



Smoked Beef Short Rib with Bourbon Porter BBQ Sauce

Prep time – 40 minutes
Cook time – 8 to 9 hours

Serves – 4

Ingredients:

1 x Rack Beef Short Ribs (4 points)

Bourbon and Porter Beer BBQ Sauce:

Bourbon 350ml
Porter Beer 1 bottle
BBQ Sauce 300g

Extras: (Texas Crutch)

Foil / Grease proof paper / butter / beer

Beef Rib Spice Rub:

1/4 cup paprika
1 tablespoon ground cumin
1 tablespoon packed dark brown sugar
1 tablespoon kosher salt
2 teaspoons cayenne pepper
1 teaspoon garlic powder
1 teaspoon freshly ground black pepper

Method:

1. Pre-heat your smoker to 150oC with Redheads charcoal and solid smoking wood
2. Prepare spice rub by combining ingredients – set aside
3. Prepare Ribs by removing the membrane and rubbing generously with mix.
4. Add to your smoker and smoke for 5 to 6 hours – checking fire / temperature / smoke as you go.
5. Whilst smoking reduce bourbon in a thick bottom pan, burning off alcohol until a syrup, add porter and reduce to a glaze, add Smokey BBQ sauce and mix. Set aside.
6. After 5 to 6 hours – remove ribs and “Texas Crutch” the ribs but wrapping securely in foil and greaseproof paper with 100g butter and a good splash of beer. Add back to the smoker and finish cooking for about 3 hours or until tender to the touch. Ideally the rib holds well together but you could remove the bone if needed (tender)
7. For the last 15 minutes open the foil wrap to expose the rib to re-bark (re-texture / crisp) then add to your plate. Generously coat in sauce and enjoy!



Spiced Chicken Lollipops with Golden Ale Glaze

Prep time – 25 minutes

Cook time – 1 hours

Serves – 10

Ingredients:

10 x Chicken Drumsticks

Spice Rub

- 1 tablespoon garlic powder
- 1/4 teaspoon chilli powder
- 1 teaspoon paprika
- 1 teaspoon ground onion powder
- 1 teaspoon cumin
- 1 teaspoon dried rosemary
- 1 teaspoon dried sage
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper

Brine

- 200g Salt
- 4lt Cold Water (Combine)

Golden Ale Glaze

- 2 x 345ml bottles James Squire “Chancer” Golden Ale
- 2 x cloves Garlic (chopped)
- 1 x Long Red Chilli (chopped)
- Juice and Zest of 1 Lemon
- 200ml Tomato Sauce
- 1/2 bunch coriander (chopped)

Method:

1. Pre-heat your smoker to 140oC
2. Trim your Chicken drumsticks by slicing off the drumstick knuckle then making an incision all the way around the neck of drumstick one to remove the sinew and pull the skin off – leaving the chicken meat at one end and a clean bone at the other.
3. Place the trimmed Chicken drumsticks into the brine solution for 2 to 3 hours.
4. Remove Legs from Brine and pat dry. Cover generously with the spice rub and add to the middle of your smoker – set at around 140oC.
5. Add hickory chips (or your favourite wood) to the smoker periodically and move the legs over after 30 mins.
6. Prepare glaze by adding al to the pot to reduce and cook together until it reaches a sticky coating consistency.
7. When your drumsticks have had 1 hour of cook time – probe with a meat thermometer. You are looking for just above 70oC.
8. At this point coat the drumsticks with the prepared reduced glaze and let cook for a further 10 minutes.
9. Remove and serve at once with a ranch or citrus, chilli aioli sauce. Enjoy!