

Cookshack Creative Q'ing Contest Winning Recipes

Nouvelle Q:

Includes traditional smoked meats (ribs, brisket, chicken, pork) prepared in unconventional ways resulting in a non-traditional flavor profile.

1st Place:

Mai Tai Chicken

Bad Bob's Barbecue Restaurant, Dyersburg, TN

Bobby Grooms

- 10 Chicken Thighs (skin on)
- Cookshack Spicy Chicken Rub

Marinade

- 48 ounces orange tangerine juice or orange pineapple juice
- 2 ounces Parrot Bay Mango Rum
- 1 ounce grenadine
- ½ ounce lime juice

Stuffing (optional)

- 1 lb sausage
- 1 tub Philadelphia cream cheese

Remove bone from chicken thighs. Apply Cookshack Spicy Chicken Rub to both sides of the thighs and work some up under the skin.

Place thighs on FEC100 (or Cookshack smoker), fold the thighs so when they cook they have a nice rounded shape.

Remove casing from sausage and place on smoker.

Set smoker to 275°F and cook for 1 hour.

While chicken and sausage is cooking, combine marinade ingredients in a container sealed and shake. Pour 8 oz. of marinade into a glass of ice and reserve the rest.

After cooking for 1 hour, place the chicken in ½ aluminum pan and pour over the reserved marinade. Cover with foil and cook for ½ hour at 275°F, leaving the sausage to cook in the smoker.

If not using stuffing then:

Remove Chicken from marinade and apply Cookshack sauce lightly to outside of thighs. Enjoy!

If using the stuffing, to make stuffing:

Take sausage and mix with Philadelphia Cream Cheese and sprinkle with Cookshack Chicken rub.

If using stuffing then:

Remove thighs from marinade and place in fresh aluminum pan upside down and stuff with sausage stuffing. Apply Cookshack sauce to outside of thighs and cook for 10 minutes in smoker at 225°F.

Finally drink the 8 oz. you poured over the ice.

2nd Place:

BBQ Enchilada

Once Upon a Grill, Leesburg, GA

Dennis Mayer

- Soft tortilla shells
- Yellow shredded cheddar cheese
- Fresh shredded pork butt
- Cookshack Spicy Barbecue Sauce

Cook your pork butts in your Cookshack or Fast Eddy's by Cookshack smoker as you normally would. I suggest at one point that you wrap them in order to get them slightly overdone. Shred the meat while it is hot.

Lay out your tortilla shell and put several clumps of meat in the middle along with several tablespoons of shredded cheese and a couple of good squirts of Cookshack's Spicy Barbecue Sauce. Wrap and roll the tortilla shell into a burrito, place in a pan. Repeat this process until you are either out of meat or out of tortilla shells.

Spoon or ladle Cookshack's Spicy Barbecue Sauce over burritos. Cover with yellow cheddar cheese. Cover the pan and bake for 20-30 minutes at 350°F until the cheese is melted and sauce is hot.

Remove the pan from the oven, and serve.

3rd Place

Brisket au Poivre

Smokin' B's Barbecue, Lee's Summit, MO

Todd Berens

- 1 brisket flat, 6-8lbs, fat cap trimmed to ¼"
- ¼ cup kosher salt
- ¼ cup paprika
- ½ cup very coarsely crushed black peppercorns
- About 2 tbs brandy, cognac, or maderia
- 1 can beef consommé
- 1 cup heavy cream
- Salt & Pepper to taste

Mix kosher salt, paprika, and peppercorns, and enough of the brandy, cognac, or maderia to make a medium consistency paste.

Spread the paste all over the brisket to ensure that the entire surface is covered, and let marinate overnight, or at least 6 hours.

Cook the brisket between 300°F and 350°F until the internal temperature is 165°F.

Wrap the brisket in a double layer of foil, and pour the consommé in with the brisket. Alternatively, you could put the brisket in a steam table pan and cover with foil.

Put the brisket back into the smoker and cook until the internal temperature is 190°F.

Unwrap the brisket and catch the juices. Put the brisket back into the smoker until it reaches an internal temperature of 195°F. This should be enough time to firm up the crust of the meat.

Pull the brisket when it reaches 195°F and let it rest for at least 30 minutes, tented with foil.

While the brisket rests, combine ¼ cup of the brisket juices along with the cream, and reduce slightly until thickened. Add salt and pepper to taste.

Slice the brisket across the grain and serve with the sauce.

Using higher temperatures shortens the cooking time and makes the smoke more of a background flavor.

Beef Wellington with Chipotle Aioli Sauce **Ranucci's, Endicott, NY**

Ed Ranucci

- 4 (6 oz.) portions sliced smoked beef brisket
- 2 cups of caramelized sweet onions
- 17.3 oz. puff pastry dough Pepperidge Farms (two 9x10 inch sheets), de-frosted and rolled a little bit thinner than original
- 1 egg white, beaten with 1 tsp. Water

Roll out the puff pastry dough so that it is about 1/3 thinner than original. Cut each sheet in half.

Place ¼ cup of onions on the pastry followed by 6 ounces of the brisket. Brisket and onions should be refrigerated prior to assembly.

Fold the dough to enclose the steak & onions. Pinch edges to seal.

Turn over and place on a cookie sheet, add a couple of vent holes and brush the egg wash on the seams and the top of the pastry dough.

Bake at 450°F for 18 to 20 minutes. The pastry dough should begin to brown. Remove from oven and let it rest for 5 minutes.

Prior to serving, using a squeeze bottle, finish the pastry with a Chipotle Aioli sauce.

Recipe follows:

- 1 small Shallot
- 2 to 3 small canned chipotle chili peppers in adobo plus 1/4 teaspoon adobo sauce
- 1 cup mayonnaise
- 1/2 cup sour cream
- 1 teaspoon fresh lemon juice

Puree all ingredients together until smooth and place in a squeeze bottle and refrigerate.

Raspberry Ribs **Bad Bob's Barbecue Restaurant, Dyersburg, TN** **Bobby Grooms**

- 1 rack baby back or St. Louis cut ribs

Rub:

- 4 ounces brown sugar
- 1/2 teaspoon salt
- 1 teaspoon paprika

- ½ teaspoon black pepper (red pepper if you like more heat)

Sauce:

1 part Cookshack Spicy Barbecue Sauce

1 part Smucker's Raspberry Preserves

Mix sauce ingredients over low heat on stove-top.

Mix rub ingredients and rub both sides of rib.

Place ribs on smoker and cook for 3 hours at 275°F.

After cooking is completed, apply sauce to ribs every 10 minutes for 30 minutes.

Un-Q:

Includes smoked entrees that do not use traditional meats and that do not conform to a traditional barbecue flavor profile (except for smoke).

First Place**Smoked Rib Steak with Mushrooms and Onions****Apple Creek Café, Edgewood, WA****Rick Naug**

Equipment:

FEC100 pellet cooker

Apple pellets

- 2 lb. rib steak (cut from the center of the roast with bone in) about 3" to 4" thick
- 1 teaspoon course Kosher salt
- 1 teaspoon course ground black pepper
- Sliced red onion for an edible garnish, optional

Sprinkle salt and pepper on both sides of meat.

Place steak in cold FE 100 and set to 275°F.

Start FE and cook steak to 145°F internal meat temp. for rare, about 90 minutes depending on the thickness of the meat. Two hours for well done.

Take steak out and rest, on a covered plate for 15 minutes.

Prepare sauce while steak rests. Recipe follows.

Slice and serve with mushroom sauce, sprinkle chopped chives or green onion on top.

For the sauce:

- 1/4 lb. sliced mushrooms
- 1 cup dry red wine
- 2 tablespoon un-salted butter
- 1 tablespoon chopped chives or green onion tops

Saute the mushrooms in the butter, add wine and reduce by half.

Serve with sliced red onion... optional

Second Place**Green Chile Pork Loin****Jody Hanson, Globe, AZ**

- 1 whole pork loin
- 1- 12 oz. can whole green chiles
- Montreal Steak Seasoning
- 16 oz. thick sliced pepper bacon
- 1- 16 oz. bottle Italian dressing

Marinate the pork loin overnight in a sealed bag with Italian dressing.

Split the pork loin lengthwise but not all the way through. Cover one side of the loin with chopped green chiles, cover the other side with bacon.

Using string, tie the roast back together.

Wrap bacon around the loin using toothpicks to hold the ends.

Season with Montreal Steak Seasoning.

Load into smoker and smoke cook at 250°F for 3 hours with hickory wood, or until an internal temperature of 155°F is reached.

Remove from the smoker and let rest for 15 minutes.

Remove toothpicks and string; slice loin into ¼" to ½" thick slices.

Sides:

Includes smoked dishes that serve as sides or appetizers.

1st Place:**Savory Herbed & Smoked Brisket Brie****Papa Russ's BBQ, Aiken, SC****Jennifer Richardson**

Serves 20 as an appetizer

- 2 lb. Wheel of brie
- 1 sheet frozen puffed pastry
- ¼ cup chopped parsley
- 1 clove garlic minced
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1 teaspoon dried marjoram
- 3 oz. smoked chopped brisket
- 1 egg, lightly beaten

Place brie in freezer for 30 minutes. Let pastry stand at room temperature for 20 minutes.

Mix parsley, garlic, and herbs in a small bowl.

Slice brie into two layers. Spread herb mixture on bottom layer, and then sprinkle with chopped smoked brisket (3 oz). Replace the top layer.

Unfold pastry sheet and roll into 12" x 8" rectangle on a floured surface.

Place brie on center of pastry. Cover with pastry and cut off excess. Brush edges with egg and press to seal. Brush pastry with remaining egg. Cut 4 steam vents.

Bake at 350°F for 30 minutes or until pastry is golden and puffed. Let stand for 15 minutes at room temperature before slicing and serving.

2nd Place:**Puff Pastry Wrapped Stuffed Mushrooms****Once Upon a Grill, Leesburg, GA****Dennis Mayer**

- Portobello Mushrooms
- Cookshack Spicy Barbecue Sauce
- Shredded Cheddar Cheese
- Medium Spicy Pork Sausage
- Puff Pastry

Pop the stem off the mushrooms and clean the interior out with an inverted spoon until you have some room for stuffing.

Spread or squirt a fair amount of Cookshack Spicy Barbecue Sauce and spread over the mushroom. Sprinkle yellow cheese over the sauce and top with a thin layer of your favorite spicy pork sausage.

Put the mushroom in your Cookshack or Fast Eddy's by Cookshack and smoke-cook at 250°F for 30 – 40 minutes.

Remove the mushroom and wrap and seal in puff pastry that has been rolled out. Finish it in a hot oven according to the directions on the puff pastry box.

When the pastry has baked, remove from the oven and let sit for 10 minutes and slice.

3rd Place:

Pretzel Jalapeno Poppers

Scott Larson, Nikiski, AK

- 1 dozen large jalapeno peppers
- 1 block of cream cheese
- 1 cup Snyder's jalapeno pretzel pieces
- 2 tablespoons Hormel bacon bits
- 2 dashes cayenne pepper
- Sharp cheddar cheese

Cut jalapeno peppers tops off at the stem and clean out core and seeds.

Run Snyder's jalapeno pretzel pieces through food processor until fine. Blend pretzel pieces and bacon bits into cream cheese. Add cayenne pepper to taste.

Spoon mixture into jalapeno peppers and sprinkle with grated sharp cheddar cheese.

Jalapenos should be stood upright in some kind of holder.

Place rack of stuffed jalapenos on smoker grill and cook until jalapeno skins begin to soften, one hour at 225°F.

Brisket Baked Potato

BBQ Dun Rite, Hereford, TX

Larry Malamen

- Baked potatoes
- Butter
- Smoked brisket
- Nacho cheese

Take baked potato and cut open from top.

Add at least two pads real butter, then fill opening with chopped smoked brisket and top with melted nacho cheese. Can add jalapenos or onions upon request.

Smoked Desserts:

Includes chocolate and fruit dishes with a bit of smoke.

1st Place

Easy Barbecue Contest Cheesecake Bars

Smokin' B's Barbecue, Lee's Summit, MO

Todd Berens

- 1 cup sweetened coconut
- 1 stick butter
- 4 ounces crushed graham crackers, chocolate wafers, or vanilla wafers
- 1 cup finely chopped nuts (walnuts, almonds, pistachios, or pecans)
- 1 cup semi-sweet chocolate chips
- ½ cup white chocolate chips
- ½ cup butterscotch chocolate chips
- 1 14 ounce can of sweetened condensed milk
- 1 tub of Philadelphia Brand Ready-to-eat Cheesecake Filling (Regular or Chocolate)

This is best done in a smoker that can reach 325-350 degrees

Prepare a 9x13" baking pan by lining it with foil to come up the sides and stick up about 1" over the top. This will aid in removing the bars from the pan.

Preheat your smoker to 325°F to 350°F.

Put the stick of butter in the foil lined pan and melt it in the smoker.

Sprinkle the crumbs over the melted butter. Combine the chips and nuts and sprinkle over the top of the crumbs. Pour the sweetened condensed milk evenly over the top of the chip/nut mixture. Sprinkle the coconut over the top.

Bake in the smoker until the chips are melted, and the top begins to brown, about 20-30 minutes.

Remove from the smoker and allow to cool to room temperature. You can also do this in the refrigerator or in an ice filled cooler if you are at a contest.

Spread the cheesecake filling over the top of the cooled "crust."
Cut and serve. Refrigerate any remaining leftovers.