



GREEN MOUNTAIN GRILLS

WOOD FIRED  PELLET GRILLS

Daniel Boone



THE GREEN MOUNTAIN DIFFERENCE



**WOOD PELLET
GRILLING**

MASSIVE GRILL SPACE

VARIABLE SPEED DUAL FAN SYSTEM

- Maintain cooking temps in extreme weather
- Stop Hopper burn-back
- Blow most of the ash out of the firebox for less frequent cleaning

13.5 in.

PEAKED LID

Perfect for:

- Large turkeys
- Stand-up chickens
- Meat hangers
- Multi-level racks

SMART CONTROL

- Control and monitor your grill remotely
- Use & customize programmable cooking profiles
- Calibrate food probe and grill sensor for dead-on temperature accuracy

VENTURI-STYLE FIREBOX

Venturis create a burn pot cyclone for maximum heat distribution and complete combustion with minimal waste

STAINLESS STEEL PARTS

- Heat Shield
- Grease Tray
- Drip Bucket

FEATURED: Jim Bowie WiFi

ULTIMATE 8-IN-1 VERSATILITY



GRILL



SMOKE



SLOW
COOK



BBQ



BRAISE



ROAST



BAKE



SEAR



Daniel Boone

Our most popular grill! All the same features as his big brother Jim in a perfect size for a family of 2-6 people.

FEATURES

- WiFi Smart Control
- Venturi-Style Firebox
- Peaked Lid
- Available w/ Black & Stainless Lid
- Side Tray w/ 4 Utensil Hangers
- 150-500°F Temperature Range

SPECS:

- 51" H x 56" W x 24" D
- Weight: 155 lbs
- Voltage: 110V
- Wattage: 240W/60W
- 458 sq. in. Cooking Area



Jim Bowie

Backyard BBQ champs, meet your new work horse! This big guy has a massive grilling area large enough to smoke a hog.

FEATURES

- WiFi Smart Control
- Venturi-Style Firebox
- Peaked Lid
- Available w/ Black & Stainless Lid
- Side Tray w/ 4 Utensil Hangers
- 150-500°F Temperature Range

SPECS:

- 51" H x 70" W x 24" D
- Weight: 185 lbs
- Voltage: 110V
- Wattage: 240W/60W
- 658 sq. in. Cooking Area



Davy Crockett

The ultimate tailgater, perfect for BBQ masters on the go with easy foldable legs for carrying.

FEATURES

- WiFi Smart Control
- Venturi-Style Firebox
- Peaked Lid
- Stainless Lid
- Side Tray w/ 4 Utensil Hangers
- 150-550°F Temperature Range

SPECS:

- 31.75" H x 34" W x 23" D
- Weight: 68 lbs
- Voltage: 12V
- Wattage: Ignition 60W then 10W Continuous
- 219 sq. in. Cooking Area



Big Pig Trailer Rig

This movable feast machine is perfect for catering, competition barbecuing, or just throwing huge parties!

FEATURES

- WiFi Smart Control
- Venturi-Style Firebox
- Hydraulic Opening Lid
- Side Trays (Standard)
- 150-500°F Temperature Range

SPECS:

- 6' L x 5' W
- Weight: 1120 lbs on 2000 lb Axle
- Voltage: 12V
- Wattage: Ignition 260W then 120W Continuous
- 20.75 sq. ft. Cooking Area

EXPERIENCE THE FLAVOR OF TRUE HARDWOOD

PREMIUM BLENDS

Our pellets are made out of 100% kiln dried sawdust that never touches the floor. The pellets are held together with the natural lignin in the wood. GMG 28 lb bags provide 40% more than our competitors' 20 lb bags. Super low ash content with no fillers or additives!

GOLD

Mellow Blend
Red Oak
American Hickory
Mountain Maple

Modest smoke

TEXAS

Aromatic Blend
Black Oak
American Hickory
Texas Mesquite

Rich smoke

FRUITWOOD

Bold Blend
Orchard Cherry,
American Beech
Sweet Pecan

Sweet smoke

APPLE

Sublime Blend
Apple Wood
American Hickory
Red Oak

Light smoke

GOURMET

Aromatic Blend
Black Oak
American Hickory
Texas Mesquite

Space-saving
8lb resealable bag

Rich smoke



FEATURED GRILLING ACCESSORIES



Pizza Oven
Attachment



Thin Blue
Smoke Tube



Rib Rack
Smoke Shelf



Grill Mats



Drip EZ
Liners & Buckets



Grill Utensils
& Apparel



Digital Probe
Thermometer



Grill Covers &
Thermal Blankets



DC Camo
Tote Bag



GREEN MOUNTAIN RUBS & SAUCES



FISH • WILD GAME • ROASTED GARLIC CHIPOTLE •
SIZZLE • BEEF • PORK • POULTRY



CATTLE DRIVE • CHERRY CHIPOTLE • PITMASTER •
HEAT & SWEET • PIZZA SAUCE



Fire up the adventure.



GREEN MOUNTAIN GRILLS
WOOD FIRED  PELLET GRILLS



PRIME
IS HERE

FEATURED:
DANIEL BOONE PRIME
WIFI SMART CONTROL



CUSTOMER DRIVEN

PITMASTER PROVEN

YOU SPOKE – WE LISTENED
DESIGNED WITH THE BACKYARD
PITMASTER IN MIND, WE BUILT OUR
NEW LINE OF PRIME GRILLS EVEN
SMARTER AND STRONGER. WITH A
BEEFED-UP FAMILIAR FRAME,
WE'VE MANAGED TO INTRODUCE
ALL THE INNOVATIVE FEATURES
OUR CUSTOMERS HAVE ASKED
FOR, AND THEN SOME.

FEATURED: DANIEL BOONE PRIME - WIFI SMART CONTROL



12V

DIRECT POWER

BETTER TEMP CONTROL

THE THREE PRINCIPLES OF GREAT BBQ ARE TEMPERATURE, TEMPERATURE, AND TEMPERATURE. WE MICRO-ADJUSTED THE VARIABLE-SPEED FAN AND AUGER MOTORS TO KEEP YOUR FOOD AT PRECISELY THE TEMPERATURE YOU SET. GET OUTSTANDING RESULTS EVERY TIME YOU GRILL.

GREATER FUEL ECONOMY

GMG'S PROPRIETARY ALGORITHMS CONTROL THE FUEL AND OXYGEN SUPPLY TO THE FIREBOX. THIS INSURES THE LOWEST POSSIBLE FUEL CONSUMPTION BY DISPENSING ONLY ENOUGH PELLETS TO MAINTAIN THE SET TEMPERATURE AND BY BURNING ALL OF THOSE THOROUGHLY. LESS WASTE MEANS LOWER PELLET COSTS! NOW, YOU CAN GET UP TO 40 HOURS OF COOK TIME FROM A SINGLE HOPPER.

FASTER STARTUPS

WE INCREASED THE MOTOR RPM'S TO FEED MORE PELLETS AND MORE OXYGEN DURING STARTUP. THIS YIELDS SIGNIFICANTLY QUICKER TIMES TO GET TO THE TEMPERATURE YOU WANT.

GRILL LID

GRILL VIEW WINDOW

HOPPER

PELLET VIEW WINDOW
BOTTLE OPENER

CONTROL BOARD

DUAL MEAT PROBES
USB CHARGING PORT

12V

DIRECT POWER



FEATURES

SOME FEATURES ONLY AVAILABLE ON
PRIME WIFI SMART CONTROL MODELS

HEAT SHIELD

EXTERNAL ADJUSTER FOR
QUICK & EASY TEMPERATURE
CORRECTIONS

CHASSIS

WIDER LEG DESIGN
OVERSIZED ALL-TERRAIN WHEELS
LARGER LOCKING CASTERS

SHELVING

BUILT-IN FRONT &
BOTTOM SHELVES

ASHVAC

EASY ACCESS
CLEAN-OUT SYSTEM

SMARTER GRILLING

WIFI CONTROLLED SINCE 2014

RECIPES

ACCESS OUR RECIPE DATABASE FROM THE PALM OF YOUR HAND.

PROFILES

USE OUR PRESET PROFILES OR CREATE YOUR OWN TO SET YOUR SMOKING INTO AUTOPILOT.

PRECISE TEMPS

MAKE TO-THE-DEGREE TEMPERATURE SELECTIONS TO RAISE YOUR SKILL LEVEL TO SIZZLE SCIENTIST.

SERVER MODE

NEED TO RUN AND DON'T WANT TO RUIN YOUR FOOD? NO SWEAT. USE THE SMARTER GRILLING SERVER MODE TO ACCESS AND ADJUST YOUR GRILLING TEMPERATURES ANYWHERE, ANYTIME.

Stay synced with your smoke from ocean to mountains and back again. Make on-the-go adjustments using WIFI Smart Control technology pioneered by GMG. Become your neighborhood's grill guru with easy access to our huge recipe and grilling profiles database. Master the meat without leaving your seat!





OUR PRIME 12V DIRECT POWER DESIGN PROVIDES BETTER TEMP CONTROL, GREATER PELLET FUEL ECONOMY AND FASTER STARTUPS! WITH MICRO-ADJUSTMENT CAPABILITY IN THE VARIABLE-SPEED FAN AND AUGER MOTOR, YOU CAN MAINTAIN MORE CONSISTENT GRILL TEMPS. MONITOR MULTIPLE FOOD TEMPS WITH DUAL MEAT PROBES.

OUR PRIME SMART CONTROL MODELS COME WITH EVEN MORE FEATURES! ENJOY BUILT-IN SHELVING AND GRILL AND PELLET VIEW WINDOWS TO KEEP AN EYE ON YOUR FOOD WITHOUT LETTING YOUR SMOKE ESCAPE AND MONITOR YOUR PELLET SUPPLY. CONTROL AND MONITOR YOUR GRILL FROM YOUR COUCH OR ON-THE-GO WITH GMG SMART CONTROL. ADJUST YOUR SMOKE AND GRILL TEMP AND MONITOR YOUR FOOD TEMP FROM YOUR PHONE WITH THE GMG APP.

GRILL SMARTER, EAT BETTER!

FEATURED: DANIEL BOONE STAINLESS PRIME - WIFI SMART CONTROL



WIFI SMART CONTROL



DANIEL BOONE

DBWF-12V (BLACK) DBWFSS-12V (STAINLESS)



FEATURES:

- 12V DIRECT POWER
- VARIABLE SPEED FAN
- WIFI SMART CONTROL
- DUAL MEAT PROBES
- 13.5 IN PEAKED LID
- VENTURI-STYLE FIREBOX
- KEEP WARM MODE
- GRILL VIEW WINDOW
- PELLET VIEW WINDOW
- ASHVAC SYSTEM
- USB CHARGING PORT
- BOTTLE OPENER
- PELLET FUEL MANAGEMENT TECHNOLOGY
- EXTERNAL HEAT SHIELD ADJUSTER FOR PRECISE MID-COOK HEAT ADJUSTMENT
- 150°-550°F TEMPERATURE RANGE WITH 5° INCREMENT CONTROL
- STAINLESS STEEL TOOL HOOKS
- BUILT-IN FRONT & BOTTOM SHELVES
- REINFORCED CHASSIS WITH WIDE DURABLE LEGS
- ALL-TERRAIN GREEN WHEELS
- LOCKING CASTER WHEELS

SPECS:

458 SQ IN GRILLING AREA | HOPPER CAPACITY: 18 LBS
HEIGHT: 52 IN | WIDTH: 52 IN | DEPTH: 34 IN | WEIGHT: 177 LBS
VOLTAGE: 12V | WATTAGE: 100W/16.6W



JIM BOWIE

JBWF-12V (BLACK) JBWFSS-12V (STAINLESS)



FEATURES:

- 12V DIRECT POWER
- VARIABLE SPEED FAN
- WIFI SMART CONTROL
- DUAL MEAT PROBES
- 13.5 IN PEAKED LID
- VENTURI-STYLE FIREBOX
- KEEP WARM MODE
- GRILL VIEW WINDOW
- PELLET VIEW WINDOW
- ASHVAC SYSTEM
- USB CHARGING PORT
- BOTTLE OPENER
- PELLET FUEL MANAGEMENT TECHNOLOGY
- EXTERNAL HEAT SHIELD ADJUSTER FOR PRECISE MID-COOK HEAT ADJUSTMENT
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- ALL-TERRAIN GREEN WHEELS
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SPECS:

658 SQ IN GRILLING AREA | HOPPER CAPACITY: 18 LBS
HEIGHT: 52 IN | WIDTH: 63 IN | DEPTH: 34 IN | WEIGHT: 208 LBS
VOLTAGE: 12V | WATTAGE: 100W/16.6W



WIFI SMART CONTROL



DAVY CROCKETT

DCWF (STAINLESS)



FEATURES:

- 12V DIRECT POWER
- VARIABLE SPEED FAN
- WIFI SMART CONTROL
- MEAT PROBE
- 8 IN PEAKED LID
- VENTURI-STYLE FIREBOX
- KEEP WARM MODE
- PELLETT FUEL MANAGEMENT TECHNOLOGY
- 150°-550°F TEMPERATURE RANGE WITH 5° INCREMENT CONTROL
- STAINLESS STEEL SIDE SHELF W/ TOOL HOOKS
- EZ FOLD AND CARRY LEGS

SPECS:

219 SQ IN GRILLING AREA | HOPPER CAPACITY: 9 LBS
HEIGHT: 31.75 IN | WIDTH: 34 IN | DEPTH: 23 IN | WEIGHT: 57 LBS
VOLTAGE: 12V | WATTAGE: 60W/10W



BIG PIG TRAILER RIG

BPTR (BLACK)



FEATURES:

- 12V DIRECT POWER
- VARIABLE SPEED FAN
- WIFI SMART CONTROL
- VENTURI-STYLE FIREBOX
- HYDRAULIC OPENING LID
- DUAL SIDE TRAYS
- DUAL MEAT PROBES
- PELLETT FUEL MANAGEMENT TECHNOLOGY
- 150°-550°F TEMPERATURE RANGE WITH 5° INCREMENT CONTROL
- ALL-TERRAIN WHEELS BRAKE AND TURN SIGNALS WITH TAILLIGHTS (4-PINS) & SIDE REFLECTORS

SPECS:

20.75 SQ FT GRILLING AREA | HOPPER CAPACITY: 450 LBS
LENTH: 6 FT | WIDTH: 5 FT | WEIGHT: 1120 LBS ON 2000 LB AXLE
VOLTAGE: 12V | WATTAGE: 260W/120W



STANDARD NON-WIFI



DANIEL BOONE

DB-12V (BLACK)



FEATURES:

- 12V DIRECT POWER
- VARIABLE SPEED FAN
- DUAL MEAT PROBES
- 13.5 IN PEAKED LID
- VENTURI-STYLE FIREBOX
- KEEP WARM MODE
- ASHVAC SYSTEM
- USB CHARGING PORT
- PELLETT FUEL MANAGEMENT TECHNOLOGY
- EXTERNAL HEAT SHIELD ADJUSTER FOR PRECISE MID-COOK HEAT ADJUSTMENT
- 150°-550°F TEMPERATURE RANGE WITH 5° INCREMENT CONTROL
- STAINLESS STEEL TOOL HOOKS
- REINFORCED CHASSIS WITH WIDE DURABLE LEGS
- ALL-TERRAIN GREEN WHEELS
- LOCKING CASTER WHEELS

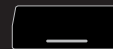
SPECS:

458 SQ IN GRILLING AREA | HOPPER CAPACITY: 18 LBS
HEIGHT: 52 IN | WIDTH: 52 IN | DEPTH: 25 IN | WEIGHT: 160 LBS
VOLTAGE: 12V | WATTAGE: 100W/16.6W



JIM BOWIE

JB-12V (BLACK)



FEATURES:

- 12V DIRECT POWER
- VARIABLE SPEED FAN
- DUAL MEAT PROBES
- 13.5 IN PEAKED LID
- VENTURI-STYLE FIREBOX
- KEEP WARM MODE
- ASHVAC SYSTEM
- USB CHARGING PORT
- PELLETT FUEL MANAGEMENT TECHNOLOGY
- EXTERNAL HEAT SHIELD ADJUSTER FOR PRECISE MID-COOK HEAT ADJUSTMENT
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- STAINLESS STEEL TOOL HOOKS
- REINFORCED CHASSIS WITH WIDE DURABLE LEGS
- ALL-TERRAIN GREEN WHEELS
- LOCKING CASTER WHEELS

SPECS:

658 SQ IN GRILLING AREA | HOPPER CAPACITY: 18 LBS
HEIGHT: 52 IN | WIDTH: 63 IN | DEPTH: 25 IN | WEIGHT: 185 LBS
VOLTAGE: 12V | WATTAGE: 100W/16.6W



FOR 11 YEARS, GMG'S CHOICE PRODUCT LINE HAS STOOD THE TEST OF TIME. WE'VE CONSTANTLY REFINED AND IMPROVED IT SO THAT YOU CAN NOW OWN A HIGH-TECH, INDUSTRY-LEADING PELLET GRILL FOR A MODEST PRICE.

ADJUST THE SMOKE AND TEMP FROM 150°F TO 500°F AND KEEP IT THERE. WITH A GMG GRILL, YOU JUST "SET IT AND FORGET IT." YOU CAN PRODUCE SUCCULENT FOOD, IN YOUR OWN BACKYARD, THAT PROVES YOU'RE A PRO.

OUR CHOICE SMART CONTROL MODELS ALLOW YOU TO CONTROL AND MONITOR YOUR GRILL FROM YOUR COUCH OR ON-THE-GO WITH GMG SMART CONTROL. ADJUST YOUR SMOKE AND GRILL TEMP AND MONITOR YOUR FOOD TEMP FROM YOUR PHONE WITH THE GMG APP.

GRILL SMARTER, EAT BETTER!

FEATURED: DANIEL BOONE CHOICE - WIFI SMART CONTROL



WIFI SMART CONTROL



DANIEL BOONE

DBWF (BLACK) DBWFSS (STAINLESS)



FEATURES:

- WIFI SMART CONTROL
- VENTURI-STYLE FIREBOX
- 13.5 IN PEAKED LID
- MEAT PROBE
- 150°-500°F TEMPERATURE RANGE WITH 5° INCREMENT CONTROL
- KEEP WARM MODE
- SIDE TRAY WITH CONVENIENCE HOOKS
- ALL-TERRAIN GREEN WHEELS
- LOCKING CASTER WHEELS

SPECS:

458 SQ IN GRILLING AREA | HOPPER CAPACITY: 17 LBS
HEIGHT: 52 IN | WIDTH: 52 IN | DEPTH: 24 IN | WEIGHT: 154 LBS
VOLTAGE: 110V | WATTAGE: 240W/60W



JIM BOWIE

JBWF (BLACK) JBWFSS (STAINLESS)



FEATURES:

- WIFI SMART CONTROL
- VENTURI-STYLE FIREBOX
- 13.5 IN PEAKED LID
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- KEEP WARM MODE
- SIDE TRAY WITH CONVENIENCE HOOKS
- ALL-TERRAIN GREEN WHEELS
- LOCKING CASTER WHEELS

SPECS:

658 SQ IN GRILLING AREA | HOPPER CAPACITY: 17 LBS
HEIGHT: 52 IN | WIDTH: 63 IN | DEPTH: 24 IN | WEIGHT: 171 LBS
VOLTAGE: 110V | WATTAGE: 240W/60W



STANDARD NON-WIFI



DANIEL BOONE

DB (BLACK)



FEATURES:

- VENTURI-STYLE FIREBOX
- 13.5 IN PEAKED LID
- MEAT PROBE
- 150°-500°F TEMPERATURE RANGE WITH 5° INCREMENT CONTROL
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JIM BOWIE

JB (BLACK)



FEATURES:

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HEIGHT: 52 IN | WIDTH: 63 IN | DEPTH: 24 IN | WEIGHT: 171 LBS
VOLTAGE: 110V | WATTAGE: 240W/60W

PREMIUM HARDWOOD PELLETS

GREEN MOUNTAIN GRILLS BRAND PELLETS ARE MADE OF 100% KILN-DRIED SAWDUST THAT NEVER TOUCHES THE FLOOR. OUR PELLETS ARE HELD TOGETHER BY THE NATURAL LIGNINS IN THE WOOD AND ARE A LARGER DIAMETER PELLET THAT ALLOWS THEM TO LAST LONGER THAN STANDARD SIZE PELLETS.



GRILL LIKE A PRO

Check out our bounty of rubs, sauces, and grilling accessories that will keep your customers coming back.



BBQ Rubs

Beef, Pork, Poultry, South of the Border, Fish, Wild Game, Roasted Garlic Chipotle, Sizzle



BBQ Sauces

Heat & Sweet, Pitmaster, Cherry Chipotle, Cattle Drive, Pizza Sauce



Wood-Fired Pizza Attachment

Convert your pellet grill into a wood-fired gourmet pizza oven.



Grill Covers

Our form-fitting grill covers will withstand the toughest weather conditions. Sizes available for each grill model.



Thermal Blankets

Keep your grill warm in the winter time and cut down on your pellet usage by up to 50%. Sizes available for each grill model.



Wood Pizza Peel & Infrared Thermometer

Perfect the art of wood-fired gourmet pizza making with our GMG Pizza Peel and accurately measure your pizza stone temperature with a range of 58°F - 1022°F.



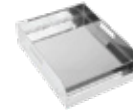
Davy Crockett Tote Bags

Travel in style with our New Davy Crockett Carrying Tote!



Digital Probe Thermometer

Fold out instant-read food thermometer with range from -4°F to 392°F (-20°C to 200°C).



Griddle

Turn your grill into a stove top and cook bacon, eggs, sandwiches, pancakes and more!



Rib Rack & Upper Racks

Grill 7 racks of ribs at the same time with the vertical rib rack and add more cooking room to your grill with a smoke shelf.



Grill Utensils

Grill in style with a set of GMG Grill Utensils.



Grill Pan

Great for keeping sauces, beans and sides warm on the grill.



Spritz Bottle

Perfect to keep meats, poultry, and even fish nice and moist while grilling.



GMG Hats

Look good alongside your grill in this premium quality headwear!



Apron & Mitts

Save the drippings for later, protect your hands and look like a pro while you're at it.



G-Mats

Teflon-coated fiberglass fabric cooking mats, safe for use up to 450°. Nonstick (both sides are usable).



Thin Blue Smoker

Expandable smoke tube with easy slide extension, 11"-18" for maximum smoke flavor.



Drip-EZ Grease Tray & Bucket Liners

Place these liners on your grease tray and in your grease bucket to collect drippings for easy cleanup!

WE'RE COMMITTED TO MAINTAINING THE
BEST CUSTOMER SERVICE IN THE INDUSTRY.





GREEN MOUNTAIN GRILLS

RECIPES



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BEEF



STEAKS

Ingredients:

- Baste Mix
- GMG Beef Rub
- Steak of Choice

Cuts: Rib Eye, T-Bone, New York Strip, Top Sirloin, Porterhouse, Filet Mignon, Flat Iron

If you like a very tender steak, grill a filet mignon. Done right, you can practically cut it with a fork. If you like a little more texture, barbecue a T-Bone, New York, Rib Eye, or Porterhouse. And if you want a bit of a workout with great flavor, fix a flat iron or top sirloin.

You should know 4 important things about grilling steaks:

1. Bring the meat to room temperature before you put it on the grill. If you don't, the outside will cook much faster than the cold inside, and you will get a dry exterior with a cold interior.
2. Use rubs without a high salt content. (GMG Beef Rub springs immediately to mind!) Copious quantities of salt tend to draw moisture out of the steak. Sugar will caramelize and add that great char on the surface.
3. Baste with butter or spritz with apple juice/Worcestershire mix. Or both!

4. Let the meat rest about 10 minutes after you've finished cooking. This will keep the flavorful juices inside the steak where they belong. Cut into one too early, and the juices will run all over the plate.

Technique:

As a general rule, you should grill a high quality steak on high heat (450-500°F; 232-260°C). A lower quality steak will probably benefit from a slower cook (275-350°F - 135-177°C). Occasionally, if I have the time, I will cook a steak for about an hour or so at 150° (66°C) and then turn it up to 500°F (260°C) to finish it off.

TIME:

Grill about 7-10 minutes per side at high temperatures or 15-20 minutes per side at the lower temperatures mentioned above. The amount of time will depend on the thickness of the meat and your preference for doneness.

DONENESS: Use one of these methods:

Cut into the steak in the center. Rare meat will be red; medium rare will have a little red in the center turning to pink; medium will have some pink in the center; medium well will have a mostly gray or brown color.

Use the "touch test." Rare will feel soft and only a little springy, with very little resistance. Medium rare will feel more firm and springy, with some resistance against your finger. Medium/medium well will be firm and will snap back when pressed.

Use your meat probe. The USDA recommends that you cook steaks to a minimum interior temperature of 145°F (63°C). If you do so, your meat will be gray to brown and about as tender as a bicycle tire. The reality is that you risk getting sick from steaks cooked to lower interior temperatures. I enjoy rare steak enough to risk it, but you may not.



RIB EYE REVERSE SEARED

Ingredients:

- Rib Eye Steak(s) 1 ½ " thick
- Melted butter
- GMG's Sizzle Blend Rub or similar

Recipe Overview

Prep Time: 5 minutes

Cook Time: 1 hour smoke 170°F (77°C), 10 minutes sear

Let's Get Started

1. Brush both sides of the steak(s) with butter and season lightly with rub.
2. Smoke for one hour at 160 to open the meat pores and build genuine wood flavor.



3. Remove the steak(s) from the grill and turn it up to 425.
4. When the grill reaches temperature, put the steak(s) back on for 2.5 minutes. Turn 90° and grill for another 2.5 minutes. Flip the steak(s) and do the same thing on the other side. Remove from the grill at the safe internal temperature you prefer, keeping in mind that the steak will continue to cook, and the internal temperature will rise another 3-8 degrees after you take it off the grill.





BARBECUED BEEF TRI-TIP ROAST

Ingredients:

- 3-6 lb Tri Tip Roast
- GMG Beef Rub
- Your Favorite GMG BBQ Sauce

Recipe Overview

Prep Time: 5 minutes

Cook Time: Approx. 1 - 1 ½ hours at 275 - 325

Let's Get Started

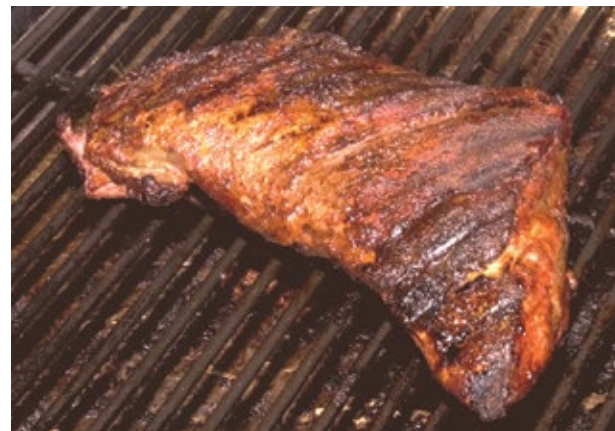
1. Trim Tri Tip of excess fat and rub liberally with your favorite GMG rub. Then, set it aside and let it come to room temperature before you put it on the grill.
2. Cook it anywhere from 275 °-325°. At the higher end of this range you will get a pink center and dark perimeter, and at the lower temperature you will get more pink meat. Grill for 60-90 minutes. Do NOT overcook this.



3. Use a meat thermometer and cook until 118 °-120 ° in the middle. It will continue to cook after you take it off the grill, so you should eat it right away. But you will enjoy it cold, too; just be aware that it will get darker as it cools.

Note: Do not worry about searing - the grate will get much hotter than the surrounding air and will amply caramelize the sugars in the rub and in the meat's surface.

4. Cut this across the grain in 1/8" slices. You can use the leftovers, if you have any, to make stroganoff, beef bourguignon, or fajitas (be sure to use Green Mountain South of the Border Rub on the fajitas!).





Tri-Tips & Tricks:

This relatively inexpensive cut of meat has a great flavor and very little fat. Cut from the bottom sirloin, this roast normally got ground into hamburger.

Legend has it that In the late 1950's, the owner of a grocery store in Santa Maria, California, asked his butcher to find a new cut of meat that would put his market on the map. The "Santa Maria" steak was born. They soon renamed it the "tri-tip" because it has three corners. In Europe, they call it the "Triangle Roast."

It became very popular and a little pricey in the last two decades, but it has recently come back to earth. A steer has only 2 of these, so it seems somewhat surprising that it doesn't fetch more, given its taste and leanness.

A typical roast weighs 1.5-2.5 pounds and will yield over 90% of that in edible meat.

You want to rub this roast and refrigerate it overnight. I prefer that you go to your dealer and buy two to three hundred thousand bottles of Green Mountain Beef Rub. I get a royalty for every bottle sold because it has my picture on it, so you can buy even more if you wish! Anyway, use part of one bottle and rub the tri-tip thoroughly.



KANSAS-STYLE BEEF BRISKET

Ingredients:

- 1 whole brisket 7-10lbs
- GMG's Beef Rub
- 2 Bay Leaves

The brisket embodies the essence of BBQ. If you can prepare a brisket that tastes great, has a good, clean smoke ring, and cuts with a plastic fork, you've stepped outside the envelope of casual grilling and into the realm of serious barbecue.

The brisket challenges you because it is a pretty crummy cut of meat that handicaps you before you start. It's analogous to making a silk purse out of a sow's ear. Sure, you could boil a brisket to make it tender as a Mother's love, but the texture and taste would not earn many accolades from people with even a hint of a palate.

Lets Get Started

Use Choice grade instead of Select (Standard) so that the meat gets tender without being flaky and dry.

1. Trim the fat cap to ¼" thick. Then, score the fat in 3/8" squares, like a waffle. This allows the rub, heat, and smoke to penetrate into the meat.
2. Rub meat with GMG's Beef Rub. Massage the rub thoroughly into the meat. Refrigerate for 6-8 hours or overnight. Return the brisket to room temperature before you begin to cook it.



3. Mix about ½ cup of apple juice plus 3 tablespoons of Worcestershire sauce.
4. Cook the brisket at 165°, fat side up, for 4 hours. Spritz with the apple juice/Worcestershire mix every hour or so.
4. After four hours, turn it over and cook for 2 more hours.
5. Set the grill at 185, turn the brisket back over to fat side up and cook until the brisket's internal temperature (leave your grill's probe inserted sideways into the thickest part of the roast, or use a meat thermometer) reaches 165°F (74°C), usually about another 4 hours
6. Next, remove the brisket from the grill. Wrap the brisket completely in aluminum foil and drizzle at least ½ cup of the apple juice mix inside the foil onto the meat.
8. Turn the grill up to 225°. Cook until the internal temperature of the meat reaches 198-201° (2-6 hours).
9. Lay newspaper or paper towels in a cooler and lay the meat, still wrapped up in the aluminum foil, on the paper. Close the cooler and let the meat rest for about an hour and a half.
10. Finally... drain the juices and cut the meat in 1/8" slices across the grain. You will be able to cut this with a plastic fork. You may also wish to cool the drained juices in the refrigerator, skim the fat from the surface of the liquid, and then reheat for an *au jus* dip.



BEEF RIBS

Ingredients:

- Beef Back ribs
- GMG Sizzle Rub
- GMG Beef Rub
- Beef broth

The rich, flavorful and smokey beef rib is a thing of beauty. With a dark and salty exterior bark giving away to tender juicy meat, no one can resist. Below is one of the simplest yet most satisfying recipes. Enjoy!

Lets Get Started

1. Remove the membrane from the back of the ribs. Season both sides lightly with GMG's Sizzle Blend Rub and then a heavier coat of GMG's Beef Rub.
2. Smoke at 245 for 4-5 hours, flipping and spritzing with beef broth frequently.





HOLIDAY PRIME RIB

Ingredients:

- 4-10 lb. Beef Rib Roast
- GMG Beef Rub

Lets Get Started

Start with a 3-7 bone roast. As a rule of thumb, one bone will feed two people, so if you have a group of 8, you likely need a 4-rib roast. A prime rib roast is simply a standing rib roast – the terms are interchangeable. Don't buy a boneless roast, as it will have much less flavor.

1. Wash the roast thoroughly with cold water and dry completely with paper towels. If the fat cap is thicker than $\frac{3}{4}$ ", trim it down to about $\frac{1}{2}$ - $\frac{3}{4}$ ". Score the fat cap in both directions with a sharp knife just to the meat in a checkerboard pattern.
2. Lightly coat the roast with olive oil and then rub with GMG Beef Rub. Put the roast in the refrigerator for several hours, or preferably, overnight. Plan about 5-8 hours cooking time depending on the size of your roast.



3. Take the roast out of the refrigerator about two hours before you plan to cook it. This allows the meat to cook more evenly throughout since the grill will not have to overcome a very cold temperature in the middle of the roast.
4. Set your grill at 500°. When the temperature stabilizes, put the roast in, fat side down, right on the grate. Let it cook for 15 minutes. Then turn it over, fat side up, and cook for another 15 minutes.
5. Turn the temperature down to 190°. Insert the probe or a meat thermometer into the middle of the side of the roast so that the end of the probe is approximately in the middle of the roast.



6. Cook the roast to an internal temperature of 125 (rare), 132 (medium rare), 140 (medium), 148 (medium well), and 160 (well done).
7. Remove the roast from the grill, cover with aluminum foil, and let it rest for about 20-30 minutes. The internal temperature of the meat will rise another 3 degrees during this time. Then carve and enjoy!

Note: The USDA recommends a minimum internal temperature of 145°F (63°C) for safe eating of beef roasts and steaks.



Did you know? Prime rib is a bit of a misnomer, as less than 2% of all American beef is graded “prime.” Most of that grade goes to expensive restaurants, although some specialty butcher shops carry it as well. Your local grocery stores will carry USDA Choice or Select. If your budget permits, buy USDA Choice because it will be more tender and flavorful. Your body really benefits from eating beef. Beef ranks as the #3 source of iron which you need to carry oxygen to your muscles to prevent fatigue. It also provides zinc to improve your immune system, B-Complex vitamins to convert food into energy, and protein to promote strength and endurance.



PELLET-BRAISED POT ROAST

Ingredients:

- 1 Onion
- 1/4 Cup Red Wine
- 2 Bay Leaves
- 2 Tablespoons Corn Starch
- 4-6 Lb. Rump Roast
- Black Pepper
- Carrots
- Garlic Powder
- Olive Oil
- Red Potatoes
- Sea Salt
- Tabasco
- Thyme

Lets Get Started

1. Rub a 4-6-lb. rump roast (or another cut if you prefer) with black pepper, garlic powder, and a small amount of salt.

2. Grill at 500 for about 3-5 minutes per side, flipping until all sides are brown. You may also do this in a skillet on your stove-top.
3. In a disposable 9X13 aluminum pan, mix about 1.5 quarts of boiling water, 3 beef bouillon cubes, ¼ cup of red wine, 5-10 drops of Tabasco sauce, ½ teaspoon ground thyme (or 1.5 tsp thyme leaves), 2 bay leaves, and 1 tablespoon of olive oil. Make sure to dissolve the bouillon cubes. Use a garlic press to add 3 peeled cloves of garlic to the mixture. Quarter one large onion and add it, too. Place this on a cookie sheet, since the disposable pan won't handle the weight.
4. Add the roast and grill, uncovered, for 4-6 hours at 275, adding hot water as needed and flipping roast occasionally, until meat is tender.
5. Add quartered potatoes, carrots,, and small quartered onions. Cover and cook another 1-1.5 hours until potatoes are done.

Can't forget the gravy!

Make gravy by bringing 4 cups of the broth to a boil on your stove top, and then adding 2 tablespoons of cornstarch dissolved in enough cold water to make a pour able liquid. Remove the bay leaves before serving.



CORNER BEEF & CABBAGE

Ingredients:

- Corned Beef (point cut has more fat and holds moisture better; flat cut has more consistent texture)
- 2 cups water
- 6 red potatoes
- 1 head cabbage
- 3 tsp. garlic salt
- 1 tsp. ground black pepper
- 3-4 tbsp. whole grain mustard
- 3 tbsps. melted butter

Lets Get Started

1. Rinse both sides of the corned beef under cold running water for a couple of minutes to remove excess salt. Throw away the little seasoning pack that came with it. Coat both sides with 2-3 tbsps. of the mustard.
2. Add the corned beef and water to an aluminum pan and smoke at 220, uncovered, for one hour.
3. Quarter the cabbage, removing the stem and core. Melt the butter and stir in 1 tbsp. mustard and 1 tsp. garlic salt. Place the cabbage quarters in the aluminum pan in each corner, core side up to act like bowls. Drizzle the cabbage with the melted butter mixture.



4. Cut the potatoes in half and season with 2 tsps. of the garlic salt and ½ tsp. of the pepper. Place along the edges of the aluminum pan between the cabbage quarters.
5. Cover tightly with aluminum foil. Turn the grill up to 280 and cook about two more hours until the internal meat temperature reaches 200-205 and the vegetables are tender. Remove the foil and cook 15 more minutes.

Slice and enjoy!





CARNE ASADA

Ingredients:

- 1 2-3 lb. skirt steak (or substitute sirloin tip or Tri-tip which also hold marinade well)
- Approximately 1 qt. medium hot salsa (heat is critical to properly flavor this dish, and it will dissipate when you grill the meat)
- 4 tbsps. Triple Sec or ½ cup orange juice
- 1 tbsp. Kosher salt
- 1 tbsp. ground black pepper
- 2 tbsps. GMG South of the Border Rub
- 2 tsps. GMG Sizzle Blend Rub



Let's Get Started

1. Mix the salsa, liquid, and spices thoroughly and place in a Ziploc bag with the steak. Marinade 4-8 hours in the refrigerator. The meat will become mushy if marinated longer than 8 hours.



2. Smoke for an hour at 150. Remove from the grill.
3. If using skirt steak, turn the grill up to 450. Return the meat to the grill when it reaches temperature. Skirt steak will finish in 3-5 minutes per side. Look for nice crisp edges that signal they are done. Rest the meat for 5-7 minutes before slicing.
4. If using tri-tip or sirloin tip, turn the grill up to 375. When it reaches temperature, return the meat to the grill and roast for about an hour until the internal temperature of the meat reaches 125-130. Let the roast rest for about 5-7 minutes before slicing.
5. While the meat rests, grill a couple of green onions and top the meat with them. Slice and enjoy with an avocado or make perfect tacos.



SMOKED OX TAIL TACOS

Ingredients:

- 1 Ox tail (about 2 lbs.) or substitute beef short ribs
- 1 can Jalapeño sauce
- 2-3 pickled Jalapeños (substitute diced fresh, seeds removed)
- ½ cup water
- 1 tbsp. each GMG's Beef Rub, South of the Border Rub, and Roasted Garlic-Chipotle Rub
- Corn tortillas
- Cooking spray oil
- Crema Mexicana (substitute Crème Fraiche or sour cream with a bit of sugar)
- Cojita cheese (substitute Parmesan or Feta)

Let's Get Started

1. Season the meat with the 3 rubs. Sear on the grill at 450 until all sides are crisp and browned. Remove and place in an aluminum tray.



2. Turn the grill down to 330. Add ½ of the Jalapeño sauce and the pickled Jalapeños to the tin and grill for one hour, turning the meat once.



3. Add the water, cover tightly with aluminum foil, and grill for 2 ½ more hours.
4. Remove from heat and shred the meat. Return the meat to the pan, add the remaining Jalapeño sauce, and return to the grill.
5. Spray both sides of the tortillas with a light coating of cooking spray oil and grill until the edges start to brown.
6. Make tacos with the meat, Crema Mexicana, and Cojita cheese.





CRYING TIGER

Ingredients:

- 2lb of thin steak (flank is more traditional but I prefer skirt steak)
- 1/4 cup of soy sauce
- 1 tablespoon of fish sauce
- Steamed white rice

Sauce:

- 4 cloves of garlic (finely diced)
- 1 serrano pepper (finely diced)
- 4 tbsps. soy sauce
- 4 tbsps. fish sauce
- Juice of 3 limes (4-5 tbsps.)
- 3 tbsps. sugar

Let's Get Started

1. Soak the steak in the soy sauce and fish sauce in a Ziploc bag for 1-2 hours. Remove from the bag and place on a dry cutting board or plate. Refrigerate for an hour or more, uncovered, to enhance the flavor of the steak.



2. Blend the dipping sauce ingredients and refrigerate for at least an hour to meld the flavors.



3. Grill the meat for 5-7 minutes per side until the internal temperature reaches at least 125-130



4. Rest the meat for 5-10 minutes. Slice and plate with a small bowl of dipping sauce and a side of white steamed rice.



THE BURGER

Ingredients:

- Fistful of ground beef
- GMG Beef Rub

Let's face it - the hamburger still reigns supreme as the "All-American" food. While deep-fried chicken livers might run a close second in polite company, most of us prefer a burger.

The argument between lean and fat ground beef will never get settled. Personally, I prefer the leanest I can afford. I also like to make two thin patties for a "double" rather than one thick one, but that's just me.

Lets Get Started

1. Take whatever size fistful of ground beef you decide to use and add a few shakes of GMG Beef Rub.
2. Mix it into the meat and knead for a minute or so. Then form the meat into a patty. Make a slight depression in the middle with your thumb. Pour a small amount of water into the depression.
3. Grill at 450-500°F (232-260°C). Depending on the thickness of the burger and your preference for doneness, you should grill it for about 5-11 minutes per side.

Checking Doneness:

Cut into the thickest part to check for doneness (red-rare; pink-medium rare; barely pink - medium; brown - medium well/well).



"HOPPED-UP" BURGER

Ingredients:

- Fistful of ground beef
- Minced onion
- Slice of bacon
- GMG Beef Rub

Lets Get Started

1. Mince an onion and a half slice of bacon. If you want, add some diced Ortega chilies.
2. Knead Ingredients into your burger.
3. Cook this until medium-well to insure the bacon cooks thoroughly.
4. Top the burgers with cheese during the last 2 minutes or so, and you can also toast your buns for about the same length of time.





PIG CANDY BURGER

Ingredients: Burger

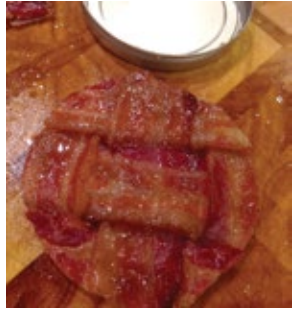
- 1 lb. 80/20 ground beef
- 1/4 lb. chorizo
- 1 egg, beaten
- 1 lb. of bacon (munch on the extra)
- 1/2 cup dark brown sugar
- Brioche, Ciabatta, or other hamburger buns
- Tomato slices
- Zesty pickle slices
- Pepper Jack cheese slices
- Mayonnaise
- Salt & pepper to taste
- 1/2 tsp. salt
- 1/4 tsp. pepper
- GMG Pitmaster BBQ Sauce

Lets Get Started

1. Mix the brown sugar and cayenne pepper together thoroughly. Add the bacon and refrigerate at least 3 hours.
2. Gently Mix the hamburger, chorizo, salt, pepper, and egg. Do not overwork the meat, as this will drive out the juices and make the burgers tough and rubbery.
3. *Gently!* form into 2-4 patties. With your thumb, make a small divot in the center of the patty. When you grill, heat drives the juices to the center of the burger, causing the middle to puff up. A small thumb print depression before cooking them insures a smooth, flat top when finished. Of course, adding a dollop of butter to the divot won't detract!



4. Cut the bacon (now Pig Candy!) in half and use 6 half-pieces to make a lattice atop each burger. Place burgers on a wire rack and set the rack on top of an aluminum tray or oven-safe baking pan.



5. Grill for 1-1.5 hours at 275 until the bacon fat turns translucent and the sugar starts to bubble. At this time, if you wish, use a Mason jar lid to form the patties into perfectly round masterpieces. Or not!
6. Continue to grill the burgers for about 30 minutes, until the internal temperature reaches 135. Then, turn the grill up to 450 and grill until the internal temperature reaches 160.
7. With about 1-3 minutes left, top the burgers with the cheese and grill the buns, inside down. Assemble the burgers on the buns with the tomato slices, pickles, mayonnaise, and barbecue sauce. Enjoy!



BACON RING BURGER

Recipe Overview:

Prep Time: 15 minutes
Cook Time: Smoke 1 hour @ 225 degrees. Grill 12 minutes @ 350 degrees

Ingredients: Bacon Rings

- Large onion rings
- Bacon
- GMG Cherry Chipotle Sauce
- GMG Roasted Garlic Chipotle Rub
- Toothpicks

Ingredients: Burger

- 1 lb. hamburger 80/20
- 1 tsp. coarse ground black pepper
- 1 tsp. GMG Roasted Garlic and Chipotle Rub
- Provolone Cheese
- Condiments of choice

Ingredients: Mushrooms

- ¼-½ lb. Baby Bella mushrooms, sliced
- 1 tbsp. butter
- 1 tbsp. minced garlic
- 2 tbsp. sliced scallions (green onions)

Lets Get Started

1. Prepare the burgers by mixing the seasonings with the hamburger and forming 2-4 patties per lb. Do not overwork the meat, as it will make the burgers tough and rubbery. Put a small divot in the center of each patty with a thumb or a small spoon. Place a small amount of butter in the divot. Refrigerate for at least an hour. Hamburgers hold together better when started cold.

2. Sauté the mushrooms and garlic in the butter until soft and aromatic. Set aside.
3. Wrap bacon slices around the onion rings as shown and hold together with toothpicks. Season lightly with GMG Garlic-Chipotle rib and Cherry Chipotle BBQ Sauce. Smoke these for 1-1.5 hours at 275 until the bacon is cooked thoroughly and somewhat crisp. Remove them from the grill and take out the toothpicks.



4. Turn the grill up to 375. When it reaches temperature, grill the hamburger patties for 6-8 minutes per side, turning 90 degrees at the 3-minute mark on each side. Make sure the meat reaches an internal temperature of 160 degrees.
5. Place the cheese on top of the burger and the onion ring on top of the cheese. Fill the onion ring with the mushroom mixture and grill for another 1-2 minutes. Serve on a bun or enjoy by itself.





SUPER TACO BURGERS

Recipe Overview:

Prep Time: 10 minutes
Cook Time: 1 hour smoke @ 150, 12 minutes @ 350

Ingredients:

- 1lb. ground beef 80/20
- 1/3 cup sweet onion, chopped
- 1 tsp. taco seasoning
- 1 tsp. GMG "Sizzle" rub
- 2 tsps. chipotle powder
- 2 tsps. dried red pepper flakes
- 1 tbsp. fresh minced garlic
- 1 tbsp. Honey Habanero Sauce or similar
- Cheddar cheese
- Chunky red salsa, to taste
- Lettuce, tomato and condiments of choice

Lets Get Started

1. Gently mix the seasonings, meat, and onion in a bowl. Form patties and refrigerate until ready to grill. Hamburgers hold together better when they go on the grill cold.



2. Smoke for an hour at 150.



3. Remove the burgers from the grill and turn it up to 350. When the grill reaches 350, put the burgers back on. Cook 6 minutes per side, but turn them 90° at the 3-minute mark to leave crosshatch grill marks. Add the cheese with 3 minutes left on the 2nd side.





BENEDICT BURGERS

Recipe Overview:

Prep Time: 20 minutes

Cook Time: 30 minutes

smoke, 10 minutes cooking

Ingredients:

Burger

- 3 lbs. bulk breakfast sausage
- Canadian bacon, thinly sliced
- Muenster cheese, thinly sliced
- 4 hard boiled eggs, thinly sliced

Ingredients:

Hollandaise Sauce

- ½ cup our light garlic mayonnaise
- ½ cup plain non-fat yogurt
- 1 tbsp. Dijon mustard
- 1 tbsp. lemon juice, fresh if possible
- 1 tsp. fresh dill
- ½ tsp. white pepper

Lets Get Started

1. To prepare the Hollandaise sauce mix all ingredients until smooth. Simmer on low heat stirring constantly until heated through.



2. Use a burger stuffer (pictured) or free-form two patties per unit. Leave a pocket in the center of the bottom patty and fill it with the Canadian bacon, cheese, and hard-boiled eggs. Take care to insure that the filling stays level with the top of the bottom patty. Put the 2nd patty on top of the stuffed one and press together to form a good bond.



3. Smoke for about 30 minutes at 180.



4. Remove the burgers and turn the grill up to 450. When the grill reaches that temperature, grill the burgers for 5 minutes per side. Top with cheese, Hollandaise sauce, and enjoy!





PATTY MELTS

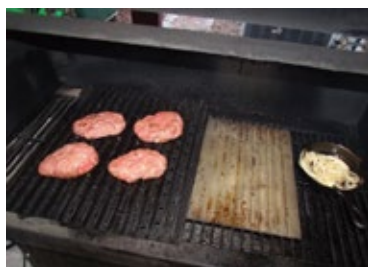
Recipe Overview:
Prep Time: 15 minutes
Cook Time: 30 min. smoke @ 150 25 min. @ 350

Ingredients:

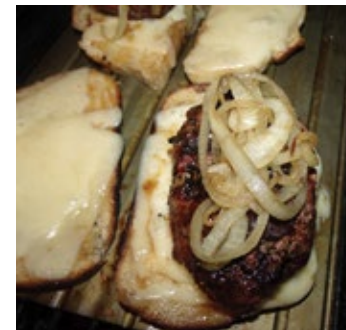
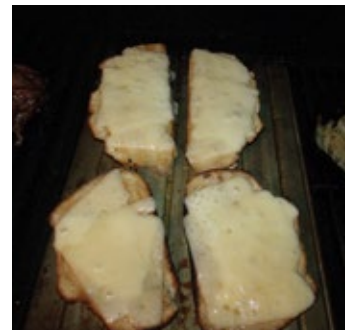
- 1 ½ lbs. ground beef 80/20
- 3 tps. Green Mountain Grills Beef Seasoning Blend
- 1 tsp. fresh black pepper, coarse grind
- 8 slices sourdough bread, thick slices
- 8 slices Swiss cheese
- 1 tsp. butter, melted
- 1 small sweet onion, sliced
- Mayonnaise
- Thousand Island salad dressing

Lets Get Started

1. Gently mix the ground beef and seasonings in a medium bowl and form into four patties.
2. Sauté the onions in melted butter. (Yes, you can do this on the grill if you wish.)



3. Smoke the burgers at 150 for 30 minutes. Finish at 350 for about 5-6 minutes per side.



4. Spread mayonnaise lightly on both sides of the sourdough bread and place on the grill. Put Swiss cheese four of the pieces of bread and place the burgers on them. Top the burgers with onions and Swiss cheese. Grill until the cheese melts and top them with the other grilled slices of bread. Serve with Thousand Island salad dressing. Enjoy!





PELLET DOGS IN A BLANKET

Ingredients:

- Aluminum Foil
- Crescent Rolls
- Cookie Sheet
- Meat Rub of Choice
- Package of All Beef Hot Dogs

You laugh, but kids love these, and so do a lot of adults. I grew up on these! Heck, a world-famous restaurant in New York City – the Hideaway – has pigs in a blanket on the menu for eight bucks, and it can't be a lot of them if french fries cost \$7! Here, for eight bucks you can have a couple of dozen!

So get your favorite pre-made crescent rolls (croissants) in the cardboard tube that explodes when you open it and scares your dog halfway across the room. Sprinkle one side of the dough with Green Mountain Pork Rub or Beef Rub. Use quality hot dogs (oxymoron?) and wrap them up inside the seasoned triangles.

Lets Get Started

1. Set on an ungreased cookie sheet. By now you have already turned your grill on to 375 and got it up to temperature. Neighborhood kids are pestering you to hurry. Friends and neighbors you haven't seen in years stop by to watch you deftly cook these and to taste this delicacy when you finish.
2. Lay out your pre-made crescent rolls (croissants) and sprinkle one side of the dough with Green Mountain Pork Rub or Beef Rub.



3. Wrap the dogs up inside the seasoned triangles and set on an ungreased cookie sheet.
3. Grill for about 20-25 minutes or so to get the rolls golden brown like a Kansas wheat field.
4. Grill for about 20-25 minutes or so to get the rolls golden brown like a Kansas wheat field.

As my buddy Robert says, "Use lots of ketchup (or mustard if you prefer) and just wait for the extra fat to appear on your belly."



Seriously, though, these really taste good, and they are almost always what you're hungry for when you don't know what you're hungry for.



SMOKED TRI-TIP CHILI

Ingredients:

- 2-2.5 lbs. Tri-tip
- 1 lb. of ground beef 80/20
- 1 4-oz. can diced green chilies
- 1 14.5-oz. can of diced tomatoes
- 4 tbsps. Chili Powder
- 1 tsp. salt
- Pinch of Mexican oregano
- 1 tsp. of granulated garlic
- 1 tsp. of onion powder
- ½ cup of hot tomato sauce (El Pato or similar). Alternatively, blend a jalapeño pepper with ½ cup of regular tomato sauce in a food processor until smooth

Lets Get Started

1. Slice the Tri-tip across the grain into 1" pieces. Season liberally with GMG South of the Border Rub.



2. Smoke at 235 for about an hour, until the internal temperature reaches about 145. Rest the meat for 10 minutes and cut into ½" cubes.
3. In a large stock pot, combine the Tri-tip cubes with all of the other ingredients, including the raw hamburger.



4. Cook on the grill for about 2.5-3.5 hours or until the Tri-tip is tender and the chili starts to thicken.
5. Serve in a bowl or make a sourdough bowl out of a round loaf of sourdough bread. Top with chopped onions, cheddar cheese, and sour cream.



JERK'M JERKY

Ingredients:

- 1 cup of BBQ sauce
- 1 quart of water
- 1/2 cup kosher salt
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 2lbs of sirloin roast or similar
- 3 tablespoons of Black Pepper

Lets Get Started

1. Cut the sirloin roast into 1/2 in. thick strips. Trim fat.
2. Combine the marinade ingredients and stir thoroughly.
3. Add the sirloin strips to the marinade and refrigerate for a minimum of 4 hours, preferably overnight.
4. Turn on the smoker and set the grill to about 185°.
5. Remove the sirloin strips from the marinade and pat dry.
6. Smoke 3-5 hours or until you are satisfied with the texture.



BLACK PEPPER SMOKED JERKY

Ingredients:

- 1-2 tbsps. Sriracha (optional for heat)
- 1 Cup Soy Sauce
- 1/2 cup dry White Wine or cooking sherry
- 1/2 cup white sugar
- 1/2 cup Worcestershire Sauce
- 1/4 cup GMG Cherry Chipotle BBQ Sauce
- 2 tbsps. black pepper
- 3 lbs. lean beef or game meat

Lets Get Started

1. Mix all the ingredients (except the meat) in a glass or plastic bowl. Make sure to dissolve all of the sugar.
2. Put the liquid and the meat into a one gallon Zip-Loc bag, seal tightly, and refrigerate for 3-12 hours. The longer the meat marinates, the more intense the flavor.
3. Drain the juices on a wire rack or a wad of paper towels. Smoke at 165°F (74C) for 6-12 hours. Jerky is done when it no longer feels soft. Longer smoking times yield drier jerky.

POULTRY



PELLET BEER-CAN CHICKEN

Ingredients:

- 1 American beer in a can
- 1 whole chicken
- 1/4 cup sea salt
- 2 tbsps. butter
- 2 tbsps. vegetable oil
- black pepper
- garlic salt

Our Beer can Chicken is some of the best Chicken you've ever had!

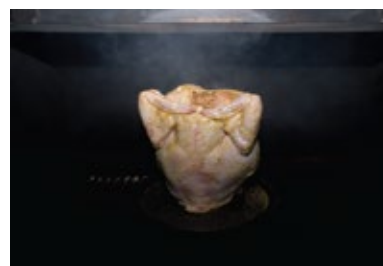
Lets Get Started

1. Put 1/4 cup kosher salt in about a gallon of water in a large pot and stir until dissolved.
2. Thoroughly wash and rinse a whole chicken, removing the giblets.
3. Immerse the chicken in the salt water, making sure the water covers it completely and refrigerate for about 3 hours.
4. Melt two tablespoons of butter and stir it into 2 tablespoons of vegetable oil. Rub the entire chicken, inside and out, with this liquid.

5. Sprinkle generous amounts of garlic salt and black pepper on the outside of the chicken and in the cavity.
6. If you use a chicken stand, pour about one-half of a can of warm beer into the stand. Or, empty about one-half of the beer from a can. Warm beer works best. Add one shot of tequila to the beer. (OPTIONAL)
7. Place the chicken on the chicken stand or on the beer can, inserting it into the cavity. If you're using a beer can, the chicken should stand up on the can by itself.



8. Set the grill to about 325°. Wait until the temperature stabilizes.
9. Cook for 2 hours 15 minutes or until done. Chicken is done when leg moves freely in socket.





CHICKEN AS GOOD AS IT GETS

Ingredients:

- 4 boneless, skinless chicken breasts
- ½ cup Canola Oil
- ¼ cup Bragg Liquid Amino (or soy sauce)
- 3 tbsps. Worcestershire sauce
- 3 tbsps. red wine vinegar
- 2 tbsps. lemon juice
- 2 tsps. dry mustard
- 1 tsp. black pepper
- 3 cloves of garlic, minced
- 1 tsp. finely minced fresh parsley
- ½ tsp. ginger

Let's Get Started

1. Mix the liquids thoroughly in a large bowl, and then stir in the dry ingredients.
2. Pour into a one-gallon Ziploc bag and refrigerate for several hours, massaging the chicken several times to mix ingredients.
3. Grill at 320 for 25-35 minutes or until done, turning halfway through.



CHICKEN CONQUISTADOR

Ingredients:

- Boneless/Skinless Chicken Thighs
- Apple juice for spritzing
- Can of Ortega whole chilies
- GMG South of the Border Rub
- Toothpicks

You will have fun cooking this one. It does not require much effort unless you skimp and buy bone-in thighs. De-boning thighs can be a real pain, especially if the knife slips. So use boneless, skinless thighs and/or breasts. You can up the ante on this one with a jalapeño or Habanero pepper at your own risk, but first remove the seeds.

Let's Get Started

1. Wash and pat dry the chicken pieces.
2. Rub each with a small quantity of Green Mountain "South of the Border" Spice Rub.



3. Place a chili on each of the chicken pieces.
4. Wrap each of them up in a piece of bacon and spike in place with a toothpick.



5. You've thought ahead on this one and already have your grill going and stabilized at 275°C, now put the chicken pieces on the grate and cook for 80-90 minutes or until done.
6. Turn the pieces a few times while they cook and spritz with apple juice when you do. The bacon usually finishes at the same time as the chicken unless you've skimped again and bought bacon so thin you can shave with it.



CITRUS HERB GRILLED CHICKEN

Ingredients:

- 4 Chicken Breasts

Marinade:

- Juice of 3 lemons
- 1 bunch of fresh cilantro, chopped
- 5 cloves of garlic, minced
- 1 medium Red Onion, minced
- 1 Tbsp. fresh cracked Black Pepper
- 1 Tsp. Kosher salt
- 1/4 Cup Extra Virgin Olive Oil

Lets Get Started

1. Rinse and dry the chicken breasts.
2. Mix marinade ingredients together.
3. Add chicken to marinade and put in the refrigerator for 2–4 hrs.
4. Set the grill to about 325°.
5. When the grill reaches temperature add the chicken breasts directly from the marinade to the hot grill.
6. Grill each side of the chicken breast for 8 minutes; make sure they are not pink in the middle after cooking.

* Serve this savory grilled chicken dish with a side of Long Grain Rice and green beans for a healthy, balanced meal.





WING IT!

Ingredients:

- 1 dozen chicken wings, tips removed and split at the joint
- GMG Cherry Chipotle sauce

Marinade:

- 5 cups soy sauce
- 6 garlic cloves, minced
- 1 tsp. Tabasco
- ½ cup dark brown sugar
- 2 tbsps. white vinegar
- 1 tbsp. lemon juice

Lets Get Started

1. Thoroughly blend all ingredients in the marinade. Marinate the chicken for 2-4 hours. A large Zip-Loc freezer bag works well for this purpose.
2. Melt 4 tablespoons of butter and add to 1 cup of GMG's Pitmaster Sauce (or your favorite barbecue sauce).
3. Grill at 400 for 35-45 minutes. Baste with the Pitmaster/butter mix and turn frequent. Wings are done when the skin is crisp and the chicken is cooked through (165-170° internal temp).



CHERRY CHIPOTLE BUFFALO WINGS

Ingredients:

- 4 pounds chicken wings
- 1 bottle GMG Cherry Chipotle BBQ Sauce
- GMG Roasted Garlic Chipotle Rub

Wild Wings Dipping Sauce:

- 2 cups light sour cream
- 1 cup blue cheese salad dressing
- 1 cup blue cheese, crumbled
- 1 cup green onions, sliced
- 1 Tsp. GMG Roasted Garlic Chipotle Rub

Lets Get Started

1. Prepare the dipping sauce by mixing all the ingredients in a medium bowl. Refrigerate at least two hours to blend flavors.
2. Sprinkle the wings with GMG's Roasted Garlic Chipotle rub. Smoke for 30-60 minutes at 150.
3. Turn the temperature up to 350. Grill until the wings reach an internal temperature of 165. During the last 15 minutes, brush the wings often with GMG's Cherry Chipotle and flip.





CHICKEN WINGS 3-WAYS

Ingredients: Wings

- 3lbs of chicken wings
- GMG Sizzle Rub

Jalapeño Lime:

- Juice of one lime
- 1 Tablespoon agave nectar
- 1 tablespoon of minced jalapeño
- 1 tablespoon of minced garlic
- 1/2 teaspoon of salt
- 1/2 teaspoon of pepper

Lets Get Started

1. First combine each of the sauces ingredients and set aside.



Classic Buffalo:

- 1/4 cup of Louisiana hot sauce
- 2 tablespoons of salted butter (melted)
- 1 teaspoon of minced garlic
- 1/2 teaspoon of salt
- 1/2 teaspoon of pepper

Asian Sweet Chili:

- 1/4 cup of plum sauce
- 1 tablespoon of garlic chili sauce
- 1 teaspoon of soy sauce

2. Rub the wings with GMG's Sizzle Blend and grill them at 250 for 40 minutes, flipping once at the halfway mark.



3. Turn the grill up to 350 and continue to cook the wings until the skin gets crisp and the internal temperature reaches 175-180.
4. Divide the wings into 3 portions and toss them with the 3 sauces. Cook for 5-10 more minutes. Eat hearty!





HONEY HABANERO DRUMSTICKS (OR OTHER CHICKEN PARTS)

Ingredients:

- 1/2 cup of honey
- 1 tsp. of finely diced habanero pepper
- 1/2 tbsp. of apple juice
- pinch of salt
- butter

Lets Get Started

1. Sprinkle chicken generously with GMG's Poultry Rub and refrigerate for an hour.
2. Prepare the honey glaze by mixing the honey, habanero, apple juice, and salt.
3. Grill at 275 until internal temperature reaches 160 (about 2 hours). Flip and rotate often.
4. Melt enough butter to cover the bottom of a metal tray or pan, and arrange the legs in it. Cover tightly with foil.
5. Cook until the internal temperature of the legs hits 180. Glaze the drumsticks with a mixture of equal parts of the butter drippings in the bottom of the pan and GMG's Pitmaster BBQ Sauce. Cook for another ten minutes.
6. Heat the honey glaze on the grill or in the microwave. Apply it to the chicken and cook an additional five minutes.
7. Remove, cool, and enjoy!



ALABAMA WHITE CHICKEN

Ingredients: Chicken

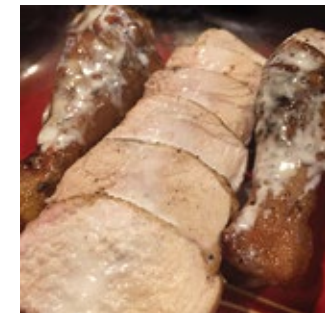
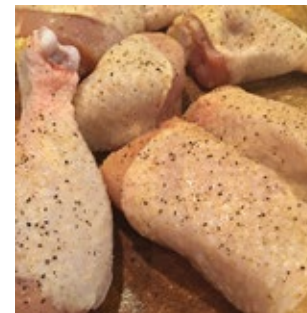
- Your choice of chicken, legs, thighs, wings or breasts.

Ingredients: White Sauce

- 1 cup mayonnaise
- 1/4 cup water
- 4 1/2 tbsps. apple cider vinegar
- 2 tbsps. sugar
- 1/2 tsp. black pepper
- 1 tbsp. of creamy horseradish
- 1 tsp. GMG Sizzle Rub
- pinch cayenne pepper

Lets Get Started

1. Season the chicken with GMG Sizzle Rub. For a twist on traditional chicken, remove the skins from drumsticks and stuff with trimmed-to-size chicken breasts (pictured).
2. Grill at 350 until internal temperature is 180 (dark meat) or 165 (white meat). Reduce the grill temp to 200, brush with white sauce, and grill another ten minutes. Add a second coating of white sauce at the 5-minute mark.





HONEY SESAME CHICKEN

Ingredients: Chicken

- 3 lbs. of boneless skinless chicken thighs
- salt & pepper
- 1 green onion

Ingredients: Sesame Sauce

- 3/4 cup of honey
- 2 tbsps. of rice wine vinegar
- 1/2 cup of soy sauce
- 1 tbsp. of sugar
- 2 tps. of sesame oil
- 1 tsp. of minced garlic
- 1 tsp. of ginger
- 1 tsp. of sesame seeds

Lets Get Started

1. Cut the thighs into 1" wide strips and skewer them. Grill at 275 for one hour, flipping once.
2. Combine the sauce ingredients and mix thoroughly.
3. Continue grilling until internal temperature of the chicken reached 170-185. Brush with sauce. Grill 10 more minutes.
4. Remove from grill and add another coating of salt. Dice only the green part of the onion and garnish the chicken with it and the sesame seeds.



SMOKED CHICKEN & RICE

Ingredients

- 4 boneless, skinless chicken breasts
- 2 boxes Long Grain & Wild Rice (Rice-a-Roni, Uncle Ben's, Zatarain's, or similar)
- 2.5 cups condensed cream of chicken soup
- 2.5 cups water
- 3 tablespoons butter
- 4 slices prosciutto

Lets Get Started

1. Combine rice (along with seasoning packets), soup mix, water and butter in an 11" x 15" casserole pan and stir until well blended.
2. Season the chicken breasts with salt, pepper, and GMG Poultry Rub. Add to the rice/soup mixture and top with the prosciutto.
3. Grill at 350 for 45-60 minutes until the internal temperature of the chicken reaches 165.

Yes, it's that easy. Enjoy!





GARLIC LOVERS CHICKEN

Recipe Overview:

Prep Time: 25 minutes

Cook Time: 45 minutes @ 400

Ingredients:

- 1 whole chicken, 4-7 lbs., cut in half lengthwise
- 1 12-oz. bottle of Italian salad dressing
- 40 peeled garlic cloves
- 2 tbsps. butter
- 1 tsp. olive oil
- 2 tps. dried thyme leaves
- 1 tsp. seasoning salt
- 2 tps. white pepper
- 2 tablespoons flour
- 1 cup low fat milk
- 2 cups dry white wine (optional)
- GMG roasted Garlic Chipotle

Lets Get Started

1. Marinate the chicken in the Italian dressing in the refrigerator for at least four hours or overnight.
2. Sprinkle with GMG Roasted Garlic Chipotle dry rub.
3. Grill at 400 for about 45 minutes, until the internal temperature reaches 175 degrees. Remove from grill and cover with foil to keep warm.



Sauce Time!

4. Prepare the sauce by sautéing the garlic cloves in the butter and oil over medium heat until lightly browned, soft, and aromatic. Whisk the wine (optional), milk, flour, and seasonings together in a separate bowl and add all at once to the garlic cloves. Turn the heat down and simmer for about ten minutes.



5. Pour over the grilled chicken halves to serve.





PINEAPPLE STUFFED CHICKEN

Recipe Overview:

Prep Time: 5 minutes

Cook Time: 1 hr. smoke @ 150
1 hr. grill @ 350

Ingredients:

- 4-5 lb. chicken
- 1 Fresh pineapple, cut into wedges (or substitute canned)
- GMG Roasted Garlic Chipotle dry rub
- Pineapple jam

Lets Get Started

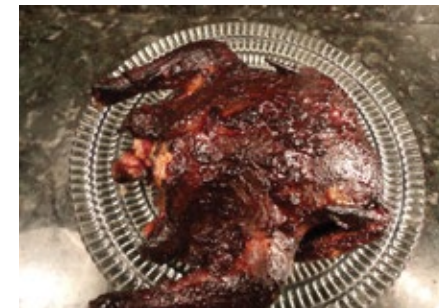
1. Sprinkle GMG Roasted Garlic Chipotle dry rub on the bird and in the cavity.



2. Stuff the cavity with the pineapple wedges.
3. Smoke at 150 for one hour.



4. Turn the temperature up to 350 and grill for 30 minutes. Glaze the chicken with the pineapple jam. Grill another 30 minutes or until the internal temperature of the chicken reaches 170-175 degrees.





PELLET-FRIED CHICKEN

Ingredients:

- 1 cut-up frying chicken
- 1 egg
- 1 tbsp. baking powder
- 1 tbsp. paprika
- 1/2 tsp. pepper
- 1/2 tsp. salt
- 1/2 tsp. seasoned salt
- 1/3 cup evaporated milk
- 3/4 All-Purpose Flour

Lets Get Started

1. Beat egg in small bowl. Add evaporated milk and stir thoroughly.
2. Mix flour, paprika, baking powder, salts, and pepper in a bowl.
3. Use a small bowl to melt butter in microwave and then pour into shallow metal baking pan large enough to hold the chicken pieces.
4. Dip chicken pieces in egg/milk mixture and then roll in flour mix. Place into metal baking pan.
5. Set the grill to 375° and wait until this temperature stabilizes. Cook the chicken for 25 minutes. Then, reduce the heat to 325°, turn the chicken pieces over, and cook for 30 more minutes or until done.



MOUNTAIN MAN'S SPECIAL TURKEY RECIPE

Ingredients:

- 1 cup of apple juice
- 1 tsp. of Worcestershire sauce
- 1 Whole Turkey
- 5-gallon Pail for Brining
- Aluminum Foil
- Brown Sugar
- Fresh Garlic
- GMG Poultry Rub
- Kosher Salt

Lets Get Started

1. Thaw the turkey in the refrigerator. This will take anywhere from 2-5 days depending on the size of the bird. You can also thaw it in cold water in 8-12 hours. Remove the neck and the giblets from the bird's cavities.
2. If you don't own a pot large enough to brine the turkey, just go to a box store and pick up a 5-gallon pail. Put the turkey in the pot or pail and add enough water to completely cover it.
3. Remove the turkey.
4. Add enough kosher salt to the water until a raw egg just seems buoyant. Stir. Add 3 tablespoons of brown sugar or molasses and 5 tablespoons of GMG Poultry Rub.
5. Use a garlic press or mash several cloves of garlic with the side of a butcher's knife and add to the brine. Stir thoroughly.
6. Brine the turkey overnight. Make sure no part of the turkey is out of the water.





7. Push a wooden spoon underneath the skin all the way around the bird, top and bottom, to break the skin away from the flesh. The goal is to make enough room to get your hand between the skin and the flesh.
8. Rub reasonable amounts of Green Mountain Poultry Rub on the flesh with your hands between the skin and the meat. Do this top and bottom – wherever you can reach. You can put the rub on the skin, but this will merely make the skin taste good, not the meat – the skin acts as a perfect insulator. So unless you have a huge fondness for flavorful grilled turkey skin, you will waste your money putting a spice rub on it.
9. Place the turkey, breast side down, in a disposable aluminum pan (unless you really love to clean pots and pans and want to use your good oven roaster).
10. Turn the grill on and set it to 185°. When that temperature stabilizes, put the turkey in the grill. On humid days, I recommend that you cover it for the first hour, since some sooting may occur until the atmosphere inside dries out.
11. Make a mixture of 1 cup of apple juice and 1 teaspoon of Worcestershire sauce. Put this in a small spray bottle which you can get at Wal-Mart for about one dollar.
12. Spritz (spray) the turkey about once per hour. Make sure that you spritz thoroughly, especially inside the bird's cavities.



13. Cook the turkey for about 8 hours, regardless of the size of the bird.
14. After 8 hours, turn the bird over. Turn the grill up to 275°.
15. Push a metal meat thermometer into the thickest part of the breast, about 3/4" away from the bone. Push it straight down into the bird until it touches the bone, and then back it out about 1/2". Leave the thermometer in.
16. Continue to cook for about 10-12 minutes per pound until the temperature on the meat thermometer reaches 160°. If the skin becomes browner than you like during this period, you can cover the breast with aluminum foil. Remove the turkey from the grill, cover it completely with foil, and let it rest for 20-30 minutes, during which time the temperature will continue to rise to 165.

Carve your turkey. Overeat. Watch football. Repeat.





TURKEY DRUMSTICKS

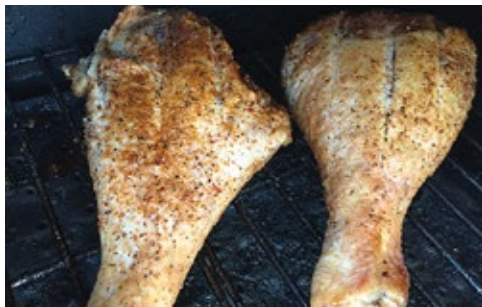
Ingredients:

- 4 Turkey Drumsticks
- 1 cup of salt
- 1 cup of sugar
- 8 cups of water
- 2 tbsp. of GMG Poultry Rub

Lets Get Started

1. Prepare the brine by mixing the salt, sugar, and water into one or two large Ziploc bags. Add the drumsticks and refrigerate for 4-6 hours.
2. Dry the drumsticks with a paper towel and lightly season them with GMG Poultry Rub.
3. Grill at 245 for 2-2 ½ hours or until internal temperature is 185°. Rotate every 15-20 minutes to insure crisp skin all the way around.

Turkey Tip: Dark poultry meat tasted best when grilled to an internal temperature of 180-190, which breaks down the connective tissue. White meat should be cooked to 165 to preserve moisture.



BARBEQUED TURKEY

Recipe Overview:

Prep Time: 10 minutes
Cook Time: 3 hrs @ 225,
1 hr @ 350

Ingredients:

- 1 Small to medium turkey (10-15 lbs.)
- GMG's Sizzle Seasoning Rub
- Your favorite GMG BBQ sauce (SOSS, Cattle Drive, or Pitmaster)

Lets Get Started

1. Cut the turkey into pieces as if it were a chicken for frying (legs, wings, breasts, thighs). Season with GMG Sizzle Rub.



2. Barbecue at 225 for 3 hours, turning every 30 minutes.
3. Turn the grill up to 350 for about another hour or until the internal temperature of the white meat reaches 165 and internal temperature of the dark meat reaches 185. During the last 30 minutes, glaze both sides with BBQ sauce, turning often.



SMOKED TURKEY & BROCCOLI PASTA

Recipe Overview:

Prep Time: 20 minutes

Cook Time: 30 Min. Smoke @
180 Grill 40 min. 350

Ingredients:

- 1lb. extra wide egg noodles, cooked and drained
- 8 cups leftover smoked turkey, cubed
- ½ lb. bacon, chopped
- ¾ cup flour
- 3 cups chicken stock
- 3 cups half & half
- 1 cup sharp cheddar cheese, shredded
- 1 lb. broccoli flowerets, steamed for 3 minutes
- 2 cups shallots or green onions, sliced
- 2 Tablespoons dried minced garlic
- 1 Tablespoon Louisiana Grills Sweet Hot Rub & Seasoning

Ingredients:

- ½ cup butter, melted
- 1 cup seasoned bread crumbs
- ¾ cup fresh Parmesan cheese, grated

Lets Get Started

1. In lightly greased large cast iron Dutch oven sauté bacon until semi-crisp.



2. Remove bacon with slotted spoon into a small bowl. Whisk flour into bacon drippings. Slowly whisk in stock, milk, cheese and seasonings until sauce is thickened.



3. Remove bacon with slotted spoon into a small bowl.
4. Whisk flour into bacon drippings. Slowly whisk in stock, milk, cheese and seasonings until sauce is thickened.



5. Smoke at 150 for 30 minutes. Turn the grill up to 350 and roast for another 40 minutes.
6. Take it off, let it cool and enjoy!



CORNISH GAME HENS STUFFED WITH WILD RICE

Ingredients:

- 1 Package Uncle Ben's Long Grain & Wild Rice
- 2 Cornish Game Hens
- GMG Poultry Rub

Lets Get Started

1. Thaw your birds out completely
2. Prepare one box of Uncle Ben's Long Grain & Wild Rice for each 3 birds you plan to cook. Let the rice cool to room temp.
3. Wash the hens thoroughly, inside and out, and pat dry with paper towels.
4. Spread a small amount of olive oil on the hens, especially in the cavity. Rub inside and out with a generous amount of GMG Poultry Rub.
5. Turn the grill on to 320°.



6. Stuff the cavity of each bird with your rice mixture.
7. When your grill's temperature stabilizes, put the hens inside, directly on the grate, with the breasts up (wings down).
8. Cook for about 90 minutes or until leg moves freely in socket and skin is golden brown.





A DUCK DINNER

Ingredients:

- Ingredients:
- 1 Apple
- 1-Wild Duck
- GMG Wild Game Rub
- Quatered
- Roasting Rack

Lets Get Started

1. Wash the duck thoroughly in cold water and dry it completely. You may also brine the duck overnight by mixing ¼ cup salt and ½ cup brown sugar into enough water to cover.
2. Rub generous amounts of GMG Wild Game Rub on the skin and in the cavity. Quarter an apple and an onion and stuff them into the cavity. Score the duck skin with a sharp knife in a crosshatch pattern 1" apart. Be careful not to penetrate too much into the fat layer. As you roast the bird, the fat will ooze from the scores and baste the bird and crisp the skin.
3. If you use the wire rack/roasting pan method rather than the chicken stand, place the bird breast side up. It will take about (177°C). During this time, the fat will boil and drain into the pan, and the skin will crisp up nicely. The duck is done when your GMG meat probe or meat thermometer reads 165°F (74°C) halfway into the thickest part of the breast.

4. If you cook a domestic duck, you might want to start the grill out at 175°F (79°C) for an hour or so and then turn it up to 350°F (177°C) to finish it off. This will put a bit of smoke flavor into the meat. Personally, I do not do this for wild duck since the smoke tends to tame the wild taste I enjoy.
5. Let the duck rest for 10-15 minutes after you've roasted it. Then remove the legs and wings. Slice across the carcass in 1" pieces. The crunchy skin will taste absolutely delicious, but you should know that it contains about 500 calories per cup, most of which comes from fat. Moderation!!

PORK



DYNAMITE BABY BACK RIBS

Ingredients:

- 2 Racks Baby Back Ribs
- Your Favorite GMG BBQ Sauce
- 1 cup soy sauce
- 2 tbsps. red wine vinegar
- 1/4 cup wine (red or white) optional
- 1/4 cup olive oil
- 1 tbsps. brown sugar
- 1 tsp. onion powder
- 5 cloves (use garlic press) or 2 tbsps. (from jar) minced garlic
- 2 tps. black pepper
- 1/2 tsp. Tabasco (or other red pepper) sauce

Marinade:

- 1 cup soy sauce
- 2 tbsps. red wine vinegar
- 1/4 cup wine (red or white) optional
- 1/4 cup olive oil
- 1 tbsps. brown sugar

Lets Get Started

1. Peel membrane from shiny side of baby back rib rack.



2. Mix the marinade ingredients.
3. Stir until frothy. Marinate the ribs in this sauce for NO LONGER than 4 hours. Turn racks occasionally.



4. Smoke at about 180° for 4-6 hours, turning racks occasionally. Then, turn temperature up to 225° and finish for another 2-4 hours until you are happy with the texture.
5. Baste with GMG Cherry Chipotle or Cattle Drive BBQ Sauce for the last hour.



A pellet grill keeps your ribs moist and your guests close!





KICKED-UP GARLIC PELLET SMOKED BABY BACK RIBS

Ingredients:

- 1 tbsp. fresh cracked Black Pepper
- 1 tbsp. Onion Powder
- 1 tsp. Cayenne pepper powder
- 1/2 tsp. cumin
- 1/2 tsp. dry Mustard powder
- 1/2 tsp. smoked Paprika (or regular paprika if unavailable)
- 1/4 cup Franks Red Hot or similar
- 1/4 tsp. Nutmeg
- 2 racks of baby back pork ribs (white membrane removed)
- 2.5 tbsps. Garlic powder
- 3/4 cup your favorite GMG BBQ sauce

Dry Rub:

- 2.5 tbsps. Garlic powder
- 1 tbsp. Onion Powder
- 1/2 tsp. cumin
- 1 tsp. Cayenne pepper powder
- 1/2 tsp. dry Mustard powder
- 1/2 tsp. smoked Paprika (or regular paprika if unavailable)
- 1/4 tsp. Nutmeg
- 1 tbsp. fresh cracked Black Pepper

Sauce:

- 1/4 cup Franks Red Hot or similar
- 3/4 cup your favorite GMG BBQ sauce

Let's Get Started

1. Wash and pat dry the Ribs.
2. Mix all the dry rub ingredients together.
3. Rub the Ribs with the dry rub 2 hours before or the night before.
4. Combine the ingredients for the sauce, refrigerate and set aside.
5. Set the grill at about 180°. Let the temperature stabilize before you put the ribs in.
6. Smoke the ribs for 5 hours (depending on outside temperature). During the last hour apply the sauce to the ribs.

Enjoy!





STEVE'S OWN PELLET SMOKED PULLED PORK

Ingredients:

- 8-10 lb Pork Shoulder
- GMG Pork Rub

This staple barbecue dish takes 10-15 hours to cook and another half-hour or so to pull the pork. It makes little sense to me to do a small amount of meat when you commit this much time. You have a choice of using a pork shoulder roast or a picnic roast. I prefer the shoulder roast, which for some odd reason butchers call a butt roast. These come in 8-10 lb. hunks with a blade bone. I usually do two of them at a time and freeze a lot of meat for the future for family, friends, and visiting dignitaries. This is truly pork we can believe in.

The butt shoulder roast is a very inexpensive cut of meat and will yield over 80% of its original weight in edible meat. Generally, people use it to make sandwiches, but nothing prevents you from stuffing it in a flour tortilla or a casserole with corn and mashed potatoes.

Let's Get Started

1. Wash the roast thoroughly with cold water and then pat dry.
2. Trim most of the fat from the roast. Rub generously with Green Mountain Pork Rub. Rub into all the nooks and crannies.
3. Wrap or cover and refrigerate overnight.
4. Remove from the refrigerator and let stand about an hour to bring it to room temperature.



5. Turn your grill on to 380. When the grill stabilizes at that temp, put the roast(s) in fat side down.
6. Cook 30 minutes, turn the roast over, and cook another 30 minutes, fat side up. Cover the roast with aluminum foil.
7. Turn the grill down to 235. When the grill reaches this temp, remove the foil.
8. Barbecue the roast(s) for 6 hours. At this point, spritz (spray) the meat with an apple juice/Worcestershire Sauce mix (to Taste) using a small spray bottle available at most dollar stores or super centers and then wrap it completely with aluminum foil.



9. Insert the grill's meat probe or a meat thermometer exactly halfway into the thickest part of the roast, but do not touch the bone.



10. Total cooking time will usually run about 1:20 per lb., so you have about 3 1/2 hours to go for an 8-lb. roast and 6 1/2 hours to go for a 10-lb. roast. The number of roasts you have in the grill will not affect this time.
11. Finish the meat to an internal temperature on your meat thermometer of 195°. You can eat pork safely at 165°, but you will find it much more difficult to pull at the lower temp, and you will not find it as tender. Let the roast(s) cool for about an hour.
12. Now just start shredding – pulling apart – the pork, separating and discarding pieces of fat. Bear claws work great for this.



Important: When you reheat this for sandwiches, just add a small amount of water in a saucepan and cook on low/simmer to warm it.

Prologue:

The culinary delight factor of pulled pork lies in the different textures and different tastes we find in a single bite. We sear this at 380 initially, not to seal in the juices (a huge myth!) but rather to caramelize the sugars in the meat's surface for a sweet/pungent flavor and a crunchy texture. We also get the sponge cake-like texture of the meat that comes from close to the bone, as well as the pleasantly chewy texture of the meat between the surface and the bone. All in all, this rather simple dish has complex tastes which appeal to several of the taste buds that comprise our palates.

Enjoy!





IOWA PORK CHOPS

Ingredients:

- GMG Pork Rub
- Stubb's Pork Marinade
- Thick Bone-In Pork Chops

Here in Iowa, we take two things very seriously: eating and football. Go Hawkeyes! These Pork Chops will have your guests coming back for seconds.

Let's Get Started

1. Buy thick "bone-in" pork chops (1" or thicker).
2. Season with GMG Pork Rub.
3. Marinate for at least 4 hours in either Stubb's Pork Marinade or Allegro in a Zip-Loc baggie.
4. Grill at 400°F (204°C) to an interior temperature of 165° (74°C).

This makes a great summer meal with corn on the cob, baked potatoes, and a garden salad.



PELLET GRILLED PORK TENDERLOIN

Ingredients:

- 1 Pork Tenderloin
- GMG Pork Rub
- Teriyaki Sauce

Seldom can you cook something that tastes this great that has attendant health benefits. This cut of pork is lean and has a multitude of vitamins - B1 (thiamin), B2 (riboflavin), B3 (niacin), and B6. It also contains an abundance of important minerals - phosphorous, magnesium, Iron, and zinc.

Let's Get Started

1. Start with a pork tenderloin or two. These usually get packaged in pairs, so if you plan to use only one of them at a time, freeze them separately when you buy them since you will find it almost impossible to split the pair after they're frozen.
2. Rub generously with Green Mountain Pork Rub and let stand for 4-24 hours.
3. Set your grill at 320°F (160°C). When the grill reaches temperature, put the tenderloin in and baste both sides with a sweet marinade such as Yoshida's or perhaps a teriyaki sauce.
4. Cook for about 1 - 1 1/4 hours, turning frequently, until the internal temperature is at least 165° (74°C). A slightly pink middle is okay as long as it reaches 165°. You should not overcook this as it will tend to dry out due to its leanness.





FATTIE

(WARNING! HAZARDOUS TO YOUR GIRTH!)

Ingredients:

- 1 lb. breakfast sausage
- 1-1 1/2 cups shredded potatoes
- About 3/4 lb. bacon (not thick-sliced)

Okay, so health experts will throw shoes at you for eating this one. And I believe a regular diet of this will lead to undesirable results. I mean, this thing has more cholesterol than, well..., than cholesterol. That being said, this is a real once-per-decade treat which you will enjoy.

Let's Get Started

1. Start with a pound of your favorite breakfast sausage - here, I used Jimmy Dean Regular, but any former country singer turned businessman's product will do.
2. Knead the sausage a bit and make a small loaf out of it. Form a trough in the middle. Lightly salt the hash browns and insert them into the trough in the sausage. Close up the trough, encircling the potatoes.



3. Make a mesh out of the bacon as shown. Those of you who took a basket-weaving class will find this rather easy - I had a little trouble with it at first until I realized that it was just like threading a worm on a fishhook, only different.

Tip: Enhance the stuffing by adding sauteed onions and green peppers to the potatoes, as well as cheese.

4. Lay the sausage roll in the middle of the bacon-weave and then wrap the bacon around the roll.



3. Place "fattie" on a foil-lined shallow pan (one with 1/2" sides) and grill at 325 for 90 minutes. You may wish to turn the heat up to 350 for the last 15 minutes to brown the bacon a little more. If you cook eggs with this monster, be sure to baste them in butter! I mean, what do you have left to lose? Seriously, though, this is pretty darn good fixins.



HAM IT UP! PELLET SMOKED PICNIC HAM

Ingredients:

- 1 Large Picnic Ham
- 1 tbsp. brown sugar
- 2 tbsps. honey
- 2 tbsps. orange juice

Pellet-roasted ham tastes delicious. Remember, though, that what some sellers call a “picnic ham” does not qualify as ham at all: true ham comes from the hind leg of the pig, while a “picnic ham” comes from the front shoulder. If you buy a fresh ham, be aware that it will not have the pink color you are used to, nor will it taste the same. And the cooking method is entirely different: with a cured ham, you are merely re-heating, while you must fully cook a fresh ham. Do not use this method for a fresh ham. Ham technology can get a little confusing, with dry-cure, wet-cure, country, or city, but you will likely find wet-cured city hams at your grocery.

Let's Get Started

1. Wash the ham thoroughly. Make shallow scores about 3/4" apart with a sharp knife on all sides of the meat in both directions in a checkerboard pattern.
2. Melt a cube of butter in the microwave and stir in 2 tbsps. of honey, 1 tbsp. of brown sugar, and 2 tbsps. of orange juice. Mix well. Use this mixture to glaze the entire ham.

3. Smoke this in a shallow pan for 3-5 hours at 165°F (74°C). Splash with orange juice several times during the process.

Tip: Scalloped potatoes and a green vegetable like broccoli accompany this very well.



BRATS

Ingredients:

- German sausages
- GMG Cattle Drive BBQ Sauce.

These German sausages are made from pork, beef, or veal. They make a terrific snack on a lonely afternoon or at a gathering.

Lets Get Started

1. Grill at 400-450°F (204-232°C) for 5-10 minutes per side.
2. Serve them with your favorite mustard or dip in GMG Cattle Drive BBQ Sauce.





SMOKED CARNITAS ("LITTLE MEATS")

Ingredients:

- 4lbs of boneless pork shoulder (boston butt)
- 6oz of orange soda
- GMG Sizzle Rub
- 4-5 tbsps. Cumin
- 1 cup Lard or vegetable oil
- 4-5 Bay leaves

Let's Get Started

1. Cut the pork into fist-sized chunks and season liberally with GMG Sizzle Rub and cumin.
2. Heat lard or oil in a skillet over medium heat. Place the pork carefully in the hot oi without crowding the pieces. Fry 3 minutes per side or until the outside is crisp and golden brown. Remove from oil and set on paper towels to drain grease.



3. Add pork to an aluminum tray or casserole pan (a GMG Baking pan springs readily to mind!). Smoke, uncovered, at 240 for one hour.



4. Add the orange soda to the pork and re-season with GMG Sizzle Rub. Add the bay leaves to the top of the pork. Grill for an additional 3-4 hours or until the pork is fork-tender and shreds easily.
5. Remove from the grill and cool the pork slightly. Remove the pork from the pan, saving the liquid. Discard the bay leaves. Shred into large chunks and remove fat. Add 2-4 tbsps. of the saved liquid to the pork and toss lightly. Enjoy!



HABANERO GLAZED PORK STRIPS

Recipe Overview

Prep Time: 5 minutes

Cook Time: 45 minutes smoke @ 170 20 minutes cook @ 400

Ingredients:

- 2-3 lbs. boneless pork strips (boneless country style ribs)
- 4-5 tbsps. GMG Pork Rub (or similar)
- 2 tbsps. chili powder
- 1 Habanero pepper
- ½ cup honey
- 4 bay leaves

Let's Get Started

1. Thoroughly mix the GMG Pork Rub with the chili powder and coat the pork with it. Let the pork come to room temperature before grilling.



2. Smoke the strips at 170 for 45 minutes, turning once.
3. Use food gloves to handle the habanero. Remove the stem and seeds from the pepper and puree in a food processor. Stir the pureed pepper into the honey.



4. Remove the pork from the grill and turn it up to 375. Glaze the pork with the honey/habanero mixture and return to the grill when it reaches temperature. Finish the pork by grilling until the glaze caramelizes, turning frequently.

LAMB

APRICOT-MUSTARD GLAZED LEG OF LAMB

Ingredients:

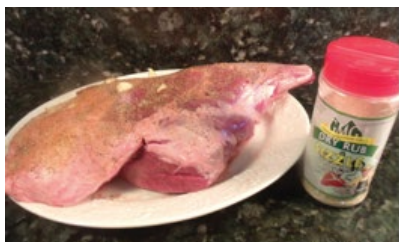
- 1 4-6 lb. leg of lamb, *aitchbone removed
- GMG Wild Game Rub
- 2 tbsps. minced garlic

Apricot-Mustard Glaze:

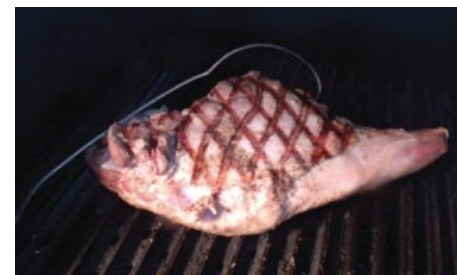
- 1 10-oz. jar of apricot jelly
- ¼ cup yellow mustard
- Horseradish to taste (optional)
- 1 tsp. garlic powder

Lets Get Started

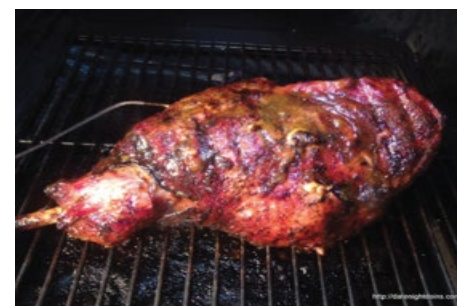
1. Rub the lamb generously with Wild Game Rub and the minced garlic.



2. Grill at 400 degrees for 30 minutes, turning once.



3. While the lamb cooks, mix the Glaze ingredients in a small saucepan and simmer for 15 minutes.
4. Reduce the heat on the grill to 325 and cook for about 60 minutes or until the internal temperature of the meat reaches 130-140 (your preference). Brush the lamb with the glaze several times during the last 30 minutes.



5. Remove the meat from the grill and cover tightly with foil for 10 minutes. The internal temperature of the lamb will continue to rise another 5-10 degrees.





SHASLIK OF LAMB (AUTHENTIC ARMENIAN LAMB SHISH-KABOB)

Ingredients:

- 1 cup of olive oil
- 1 cup of sherry
- 1 jumbo red onion or 2 medium ones
- 1 Tablespoon GMG Wild Game Rub
- 1 tablespoon of ground black pepper
- 5 cloves garlic
- Leg of Lamb

Okay, so not everyone likes lamb. But I have served this numerous times to guests who claimed to disdain this meat, only to have them eat a lot more than their fair share. If you buy a boneless leg of lamb, it will make your job much easier. If you buy a bone-in leg, though, it will cement your friendship with Fido. Also, California or Australian lamb is preferable to New Zealand lamb, but even the Kiwi offering will not disappoint.

Let's Get Started

1. Trim the fat cap from the lamb. Then cut the leg of lamb into approximately 1 1/2 cubes. Place into a large bowl and sprinkle the Wild Game Rub over the meat, tossing until evenly mixed. If you don't have our rub available, mix together a teaspoon of brown sugar, a teaspoon of salt, 1/4 teaspoon of ginger, and 1/4 teaspoon of turmeric. The Wild Game Rub has several additional exotic spices in it, but this shortened version will get you by until you barbecue that elk backstrap.

2. Rough-dice the onion and place in a large bowl. Chop a few sprigs of fresh parsley and add to the onion.
3. In a separate bowl, mix one cup of olive oil, one cup of sherry, and one tablespoon of ground black pepper. Peel five cloves of garlic and either use a garlic press to mash them or the side of a butcher's knife. Add the garlic to the liquid and beat until frothy. Add the liquid to the onion. Mix thoroughly.



4. Now, pour the onion mixture over the lamb cubes, cover, and refrigerate overnight.



5. Skewer the lamb chunks onto 2 wooden skewers. If you use only one, then turning them will cause you some difficulty as the single skewer will just rotate inside the meat. Two insures that you can flip them easily. Pack the meat on tightly.



5. Grill these kabobs at 360-380° for 25-35 minutes or until done. Lamb is best when cooked medium-rare, but not everyone likes that. It will taste great and still remain fairly tender even if cooked medium-well.



GOURMET RACK OF LAMB

Ingredients:

- 3 Racks of Lamb

Marinade:

- 1/3 cup olive oil
- 2 tbsps. fresh rosemary
- 12 cloves garlic
- 1 tsp. salt
- 1/2 tsp. black pepper

If you do this right, you will never order it in a restaurant again!

Racks of lamb – approx. 4-6 bones per person served. You will likely prefer Australian to New Zealand racks, but California-grown can also be very good.

Lets Get Started

1. Do NOT trim any fat from the lamb racks.
2. Crush the rosemary in a small food processor or mortar and pestle. Mince the garlic with a garlic press (or use equal quantity – 4-5 tbsps. of minced garlic from a jar). Make a paste with the olive oil, garlic, rosemary, salt, and pepper. Use this paste to coat any part of the rack of lamb that is not covered with fat. Sprinkle salt and pepper on the fat cap on the top side of the rack.
3. Pre-heat the grill to about 400°. Grill the lamb for about 12 minutes per side or until done to your liking. This method should get cooked to medium-rare only, but suit yourself.



SEAFOOD

BLACKENED SALMON WITH A LEMON BUTTER SAUCE



Ingredients:

- 1 2-lb. salmon filet, pin-bones removed*
*(See www.youtube.com/watch?v=j1Q6xfl-MLw for technique)
- ½ tsp. ground cumin
- ½ tsp. ground coriander
- ¼ tsp. ground fennel seed

Garlic Butter Sauce:

- 1/3 cup melted butter
- 1 tbsp. minced garlic
- 1 ½ tsps. white pepper
- 2 tsps. lemon juice

Lets Get Started

1. Mix the 5 spices together and rub the salmon filet lightly with them.



2. Smoke at 150 for 20-30 minutes. Remove the salmon from the grill.
3. Turn the grill up to 350, and when it reaches that temp, return the salmon to the grill for 20 minutes or so, turning once. A non-stick BBQ mat (GMG has one!) works perfectly for this purpose. Brush frequently with the Garlic Butter Sauce during the last 10-15 minutes. When the internal temperature of the salmon filet reaches 135-140, remove it from the grill and cover with foil for 5-10 minutes. It will continue to cook during this time, and the internal temp will rise another 5-10 degrees. Add the remainder of the sauce and enjoy!





MONTEREY BAY SMOKED SALMON

Ingredients:

- 4-5 lbs of Salmon Filets

Marinade:

- 2 cups soy sauce
- 2 tbsps. brown sugar
- 2 tbsps. honey
- 2 tps. garlic powder
- 1 tsp. onion powder
- 2 tbsps. vinegar
- 1 tsp. black pepper
- A few drops of Tabasco sauce

Let's Get Started

1. Remove the skin from the salmon filets and cut into approximately 2" X 4" pieces.
2. Combine the marinade ingredients and marinate the fish overnight in the refrigerator.
3. Set grill at about 180°. Smoke the salmon for about 5-8 hours until you like the texture. You can sprinkle the marinade over the fish while it cooks for added flavor and aroma while it smokes.

Tip: A "Seal-A-Meal" gadget works great for keeping this fish for quite a while.



THE BASIC SMOKE (FISH)

Marinade:

- 1/4 cup Kosher Salt
- 1/4 cup White Sugar
- 1/4 cup Brown Sugar
- 3 tbsps. black pepper
- 2 quart of water
- Optional – add 1 tbsp. cayenne pepper for spicy

Ingredients:

- Choice of fish
- GMG Fish Seasoning

Let's Get Started

1. Combine the Marinade ingredients.
2. Put the fish in the Marinade – skin side up.
3. Marinate in the refrigerator for at least 4 hours or overnight.
4. Remove the fish from the marinade and rinse the fish.
5. Pat the fish dry and allow the fish to reach room temperature.
6. Set the grill for 150°-175°.
7. Put the fish skin side down on the grill.
8. Smoke for 2-5 hours or until you like the texture.



FIRECRACKER SALMON STEAKS

Ingredients:

- 1/4 - 1/2 tsp. cayenne pepper
- 1/4 - 1/2 tsp. crushed red pepper flakes
- 1/4 cup Balsamic Vinegar
- 1/4 cup brown sugar
- 1/4 tsp. fresh minced ginger
- 3 tsp. minced fresh Parsley
- 4 Salmon Steaks
- 5 Garlic cloves

Marinade:

- 1/4 cup Balsamic Vinegar
- 1/4 cup Chili Sauce
- 1/4 cup Brown Sugar
- 5 Garlic cloves, minced
- 3 tsp. minced fresh Parsley
- 1/4 tsp. fresh minced ginger or ginger powder
- 1/4 – 1/2 tsp. cayenne pepper
- 1/4 – 1/2 tsp. crushed red pepper flakes, optional

A delicious pellet grilled salmon recipe, great for summer time barbeques. Firecracker salmon is boldly flavored with a sweet delicious finish. Start with 4 Salmon steaks (6-7 ounces each), skin on.

Let's Get Started

1. In a small bowl combine the sauce ingredients.
2. Rinse and pat dry the salmon.
3. Let the salmon come to room temperature, about 15 minutes.
4. Apply sauce liberally to both sides of the salmon.

5. Set the grill at 400°.
6. When the grill reaches temperature lay the salmon with the sauced side (skin) down on the grill.
7. Brush the exposed side of the salmon with sauce and continue basting with sauce while cooking.
8. Cook for 4 – 5 minutes per side until the salmon flakes easily with a fork.

* Serve with a fresh green salad and some garlic cheese bread.



PELLET GRILLED SALMON FILET

Ingredients:

- Salmon Filet
- Butter
- Salt & Pepper

Go to your local boat store, buy a boat, a truck to pull it, a salmon rod, a license, and tow the whole rig to the west coast in late summer or early fall to hopefully catch one of these. Or, go to the local market and pay a few bucks per pound.

Let's Get Started

1. Lightly salt and pepper both sides if the fish has been skinned. Salt and pepper the side without skin other- wise. Melt a few tablespoons of butter (olive oil an acceptable substitute), and brush both sides of the fish with it.
2. Place on the grill at 425, skin side down (won't matter which side if it's skinless). This is a great entrée to cook on a GMG non-stick BBQ mat.



3. Turn the fish after about 8 minutes (assuming 1" filet). Peel the skin off. If it does not come off easily, flip the fish back over for a couple more minutes and then try again. Salt and pepper lightly after you remove the skin. Baste with butter. Cook another 5-6 minutes and then turn over for about 2 more minutes. Check doneness by separating the center with a fork. Fish should be just slightly pink with only a small amount of juice. Remove from the grill, cover, and let stand for 5 minutes as it will continue to cook.



SWEET PELLET SMOKED SALMON

Ingredients:

- 4 medium salmon fillets

Marinade:

- 2 cups of brown sugar
- 1/2 cup of Kosher salt
- 1/4 cup garlic powder
- 1/4 cup onion powder
- 3 tsp white pepper

Smoked salmon not only tastes great but offers health benefits as well. It contains Omega-3 which lowers blood triglycerides and helps prevent clotting. It is high in Vitamin E, an important antioxidant. It is low in carbohydrates. Eat up!

Let's Get Started

1. Combine dry marinade mix. Lay a sheet of Saran Wrap on the counter and sprinkle a layer of the dry mix on it.
2. Place the first filet on it, skin side down. Sprinkle a layer of the rub mix on this piece of salmon and lay the next filet on it, skin side up.

3. Then, add a layer of dry mix on the skin of this filet, and then place the next filet on that, skin side down. Continue until you've used up all the filets. Wrap the whole thing up in Saran Wrap and seal tightly.
4. Refrigerate for 12-36 hours, flipping every six hours. Remove from the refrigerator and wash the salmon.
5. Dry on a wire rack at room temperature for about two hours, or until a slight yellowish film appears on the salmon.
6. Smoke at 150-180°F (66-82°C) for 5-8 hours to a minimum internal temperature of 150°. held for 30 minutes. It will be safe but juicy at this point; extending the time will result in drier salmon if that's your preference. After removing from the grill, be sure to wrap in aluminum foil for about 30 minutes to settle the juices.



PELLET GRILLED CATFISH FILETS

Ingredients:

- Cat Fish Fillets
- GMG Fish Rub
- Lemon Juice
- Milk
- Water

1. Buy the farm-raised filets from your grocer, and brine them in the refrigerator in a mixture of milk, water, and lemon juice for at least 30 minutes before you grill them.
2. Pat them dry and sprinkle both sides with GMG Fish Rub.
3. Grill the filets on a GMG non-stick BBQ mat or a piece of aluminum foil at 400 degrees for 4-5 minutes per side or until the fish flakes with a fork. Remove from the grill, drizzle with lemon juice, and serve immediately.



PELLET GRILLED BACON-WRAPPED SHRIMP

Ingredients:

- 1 lb. Uncooked Shrimp
- 1 lb. Thin Cut Bacon
- Lime Juice
- Pineapple Juice

Bacon-Wrapped Shrimp is the perfect appetizer for your next meal. These bite size morsels can complement a variety of meals and are perfect for parties or gatherings.

Let's Get Started

1. Buy very thin bacon and grill 1/2 slice per shrimp at 275°F (135°C) until it is almost edible. Let the bacon cool a few minutes until it is easy to handle. Clean the bacon grease off of the grease tray.
2. Drizzle a small amount of lime juice and pineapple juice on the shrimp. Wrap each shrimp tightly with 1/2 slice of the bacon. If you wrap very tightly you will not need toothpicks, but if you need to use them, pre-soak for 20-30 minutes in cold water.
3. Grill at 425 for 5-7 minutes per side until the shrimp is pink and the bacon crisp. Don't overcook the shrimp as they will get rubbery and chewy.



PELLET GRILLED SHRIMP CHIPOTLE

Ingredients:

- 1 lb Uncooked Shrimp
- Bamboo Skewers
- GMG Chipotle Sauce

Let's Get Started

1. Start with uncooked deveined shrimp. Sometimes your grocer sells these completely peeled, but often times you must peel them. Soak as many as you will use in a pan of water for about 30 minutes, which will keep them from burning.
2. Use two skewers and push the shrimp onto them. When you use two skewers, you can flip the kabob (or shaslik) without them rotating on the skewer. You don't have to separate them, as on shrimp, two adjacent ones will hold them in place.
3. Brush the kabobs with chipotle sauce (see recipe on page 54) and refrigerate for about 3 hours.



4. Set your grill at 330° and cook these for about eight minutes per side. Do not overcook, as they will turn out fairly tough if you do. Perfectly grilled shrimp will have slightly pink flesh on the outside and white, not translucent, meat on the inside.



MARGARITA SHRIMP

Ingredients:

Margarita Shrimp

- 1 lb. of uncooked shrimp, peeled and deveined
- 2 tablespoons of tequila
- 1/4 cup of triple sec
- 1/2 cup of water
- 1 tablespoon of salt
- 1 lime (cut into slices)
- 1 teaspoon of cumin
- 1 teaspoon of pepper
- 1 teaspoon of garlic powder or 1 garlic clove diced
- 1 tablespoon of chopped

Let's Get Started

1. Combine all the Margarita Shrimp ingredients together (including shrimp) in a large Ziploc bag, mixing well. Refrigerate for one hour.
2. Prepare the Coconut Lime Rice: bring the coconut milk and water to a boil; add cumin, cilantro, and rice; reduce heat to a simmer and cover; simmer for 20 minutes or until the rice is done.
3. Prepare the salsa: dice the mangoes, jalapeño and red pepper; add to honey; season with salt and pepper to taste; refrigerate.

Ingredients:

Coconut Lime Rice

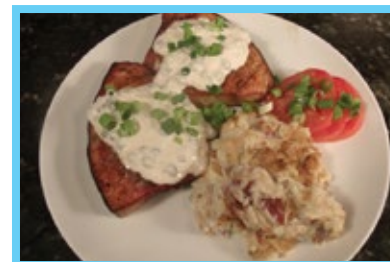
- 2 cups of white rice
- 1 cup of unsweetened coconut milk
- 3 cups of water
- 2 teaspoons of salt
- 1 teaspoon of cumin
- 1 tablespoon of chopped cilantro
- 1 tablespoon of lime juice

Ingredients:

Mango Honey Jalapeño Salsa

- 2 mangos (diced)
- 1 a jalapeño (diced)
- 1 tablespoon of honey
- 1 red bell pepper
- salt and pepper to taste

4. Skewer the shrimp and grill at 500 for 3-5 minutes per side or until the meat turns color and just begins to firm.
5. Serve with the salsa. Delicioso!



GRILLED SWORDFISH ZIPPY LEMON CAPER SAUCE

Ingredients:

- 2 8-oz. swordfish steaks
- 1 4oz. jar capers, drained
- 1/2 cup light or fat free mayonnaise
- 1/2 cup light or fat free sour cream
- 1 1/2 fresh lemons, juiced
- 1/2 tsp. seasoning salt
- 3/4 tsp. white pepper
- 1 tsp. dried minced onion
- 5 tbsps. minced green onion tops for garnish

Let's Get Started

1. Blend the capers, mayo, sour cream, seasoning salt, lemon juice, white pepper, and minced onion together thoroughly. Refrigerate for one hour to meld the flavors.
2. Coat the swordfish steaks with the sauce blend and refrigerate for 30 minutes.
3. Grill to perfection for 8 minutes per side.



VEGGIES



PELLET GRILLED CORN ON THE COB

This super tasty summertime treat belongs with your supper.

Let's Get Started

1. Leave the corn in the husk. Soak in water for about an hour.
2. Place on the grill at about 350°F (177°C) for about an hour.
3. When you peel the husk, the silk magically disappears!



VEGETABLE MEDLEY

Your favorite vegetables grilled on your favorite pellet barbecue. The taste of grilled veggies is the perfect partner for your favorite GMG recipe.

Let's Get Started

1. Marinate asparagus, small red potatoes (punch holes in these with a fork), broccoli, cauliflower, and any others you wish in Yoshida's marinade for about two hours.

2. Sprinkle with GMG Wild Game Rub.
3. Grill at 350-375° until you reach desired tenderness



SPUDS SUPREME

Ingredients:

- GMG Rub
- Olive Oil
- Red Pepper Flakes
- Russet Potatoes
- Sweet Onion

Turn any frown upside down with this delicious snack. Perfect for any afternoon with the kids.

Let's Get Started

1. Wash a few russet potatoes and slice lengthwise into wedges.
2. Pile onto a piece of aluminum foil large enough to wrap them up.
3. Sprinkle with GMG South of the Border Rub or GMG Wild Game Rub.
4. Dice a small onion and add this to the pile as well. Sprinkle some crushed red pizza pepper on and moisten the whole thing with olive oil or melted butter. Don't saturate.
5. Cook at 400°F (204°C) for 30-45 minutes or until done, shaking once or twice to distribute the oil.





BUFFALO CHICKEN POTATO

Ingredients:

- Large baking potatoes (Russets)
- ½ chicken breast per potato
- ½ cup buffalo pepper sauce for marinade
- Olive oil
- Buffalo sauce for drizzle
- Blue cheese salad dressing for drizzle
- Blue cheese crumble
- 1 tbsp. finely diced celery per potato
- 1 tsp. GMG Roasted Garlic Chipotle Rub per chicken breast
- Salt and pepper (to taste)

Let's Get Started

1. Marinate the chicken breast(s) in the buffalo hot sauce for up to two hours. Sprinkle lightly with GMG Garlic Chipotle Rub.
2. Poke tiny holes in the potato skin with the point of a knife and drizzle with olive oil. Sprinkle with salt and pepper.
3. Grill the potatoes at 375 for 30 minutes.
4. Turn the grill down to 325. Add the chicken to the grill. Cook potatoes and chicken for 30-45 minutes until chicken reaches an internal temperature of 165 and potato is tender. Remove the potatoes and chicken from the grill and let rest for 10 minutes.
5. Dice the chicken into ½" cubes. Slice the potato and remove about ½ the contents. Fill the potato with the chicken. Drizzle hot sauce and blue cheese dressing over the chicken. Top with celery and blue cheese crumbles.



POTATO SKINS

Ingredients:

- 3 small-medium Russet potatoes
- 2 cups cheddar cheese
- 1 Jalapeño pepper, whole
- 2-4 slices of thin-sliced bacon per potato

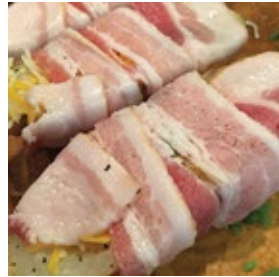
Dipping Sauce:

- 1 cup sour cream
- 2 tsp. hot pepper sauce
- 1 tsp. GMG Roasted Garlic Chipotle Rub
- 1 tbsp. chopped green onions

Let's Get Started

1. Wash the potatoes thoroughly and dry. Poke small holes in them and coat lightly with vegetable oil and salt.
2. Grill the potatoes and Jalapeño for an hour or more at 350 until potatoes are tender and pepper is charred.
3. Cool the potato while you remove the skin from the pepper, using food gloves. Remove the seeds from the pepper and dice finely.
4. Cut the potatoes in half and remove most of the potato, leaving about ¼" walls. Season with Roasted Garlic Chipotle. Fill with cheese and some of the diced pepper, to taste.

5. Wrap each potato half with 1-2 slices of bacon and grill at 290 until the bacon is crisp.
6. Prepare the dipping sauce by combining the sour cream, pepper sauce, Roasted Garlic Chipotle Rub, and green onions while the



PELLET BAKED BEANS

Ingredients:

- 1 ¼ cups navy beans
- 1 Onion
- 1 tsp. dry mustard
- 1/2 tsp. salt
- ¼ lb. bacon
- 2 tbsps. molasses
- 8 oz. can crushed pineapple
- ¼ cup dark brown sugar
- ¼ cup GMG Cattle Drive BBQ Sauce

We can do this the easy way, or we can do it the hard way.

Let's Get Started

1. **Hard:** Soak 1 ¼ cups of navy beans overnight in cold water. In the morning, cook the beans in the same water for about an hour or more until the beans are tender. In the meantime, fry about ¼ lb. of bacon (or cook it on your Green Mountain grill at 275 for about 20 minutes). Drain the beans, but keep the liquid. Mix the bacon into the beans.
2. **Easy:** use canned Campbell's Pork and Beans

3. Mince a small onion and sauté it in 1 teaspoon of the bacon grease or butter until translucent. Add 2 tbsps. of molasses, ¼ cup of dark brown sugar, ¼ cup of GMG Cattle Drive BBQ Sauce, 1 teaspoon of dry mustard, and 1/2 teaspoon of salt. Bring to a boil.
4. Add this mixture to the beans you prepared or to the Campbell's beans if you used the lug nut method. Stir in an 8 oz. can of crushed pineapple, including the liquid. Pour this into a disposable aluminum pan. Add the water you saved, making sure the beans are immersed.
5. Bake in your grill at 165 for an hour, and then turn up to 325 for an additional hour.



GRILLED CAESAR SALAD

Let's Get Started

1. Wash heads of romaine lettuce thoroughly, then dry and slice lengthwise in half. Brush very lightly with olive oil.
2. Grill at 500°F (260°C) for 3-5 minutes per side or until you get a suitable amount of char.
3. Put on a salad plate and drizzle on more olive oil. Garnish with fresh ground Parmesan cheese, mandarin oranges, sliced or slivered almonds, and season with fresh ground pepper.



CANDIED BUTTERNUT SQUASH

Recipe Overview:

Prep Time: 10 minutes
Cook Time: 60 minutes at 425 or until tender

Ingredients:

- 2 Butternut squash, about 4lbs.
- 3 tbsps. pure maple syrup
- ½ stick butter, melted
- ¾ cup brown sugar
- 1 tbsp. Brandy or Brandy extract

Let's Get Started

1. Peel squash, remove seeds and cut into bite size pieces.
2. Blend squash and remaining ingredients in a medium size bowl.
3. Grill at 425 in a lightly-greased cast-iron Dutch oven or a disposable aluminum pan for 60 minutes or until the squash is tender. Stir every 10-15 minutes.



SMOKED SWEET CORN CASSEROLE

Ingredients:

- 1 egg
- 1 8.5-oz package of dry corn bread mix
- 1 15-oz can corn, drained
- 1 15-oz can creamed corn
- 1 cup of sour cream
- 1/2 cup of melted butter
- 1 tbsp. chives

Let's Get Started

1. Place all ingredients in a tin half tray or a 9x9 baking dish and mix well.
2. Place in a 350 degree smoker and cook for 45-50 min or until the top turns golden. Let rest 10 min before serving.



Yep its that easy. Enjoy!



ULTRA-SOURDOUGH FRENCH BREAD A LA PELLÉT GRILLÉ

Ingredients:

- About 5 1/4-5 1/2 cups of unbleached flour (okay, use bleached if you must, but remember the old age – “The whiter your bread, the sooner you’re dead!”)
- 2 Tbsp white vinegar
- 2 packages fast yeast
- 1 Tbsp salt
- 1 Tbsp sugar
- 1/2 tsp baking soda
- 1 Tbsp vegetable oil
- 1 Tbsp cold water
- 1 egg white
- 110°-120° (you can substitute water if you must)
- 12 oz. warm beer or ale about

Okay, if you’re making this recipe to save time and money, you’re out of your mind. You can buy a pretty decent loaf of french bread at your local market for around two bucks. I never understood how they could make it that inexpensively absent automation, but they do. Someone suggested “volume” but I’m not too sure about that: in my younger days, I bought a pick-up-load of apples for \$125, but found I could only sell them for \$100. One of my friends suggested that to solve that problem, all I needed was a bigger truck! (As you might expect, he tried to run for Congress.)

But if you want to have a bit of fun and turn out a couple of nice loaves of great bread, do this one. It will take you back to days of yesteryear and let you identify with your ancestry who used similar wood-fired ovens to bake bread.

Lets Get Started

1. Pour the warm beer or ale into a large mixing bowl. Add the vinegar and swirl until mixed. Pour the yeast on top of the beer/vinegar mixture and let stand for 15 minutes in order to “proof” the yeast.
2. Add the sugar, salt, baking soda, and oil, and mix thoroughly with a fork. Mixture will be frothy. Let this stand for another 15 minutes.

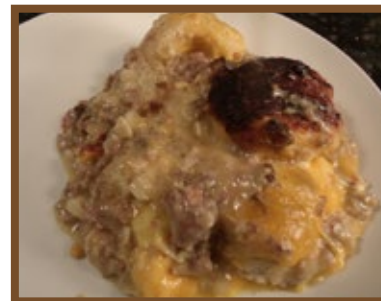


3. Add the flour, a little at a time, mixing constantly to moisten all of the flour. You can do the first 3 1/2 cups with a spoon or fork, but the next cup or so you will need to use your hands. Stop adding flour when the dough comes cleanly away from the sides of the bowl, but make sure you use at least 5 1/4 cups.
4. Now your work begins. You must knead this bread for five minutes. This will require some effort, especially from your wrists and forearms, but the bread will not work unless you do this. Your grandmother likely did this nearly every day!

5. Now, let this rise to double its size, about 1-1 1/2 hours. Put the dough in a warm closet to speed this process.



6. Next, punch the batter down and divide it in half. Make two loaves. Cover a cookie sheet with aluminum foil and place the bread on it. Let the bread rise to double its size, another 1-1 1/2 hours.
7. Make 4 diagonal cuts about 1/8" deep across each loaf with a serrated knife.
8. Set your grill at 375 and let the temperature stabilize. Put the bread in for about 45 minutes, brushing every 15 minutes with the egg whites and water mixture, which will crisp the crust but leave the bread inside light and airy. Let the loaves cool for a few minutes on a wire rack before you gorge yourself.



ULTIMATE BISCUIT & GRAVY BREAKFAST BAKE

Gravy:

- 2 lbs. breakfast sausage
 - 8-10 garlic cloves, chopped
 - 1/2 tsp. red pepper flakes
 - 2 large sweet onions, diced
 - 1/4 cup butter
 - 1/2 cup flour
 - 3-4 cups milk (depending on gravy thickness preference)
 - 2 tbsps. Worcestershire Sauce
 - Red pepper flakes, to taste
- Ingredients:**
- 20 packaged buttermilk biscuits (Pillsbury or similar)
 - 1 dozen uncooked hash brown potato patties
 - 4 cups shredded sharp cheddar cheese
 - 1/2 cup milk
 - 9 eggs, beaten

Lets Get Started

1. Gravy: Fry the sausage in a large skillet. Crumble it as it cooks. Remove the sausage but leave the heat on. Remove all but about 1/4 cup of the grease. Deglaze the pan with 1/4 cup of water and scrape the bottom with a spatula. Add the butter and melt over medium low heat. Sauté the onions in the butter until translucent, about 4-5 minutes. Add the garlic and sauté until aromatic, about 2 minutes. Add the flour and cook another 4-5 minutes, stirring frequently, to squelch the raw taste of the flour. Add milk slowly, stirring constantly. Increase the heat to medium and cook, stirring, until the mixture thickens. Add the sausage, red pepper flakes, and Worcestershire Sauce.
2. Beat eggs with 1/2 cup milk.

7. Line a 9X13 oven-proof baking pan with aluminum foil. Spray lightly with a cooking spray.



7. Line the bottom of the pan with the hash brown potato patties and top them with the biscuits.



7. Cover with the cheddar cheese and pour the egg mixture over that. Pour the gravy on top.



7. Pour the gravy on top.



7. Grill at 350 for about 40 minutes. Enjoy!





MOM'S OWN PELLET GRILLED QUICHE

Ingredients:

- 1 3-oz. package softened cream cheese
- 1 cup milk
- 1 lb. Monterey Jack Cheese
- 1 tbsp. of sugar
- 1 tsp. of baking powder
- ½ cup of flour
- ¼ cup of butter
- 2 cups of cream-style cottage cheese
- 6 Large Eggs
- Pre-Made Pie Crust
- 1 tbsp. of sugar

You can make this tasty breakfast fare either with or without a crust. If you use a crust, be sure to buy the “deep dish” size, or cut this recipe down a little. This makes 2 of the deep dish (freeze one for later), so cut it in half if you only want one.

Lets Get Started

1. On your stove, melt ¼ cup of butter and stir in ½ cup of flour. Mixture will be thick. Cook this roux until it reaches a golden yellow color.
2. Beat 6 eggs well and stir them in. Add 1 cup of milk, 2 cups of cream-style cottage cheese, 1 3-oz. package of softened cream cheese, 1 tablespoon of sugar, and 1 teaspoon of baking powder. Mix thoroughly.
3. If you use pre-made pie crusts, pour this mixture into them. If not, pour it into a greased disposable aluminum 9X13 pan.

4. Cut 1 lb. of Monterey Jack cheese into ¾” cubes and drop it evenly into the quiche(s).
5. Bake this at 350°F (177°C) for 60-75 minutes until a knife inserted in the center comes out clean.

Tip: You can add fried bacon, ham, green onions, or spinach (before you cook) to enhance the flavor.



PELLET GRILLED PIZZA

A recipe for great pizza dough is beyond the scope of this missive. But if you have time and love a great thin crispy crust, try Peter Reinhart’s Napoleon Pizza Dough recipe (a Google search will find it for you.) You can actually freeze the dough balls to use in the future, which makes the time investment worthwhile.

For those of you with less time on your hands, buy a “take-and-bake” pizza and follow the directions, using your GMG grill the same way you would use your oven. But for even better results, buy a pizza stone. Bring it up to temperature for at least 15 minutes before you use it. Be sure to sprinkle it with corn meal so the pizza doesn’t stick. You will be astounded at the impact a pellet grill makes on a pizza.



BBQ PIE

Ingredients:

- About 50 frozen tater tots
- 1 ½ lbs. breakfast sausage
- 4 oz. shredded cheddar cheese
- 1 small Jalapeño, diced
- BBQ Sauce
- 1 lb. bacon

Lets Get Started

1. Cover the bottom of a 9-inch pie pan with frozen tater tots. Cook at 325 for about 15 minutes. Mash the tater tots along the bottom and up the sides of the pan.



2. Add the cheese, evenly. Crumble the sausage and press into the tater tot crust. Drizzle BBQ sauce on top.



3. Form a lattice with the bacon.



4. Cook for an hour or more until the bacon starts to crisp and the sausage is cooked through to 165.



BACON MAC

Ingredients:

- 16oz pasta
- 8oz velvetta
- 1 cup of sharp cheese
- 1/2 cup of sharp cheese
- 2 tsps. of butter
- 2 tsps. of flour
- 5 slices of bacon
- 1 oz of goldfish crackers (crushed) about 1/3 cup
- 1 cup of milk
- 1 tsp of GMG chipotle garlic rub

Lets Get Started

1. Cook 16oz of your favorite pasta according to directions on box (we used large macaroni), then set aside.
2. In a large skillet cook 5 slices of bacon, when done set bacon aside and remove half of the bacon grease.
3. Add 2 tablespoons of butter to the remaining bacon grease in the skillet and melt over low heat. Next add 2 tablespoons of flour and stir over low heat until golden and no lumps remain, making a roux.
4. Add 1 cup of milk to the roux and 8oz of Velveta cheese (cubed into 1/2 in pieces) continue to stir until cheese is fully melted. Next add in 1 tsp. of GMG Chipotle Garlic Rub and 1 cup of sharp cheddar cheese. Continue to stir until cheddar is melted.



5. Add pasta, cheese sauce and bacon (chopped) into a tin tray or baking dish, gently fold together and top with crushed goldfish crackers, and 1/2 cup of sharp cheddar cheese.
6. Set smoker to 250 degrees and cook uncovered for 30 to 45 min or until cheese on top is melted. Enjoy!



DESSERTS

SMOKED CHOCOLATE CHIP COOKIES



This one is just too easy. The taste your pellet grill imparts to these cookies will surprise you. And you won't have to turn the oven on in your kitchen on a hot summer day!

Make your favorite batch of cookie dough, or buy the pre-made tubes. Follow the directions, except bake the cookies in your GMG pellet grill on a frogmat or a sheet of aluminum foil. Yum!



PELLET-BAKE BLACKBERRY CRISP

Okay, I'm back up on the soap box, proclaiming once again that you can cook anything in your pellet grill that you can cook in your oven. Here's more delicious proof.

Topping:

Combine 1 cup of flour, 1 cup of sugar, and 1 teaspoon of baking powder in a small bowl. Beat an egg in a separate bowl. Make a depression in the center of the dry mix and pour the egg into it. Fold gently until the topping mixture is crumbly.

Filling:

Mix $\frac{3}{4}$ cup of sugar and 3 tablespoons of corn starch in a small bowl. Put 6 cups of fresh or frozen blackberries (or boysenberries) in a large bowl and sprinkle with the sugar/corn starch mix. Toss gently to evenly coat the berries.

Grease a square 8" or 9" pan with butter. Put the berries in it and sprinkle the topping over evenly. Melt a stick of butter and drizzle it evenly over the topping.

Bake this at 375° for 45 minutes. I predict that unless you utterly disdain dessert, you will have a second helping of this, especially if you serve it with vanilla ice cream . . .



BERRY CHEESECAKE COBBLER

Ingredients:

- 6 oz of strawberry nectar
- 21 oz of strawberry pie filling
- 1 tsp of balsamic vinegrette
- 10 oz of frozen mixed berries
- 4 oz of cream cheese
- 1 box of yellow cake mix
- 1/2 cup of salted butter

Lets Get Started

1. Mix the pie filling, nectar, berries and vinaigrette in a 1/2 size tin tray or similar size casserole pan.
2. Next slice the cream cheese and cut into 1/2 pieces, Place the cream cheese evenly across the surface.



3. Then cover the entire tray of filling/berry mix with dry cake mix and pat down firmly.
4. Lastly slice the butter thinly and place on top of the cake mix covering the majority of the pan.



5. Place in your GMG, setting the temperature to 350 and cook for 1 hour using GMG Fruitwood Blend Pellets or similar light smoke pellets. Let rest for 15 min and enjoy.





GRILLED BREAD PUDDING

Ingredients:

- 2 eggs
- 1 tbsp. of maple syrup
- 1 tbsp vanilla
- 2 1/2 cups milk
- 1 1/2 cups sugar
- 5 cups sourdough bread, cut into 1-inch cubes
- 1/3 cup chopped pecans
- 1 tsp. of salt

Sauce:

- 1/2 cup of RumChata
- 1/2 cup of heavy cream
- tbsps. of sugar

Lets Get Started

5. Start by cutting your sourdough into 1 inch cubes.



3. Next combine butter, eggs, syrup, vanilla, milk, sugar and salt and whisk together. Add bread to an 8x11 inch casserole pan and pour your mixture over the bread.
4. Top with pecans and cook in your smoker at 325 for 1 hour. While the bread pudding is cooking make the rum sauce by combining RumChata, heavy cream and sugar. Slowly simmer for 20 min and set aside. When the bread pudding is done let it cool for 15 min and serve with a drizzle of the rum sauce.



SMOKED S'MORES DIP

Ingredients:

- 2 tbsps. of butter
- 2 1/2 cups of chocolate chips (we used a mix of semi sweet and caramel filled)
- 10-14oz of marshmallows
- ginger snap cookies or graham crackers for dipping

Lets Get Started

5. Start off by setting your GMG to 450 (make sure your grill is clean to prevent burning grease). While your grill is heating up start by spreading the butter evenly along the bottom of a pie tin.



3. Then finish by toping with chocolate chips, lining the edge of the pie tin with cookies or graham crackers and placing marshmallows.
4. When your grill is heated up place the dip in the grill and cook for 7-10 min or until the marshmallows start to brown. Let it cool slightly and enjoy!