



PIT BOSS[®]

WOOD-FIRED FLAVOR STARTS HERE

**RECIPE
GUIDE**



BARBECUE BEEF BRISKET

SERVINGS

12 servings

PREP TIME

40 minutes

COOK TIME

8 hours



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INGREDIENTS

- 1 can Campbell's Beef Soup
- 1, (12-14 lb) packer beef brisket
- 2 tbsp Pit Boss Lonestar Beef Brisket Rub

DIRECTIONS

- 1 The night before you plan on cooking the brisket, trim the surface fat off the brisket with your sharp boning knife. Trim to leave about 1/8 to 1/4 of fat.
- 2 Place the brisket in an unscented trash bag or on a sheet pan fat side up and season the meat side liberally with our Lonestar Beef Brisket Rub. Let rest on the counter for 30 minutes until the rub is all soaked up. Flip the brisket over and season the fat side liberally. Cover or wrap up the brisket and put in the fridge overnight.
- 3 Prep your Grill by cleaning the grates, grease tray and firepot is clean. Start the grill and set to 250°F.
- 4 When grill has settled to 250°F place brisket in center of grill fat side down and cook for 4 hours.
- 5 After 4 hours, insert the meat probe into the fat seam between the point and flat so the end of the meat probe is in the center of the fat seam and continue to cook for about 2 more hours.
- 6 Prep aluminum foil to wrap the brisket in by tearing off 4 sheets of foil at least twice as large as the brisket. Plus one more piece about the same size as the brisket.
- 7 When the meat thermometer reads 150°F to 160°F wrap the brisket in foil by placing the brisket fat side down on 2 sheets of foil. The cover with the other 2 sheets of foil and tightly roll/fold 3 sides up to seal - leaving one side open. Leave the meat probe in place in the brisket and lay the probe wire between the bottom and top foil sheets. Roll/fold the meat probe wire between the foil sheets as you are closing the foil. Dump the can of Campbell's Beef Consume into the foil through the open end and roll/fold that end closed.
- 8 Place the small foil sheet on the grill grate and place the foil-wrapped brisket on the small foil sheet on the grate. The small foil sheet will prevent the foil from sticking to the grate to prevent the foil from ripping and losing the foil juice that you can use later.
- 9 Continue to cook until the meat thermometer reads 200°F. Then unwrap one or two sides of the foil being careful not to lose any of the liquid in the foil. Insert a dinner fork into the flat portion of the brisket - if it goes in and out like a hot knife through butter it is done, if it has very much resistance, seal the sides of the foil and place back in grill and cook until the meat thermometer reads 205°F and test for tenderness again.
- 10 When the brisket is done, remove from grill, wrap in a clean towel and place in a small clean cooler to rest for at least 2 hours.
- 11 When ready to slice, remove brisket from foil. Separate the point end from the flat end by running your slicing knife down the fat seam. Slice the brisket across the grain into slices just thick enough to hold together.
- 12 Cube the point section into 1/2 inch square cubes by slicing 1/2 inch slices across the grain first and then 1/2 inch slices with the grain.
- 13 Place all slices and cubes into a pan and pour some of the liquid from the foil over the brisket.
- 14 Serve with your favorite BBQ Sauce on the side.



SMOKED COWBOY MEATLOAF

SERVINGS

8 servings

PREP TIME

35 minutes

COOK TIME

2.5 hours



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INGREDIENTS

- 12 slices of raw bacon
- 1 medium onion, minced
- 2 tbsp garlic, chopped
- 2 lb ground wagyu beef or 80/20 ground beef
- 2 (7 oz.) cans diced green chiles
- 1/2 cup breadcrumbs
- 1 egg
- 2 tbsp heavy cream or whole milk
- 2 tbsp worcestershire sauce
- 1/3 cup salsa
- 3 tbsp chili powder
- 1 1/2 tsp cumin
- 1 tbsp salt
- 1 tbsp pepper
- 1 cup sharp cheddar cheese, shredded
- Pit Boss Cowboy Butter rub
- BBQ sauce of choice

DIRECTIONS

- 1 Criss-cross and overlap the bacon so it becomes a solid woven sheet. Set the woven bacon on a cookie sheet and place in refrigerator.
- 2 In a sauté pan on the stove, sweat the onions and garlic on medium heat. Then remove from heat and cool to room temperature.
- 3 In a large mixing bowl, add ground beef, chiles, breadcrumbs, egg, cream, Worcestershire sauce, salsa, spices and sautéed garlic and onions. Combine just until the mixture becomes uniform, then fold in the shredded cheese. Do not overmix.
- 4 Form the meat mixture into a loaf and place in the center of the refrigerated woven bacon sheet.
- 5 Wrap or roll the woven bacon around the meatloaf. Tip: Roll the loaf in plastic wrap after wrapping in bacon and twist the ends to aid in keeping a uniform loaf.
- 6 Place the loaf in the refrigerator and preheat your grill or smoker to 275°F.
- 7 Once your grill is preheated, unwrap the loaf (if wrapped in plastic wrap) and season the outside with Cowboy Butter BBQ Rub, then place on a wire rack.
- 8 Place the loaf on the upper rack of your grill and smoke with the lid closed until the meatloaf has reached an internal temperature of 145°F, about 45-50 minutes.
- 9 Once the meatloaf has reached an internal temperature of 145°F, remove the loaf and raise the grill temp to 350°. Place the loaf back on the upper rack and continue to cook until the bacon is crispy and the loaf reaches an internal temperature of 160°F.
- 10 Remove the loaf from the grill and brush with BBQ sauce. Let the meat rest for 10 minutes before carving and serving.

PERFECT PULLED PORK

SERVINGS

5 servings

PREP TIME

20 minutes

COOK TIME

7 hours



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INGREDIENTS

- 1 bouillion cube, chicken
- 2 tbsp brown sugar
- ¾ cup peach nectar
- ½ tbsp soy sauce
- ¾ cup white grape juice
- 2 tbsp worcestershire sauce
- ¾ cup ice
- ¼ cup honey
- Pit Boss Competition BBQ Rub
- 8 lb. pork butt roast, bone-in

DIRECTIONS

- 1 In a saucepot on the stove, add the water and bouillion cube. Heat and stir on medium heat until the bouillion cube completely dissolves.
- 2 Add brown sugar and stir until it dissolved. Turn off heat and add peach nectar, soy sauce, grape juice, and Worcestershire sauce and mix well.
- 3 After all ingredients are dissolved, add ice and stir to help cool it down.
- 4 Allow to cool and refrigerate for at least an hour before using.
- 5 Preheat your pellet grill or smoker to 250°F.
- 6 Place pork butt fat side down in a pan. Using a meat injection needle, inject your cooled mixture across the meat in a checkerboard pattern, injecting approximately 1 tablespoon per site. Try to spend extra time around the bone, as this will help radiate the flavor through the meat while it's cooking.
- 7 Sprinkle meat side thoroughly with BBQ Rub, then rub in while wearing gloves.
- 8 Allow to rest 30 minutes before placing on grill. Place in smoker at 250°F.
- 9 After 3.5 hours, or when the internal temperature reaches 145°F, remove butt, place in pan fat side down, and add seasoning and drizzle with honey.
- 10 Cover in foil and return to smoker at 275°F. Check for tenderness when pork butt approaches 190°F.
- 11 The bone should be showing 1" or more when it is at 194°F.
- 12 When it's tender, remove from smoker and let rest for 30 minutes to 1 hour.
- 13 Either with BBQ gloves or meat claws, remove the bone and pull the pork, placing aside any large pieces of fat. Serve & enjoy!



SMOKED ST. LOUIS RIBS

SERVINGS

8 servings

PREP TIME

20 minutes

COOK TIME

5 hours



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INGREDIENTS

- Pork ribs
- Pit Boss Sweet Heat Rub
- 1/4 lb. butter, softened
- 3 cups unsalted chicken broth
- BBQ sauce/glaze of choice

DIRECTIONS

- 1 Preheat Pit Boss Grill to 275°F.
- 2 Remove ribs from packaging, remove membrane then season with BBQ Rub.
- 3 Place ribs on upper rack and smoke for 1 ½ hours or until they reach an internal temperature of 165°F.
- 4 Remove ribs from grill, baste with softened butter, place in aluminum pan with chicken broth, and cover with film and foil.
- 5 Return to grill and braise in covered pan for 1 ½ to 2 hours.
- 6 Once the ribs are braised to desired doneness, remove from the pan and brush with a coat of sauce and return to upper rack of the grill.
- 7 Baste with sauce every 15-20 minutes as needed. After 45 - 50 minutes, remove from the grill, carve and serve immediately.

GRILLED SWEET HEAT CHICKEN WINGS

SERVINGS

4 servings

PREP TIME

5 minutes

COOK TIME

40 minutes



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INGREDIENTS

- 16 chicken wings
- Pit Boss Sweet Heat Rub
- 3 tbsp lime juice

DIRECTIONS

- 1 Rinse the chicken wings under cold running water and blot dry with paper towels. Arrange the wings lengthwise on a baking dish. Drizzle lime juice evenly over wings.
- 2 Shake Sweet Heat Rub over the wings, turning the wings to coat evenly.
- 3 Preheat grill to 350°F.
- 4 Place the wings directly on the racks of the preheated grill. Grill over indirect heat until crispy, about 20–25 minutes per side.
- 5 Transfer wings to a platter and serve with your favorite dipping sauce.

BASIC SMOKED RIBS

SERVINGS

4 servings

PREP TIME

10 minutes

COOK TIME

5.5 hours



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INGREDIENTS

- 2 racks of baby back ribs
- Pit Boss Sweet Rib Rub

DIRECTIONS

- 1 Preheat your Pit Boss Pellet Grill to 225°F.
- 2 Remove the membrane on the reverse side of the ribs by sliding a butter knife under the membrane and breaking it. With a piece of paper towel, grab the broken membrane and peel back until the entire membrane is removed.
- 3 Season both sides of the ribs with Pit Boss Sweet Rib Rub.
- 4 Place the ribs, meat side up, on the grates of the grill and close the lid. Smoke for about 4 ½ hours.
- 5 Wrap in foil and return to the grill at 350°F for another 45 minutes.
- 6 Pull your ribs off the grill and rest for 10 minutes.
- 7 Slice and serve hot.