



# Smoked n' Seared Cowboy Steak Dinner on the Competition Pro

## INGREDIENTS

- Cowboy Steak/Bone in Ribeye: 2-3pounds
- Brazilian Salt: to taste
- Favorite Beef Rub: used Sniffin Griffins BBQ Beef Rub
- Asparagus: small bunch
- Baked Potatoes: 5
- Melted Fresh Garlic Parsley Butter: to taste  
(Go To CharGriller.com For Recipe)

## INSTRUCTIONS

1. Fire up your Char-Griller Grills Competition Pro 8125 to 250° & fire up your Char-Griller Grills Ceramic AKORN piping hot to 698°.
2. Season/Rub the Cowboy Steak/Bone in Ribeye: coat all sides with olive oil and season/rub with your favorite beef rub and Brazilian Salt on all sides. -Tip: coat the bone with olive oil as well to help protect it while cooking, avoid putting the seasoning/rub and salt on the bone.
3. Season the asparagus with olive and your favorite seasoning/rub and place in the AKORN to cook while the Steak is Smoking.
4. Rinse, pat dry and poke holes in the baked potatoes and cover them with foil and place them in the AKORN to cook while the Steak is Smoking.
5. Place the Cowboy Steak/Bone in Ribeye in the Smoker. Smoke to your desired internal temperature: I smoked mine to internal temperature 130°, took 90 minutes. -Tip: use the Char-Griller Grills Folding Probe to take the guesswork out of getting to your desired internal temperature.
6. When your desired internal temperature is met. Remove the Cowboy Steak/Bone in Ribeye from the Smoker.
7. Lather up all sides of the Cowboy Steak/Bone in Ribeye with the melted fresh garlic parsley butter and allow it to rest for 15 minutes before searing.
8. Sear the Cowboy Steak/Bone in Ribeye in the grill doing the 10 - 2 searing method: 3 minutes on each turn. 6 minutes total on each side. 12 minutes total to sear.
9. Remove from the grill and allow it to rest for 15 minutes before slicing.
10. Load up the baked potatoes with your favorite toppings.
11. Serve the Cowboy Steak/Bone in Ribeye with the asparagus, loaded baked potato and enjoy



# Memphis Sausage on the Competition Pro

## INGREDIENTS

- Green and Red Bell Peppers
- Memphis Sausage (from Porter Road)
- Canola Oil
- Hickory wood chunks (use your favorite wood)
- Seasonings of choice

## INSTRUCTIONS

### PREP DIRECTIONS

1. Preheat smoker/grill to 275°F
2. Cut bell peppers

### COOK DIRECTIONS

1. Sauté bell peppers in a skillet
2. Season bell peppers with seasonings of choice
3. Place sausages in smoker/grill
4. Smoke sausages for 10 minutes then flip
5. Smoke sausages for 10 more minutes or until IT of 165°F is reached
6. Remove from smoker/grill, let rest for 5 minutes and enjoy!