the yellow mustard into the okra. Mix dry ingredients in a bowl. Coat okra evenly with self-raising cornmeal mixture. It should stick since you applied a little coating of yellow mustard. Allow the coated okra to dry for half an hour or more. Heat 4 cups of canola oil in a cast iron skillet or saucepan until 360 degrees. Fry in small batches until golden brown. Remove with slotted spoon, place on paper towels, and sprinkle with SYD Hot Rub. Serve immediately.

ATOMIC JALAPENO POPPERS

- 12 medium sized jalapenos (about 3 inches long)
 - 12 medium red and yellow mini sweet peppers (about 3 inches long)
 - 8 oz Kraft Philadelphia cream cheese
 - 1 cup grated American cheddar cheese
 - 4 cooked bacon strips, crumbled
- Cayenne pepper
SYD Rub

Cut off the stem of the peppers. Make a slit $\frac{3}{4}$ ways down one side and gently remove any seeds. Or if you like your ABTs spicy, leave the seeds inside of the jalapeno ones. Mix the softened cream cheese, grated cheddar, and crumbled bacon in a bowl. Feel free to add more cheese or bacon to your liking. If you like it spicy, add some hot sauce or cayenne pepper to the cheese mix. Add some SYD Hot rub to taste. Stuff the prepared peppers with the cheese mix. If you like, you can wrap the pepper with a bacon strip and secure with a toothpick. Since I already had crumbled bacon in my cheese mix, I skipped the bacon wrap part. If you have an ABT rack like I do, put your prepared peppers onto that rack (can be found in my Store page). If not, you can grill/smoke them right on the grill grate. Use an ABT rack if you have one, else cook on the grill grate. Smoke or grill them under medium heat (300 degrees) until pepper is softened and cheese has melted (about 30 minutes). Remove and dust with some SYD Hot rub and serve immediately. They taste best warm so get your guests to come up to your smoker and serve them

FRIED GREEN BEANS

Batter

- $\frac{1}{4}$ cup all purpose flour
- $\frac{1}{4}$ cup cornstarch
- 1 tbsp **SYD rub** (or substitute with $\frac{1}{2}$ tablespoon Kosher salt and $\frac{1}{2}$ tsp cayenne pepper)
- $\frac{1}{2}$ tsp sugar
- $\frac{1}{2}$ tsp baking powder
- 1 egg yolk

Between $\frac{1}{3}$ to $\frac{1}{2}$ cup of ice-cold water (make sure you have ice-cubes in the water)

Vegetable

- 1 lb green beans
- 4 cups canola oil

Finishing spices

- 1 tbsp **SYD Rub**
- Ranch dressing to dip if you like

Rinse green beans in cold water. Drain in colander. Mix dry ingredients in a bowl. Add egg yolk. Add ice-cold water and mix with fork. Do not mix completely and leave some lumps in the batter. Control the thickness of your batter by using between $\frac{1}{3}$ to $\frac{1}{2}$ cup of water. Use about $\frac{1}{3}$ cup if you like your beans thickly coated. Use about $\frac{1}{2}$ cup if you like your beans with less batter. Heat 4 cups of canola oil in a cast iron skillet or saucepan until 360 degrees. Dip the green bean in the batter and gently drop into the hot oil one at a time. Lean the bean away from you when you lower it so you won't get splashed with the hot oil. Repeat but do not overcrowd the pan so the oil temperature does not drop too much. If the temperature drops too low, the batter will be limp and oily. Remove with slotted spoon when the beans are golden brown, about 2-4 minutes depending on how much you have in the pan. Place on paper towels and season with a sprinkle of SYD rub immediately. Serve immediately.

SYD BBQ RIBS with PICO DE GALLO

- Two slabs of Spareribs trimmed St. Louis style
- 3 tablespoons Best Foods Mayonnaise
- Apple juice

Rub 1 – combine 2 tablespoons SYD Hot Rub with 2 tablespoons of SYD Competition Chicken Rub

Pico De Gallo

- Juice from 1 lime
- 1 small jalapeno finely chopped
- 2 Roma tomatoes, seeded, chopped
- $\frac{1}{2}$ small red onion, peeled, chopped
- handful of cilantro leaves, finely chopped
- Pinch of **SYD 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. Sprinkle an even coating of the Rub 1 (SYD rubs) or Rub 2 (Letecia's recipe). 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. I like my ribs a chewy. Mix the Pico De Gallo ingredients and let sit in the fridge while the ribs are cooking. Cut the ribs into individual bones and serve with a squeeze of lime and some spicy Pico De Gallo.