

BACKYARD GRILLING: TECHNIQUES AND TRADITIONS



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Intro / Chefs thoughts on Louisiana BBQ

Growing up in Louisiana, there wasn't the same emphasis on BBQ that our neighbors over in Texas had. We would gather on certain summer holidays at Maw and Paw's house for BBQ, which typically meant Paw would pull out his old barrel smoker—a homemade 55-gallon drum turned into a charcoal-burning pit. He would lay that pit full of the cheap meats like pork fingers (country-style ribs), leg quarters, sausage, and hot dogs. These all cooked low and slow until smoky and tender. We would catch shade from the enormous oak trees that were scattered across the yard by that little green house right off of River Road. This was always accompanied by Maw's homemade ice cream, hand-churned under those same oak trees. Those were the days!

Today, I have a profound respect and overall love for the many styles, techniques, and methods that come from open-fire cooking, whether using charcoal burners, offset smoers, or even gas grills. There's almost nothing I'm not willing to try and grill. These methods offer unique flavor profiles and can be suited to make just about anything.

In this book, we'll explore the rich world of grilling, delving into the different techniques and recipes that have become staples in outdoor cooking. From the traditional methods I learned as a child to the modern approaches I've embraced over the years, this journey is about celebrating the art of grilling and sharing the joy it brings to gatherings and meals.

Happy Grilling,
Justin Boudreaux
Founder/Owner, Boudreaux's Backyard



Chef's Thoughts: Grill and BBQ types

When it comes to grilling and BBQ, the type of grill setup you choose can greatly influence the flavor, cooking time, and overall experience. Over the years, I've experimented with various types of grills and BBQ setups, each offering its unique benefits. Here's a breakdown of some of the most popular types:

Gas Grills

Description: Gas grills are one of the most convenient and popular options for backyard grilling. They use propane or natural gas as a fuel source and are known for their ease of use.

Benefits:

- Quick Start: Heats up quickly, allowing you to start grilling in minutes.
- Temperature Control: Offers precise temperature control with adjustable burners.
- Low Maintenance: Easier to clean compared to charcoal grills.
- Versatile: Suitable for grilling a wide range of foods, from burgers to vegetables.

Offset Smokers

Description: Offset smokers, also known as barrel smokers, have a firebox attached to the side of the main cooking chamber. The heat and smoke flow from the firebox into the cooking chamber, providing indirect heat.

Benefits:

- Authentic Smoke Flavor: Ideal for low and slow cooking, infusing food with a rich, smoky flavor.
- Large Cooking Area: Offers ample space for cooking large quantities of food.
- Versatile: Can be used for both smoking and grilling by adjusting the position of the fire.

Barrel Grills

Description: Barrel grills are similar to offset smokers but can be used primarily as charcoal grills. They are often homemade from 55-gallon drums, just like Paw's old smoker.

Benefits:

- Charcoal Flavor: Provides the traditional charcoal-grilled flavor.
- Versatile: Can be used for both direct and indirect grilling.
- Durable: Typically made from heavy-duty materials, making them long-lasting.

Pellet Grills

Description: Pellet grills use wood pellets as fuel and are equipped with a digital controller to maintain a consistent temperature.

Benefits:

- Flavorful: Adds a distinct wood-smoke flavor to food.
- Convenient: Offers the convenience of gas grills with the flavor of charcoal grills.
- Consistent: Provides consistent heat, making it ideal for both grilling and smoking.
- Set and Forget: Easy to use with automated temperature control.

Kamado Grills

Description: Kamado grills, like the Big Green Egg, are ceramic grills known for their excellent heat retention and versatility.

Benefits:

- Heat Retention: The ceramic body retains heat exceptionally well, allowing for efficient cooking.
- Versatile: Can be used for grilling, smoking, baking, and even roasting.
- Flavor: Provides a unique flavor profile due to the ceramic material and wood or charcoal fuel.

Portable Grills

Description: Small, lightweight grills designed for easy transport, ideal for tailgating, camping, or picnics.

Benefits:

- Convenient: Easy to transport and set up.
- Versatile: Suitable for a variety of foods, despite the smaller cooking surface.
- Quick: Heats up quickly and is easy to use in different locations.

Each type of grill offers its unique set of advantages, and choosing the right one depends on your cooking style, the flavors you enjoy, and how you like to entertain. Whether you prefer the convenience of a gas grill, the rich smoke of an offset smoker, or the versatility of a kamado grill, there's a perfect setup out there for every grilling enthusiast.

PIT STYLE PINTO BEANS

Need side dish inspiration for those beautiful springtime grill outs? Check out these perfect pit pinto beans with chorizo!!! They'll go with any mix grill or fajita night. They're creamy, smoky, spicy and savory, and that's why you need to give them a try!!!



Ingredients:

- 1 bag Camellia pinto beans
- 1 qt plus chicken stock
- 1 pack chorizo
- 5 slices bacon
- 1/2 red onion
- 1 poblano pepper
- 4 cloves garlic
- Ancho chili powder
- Cumin
- Creole seasoning



Directions

- Wash and sort pinto beans.
- Place beans in a pressure cooker and cover with chicken stock. Cook 45 minutes.
- Light grill, set up Dutch oven directly over coals.
- Add bacon and cook until crispy.
- Remove chorizo from casing and add with bacon, allowing to brown well.
- Add in onion and peppers. Once soft, add garlic.
- Add in precooked beans with juice and cover with more stock.
- Season to taste and allow to cook until thick and creamy.
- Serve with mixed grill items and enjoy.

SMOKED CHICKEN SALAD

This smoked chicken salad is the perfect spring or summertime lunch!! Bold and savory mixed with just a touch of sweetness, it's the perfect combo for a light snack.



Ingredients:

- 4 bone-in, skin-on chicken breasts
- Creole seasoning
- 1/4 onion fine diced
- 1 stalk celery fine diced
- 1/2 cp Blue Plate mayo
- 1 tsp Dijon mustard
- 2 splashes hot sauce
- 1/2 cp diced red grapes
- 1/2 cp diced honey crisp apples
- 1/4 cp diced pecans
- Serving bread
- Lettuce and tomatoes

Directions

- Smoke seasoned chicken breast at 300 until 165 internal.
- Remove skin and bones from chicken.
- Shred chicken with a fork and give a rough chop.
- Mix remaining ingredients and taste for seasoning.
- Serve on multigrain bread dressed as desired!



Andouille Queso

All the smoked cheese recipes going around; let me show you how we do in the backyard!!! Andouille Queso!!! Get ya chips and ya bread, ☐ and get ready for the best cheese dip you ever had!!!



Ingredients:

- 1 can Rotel
- 1 lb. Velveeta original
- 1 lb. Velveeta white queso
- 1 block cream cheese
- 1/2-pint heavy cream
- 1/2 cp green onion
- 2 tbsp parsley
- 1 lb. andouille
- 1 small onion medium diced
- BBQ seasoning



Directions

- Remove skin from andouille and crumble up. Rough chop.
- Set smoker up on indirect at about 300. Render down andouille in a cast iron pan. Once fat renders slightly, add in onion. Cook until onion is soft and almost clear.
- Add in remaining ingredients and cook until everything is melted.
- Stir to combine.

CHICKEN SHAWARMA

You love it!! I love it!! But how do they do it? They done messed up letting me learn how to make this at home. We are doing CHICKEN SHAWARMA Backyard style. Marinated thin cut chicken breast grilled over open coals to create that perfect take-out effect.



Ingredients:

- 4 lemons juices
- 2 tbs paprika
- 1/2 cp olive oil
- 2 tsp salt
- 1 tsp black pepper
- 1 tsp cumin
- 3 cloves garlic
- 1 purple onion
- 3 chicken breasts



Directions

- Add lemon juice and fine minced garlic bowl. Add remaining spices and olive oil and mix well.
- Thin slice chicken and cut onion to 1/8 wedges.
- Add chicken and onion pieces to spice mixture and mix well to coat. Marinate overnight.
- Folding each chicken piece in half add it tightly to a skewer placing a piece of onion every 2 to 3 pieces.
- Grill on medium heat rotating every few minutes to get even charring.
- Remove from heat and let rest a few minutes before thinly slicing.

GYRO STYLE LAMB KABOBS

These GYRO STYLE LAMB KABOBS are the absolute truth!!!! Fresh beef and lamb combined with herbs and spices then char grilled over open coals makes this recipe one for the history books!!!



Ingredients:

- 1 lb. ground lamb
- 1 lb. ground beef
- 3 sprigs oregano 3 sprigs thyme
- 2 tbs parsley
- Salt
- Black pepper
- Cumin

Tzatziki sauce

- 2 cp yogurt
- 1/2 cucumber 1/2 peeled and deseeded
- 3 tbs parsley
- 1 lemon juices
- Salt
- Pepper
- 3 cloves garlic



Directions

- Mix meat with fine chopped thyme and oregano. Season to taste with salt pepper and cumin. Add in minced garlic and mix well to combine
- Form meat onto skewers. I used these jumbo skewers, but you can use the normal ones.
- Grill on a hot grill set up for direct cooking.
- Make sauce by combing ingredients.

HOMEMADE PITA BREAD

Check out this Homemade Pita bread recipe!!! If you never made this fresh don't be overwhelmed it's incredibly simple and the results are amazing. Fresh off of the fire is the only way I'll be eating this from now on!!!



Ingredients:

- 1 cp warm water
- 2 tsp active dry yeast
- 3 cp flour
- 1 tsp sugar
- 1 tbs olive oil
- 1-1/2 tsp salt



Directions

- Add water, yeast and sugar to a bowl and mix. Add 1/2 cp of flour and mix again. Let this mixture sit until you see foamy bubbles. About 10 min
- Add oil, salt and 2 cp of flour and mix until forming a solid dough mass
- Dust counter with flour and knead for 7-10 minutes
- Place in an oiled bowl and cover. Let rise 1 hour
- Remove dough and punch down air pocket. Divide into 8 and form into balls.
- Roll out each bowl to 8" rounds.
- In an oven or grill heat a stone to 400 degrees.
- Place 1 layer at time individual pitas. Cook until fluffy and flip.
- Once browned remove and cover with cloth to keep warm. Enjoy while still warm!!

SMOKED HONEY MUSTARD BUFFALO WINGS

HONEY MUSTARD BUFFALO WINGS!! Made on the smoker these are packed with that amazing smoky grilled flavor and balanced with sweet and spice from this unique combination. This homemade honey mustard is also versatile as a dressing by itself and super simple so keep the recipe nearby. This is probably my favorite sauce for wings!!!! Try these out and let me know what you think!!!



Ingredients:

- 1 dozen wings
- BBQ seasoning

Sauce

- 1/2 cup mayo
- 2 tbsp Dijon mustard
- 2 tbsp honey
- 1 stick butter
- 5 oz hot sauce



Directions

- Set up smoker for indirect cooking at 300. I'm using cherry wood and charcoal.
- Prep wings by removing flats from drums and discarding tips.
- Drizzle with olive oil and coat liberally with BBQ seasoning of your choice.
- Place wing on smoker. I cook these for about 30 min until the meat starts to pull away from bone slightly. Crank up heat to crisp up skin. These cooked about 40 min.
- Combine mayo, Dijon and honey and mix well. Add hot sauce and mix. Blend that with butter. You can see not all of the butter incorporated in sauce but don't worry once on hot wings it'll form one sauce.
- Once done cooking coat wings in sauce while hot and serve.

BEEF CHEEK EGG ROLLS

Smoky, salty, sweet & savory, these smoked Wagyu beef cheeks make the perfect egg roll. Crisply wrapped with Havarti cheese and hot honey, these are sure to please.



Ingredients:

- 2 beef cheeks
- Boudreaux's Prime Steak & Chop seasoning
- Boudreaux's Fire & Smoke seasoning
- 1/2 stick butter
- Hot honey
- Havarti cheese
- Wonton wrappers
- 1 egg beaten
- Oil for frying



Directions

- Trim cheeks and season well. Place on 300-degree smoker on indirect. Cook until nice crust forms about 1-1/2 hours. Wrap in butcher's paper with a pat of butter on each one. Smoke until cheeks are tender about another 3-4 hours.
- Shred up meat, slice cheese into sticks and beat egg.
- Stuff each wrapper with beef, cheese and a drizzle of hot honey.
- Brush egg on all edges of wrapper. Fold in size and roll ensuring a good seal.
- Fry at 350 until golden brown.
- Serve with some hot honey for dipping.

BOUDREAUX'S MEMORIAL DAY BBQ

Celebrate Memorial Day with Boudreaux's BBQ! This recipe features a feast of all-time grilled favorites seasoned to perfection. Savor succulent meats that capture the essence of the holiday as every mouthwatering bite pays tribute to the heroes we honor on this special day.



Ingredients:

- Chicken Thighs
- Pork country ribs
- Sausage
- Hot Dogs
- BBQ sauce
- BBQ seasoning



Directions

- Clean and trim chicken and pork. Season and dry marinate overnight.
- Light coals and set up for a slow cook; 300 degrees for a couple hours. The key to good pork is to cook it long enough to break down the meat while getting that smoky flavor.
- Mix up your favorite blend of sauce. I used sweet baby rays with some honey kraft, Worcestershire and BBQ seasoning. Coat until nice and tacky.

CRUNCHY CLASSIC COLESLAW

Round off your Memorial Day BBQ with Boudreaux's Crunchy Classic Coleslaw. This coleslaw recipe combines the crispness of fresh vegetables with a tangy dressing, resulting in a refreshing side that balances out the richness of your BBQ mains. It's more than just a side dish; it's a cool and crunchy celebration of summer, and you know it has to be made with Blue Plate Mayo!



Ingredients:

Dressing

- 2-1/2 cups Blue Plate Mayo
- 2 tsp creole mustard
- 3 tbsp sugar
- 1/2 cup red wine vinegar
- Salt and pepper
- 2 tsp hot sauce
- 1/2 lemon juiced

Salad

- 1 head green cabbage
- 1 head purple cabbage
- 2 carrots



Directions

- Mix vinegar, sugar and salt. Whisk until dissolved. Add other ingredients and mix well.
- Finley chop cabbage and julienne carrots.
- Toss dressing over slaw and mix well.
- Refrigerate until ready to serve.

BACKYARD BAKED BEANS

Add a touch of hearty comfort to your Memorial Day spread with Boudreaux's Homestyle Southern Baked Beans. Slow cooked to develop a rich depth of flavor, these beans offer a sweet and savory balance that pairs perfectly with your BBQ favorites. Made with love and a pinch of Southern charm, they're a tasty reminder of home and heritage.



Ingredients:

- 1 lb. Camellia Navy Beans
- 1 medium onion
- 1 Red bell pepper
- 4 cloves garlic
- 1/2 cup ketchup
- 1/2 cup BBQ sauce
- 1/4 cup molasses
- 1/2 cup brown sugar
- BBQ Seasoning
- 1/2 qt chicken stock
- Boudreaux's Fire and Smoke seasoning
- 1 lb. ground beef
- 3 slices bacon, diced
- Bacon for topping



Directions

- Soak beans overnight and boil in salted water for 1 hour.
- Cook diced bacon until fat is rendered and add in onions and peppers. Cook until soft.
- Add beef and brown. Add garlic and cook a few minutes.
- Add brown sugar and cook in until sugar melts and slightly starts crystalizing.
- Add in ketchup, molasses and BBQ sauce. Stir and add in chicken stock. Let simmer and taste for seasoning. Prepare topping.
- I made a bacon lattice to put over the top, but you can just lay the bacon out.
- Bake at 350 with cover on. After 1 hour skim off any grease from top and bake another hour.
- Remove top and bake uncovered for 30 minutes until bacon is done and consistency is desired.

CHORIZO, SHRIMP & BACON TACOS

Taco Tuesday but make it fancy! Gulf shrimp, crispy bacon and spicy chorizo topped with Cotija cheese and the best avocado cream made with Bayou Gotham's Juju Guru tropic jalapeño hot sauce!!!



Ingredients:

- 1 pack chorizo
- 1 lb. shrimp
- 5 strips bacon
- Cotija cheese
- 12 small tortillas
- 3 tbsp Juju Guru
- 1/3 cp sour cream
- 1 lime juiced
- Handful cilantro
- 1/2 avocado



Directions

- Blend cilantro, hot sauce, lime juice, sour cream and avocado until smooth.
- Fry bacon until crispy.

Remove chorizo from case but leave in large chunks. Fry until browned well then drain.

- Peel and devein shrimp and season with blackening seasoning. Cook until blackened.
- Heat tortillas and assemble.
- Enjoy with some extra sauce if you like the spice!

SMOKED DUCK AND BLACK BEAN QUESADILLA

Get ready to indulge in the ultimate fusion of flavors with this Smoked Duck and Black Bean Quesadilla! With its crispy tortilla, tender duck, and savory black beans, this dish is a delicious and easy way to spice up your next meal. Trust us, your taste buds will thank you!



Ingredients:

- Smoked duck or chicken (Rotisserie chicken can be used.)
 - 1/2 onion
 - 1/2 bell pepper
 - 1 oz mezcal or other tequila (optional)
 - Cotija cheese
 - Tortillas
 - Sour cream
 - Chipotle purée
 - 1/2 Lime juice
- Beans
- 1/2 pack camellia black beans
 - 1/2 onion
 - 1/2 bell pepper
 - 1 hot chili (optional)
 - 1 qt chicken stock
 - Boudreaux's Backyard Lil' Bit Better | Creole Seasoning

Directions

- I seasoned the duck with Creole seasoning and smoked over cherry wood and charcoal at 325 for 2 hours. You can use chicken turkey or a rotisserie style chicken for this also.
- Wash beans and add into pressure cooker with diced onion, bell pepper, chili and chicken stock. I quartered the duck and also added to pressure cooker and cooked 30 minutes. After 30 minutes removed the meat and cooked beans another 30 minutes.
- Debone all meat and shred. Discard bones and skin.
- Remove half of the beans minus the liquid and blend in a food processor.
- Slice into strips onion and bell pepper. Sauté until tender and add tequila. Cook until liquid is evaporated.
- Assemble quesadillas by smearing on puréed black beans. Add a layer of meat and onion mixture. Add cheese.
- Grill until toasted and cheese is melted.
- To make sauce: mix sour cream, chipotle purée and lime juice.
- Serve with sauce and remaining whole black beans.

STUFFED TURKEY BREAST

Here's a little twist on the traditional bird! How about turkey stuffed with boudin and pepper jack cheese? Smoked and glazed with roasted garlic pepper jelly, there is nothing boring about this bird!!



Ingredients:

- Turkey breast
- Boudin
- Pepper jack cheese
- Pepper jelly



Directions

- Clean and dry turkey breast.
- Using a boning knife, cut a pocket into the center of the breast.
- Remove boudin from casing and slice cheese. Stuff boudin and cheese into pocket.
- Season turkey with your favorite rub.
- Over indirect heat at 325, smoke turkey until internal is 155.
- Melt pepper jelly and brush onto turkey and allow to cook to 165 internal. Remove from heat and let rest.

BERRY CHIPOTLE GLAZED RIBS

Berry chipotle glazed ribs are always a crowd favorite. Low-smoked ribs enhanced with this sweet and spicy glaze is the perfect snack.



Ingredients:

- BBQ rub
- 1 cp apple juice
- 1 cp pineapple juice
- 1/2 cp apple cider vinegar
- 1 jar of cherry or mixed berry preserves
- 1 tbsp chipotle purée
- 1/4 cp Worcestershire
- Ribs



Directions

- Prep ribs by removing membrane and seasoning generously with BBQ rub. Let marinate overnight.
- Set up smoker on indirect between 250-275.
- Place ribs on smoker.
- Mix mop by mixing half the vinegar, juice and more BBQ seasoning.
- Baste ribs with mop every half hour or so.
- Make glaze by puréeing preserves with chipotle purée, remaining vinegar, Worcestershire and more BBQ seasoning. Place in a saucepan and reduce until thick.
- Once desired color is reached on ribs, they can be wrapped in butcher paper. Raise heat and cook until probe tender.
- Once desired tenderness is reached remove from wrap and char outside. Spread glaze over both sides and cook until glaze is tacky on ribs.
- Enjoy!

Let this beautiful piece of meat be the star of your next dinner!



Directions

You'll need a meat thermometer; it's hard to gauge with a piece of meat that thick. I like to dry-brine which is just heavily salting and setting on a wire rack overnight. This will get the salt to penetrate the meat and also dry out the surface for when it's time to cook. Take out the steak and let come to room temperature a couple hours before you plan on cooking. I do what's called a reverse sear, and you can accomplish this in an oven, grill or smoker. It pretty much means to cook the steak at a low temperature until the internal is about 120 degrees then sear it really hot to develop a crust and take it to the final desired temp. I used my charcoal grill for this and cooked the steak at 250 until it reached 120. Took it off and let rest while I added coals to get the grill as hot as possible. Then a few minutes each side on top of the screaming hot fire, charred it up and brought it to a 130 internal. Let rest at least 10-15 minutes before slicing. Add some garlic butter at the end and let melt all over the steak.

CARNE ASADA FRIES

These CARNE ASADA FRIES are nothing short of amazing!!! Wagyu skirt steak atop fresh cut French fries, finished with tomatillo salsa and street-style corn!!!! And did you see that cheese?!!!! Grab this on the back porch with an icy cold cerveza and you'll definitely have a backyard fiesta



Ingredients:

- 3 Idaho potatoes
- 2 ears of fresh corn
- 4 tomatillos
- 1-2 peppers of choice
- 1 white onion
- Skirt steak
- 3 tbsp sour cream
- Cheeses of choice
- Cilantro
- Parsley
- Limes
- Seasoning
- Pickled peppers (optional)



Directions

- Wash potatoes and cut into fries. Soak in ice water for 1 hour.
- Husk corn and tomatillos. Thick slice 1 piece of the white onion. Oil and season with salt, pepper, garlic powder and paprika. Grill vegetables until well charred.
- Place all except the corn into a blender with juice of 1 lime, salt, pepper and a bit of cilantro, and pulse until consistency of salsa.
- Small dice remaining onion and marinate with lime juice and parsley.
- Cut corn off of cobb. Add in sour cream, cilantro, salt, pepper and juice of 1 lime. Mix well.
- Remove potatoes from water and dry off with paper towels. Fry in 300-degree oil for 10 minutes. Remove from oil and crank up to 375 and fry 3 more minutes.
- Season steak and grill to your liking. Let rest and cube.
- I used Oaxaca cheese and queso fresco and placed in a skillet directly on grill.
- Assemble components and enjoy with a cerveza!

FISH TACOS WITH MANGO-CITRUS SLAW

Elevate your taco game with these Grilled Red Snapper Fish Tacos! The succulent red snapper, seasoned to perfection with Boudreaux's Fire and Smoke, nestled in warm tortillas, is a flavor explosion! But the real star? Our homemade Mango Slaw with a mix of Napa and purple cabbage, juicy mangoes, and tangy citrus dressing! And the fiery kick from La Pepper Exchange Red Limo Pepper Purée? It takes these tacos to a whole new level of deliciousness! Get ready to ignite your taste buds with excitement!



Ingredients:

- Red snapper or desired fish
- Boudreaux's Fire & Smoke Creole Seasoning
- Tortillas
- Cotija cheese
- 1/2 Napa cabbage
- 1/2 Small purple cabbage
- 1 ripe mango
- 3/4 cup mayo
- 1/3 cup mixed citrus juice (such as lime, blood orange, and tangerine)
- 1 tsp Red Limo Pepper Purée
- 1 tsp honey



Directions

- Prepare the slaw by making the dressing. In a bowl, combine the mixed citrus juice, Red Limo Pepper Purée, mayo, and honey. Season the dressing with Boudreaux's Fire and Smoke seasoning, adjusting to taste.
- Thinly slice the Napa cabbage, small purple cabbage, and ripe mango. Toss them in the dressing until well coated, and set the slaw aside.
- Season the fish with Boudreaux's Fire and Smoke seasoning and grill until cooked through.
- Heat up the tortillas.
- Break up the grilled fish and place it onto the warmed tortillas. Top the fish with the flavorful slaw and a sprinkle of Cotija cheese.
- Garnish the tacos with fresh lime and cilantro for an added burst of flavor.
- Get ready to tantalize your taste buds with each mouthwatering bite of these sensational Grilled Red Snapper Fish Tacos. This fiesta of flavors, combining the smoky grilled fish, refreshing Mango Slaw, and fiery Red Limo Pepper Purée, will leave you craving more. Elevate your taco experience today and savor the deliciousness.

BBQ BLUE CRABS

Everyone loves a good crab □ boil, but have you ever had a crab BBQ??? Like a spin on New Orleans style BBQ shrimp, we use that same base to cook our Louisiana blue crabs in and boy is that hitting!!!! Next time you have a bushel of crabs I highly recommend saving a few to make them like this!!!!



Ingredients:

- 1 dozen blue crabs cleaned
- 1-1/2 large onion diced
- 1 red bell pepper
- 6 cloves garlic
- 2 lemons halved
- 2 beers
- green onions
- 2 bottles of W sauce
- 2 sticks of butter
- French bread for dipping
- potatoes, corn and sausage (just like a boil)



Directions

- Start with a metal pan over med heat on the grill. Add 1 stick of butter, onions, peppers, garlic, lemons and sausage. Cook down until soft.
- Clean crabs by removing the apron, top shell gills and guts. Keep fat if possible.
- Once vegetables are cooked, add in potatoes and corn. Season with creole seasoning and hot sauce. Add W sauce and beer. Cook until potatoes are tender.
- Add crabs and submerge as best as possible. Let that cook about 15-20 minutes and remove pan from heat. Add in remaining butter and green onions.
- Serve hot with toasted French bread for dipping.

SMOKED BEEF RIBS

These smoked beef ribs are the perfect star of any summertime backyard get-together! Let's get it smokin', y'all!



Ingredients:

- 1 rack beef ribs
- BBQ seasoning



Directions

- Clean up beef ribs. I removed the entire fat cap because there is a thick silver skin underneath that doesn't breakdown. I also peeled the membrane from the back.
- Season very liberally on all sides. I used my homemade rub, but you can use whatever you like. A simple salt, pepper and garlic would work great as well.
- Preheat grill to 225 with cherry wood for smoke. Setup for indirect cooking. I also put a pan with some beef stock underneath to help keep some moisture in.
- I cooked for 3-1/2 hours here until the crust was where I wanted it.
- I wrapped tight in 2 layers of butcher paper and placed back on grill. I raised the heat up to 300 and went 2 more hours until I could insert my probe with no resistance in the meat.
- Removed from heat and let rest in the paper for 30 minutes. Removed from paper and let rest another 20.
- Slice and enjoy. Add sauce if you like but not much is needed.

BOUDIN STUFFED JALAPEÑO POPPERS

Everyone loves a good jalapeño popper!!! These here are stuffed with boudin and pepper jack cheese before being wrapped in bacon and finally glazed with a mixed berry pepper jelly!!



Ingredients:

- 6-8 large jalapeños
- 1 stick of boudin
- 1/2 block of pepper cheese
- 8 pieces of bacon
- A jar of your favorite pepper jelly



Directions

- Remove tops of jalapeños and remove seeds.
- Slice cheese into small sticks and stuff into jalapeño.
- Remove boudin from casing and stuff generously into jalapeño.
- Wrap each pepper with bacon.
- Grill on indirect heat at 300 degrees until bacon renders down.
- Heat pepper jelly in a small bowl until melted.
- Glaze peppers with jelly until sticky and done for your liking.

WAGYU BEEF BRISKET

Get ready to indulge in a tender, melt-in-your-mouth experience that'll transport your taste buds to heaven. From the delicate marbling to the smoky flavor, this Wagyu beef brisket is the epitome of indulgence!



Ingredients:

- Brisket
- Salt
- Fresh cracked pepper



Directions

- Trim brisket to remove soft fats and hard pieces. This is variable depending on how you like.
- Season liberally with kosher salt and fresh black pepper.
- Set smoker to cook on indirect and add wood of your desire.
- Place trimmings in a small saucepan with a couple tablespoons of water and cook over low heat to render down fat.
- Once bark forms on brisket, wrap with butcher's paper after coated with rendered fat.
- This is a completely optional step by the way. It's just what felt like doing since I had extra Wagyu beef fat.
- Cook until you can insert a probe with little resistance.
- Set in a small foam cooler or ice chest to rest for 1-2 hours.
- Slice and enjoy!!

BBQ BEEF SHANK WITH HABANERO MANGO GLAZE

BBQ Beef Shank with Habanero Mango Glaze is a delicious and flavorful dish that combines the rich, tender beef shank with a spicy and sweet glaze.



Ingredients:

- Beef shank drenched
- 2 mangos
- 1 tsp habanero
- 1/4 cp honey
- 4 cloves garlic
- 1 med onion
- 3 small, sweet peppers
- 1/2 cp white wine vinegar
- Salt to taste



Directions

- Season shank with salt and pepper. Preheat smoker to 300 and set indirect. Add in cherry wood for flavor.
- Smoke until crust forms and then wrap in butcher paper. Smoke wrapped for about 3 hours or until meat is tender.
- Make glaze by combining all ingredients and cooking for 20 min. Using a blending device blend until smooth.
- Remove shank from paper and coat with glaze and allow to cook on meat for 5 min.

JALAPEÑO LIME WINGS

Bruh, these JALAPEÑO LIME WINGS are the perfect mix of tangy and spicy. Achieving super crispy skin on the grill, these are really simple to make and come out excellent.



Ingredients:

Ingredients

- 1 dozen wings
- 2 tbsp dry mojo seasoning
- 2 tbsp Tajin

Sauce

- 2 sticks butter
- 2 limes
- 1-1/2 tbsp jalapeño purée
- 2 tbsp jalapeño hot sauce



Directions

- Prep wings by removing flats from drums and discard tips. Coat lightly in olive oil and coat with dry seasonings
- Preheat grill. I had the outside burners med high and the 2 middle burners on low.
- Place wings on middle portion of grill on low direct heat. Rotate every 5 min or so to prevent over charring too early to give the wings time to break down. When the meat starts slightly pulling away from the ends of the bone raise heat to get the skin crispy. Once the heat is raised you need constantly move and pay attention not to burn skin. My total grill time was about 30 mins.
- For the sauce mix the zest of the limes along with juice to the softened butter. Add jalapeño purée and hot sauce.
- Place hot wings in a bowl and toss with sauce until well coated.

GARLIC PARMESAN WINGS

Everybody loves wings!!! Let's start off by making these GARLIC PARMESAN WINGS in the oven!! I'll show you how to get these super crispy and spices just right!! LEGGGOOOO!!



Ingredients:

- Wings 1 dozen whole
- 4 cloves garlic
- 2 tbsp dried parsley
- 1/2 cp parmesan cheese
- 2 tbsp everything bagel seasoning
- Dry seasoning
- 2 tbsp Lil' Bit Better Creole Seasoning
- 1 tbsp garlic powder
- 1 tbsp Italian seasoning
- 1 tbsp parsley
- 2 tbsp cornstarch



Directions

- Prep wings by separating the flats from the drums and discarding the tips. Pat dry with paper towel. I like to set my on a wire rack and place under a fan to get that skin really dry.
- Preheat oven to 425 on convection. Lightly coat wings with olive oil and toss. Add the dry seasonings and toss to coat all wings evenly, then add corn starch.
- Lay wings skin side up in a single layer with space in between each wing on that same wire rack, and place on middle rack of the oven. After about 15 min, flip each wing and roast another 15 min
- The base for this sauce will be a simple garlic compound butter. Start by mincing the garlic and once fine, add some coarse salt and run the side of your knife pushing downward across the garlic to form a garlic paste. Add that to 2 sticks of softened butter with the dried parsley. You'll have extra of this you can use for topping steaks or whatever.
- Once the wings have roasted for 30 min, crank up the broiler. I kept the wing on my middle rack because I find the distributes better there and went 5 minutes, flipped the wings again, and went 5 minutes on the other side. This step may vary with your oven; just keep an eye on them each step and adjust when they're golden brown.
- Add the hot wings to a bowl, add a big scoop of that butter, and toss until all wings are coated. Dust with a little more garlic powder, Parmesan cheese and for a little texture - everything bagel seasoning.
- Enjoy!!!

VENISON SAUSAGE PIZZA WITH PEPPERS

Don't let homemade pizza intimidate you! This Venison sausage pizza with peppers and onions on ricotta and tomato base with provolone and fontina is simple to make and is a straight banger. Get some friends and some beers and let's get into it!!!



Directions

- Prepare dough by adding flour, sugar, salt and yeast into the bowl of stand mixer and mixing. Place a dough hook on and incorporate slowly. Knead dough until one solid ball forms and dough is consistent in texture. Place in an oiled bowl and cover. Let rise at least an hour or until ready to build pizza.
- Small dice onion and mince garlic. On med heat sauté onions until soft. Add garlic and chili flakes. Once garlic starts to brown add tomato paste and let brown for 3 min. Add in tomatoes and seasonings. Cook down until thick and use a spoon to smash up large pieces of tomato.
- Remove sausage from casing and break into 1" chunks. Brown chunks of sausage until caramelized. Leave in fairly nice size pieces you don't want cooked ground meat. Remove and drain excess fat.
- Slice onions and red bell pepper. Coat onions with hot sauce. Salt and pepper onions and peppers and drizzle with olive oil. Grill onions and peppers until charred and soft. Slice and reserve.
- Heat oven or grill with pizza stone in it to 450-500 degrees.
- Dust counter with flour and place risen dough. Work dough into large circle being careful not to break through.
- Apply thin coating of ricotta cheese, follow with sauce and sausage pieces. Sprinkle on onions and peppers. Spread shredded cheese around evenly.
- Place pizza on hot stone and cook until brown on crust and crispy as desired.
- Remove and slice. Drizzle with hot honey and enjoy!!!

Ingredients:

Dough

- 2-1/8 cups bread flour sifted
- 1 tsp sugar
- 1 tsp salt
- 1 tsp instant yeast
- 3/4 and 1 tbs warm water
- olive oil

Sauce

- 1/2 onion
- 2 cloves garlic
- 1 can crushed or stewed tomatoes
- 1 tbs tomato paste
- 1 tsp pepper flakes
- 1 tsp dried herbs
- 1 tsp garlic powder
- salt and pepper

Pizza

- sausage of choice
- 1 cup ricotta cheese
- 1/2 onion
- 1 red bell pepper
- 3 oz shredded provolone
- 1 oz shredded fontina
- Crystal hot sauce
- basil
- fermented garlic hot honey

BACON CORNBREAD CAKE

Not 'cha mammas dainty, light and fluffy cornbread. BACON CORNBREAD CAKE!!!! This is a dense, rich flavor punch cornbread that is salty, fatty and succulent. Burnt bacon and onion ends give this a phenomenal crust that you can't stop eating.



Ingredients:

- 2 packs Martha White cornbread mix
- 1 cp buttermilk
- 1 cp heavy cream
- 1 can creamed corn
- 2 egg yolks
- 4 thick slices bacon
- 1/2 onion
- 1 stick butter

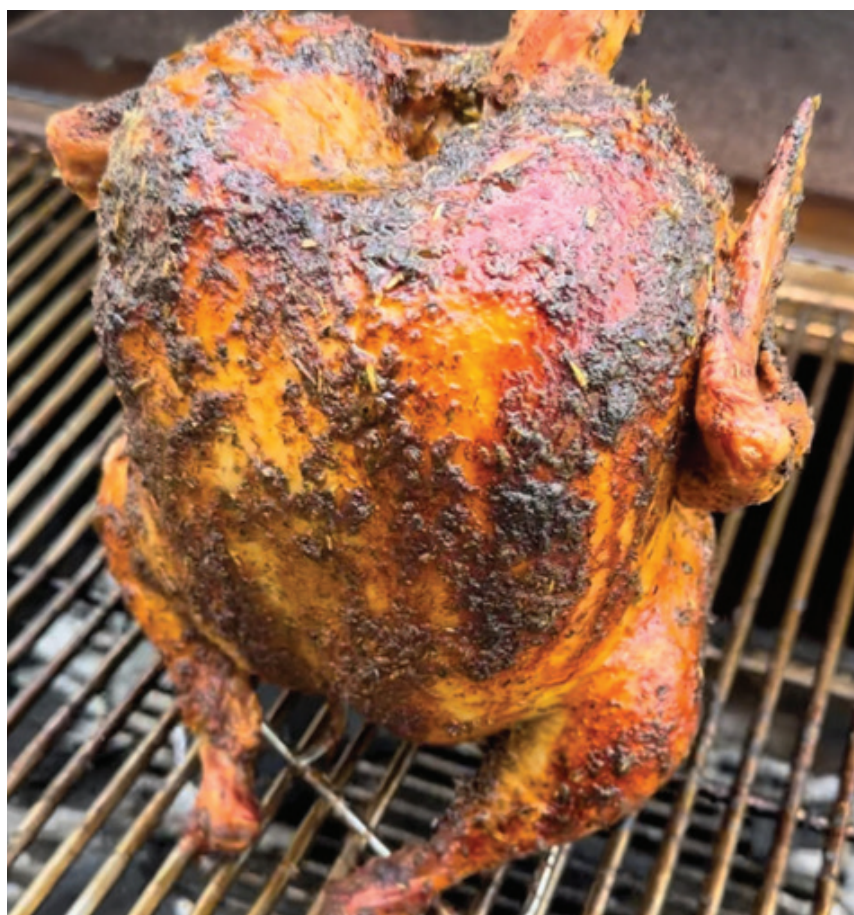


Directions

- Mix together everything but bacon and onion. Let sit in fridge for a while. Turn oven on to 400.
- Dice bacon and sliver onion. Cook bacon in cast iron skillet until almost crisp and throw in onion. When mixture is starting to get dark add in the stick of butter. You want this butter to brown. Once it is all foamy and coming up the sides add your batter.
- Bake that at 400 till it don't jiggle too much about 20-25 minutes
- Don't go crazy on this 'cause it's super rich But you will despite this warning... you're welcome!

JUVIE JUICE DRUNKEN CHICKEN

Oh you a paper chaser! We'll get ya block on fire with this Juvie Juice Drunken Chicken. The collaboration between @juviethegreat and @urbansouth lends a sweet twist to this slow roasted beer in the rear style chicken. Extra juicy and moist, perfect to wash down with a Juvie Juice!



Ingredients:

- 1 whole chicken, trimmed and cleaned
- 1 can Urban South Juvie Juice Hard Iced Tea
- Boudreaux's Backyard Fire and Smoke Creole Seasoning
- Boudreaux's Backyard Low & Slow Simmer Seasoning
- 2 sticks butter



Directions

- Light grill to cook indirect at 300 degrees.
- Clean and trim chicken. Melt 1 stick butter and baste chicken with it.
- Seasoning heavily with above seasonings.
- Set up chicken on beer can cooking stand with 1 can of Juvie juice inserted. Place on grill.
- In a heat safe metal sauce pan place 1 stick butter, 1 can Juvie juice, heavy seasoning and place on grill.
- Every 30 minutes, baste with mixture.
- Cook until internal of chicken reaches 165 at thigh.
- Carve and enjoy!!

TROPICAL FUSION DELIGHT: GRILLED PINEAPPLE AND BLACK BEAN SALSA WITH BLACKENED SALMON

Take your taste buds on an exotic tropical journey with our Grilled Pineapple and Black Bean Salsa! Bursting with the perfect blend of sweet, smoky, and zesty flavors, this sensational salsa is a fiesta for your palate. It pairs flawlessly with blackened salmon, creating a mouthwatering fusion of tropical and savory sensations. Elevate your salmon game with our irresistible pineapple salsa!



Ingredients:

- 1 pineapple
- 4 salmon fillets
- Lil' Bit Better Blackening Seasoning
- 1/2 red onion, diced
- 1 cup diced tomatoes
- 3 cloves of minced garlic
- 2 tablespoons of minced cilantro
- Juice of 3 limes
- 1 pound of Camellia black beans
- Salt and pepper
- Light olive oil



Directions

- Wash and sort the black beans. Boil them in salted water until tender. Alternatively, you can cook them in a pressure cooker for 25 minutes. Drain and let them cool.
- Peel the pineapple and drizzle it with olive oil. Season with salt and pepper. Grill the pineapple on high heat to develop nice char marks.
- Dice the grilled pineapple and mix it with the diced onions, tomatoes, minced garlic, and cilantro.
- Add the cooked black beans to the mixture and squeeze in the lime juice. Season to taste with salt and pepper.
- Blacken the salmon fillets in a cast-iron skillet or hot griddle. Lightly coat the fillets in olive oil and generously season them on all sides. Lay them on the hot cooking surface until charred well.
- Top the blackened salmon with the pineapple and black bean salsa, and serve. Indulge in the flavors of this tantalizing Grilled Pineapple and Black Bean Salsa, perfectly complementing the succulent blackened salmon. Your taste buds are in for a treat!

FATHER'S DAY STEAK & POTATOES

This Father's Day, treat dad to a gourmet backyard feast featuring a succulent Picanha steak seared to perfection and beautifully complemented by a zesty Chimichurri sauce. The star of the show is paired with indulgent Au Gratin Potatoes layered with rich gruyere cheese and crisp, smoky bacon. We invite you to join us in celebrating dads everywhere with this mouthwatering meal, lovingly prepared with the unique Boudreaux's Backyard touch!



Ingredients:

- 1 Picanha roast
- Boudreaux's Prime Beef and Chop Seasoning
- 2 Idaho potatoes
- 6 oz Gruyere cheese
- 1/2 cup heavy cream
- 5 strips thick-cut bacon
- 1 onion
- 1 bunch fresh parsley
- 1 bunch fresh cilantro
- 4 cloves garlic
- Juice of 2 limes
- 2 tbsp red wine vinegar
- 2 tbsp olive oil
- 1 tsp red pepper flakes
- Salt and black pepper to taste



Directions

- Trim the Picanha roast, leaving at least a 1/4" fat cap on top. Season liberally with Boudreaux's Prime Beef and Chop Seasoning. Set your grill to cook indirectly and place the roast on the cool side until the internal temperature reaches 115°F. Once achieved, move the roast over the coals and sear until well-charred. Remove before the internal temperature reaches 129°F and let rest for at least 15 minutes before slicing. Cut into thin slices against the grain.
- Thinly slice the potatoes and immerse them in a water bath. Julienne the onion and grate the cheese. Dice the bacon into 1/2" pieces and cook until crisp, then remove from the pan. Soften the onions in the pan, then start layering the potatoes in a single layer, seasoning each layer. When half the potatoes are layered, add half the cheese, half the cream, more seasoning, and a sprinkle of parsley. Repeat for the top layer. Cover and bake for 1 hour until the potatoes are soft. If there's too much liquid, drain some off. Add bacon and parsley, then broil on high until the cheese is golden.
- For the Chimichurri sauce, mince the garlic and mix with the red pepper flakes. Add the lime juice, finely chopped parsley, and cilantro. Mix in the red wine vinegar, then gradually stir in the olive oil until emulsified.
- Serve the sliced Picanha steak topped with chimichurri sauce and a side of au gratin potatoes. Enjoy!

STRAWBERRY BACON JAM PORK CHOP

Experience a symphony of flavors with our Strawberry Bacon Jam Grilled Tomahawk Pork Chop. The succulent pork chop, boasting an impressive bone-in presentation, is grilled to perfection resulting in a beautifully caramelized exterior and a tender, juicy interior. What sets this dish apart is our unique Strawberry Bacon Jam, a delectable combination of sweet, ripe strawberries and smoky, savory bacon. This surprising pairing creates a tantalizing balance of sweet and salty, further enhanced by a subtle smokiness from the grill. The jam is slathered over the grilled chop, its rich, fruity flavors providing a delightful contrast to the savory pork. This dish is a testament to the magic that can be created in a backyard, promising a gourmet experience that will tantalize your taste buds.



Ingredients:

- 1 thick-cut bone-in pork chop (if available)
- 4 strips of thick-cut bacon, cubed
- 1 pint Louisiana strawberries, cubed
- 1 Jalapeno, seeds removed and minced
- 1/2 onion, julienned
- 2 oz Cointreau liqueur
- Boudreaux's Prime Beef and Steak Seasoning



Directions

- Pat dry the pork chop and season all sides with Boudreaux's Prime Beef and Steak Seasoning. Let it rest and come up to room temperature while you prepare the glaze. Preheat the grill on high.
- Cook the bacon until crispy. Remove from the heat and set aside.
- Sauté the onions until soft and caramelized.
- Add the jalapenos and strawberries to the pan. Cook until soft, then use a spoon to smash the mixture into a paste-like consistency.
- Stir in the Cointreau and simmer until the sauce thickens.
- Grill the pork chop on high heat until it reaches your desired level of doneness. Serve hot with the strawberry bacon jam.

BEEF RIBS WITH GUAVA, AGAVE & RED JALAPEÑO GLAZE

Savor the succulent and tender perfection of slow-smoked beef ribs, elevated to new heights with a unique glaze of guava, agave, and red jalapeno. Our slow-smoked beef ribs with sweet and spicy glaze are a flavor sensation that will leave you craving more. The smoky aroma and melt-in-your-mouth texture of the beef ribs are perfectly complemented by the sweet and tangy notes of guava and agave, balanced with a subtle kick of heat from the red jalapeno. Each bite is a symphony of savory and sweet, creating a taste experience that is simply unforgettable. Get ready to indulge in a BBQ masterpiece that will have your taste buds singing with delight!



Ingredients:

Rub

- 1/4 cup brown sugar
- 1/2 cup Boudreaux's Fire and Smoke
- 1 tbsp Boudreaux's Low and Slow
- 2 tbsp kosher salt
- 1 tbsp black pepper
- 1 tbsp ground mustard

Glaze

- 1/2 onion
- 4 cloves garlic
- 1 tbsp agave
- 1/2 can guava nectar
- 11 oz guava preserves
- Beef ribs
- 4 tbsp butter



Directions

- Mix together all dry ingredients for rub.
- Trim ribs and remove membrane. Season liberally on all sides.
- Set smoker for indirect cook at 275. Smoke seasoned ribs about 3 hours until bark has formed.
- Remove from heat and wrap in butchers paper with butter.
- Smoke until tender, about 2-1/2 hours. Remove and let rest 20 minutes.
- Combine glaze ingredients and simmer until onions are soft and glaze has thickened. Blend with a stick or conventional blender until smooth or use as is.
- Place ribs directly over coals and let char for a few minutes then lightly brush on glaze allowing caramelization of glaze.

TRISKET" TRI-TIP

Trisket! But not that dry square cracker. I'm talking about a wagyu tri-tip cooked low and slow just like you would a brisket!



Ingredients:

- 1 Tri- Tip
- Boudreaux's Prime Beef and Chop seasoning



Directions

- Trim tri-tip and set up grill for a low slow on indirect heat. Target 275 for temperature.
- Place meat on smoker and cook until nice bark is set for me this took 3 hours.
- Remove tri-tip and wrap in butcher paper with a pat or 2 of butter.
- Cook for another hour or until internal reaches 190.
- Pull and let rest at least 1 hour.
- Slice and serve.

STUFFED HATCH CHILE PEPPERS

Hey Backyard fam! Just tried these INSANE Hatch chiles stuffed with boudin, oozing with melty pepper jack cheese, wrapped in the crispiest bacon, and glazed with a sweet-spicy pepper jelly. Every bite is a flavor explosion! Sweet, spicy, smoky, and oh-so-cheesy. If you're not adding this to your must-try list, you're missing out big time!



Ingredients:

- 4-6 Hatch chile peppers
- 3 links boudin
- 1/2 block pepper jack cheese
- 1 pack bacon
- Pepper jelly of choice



Directions

- Clean and remove the tops from the Hatch chiles. Remove the seeds.
- Cut cheese into long strips and work into pepper.
- Remove boudin from casing and stuff into chili.
- Wrap stuffed chili with bacon. You can use a toothpick to help secure bacon so it doesn't fall.
- Grill indirect over medium heat until bacon is rendered.
- Heat pepper jelly until its liquid and glaze over peppers.

FIRE ROASTED HATCH CHILE SALSA VERDE

Ignite your taste buds with our Fire Roasted Hatch Chile Salsa Verde! Each jar captures the smoky essence of freshly roasted Hatch chiles, blending their unique heat with the vibrant zest of salsa verde. Perfect for dipping, drizzling, or elevating any dish. Dive into a symphony of flavors that dance between smoky, tangy, and spicy. Are you ready to turn up the heat?



Ingredients:

- 3 Hatch Chilies
- 8-10 tomatillos
- 1 white onion
- 1/4 bunch cilantro
- 1-3 garlic cloves
- 2 limes
- 1/4 cup vinegar
- Salt
- Pepper
- Olive oil
- Bayou Gotham Juju Guru to taste



Directions

- Quarter and peel onion. Split chilies and deseed. Peel, wash and half tomatillos.
- Rub lightly with olive oil and season with salt and pepper. Grill over high heat until vegetables are soft and charred.
- Place everything in a blender and add cilantro, garlic, lime juice and vinegar. Season with salt pepper and hot sauce to taste.
- Blend until desired consistency. I left mine a little chunky.
- Serve on tacos or chips or whatever!!!

CARNE ASADA TACOS

Savor the bold flavors of our Carne Asada Tacos, perfectly grilled and bursting with juiciness. But the real star? Our Roasted Hatch Chile Salsa Verde! This smoky, tangy delight drapes over the tender meat, adding a kick that's just the right amount of heat. Every bite is a journey to culinary paradise. Taco 'bout a match made in heaven!



Ingredients:

- 1 skirt steak
- salsa verde
- Boudreaux's Backyard Prime Beef and Chop seasoning
- 1/2 white onion diced
- cilantro minced
- corn tortillas
- cotija cheese



Directions

- Trim steak and season generously.
- Grill over high heat until med rare.
- Let rest 10-15 minutes and slice thinly against the grain.
- Grill tortillas and top with cheese, steak, onions, cilantro and salsa.

Chef's Thoughts: Cooking Methods

When it comes to grilling and BBQ, there are several cooking methods you can utilize to achieve different flavors and textures. Each method offers its unique benefits and is suited to various types of food. Here's a look at some of the most popular cooking methods you can use with your grill or BBQ setup:

BBQ'ing

Description: BBQ'ing involves cooking food slowly over low heat with smoke. This method is typically used for larger cuts of meat that require extended cooking times to become tender and flavorful.

Benefits:

- **Tenderizes Meat:** The low and slow approach breaks down tough fibers, resulting in tender meat.
- **Deep Flavor:** The smoke infuses the meat with a rich, smoky flavor.
- **Versatile:** Suitable for a wide range of meats, including ribs, brisket, and pork shoulder.

Grilling

Description: Grilling involves cooking food quickly over high heat. This method is perfect for smaller cuts of meat, vegetables, and seafood.

Benefits:

- **Quick Cooking:** High heat cooks food rapidly, locking in juices and flavor.
- **Distinct Grill Marks:** Creates attractive grill marks and a flavorful crust.
- **Variety:** Ideal for burgers, steaks, chicken breasts, fish, and vegetables.

Reverse Searing

Description: Reverse searing is a method where you first cook the meat at a low temperature and then finish it off with a high-heat sear.

Benefits:

- **Even Cooking:** Ensures the meat is evenly cooked throughout.
- **Perfect Crust:** Finishing with a high-heat sear creates a delicious crust without overcooking the interior.
- **Control:** Provides better control over the final doneness of the meat.

Cold Grill Method

Description: The cold grill method involves placing food on a grill that has not been preheated. This method is often used for delicate items like fish or for achieving a slow, even cook.

Benefits:

- Gentle Cooking: Reduces the risk of burning or overcooking delicate items.
- Even Heat Distribution: Allows for gradual, even cooking.
- Versatile: Suitable for items that require gentle heat, such as fish and certain vegetables.

Direct Grilling

Description: Direct grilling involves placing food directly over the heat source. This method is best for foods that cook quickly, such as steaks, burgers, and vegetables.

Benefits:

- Quick and Efficient: Ideal for foods that require fast cooking times.
- Flavorful: High heat sears the outside, locking in juices and flavor.
- Simple: Easy to set up and manage.

Indirect Grilling

Description: Indirect grilling involves cooking food away from the direct heat source. This method is similar to baking and is perfect for larger cuts of meat and foods that need longer cooking times.

Benefits:

- Even Cooking: Prevents burning and ensures even cooking.
- Versatile: Ideal for roasts, whole chickens, and ribs.
- Controlled Heat: Allows for better temperature control and longer cooking times.

Smoking

Description: Smoking is a method of cooking food using smoke from burning wood or charcoal. This low and slow method is perfect for imparting deep, smoky flavors to the food.

Benefits:

- Flavorful: Adds a rich, smoky flavor to meats and other foods.
- Tenderizes: Breaks down connective tissues in tougher cuts of meat.
- Preservation: Can also be used to preserve meats.

Searing

Description: Searing involves cooking food at a high temperature to create a caramelized crust. This method is often used in combination with other methods, such as reverse searing.

Benefits:

- Flavorful Crust: Creates a delicious, caramelized crust on the outside of the meat.
- Locks in Juices: High heat helps to seal in the juices.
- Aesthetic: Provides an attractive, browned exterior.

Rotisserie

Description: Rotisserie cooking involves roasting food on a rotating spit over heat. This method is great for cooking whole poultry and large roasts evenly.

Benefits:

- Even Cooking: Rotating the meat ensures it cooks evenly on all sides.
- Self-Basting: The rotation allows the meat to baste itself, resulting in juicy and flavorful outcomes.
- Versatile: Ideal for whole chickens, turkeys, and large roasts.

Planking

Description: Planking involves cooking food on a piece of wood, typically cedar, over a heat source. This method adds a subtle, smoky flavor to the food.

Benefits:

- Subtle Flavor: Imparts a delicate, smoky flavor to the food.
- Moisture Retention: The wood plank helps to retain moisture in the food.
- Presentation: Provides a unique and attractive way to serve grilled foods.

Each of these methods offers its unique advantages, allowing you to explore and enjoy a wide range of flavors and textures. Whether you're a fan of the quick sear or the slow smoke, there's a grilling method for every taste and occasion.

GRILLED RIBEYES & VEGGIE SKEWERS

Elevate your grill game with my latest video: Grilled Ribeyes & Veggie Skewers Perfection! Dive into the art of cooking restaurant-quality steaks right at home. I'm sharing 3 essential tips to achieve that perfect sear and juicy interior every time. Plus, discover how to compliment your succulent ribeyes with vibrant, balsamic-marinated vegetable skewers featuring tomatoes, red onions, bell peppers, mushrooms, and zucchini.

Whether you're a seasoned grill master or a barbecue novice, these tips will transform your outdoor cooking experience. Light up your charcoal, and let's get grilling!



Ingredients:

- 2 Chairman's Reserve Platinum Ribeye Steaks from Rouses Market
- Boudreaux's Prime Beef and Chop Seasoning
- Assorted vegetables of your choice
- 2 cloves garlic, minced into a fine paste
- 1 sprig oregano, minced
- 2 sprigs thyme, minced
- 1 tsp Rouses Dijon or Creole Mustard
- 2 tbsp Rouses Balsamic Vinegar
- 2 tbsp Rouses Olive Oil
- Salt and Pepper to taste

Directions

- Liberally season the ribeye steaks on all sides with Boudreaux's Prime Beef and Chop Seasoning. Allow them to come up to room temperature while you prepare the vegetables.
- Wash, dry, and trim/peel the vegetables as needed. Thread them onto heat-safe skewers.
- Create the dressing/vinaigrette by combining the minced garlic, oregano, thyme, mustard, balsamic vinegar, salt, and pepper in a bowl. Whisk until the salt dissolves. Gradually drizzle in the olive oil while continuing to whisk until the mixture is fully emulsified. Drizzle this over the skewered vegetables and allow them to marinate.
- Light a generous amount of charcoal and wait until the coals are fully ignited and covered with white ash. Spread them to create an even layer, keeping them close to the grill surface. Place the grill grate over the coals and immediately place the steaks on the grill. Rotate the steaks after about one minute and flip after two minutes. Move the steaks around to cook evenly over the hot spots until a crust forms over the entire surface. Grill to your desired level of doneness: (Remove from heat right before these temps are reached)

- Medium-rare: 130-135°F (about 4-5 minutes per side)
 - Medium: 135-145°F (about 5-7 minutes per side)
 - Medium-well: 145-155°F (about 8-10 minutes per side)
- Remove the steaks from the grill and let them rest for at least 10 minutes before serving. Top with compound butter and allow it to melt while resting. Grill the marinated vegetables over the coals until they are charred and tender.
- **Notes:**
- Use a meat thermometer to ensure your steaks reach the desired internal temperature.
 - Remember to let your steaks rest after grilling to allow the juices to redistribute throughout the meat, ensuring a juicier steak.
 - Adjust grilling time based on the thickness of your steaks and the intensity of your grill's heat. Enjoy your perfectly grilled ribeye steaks and flavorful vegetable skewers!



STEAK FRITES WITH RED CHIMICHURRI

Indulge in the ultimate backyard gourmet experience with this mouthwatering recipe for Grilled Steak Frites featuring a zesty red chimichurri sauce. With juicy New York Strip steaks seasoned to perfection, crispy golden fries, and a vibrant chimichurri bursting with flavors, this dish is a true celebration of culinary excellence. Whether you're hosting a weekend barbecue or simply craving a taste of backyard bliss, this recipe is guaranteed to satisfy your cravings and leave your guests begging for more. Watch now to learn the secrets behind this irresistible steakhouse classic with a delicious twist!



Directions

Roast the red bell pepper until charred, then dice and set aside.

Mince 3 cloves of garlic and combine with a pinch of kosher salt to form a paste. Squeeze in the juice of 1/2 lemon and set aside.

Finely chop the cilantro and parsley. Add them to the garlic paste along with the juice of 1 lime, red wine vinegar, and a pinch of Boudreaux's Backyard Fire & Smoke seasoning. Slowly drizzle in olive oil while stirring. Stir in the diced roasted red pepper.

Thinly slice the potatoes and place them in a bowl of cold water mixed with baking soda. Let them soak for about 5 minutes, then drain and pat dry thoroughly.

Heat a fryer to 325°F (165°C). Fry the potatoes for 3-4 minutes, then increase the heat to 425°F (220°C) for the final minute. Toss the fries in a bowl with chopped parsley, kosher salt, and grated Parmesan cheese.

Liberally season the steaks with Boudreaux's Backyard Prime Beef & Chop Seasoning. Heat a pan over medium-high heat and add olive oil. Sear the steaks on all sides, starting with the fat cap down. Add butter, rosemary, thyme, and 2 crushed cloves of garlic to the pan. Baste the steaks with the melted butter until they reach your preferred level of doneness. Remove the steaks from the pan and let them rest.

Slice the steaks and serve them alongside the fries, topped with the chimichurri sauce. Enjoy your delicious Steak Frites with Red Chimichurri!

Ingredients:

- 2 New York Strip steaks from Creekstone Farms, sold at Alexander's Markets
- Boudreaux's Backyard Prime Beef & Chop Seasoning
- Kosher salt
- 1 red bell pepper
- 5 cloves garlic
- 1/2 lemon
- Small bunch of cilantro
- Small bunch of parsley
- 1 lime
- 2 tablespoons red wine vinegar
- Boudreaux's Backyard Fire & Smoke Creole Seasoning
- 1 tablespoon olive oil
- 1 tablespoon baking soda
- 2 large Idaho Russet potatoes
- Grated Parmesan cheese
- 1/4 cup butter
- Fresh rosemary
- Fresh thyme

LOUISIANA TWINKIES

Welcome to the Bayou, where I'm giving a Cajun spin to the viral Texas Twinkies! Instead of the traditional meat, I'm using delicious crawfish to create these mouthwatering Louisiana Twinkies. Follow along as I make this unique, flavorful treat perfect for any gathering.



Ingredients:

- 6-8 fresh jalapenos
- 1 block cream cheese, softened
- 4 ounces cheddar cheese, shredded
- 1/2 lb. Louisiana crawfish tails
- Boudreaux's Backyard Fire & Smoke Creole Seasoning, to taste
- 6 strips bacon



Directions

- Prepare jalapenos by washing, trimming tops, slicing in half, and removing seeds.
- In a medium bowl, combine cream cheese, cheddar cheese, crawfish tails, and Fire & Smoke Seasoning.
- Stuff filling in prepared pepper halves. Top with other half of peppers.
- Wrap securely with bacon, and dust tops with a little more Fire & Smoke Seasoning.
- Smoke at 300 until bacon is rendered.
- Try to wait until they cool to enjoy!

GLOSSARY OF BBQ AND GRILLING TERMS

1. Bark

The flavorful, crusty exterior that forms on meat during low and slow smoking.

2. Baste

To moisten food while cooking with pan drippings, marinade, or other liquids to add flavor and prevent drying.

3. BBQ (Barbecue)

A method of cooking meat using indirect heat and smoke from wood or charcoal.

4. Brine

A solution of salt and water (often with sugar and spices) used to soak meat to enhance moisture and flavor.

5. Burnt Ends

Flavorful, charred pieces of meat, usually from the point end of a smoked brisket, popular in Kansas City BBQ.

6. Charcoal

A fuel source made from partially burned wood, used for grilling and smoking.

7. Charcoal Chimney

A metal cylinder used to ignite charcoal quickly and evenly without lighter fluid.

8. Chipotle

A smoked and dried jalapeño pepper used to add a smoky heat to dishes.

9. Churrasco

A South American style of grilling, particularly popular in Brazil, involving skewered meats cooked over open flame.

10. Cold Smoking

A method of smoking where food is exposed to smoke at low temperatures, typically under 85°F, to impart flavor without cooking.

11. Convection Cooking

A method where hot air circulates around the food, cooking it evenly on all sides.

12. Crutch

Wrapping meat in foil or butcher paper during smoking to speed up cooking and maintain moisture.

13. Direct Heat

A grilling method where food is cooked directly over the heat source, ideal for quick-cooking items like steaks and burgers.

14. Dry Rub

A mixture of spices and herbs applied to meat before cooking to enhance flavor.

15. Fat Cap

A layer of fat on meat, often left on during cooking to keep the meat moist and add flavor.

16. Grate

The metal grid where food is placed to cook on a grill.

17. Grilling

Cooking food quickly over direct, high heat, often on a grill.

18. Hickory

A type of wood commonly used in smoking that imparts a strong, smoky flavor.

19. Indirect Heat

A grilling method where food is cooked next to, not directly over, the heat source, ideal for slow-cooking larger cuts of meat.

20. Injection

Introducing liquid, such as marinade or brine, directly into meat to enhance flavor and moisture.

21. Kamado

A type of ceramic grill, like the Big Green Egg, known for its heat retention and versatility.

22. Kebabs

Pieces of meat and vegetables skewered and grilled.

23. Marinade

A seasoned liquid in which food is soaked before cooking to add flavor and tenderize.

24. Mesquite

A type of wood used for smoking that imparts a strong, earthy flavor.

25. Mop Sauce

A thin sauce applied to meat while cooking to keep it moist and add flavor.

26. Offset Smoker

A smoker with a firebox attached to the side, where heat and smoke flow into the main cooking chamber.

27. Pellet Grill

A grill that uses wood pellets as fuel and features an automated temperature control system.

28. Pitmaster

A person skilled in the art of BBQ, often responsible for cooking in a BBQ restaurant or competition.

29. Planking

Cooking food on a wooden plank placed on the grill, which adds a subtle smoky flavor.

30. Pork Butt

A cut of pork from the upper shoulder, often used for pulled pork.

31. Pulled Pork

Pork that has been slow-cooked until tender enough to be shredded by hand or fork.

32. Reverse Sear

A method where meat is first cooked at a low temperature and then seared at high heat to finish.

33. Ribeye

A flavorful cut of beef from the rib section, often grilled or smoked.

34. Rotisserie

A cooking method where food is skewered on a spit and rotated over heat for even cooking.

35. Rub

A blend of spices and seasonings applied to meat before cooking to add flavor.

36. Sear

Cooking meat at high temperature to create a flavorful, caramelized crust.

37. Skewer

A long stick or metal rod used to hold pieces of food together for grilling.

38. Smoke Ring

A pink ring around the outer edge of smoked meat, indicating proper smoking and flavor penetration.

39. Smoking

Cooking food slowly over low heat using wood smoke to add flavor.

40. Spatchcock

A method of preparing poultry by removing the backbone and flattening the bird for even cooking.

41. St. Louis Cut Ribs

Pork ribs with the sternum bone, cartilage, and rib tips removed for a uniform, rectangular shape.

42. Tenderloin

A lean, tender cut of meat from the loin, often grilled or smoked.

43. Texas Crutch

Wrapping meat in foil or butcher paper during smoking to speed up cooking and retain moisture.

44. Tri-Tip

A triangular cut of beef from the bottom sirloin, popular in California BBQ.

45. Vent

Openings in a grill or smoker that control airflow and temperature.

46. Wet Rub

A paste-like mixture of spices, herbs, and liquids applied to meat before cooking.

47. Wood Chips

Small pieces of wood used in smoking to add flavor to food.

48. Yoder

A brand of high-quality smokers and grills known for their durability and performance.

49. Zone Cooking

A grilling technique that involves creating different heat zones on the grill for direct and indirect cooking.

50. Z-Grill

A type of pellet grill known for its ease of use and consistent temperature control.

