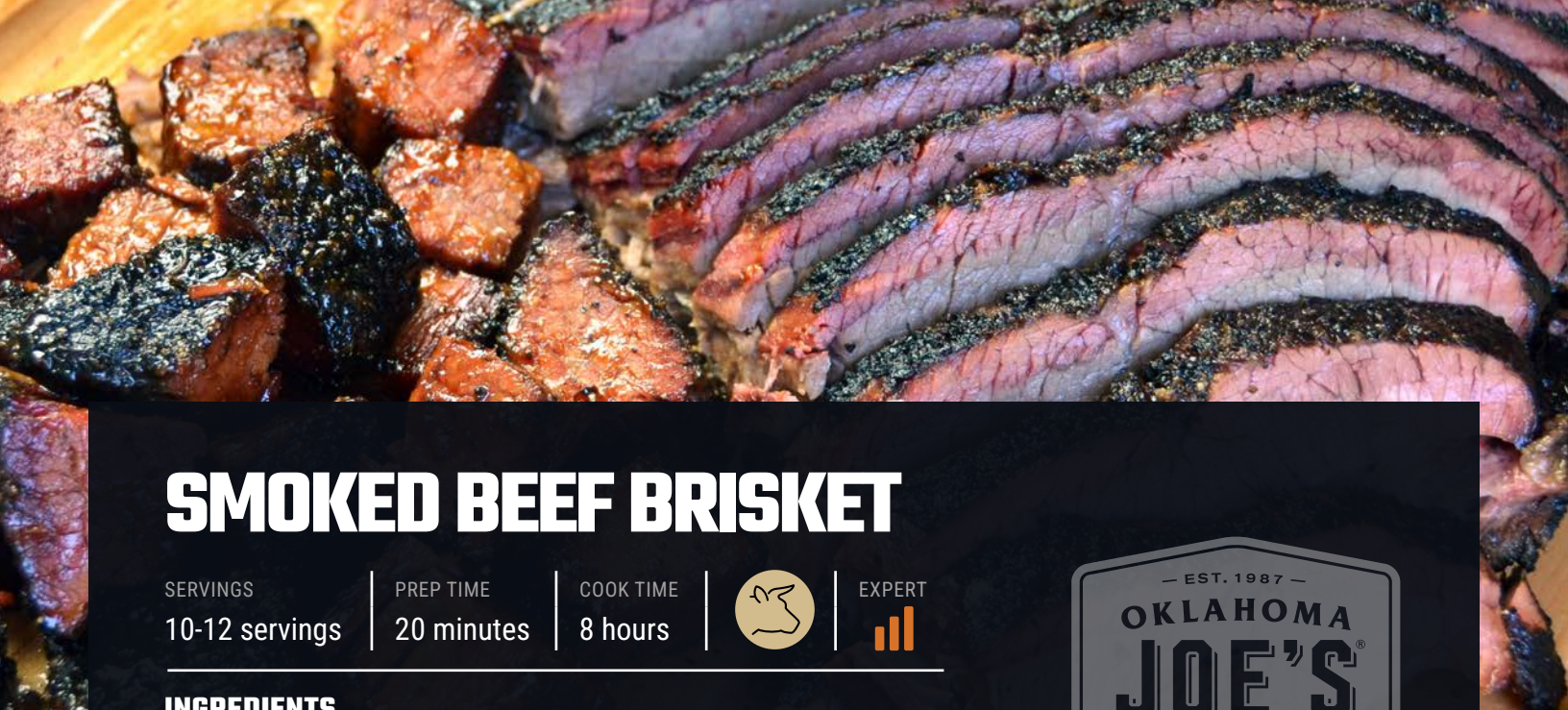




MASTER YOUR CRAFT WITH OKLAHOMA JOE'S COLLECTION OF RECIPES

# RECIPE GUIDE



# SMOKED BEEF BRISKET

SERVINGS

10-12 servings

PREP TIME

20 minutes

COOK TIME

8 hours



EXPERT



## INGREDIENTS

- 14-17 lb beef brisket
- 3 cups beef stock (divided)
- 2-3 tbsp peanut oil or other high temperature cooking oil
- 1 cup of beef rub
- 1/2 cup Texas-style BBQ sauce

## PREPARATION

- 1 Trim the brisket. Separate the point from the flat or have your butcher do it. Trim the exterior fat from the point. Trim the exterior fat on the flat down to 1/4".
- 2 Inject the brisket. Use a meat syringe to inject 1 1/2 cups of the beef stock into the brisket flat and point. Inject the stock evenly across the cuts of meat in about a 1" grid pattern.
- 3 Season the brisket. Pat the surfaces of the brisket pieces dry. Wipe the surface with a thin coat of high temperature cooking oil.
- 4 Set up the smoker. Place a water pan in your Oklahoma Joe's® Smoker filled three-fourths full. Stack 6 small wood splits in the fire box. Pour a chimney starter full of lit charcoal on top of and around the wood.
- 5 Preheat to 275°F at the level of the cooking grate.
- 6 Smoke the brisket. Place the brisket pieces on the smoker and monitor the internal temperature with a remote probe thermometer. Put a half cup of beef stock in a spray bottle and spritz the brisket at the start and every hour until wrapped.
- 7 Smoke the brisket until it is at least 160°F internally AND has a dark, almost black, exterior. This can take anywhere from 5 – 8 hours depending on the size of your brisket.
- 8 Wrap the brisket. Place the flat on two sheets of foil. Place the butcher paper on top of this. Roll the foil and paper edges together towards the flat, sealing it up in a delicious meat cocoon as shown below.
- 9 Wrap the point in a single sheet of foil. Place both back into the smoker to finish cooking.
- 10 Rest the flat. When the flat has an internal temperature above 200°F AND is tender like butter when inserting a probe or toothpick, take the flat off of the smoker and let it rest for 1 hour in a warm cooler or a hot-box.
- 11 Make the burnt ends. When the point has an internal temperature above 200°F AND is tender like butter when inserting a temp probe or toothpick, it is ready to make into burnt ends. Cut the point into 1-inch cubes.
- 12 Season the cubes with more beef rub and place them in a small pan, such as a half-sized steam pan. Pour 1 cup of beef stock into the pan and put this back into the smoker for 30-45 minutes.
- 13 Sauce the burnt ends. Mix any stock left in the pan with an equal amount of Texas style BBQ sauce and brush it onto the burnt ends. Put them back into the smoker for 15-20 minutes when you slice the brisket flat.
- 14 Slice brisket flat. Use a long sharp knife to slice against the grain of the brisket flat, cutting it into pencil-width sized slices. Serve with burnt ends.

### HOT TIP

You can use an empty microwave in a pinch.



# SMOKED LEG OF LAMB

SERVINGS | PREP TIME | COOK TIME |  | INTERMEDIATE 

8 servings | 20 minutes | 3 hours

## INGREDIENTS

### LEG OF LAMB

- 5-7 lb leg of lamb, bone-in
- 1 handful of cherry or apple wood chunks

### GARLIC AND HERB PASTE

- 1 cup olive oil
- 6 tbsp lemon juice
- 1/4 cup dijon mustard
- 10 garlic cloves
- 12 rosemary sprigs
- 12 thyme sprigs
- 4 shallots
- 1/2 cup kosher salt
- 2 tbsp black pepper



## PREPARATION

- 1** Preheat your smoker to 250°F.
- 2** In a food processor, combine the olive oil, lemon juice, dijon mustard, garlic cloves, rosemary, thyme, shallots, kosher salt and black pepper and blend to get a semi-liquid paste.
- 3** Brush the garlic and herb mixture onto the leg of lamb to cover completely.
- 4** Place the leg of lamb in your smoker and toss a few wood chunks onto hot coals for smoking. Cook the leg until the internal temperature of the meat reaches 145°F on an instant read thermometer, about 2 to 3h.
- 5** Remove the leg of lamb from your smoker and loosely cover with aluminum foil. Let the meat rest for 30 minutes before slicing.



# PORK BELLY BURNT ENDS

SERVINGS

6 servings

PREP TIME

15 minutes

COOK TIME

4.5 hours



INTERMEDIATE



## INGREDIENTS

### PORK

- 1 whole pork belly, 8-10 lb
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{4}$  cup paprika
- 3 tbsp salt
- 1 tbsp chili powder
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 2 tsp black pepper
- Handful apple wood chunks

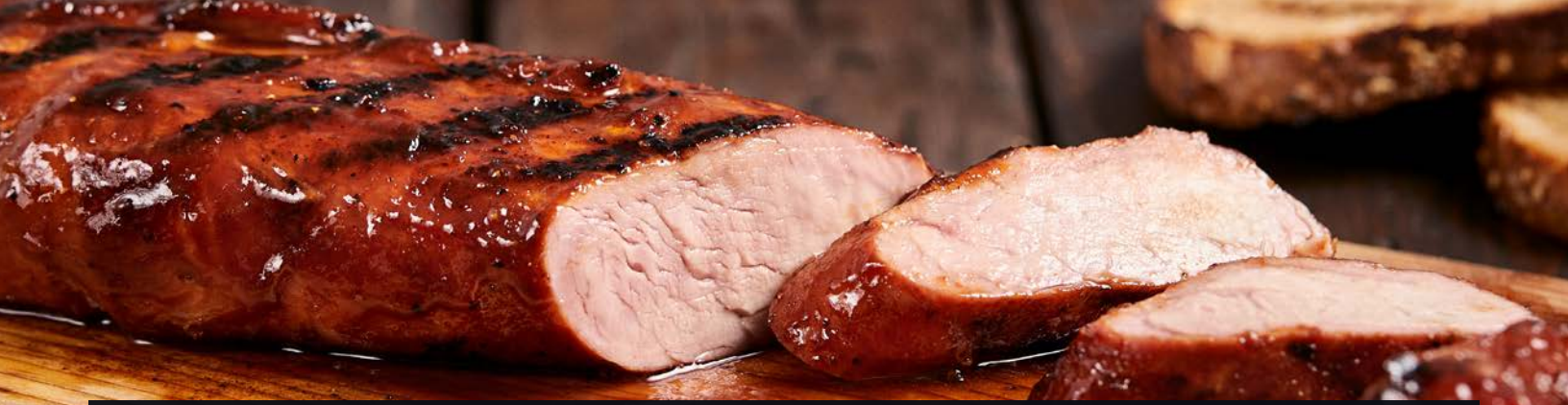
### SWEET & STICKY BBQ SAUCE

- 1 cup ketchup
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{4}$  cup apple juice
- $\frac{1}{4}$  cup honey
- 2 tbsp apple cider vinegar
- 1 tsp salt
- $\frac{1}{2}$  tsp onion powder
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{4}$  tsp cayenne powder



## PREPARATION

- 1** Preheat your smoker to 275°F.
- 2** Slice the pork belly into 1 1/2 inch cubes.
- 3** Combine the brown sugar, paprika, salt, chili powder, garlic powder, onion powder and black pepper, mixing to break up any lumps. Generously spread the mixture over the pork belly cubes, rotating the cubes to ensure that all sides are equally seasoned.
- 4** Place the pork belly cubes in your smoker with 3 to 4 wood chunks on the hot coals. Close the lid and cook for 2 hours.
- 5** Transfer the pork belly cubes onto a large aluminum drip pan and cover with aluminum foil. Place the pan into your smoker for another 2 hours.
- 6** Combine all ingredients for the Sweet & Sticky Barbecue Sauce into a saucepan and bring to a simmer for 10 minutes.
- 7** Uncover the aluminum pan and drain all liquid. Pour the Sweet & Sticky Barbecue Sauce over the pork belly burnt ends and mix until all cubes are evenly coated.
- 8** Place the pan back into the smoker and open the air vents to raise the temperature of the smoker to 350°F. Cook for an additional 10-15 minutes.
- 9** Remove the pan from your smoker and let rest at room temperature for 20 minutes before serving.



# SMOKED PORK TENDERLOIN

SERVINGS

4 servings

PREP TIME

20 minutes

COOK TIME

1.5 hours



BEGINNER



## INGREDIENTS

### PORK

- 1 1/2 lb whole pork tenderloin
- Handful of apple and pecan wood chunks

### RUB

- 2 tbsp brown sugar
- 2 tbsp paprika
- 1 tsp onion powder
- 1/2 tsp black pepper
- 1 tsp salt
- 1/2 tsp mustard powder

### BBQ SAUCE

- 1/2 cup ketchup
- 1/2 cup brown sugar
- 1/4 cup worcestershire sauce
- 2 tbsp white vinegar
- 1 tsp garlic powder
- 1 tsp salt
- 1/2 tsp black pepper



## PREPARATION

- 1** Preheat your smoker to 225°F.
- 2** Combine brown sugar, paprika, salt, onion powder, black pepper and mustard powder in a bowl and mix with your fingers to break up any lumps. Generously apply the rub to all sides of the pork tenderloin.
- 3** Place the tenderloin in your smoker with 2 to 3 wood chunks on top of the hot coals. Cook until the deepest section of the pork tenderloin reaches an internal temperature of 110°F, or about 1 to 1 1/2 hours.  

**HOT TIP** Use an instant read thermometer to determine the internal temperature of the pork.
- 4** While the pork is cooking, combine all barbecue sauce ingredients in a saucepan and simmer for 10 minutes.
- 5** Once the tenderloin has reached its targeted temperature, brush it with barbecue sauce.
- 6** Preheat your grill for direct grilling at 500°F.
- 7** Transfer the pork tenderloin to the grill and cook until the internal temperature reaches 155°F, about 2 minutes per side.
- 8** Remove the tenderloin from the grill and let rest at room temperature for 10 minutes before serving.

# BOURBON SMOKED CHICKEN

SERVINGS

4-6 servings

PREP TIME

20 minutes

COOK TIME

3.5 hours



BEGINNER



## INGREDIENTS

### CHICKEN

- 4 lb whole chicken
- 2 tbsp canola oil or other high temperature cooking oil
- 3 tbsp BBQ rub
- 2 oak wood splits

### BBQ RUB

- 1 tbsp brown sugar
- 1 tbsp white sugar
- 2 tbsp kosher salt
- 2 tsp paprika
- 2 tsp chili powder
- 1 1/2 tsp course ground black pepper
- 1/2 tsp granulated garlic

### BOURBON BBQ SAUCE

- 1 cup ketchup
- 3/4 cup dark brown sugar
- 1/4 cup apple cider vinegar
- 1/4 cup apple jelly
- 2 tbsp bourbon
- 1 tbsp worcestershire sauce
- 1 1/2 tsp kosher salt
- 1 tsp course ground black pepper
- 1 tsp BBQ rub (reserved)
- 1/2 tsp granulated garlic
- 1/4 tsp cayenne pepper

### MOP SAUCE

- 1/2 cup BBQ sauce
- 1/4 cup apple juice
- 1 tsp BBQ rub



## PREPARATION

- 1** Preheat your smoker to 275°F. Fill and place a water pan on the charcoal tray. Preheat the smoking wood and add to the fire about 15 minutes before you're ready to cook.
- 2** Place the chicken on a cutting board, breast side down. Using a sharp knife or poultry shears, remove the chicken's backbone. Flip it over and firmly press down on the center of the breast, cracking the rib bones and flattening the chicken.
- 3** Pat the chicken dry with paper towels. Lightly coat with canola oil and season the entire chicken with BBQ rub, including the back side.
- 4** Place the chicken on the smoker grate, over the water pan, with the thighs and legs positioned closer to the heat. Cook until the internal temperature of the breasts reaches 160°F in the breasts and 175°F in the thighs, 3 to 3 1/2 hours.
- 5** Mix together ketchup, brown sugar, vinegar, apple jelly, bourbon, Worcestershire sauce, salt, pepper, BBQ rub, garlic and cayenne pepper in a medium saucepan over medium-high heat.
- 6** Whisk until the ingredients combine. Bring the sauce to a simmer and stir occasionally for 5 minutes.
- 7** Combine BBQ sauce and apple juice to make the mop sauce. Stir in BBQ rub. When the chicken has cooked for 2 hours, lightly mop the top of the chicken. Mop again in 30 minutes.
- 8** Remove the chicken from the smoker and let it rest on a cooling rack for 10 minutes.
- 9** Serve with the remaining bourbon BBQ sauce on the side.

# SMOKED BEER CHEESE & PRETZEL DOG

SERVINGS

3-6 servings

PREP TIME

30 minutes

COOK TIME

2 hours



BEGINNER



## INGREDIENTS

### BEER CHEESE SAUCE

- 8 oz. Velveeta cheese, cubed
- 8 oz. cream cheese, cubed
- 4 oz. smoked gouda or cheddar cheese, shredded
- 1 tbsp dijon mustard
- 1 tsp hot horshradish (optional)
- 2 tsp smoked paprika
- 1 tsp salt
- 1 tsp pepper
- 1 tsp granulated garlic
- 12 oz. amber ale or preferred beer

### MINI PRETZEL DOGS

- 1 bag frozen bread dough balls
- 1 package mini hot dogs
- 1/4 cup baking soda
- 1 egg
- 1 tsp water
- > Pretzel salt



## PREPARATION

**1** Remove the frozen dough balls from the freezer, place them onto a baking sheet and let them sit at room temperature for about an hour. The dough should be cold but pliable for making the pretzel dogs.

**2** Preheat your smoker to 225°F and set it for indirect heat.

**3** Add the cubed pieces of Velveeta cheese, cream cheese, and shredded gouda or cheddar cheese to a large foil pan or cast iron skillet.

**4** Add in the Dijon mustard, horseradish and the spices. Use a spatula to toss everything together until combined and then pour the beer over the top.

#### HOT TIP

Horseradish adds a spicy kick, so use as much as desired or skip altogether to suit your preferred spice level.

**5** Place the foil pan uncovered onto the smoker. Smoke the beer cheese sauce for about 2 hours total, stirring about every 30 minutes or as needed.

**6** While the beer cheese sauce cooks, bring a large pot of water to a boil and begin to prepare your pretzel dogs.

**7** Divide each dough ball in half. Slightly roll it into a rope shape and wrap it around each mini hot dog. Repeat until all the hot dogs have been wrapped in dough.

**8** When the water is boiling and the pretzel dogs are prepared, carefully pour in the baking soda (the water will initially bubble up) and then place 7-10 mini hot dogs into the boiling water for about 30 seconds.

#### HOT TIP

Do not crowd the pretzel dogs in the pot—only cook as many at a time as can comfortably fit without sticking to each other.

**9** Remove them and repeat this process until all the hot dogs have gone into the baking soda bath. Space the hot dogs out onto a baking sheet in an even layer.

**10** In a small bowl, beat the egg with 1 tsp of water to create an egg wash. Brush the egg wash over the tops of each pretzel dog and sprinkle on pretzel salt if desired.

**11** When your pretzels are almost ready and there are about 30 minutes left in the beer cheese sauce's cooking time, increase the smoker's temperature to 350°F to smoke the pretzel dogs.

**12** Place the beer cheese sauce on the upper rack or off to one side of your smoker.

**13** Once the grill reaches 350°F, place the entire tray of pretzel dogs onto the smoker and smoke for about 25-30 minutes or until they have puffed up and turned a nice golden brown.

**14** Remove the smoked beer cheese and pretzel dogs from the smoker and place them onto a platter for serving.

#### HOT TIP

Keep the beer cheese sauce in a small crockpot to keep warm if serving for a large crowd for best results.