

Smoked Cheddar Bacon Hamburgers On a Glazed Donut

Serves 4

Ingredients

- 1 lb. ground beef
- 1/2 cup shredded cheddar cheese
- 2 tablespoons prepared horseradish
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon garlic powder
- 1/2 cup real bacon bits
- Three Little Pigs™ Touch of Cherry Rub
- 4 large glazed donuts



Cooking Directions

1. Preheat The Good-One® Smoker to 280°F.
2. In a large bowl, mix together the ground beef, cheddar cheese, horseradish, salt, pepper, garlic powder, and bacon bits using your hands.
3. Shape the mixture into four hamburger patties.
4. Lightly sprinkle Three Little Pigs™ Touch of Cherry Rub on both sides of the patties.
5. Lightly oil the smoker grate.
6. Place hamburger patties on the smoker for about 1 hour, or until well done.
7. Serve on glazed donut split in half.

FLAT IRON STEAK WITH BALSAMIC REDUCTION

Serves 4

Ingredients

- 3 lbs Beef Flat Iron Steak (Shoulder Top Blade)
- 3 Tablespoons extra-virgin olive oil
- Three Little Pigs™ Memphis Style Rub (about 2 Tablespoons)
- 1 1/2 teaspoons salt
- 1 Tablespoon butter
- 1 clove garlic, minced
- 1 cup balsamic vinegar
- 1/4 cup chopped fresh parsley



Cooking Directions

1. Brush steak with olive oil, then apply 2 Tablespoons of Three Little Pigs™ Memphis Style Rub; set aside.
2. Melt butter in a large skillet over medium high heat. Add flat iron steak; and cook to desired degree of doneness; about 4 minutes per side for medium-rare.
3. Once the steak has finished cooking, remove to a plate and keep warm.
4. Stir the minced garlic into the skillet and cook over medium heat until the garlic begins to brown around the edges; about 1 minute.
5. Pour in the balsamic vinegar, increase heat to medium-high, and simmer until the vinegar has reduced by half.
6. Thinly slice the Flat Iron Steak across the grain and arrange on a serving platter.
7. Pour the reduced balsamic over top, and sprinkle with chopped parsley to serve.

SMOKED PRIME RIB ROAST

Serves 12

Ingredients

- 3 teaspoons grated fresh ginger root
- 1/3 cup orange marmalade
- 4 cloves garlic, minced
- 3 Tablespoons soy sauce
- 2 Tablespoons brown sugar
- 1/4 teaspoon hot pepper sauce
- 1 Tablespoon mustard powder
- 1 cup beer
- 1 (8 lb.) prime rib roast
- 1/4 cup olive oil
- ground black pepper to taste



Cooking Directions

1. In bowl, mix together the ginger, marmalade, garlic, soy sauce, brown sugar, hot sauce, and mustard and stir in the beer.
2. Prick holes all over the roast with a two-pronged fork.
3. Pour marinade over roast, cover, and refrigerate for at least 2 hours, basting at least twice.
4. Heat The Good-One® Smoker to 350°F.
5. Place roast in a roasting pan.
6. Pour 1 cup of marinade into the roasting pan, and discard remaining marinade.
7. Pour olive oil over roast, and season with freshly ground black pepper.
8. Insert a roasting thermometer into the middle of the roast, making sure that the thermometer does not touch any bone.
9. Cover roasting pan with aluminum foil and seal edges tightly around pan.
10. Place roasting pan on smoker.
11. Smoke roast for 1 hour in The Good-One® smoker.
12. After 1 hour baste, reduce heat to 325° F, and continue roasting for 1 more hour. The thermometer reading should be at least 140°F for medium-rare and 170°F for well done.
13. Remove roasting pan from smoker, place aluminum foil over roast, and let rest for about 30 minutes before slicing.

SMOKED BBQ MEATBALLS

Yields 40 Meatballs / Serves 10

Ingredients

- 1 (13 oz.) can evaporated milk
- 3 lbs. ground beef
- 2 cup oats
- 2 eggs, slightly beaten
- 1 cup onion, chopped
- 1/2 teaspoon garlic powder
- 2 teaspoon salt
- 1/2 teaspoon pepper
- 2 teaspoons Three Little Pigs™ All-Purpose Rub
- Three Little Pigs™ Competition BBQ Sauce

Cooking Directions

1. Heat The Good-One® Smoker to 250°F.
2. In large bowl, mix together all ingredients.
3. Shape into balls the size of walnuts.
4. Place in one layer in flat pan.
5. Add 2 chunks of Cherry flavored wood
6. Smoke meatballs for 2 hours.

CHARLIE JABOUR'S SHISKABOB MARINADE

Serves 4

Ingredients

- 2/3 cup of olive oil
- 1/3 cup of Wine Vinegar
- 2 tsp thyme
- 1 tsp pepper
- 3 bay leaves-crushed
- 3 garlic cloves-crushed or powdered

Cooking Directions

1. Cube beef, wild game or lamb in one inch cubes.
2. Marinade overnight in refrigerator
3. Stand on counter for 4 hours with green peppers, mushrooms, sweet onions and whatever you like.
4. Skewer to suit your liking.
5. Grill to suit consumption (Venison should be smaller cubes and grilled lightly)

JERKY RECIPE

Serves 4

Ingredients

- 2 cups soy sauce
- 1 cup Worcestershire sauce
- 1 cup cranberry-grape juice
- 1 cup teriyaki sauce (such as Soy Vay®)
- 1 Tablespoon hot pepper sauce (such as Tabasco®)
- 2 Tablespoons steak sauce (such as A1®)
- 1 cup light brown sugar
- 1/2 teaspoon ground black pepper, or to taste
- 2 lbs flank steak, cut into 1/4 inch slices against the grain
- Three Little Pigs™ Memphis Style BBQ Rub



Cooking Directions

1. Whisk together the soy sauce, Worcestershire sauce, cranberry-grape juice, teriyaki sauce, hot sauce, steak sauce, brown sugar, and black pepper in a bowl.
2. Pour mixture into a re-sealable plastic bag along with the sliced flank steak, make sure that all of the meat is covered with the marinade, squeeze out excess air, and seal the bag.
3. Marinate in the refrigerator for 8 to 10 hours.
4. Prep The Good-One® Smoker to about 275° F.
5. Remove the flank steak from the marinade and wipe off the excess.
6. Apply Three Little Pigs™ Memphis Style Rub.
7. Place the flank steak strips onto the wire racks of the smoker. It is ok if the meat is touching, but do not stack.
8. Place the racks into the smoker, and smoke until the jerky has dried and will break when bent.

SMOKED OR GRILLED STICKY SWEET SAUSAGE KABOBS

Serves 12

Ingredients

- flavored skewers
- 4 tablespoons honey
- 1 Tablespoon honey mustard
- 1 teaspoon soy sauce
- 1 Tablespoon Tree Little Pig's All Purpose BBQ Rub
- 24 Sweet Italian sausages
- 8 large shallots, peeled and halved lengthwise
- 1 red bell pepper, cut into 1 inch pieces
- 1 zucchini, cut into 1/2-inch rounds
- 1 large carrot, peeled and sliced into 1/4 inch thick rounds



Cooking Directions

1. Preheat The Good-One® Grill for medium-high heat.
2. Soak eight wooden skewers in water to prevent burning when grilled.
3. Mix honey, mustard, soy sauce, and Three Little Pigs™ All Purpose BBQ Rub together in a large bowl.
4. Add sausage, shallot, red pepper, zucchini, and carrots to large bowl and toss thoroughly to coat.
5. Thread sausage, shallot, red pepper, zucchini, and carrot onto skewers.
6. Cook skewers on the prepared grill until sausage is evenly brown and vegetables are tender

VENISON ROAST

Serves 6

Ingredients

- 1-3 lb. Venison loin roast
- $\frac{3}{4}$ cup red wine vinegar
- $\frac{3}{4}$ cup vegetable oil
- $\frac{3}{4}$ cup ketchup
- 3 Tablespoons Worcestershire sauce
- Sprinkle with Three Little Pigs™ Memphis Style BBQ Rub
- 1 cup or more Three Little Pigs™ Competition BBQ Sauce (not for marinade)



Cooking Directions

1. Mix red wine vinegar, vegetable oil, ketchup and Worcestershire sauce together to make marinade.
2. Marinate loin for 12 to 24 hours, reserve marinade for basting during cooking.
3. Remove from marinade, pat dry and coat with all purpose BBQ rub
4. Preheat The Good-One® to 250° F.
5. Place on smoker (total cooking time approximately 2 hours)
6. Turn often and baste every $\frac{1}{2}$ hour
7. Last 15 minutes baste with BBQ sauce
8. At an internal temperature of 140° F, wrap in foil, adding 1 stick butter and BBQ sauce after combined and melted.
9. Cook to 150° F to 155° F.

BABY BACK PORK RIBS

Serves 8

Ingredients

- 4 (2 lbs.) slabs baby back pork ribs
- 1 cup of regular yellow mustard
- 2 cups of melted salted butter
- 4 cups of Three Little Pigs™ Championship BBQ Rub
- 4 cups of honey
- 1 bottle of Three Little Pigs™ Competition BBQ Sauce

Cooking Directions

1. Heat The Good-One® Smoker 250°F.
2. Strip membrane off back of each baby back rib to guarantee tenderness.
3. Liberally coat yellow mustard over both sides of the baby back rib; this will act as a tenderizer and a bonding agent for the rub.
4. Coat both sides of the ribs with BBQ rub and massage into meat.
5. Place ribs in a vertical rib rack for 5-6 hours depending on your smoker, ½ ways through the cook rotate 180° in the rack this will guarantee an even cook. Note: if not using a vertical rack it is not necessary to rotate.
6. Once the meat has pulled back from the bones. Check tenderness using a toothpick.
7. In bowl, mix butter, honey, and BBQ sauce for glaze.
8. Remove ribs from the rack and place flat on the smoker and apply glaze to both sides of the ribs.
9. Place the ribs back on the smoker flat, allow 15 minutes to heat the glaze; cut and serve hot.

BBQ PORK SHOULDER

Serves 12-14

Ingredients

- 1 15 lb. Pork Shoulder
- 5 to 6 Tablespoons Three Little Pigs™ Championship Rub
- Three Little Pigs™ Competition BBQ Sauce

Cooking Directions

1. Lay the shoulder on a work surface and sprinkle Three Little Pigs™ Championship Rub liberally all over the surface, massage the mix into the meat, rubbing firmly to assure the spice penetrates the exposed muscle.
2. Place in a pan, cover and refrigerate for at least 3 hours and up to 24 hours.
3. Heat the Good-One® Smoker to 210°F - 225°F
4. Insert a roasting thermometer into the middle of the shoulder, making sure that the thermometer does not touch bone.
5. Cook shoulder for approximately 14 hours or until it reaches an internal temperature of 195°F. Another indicator of doneness; stick a fork into the meat and it easily rotates 360° and can be remove with little resistance.
6. Set the pork shoulder on a work surface and let the meat cool to about 150°F.
7. Using gloved hands, pull the meat from the bones an put into large bowl.
8. Cover with Three Little Pigs™ Competition Sauce, mix, and toss well.
9. Serve
10. To serve at a later time; store in heavy-duty self-sealing plastic bags (be sure to press out as much air as possible) wrapped in foil and refrigerate until ready to serve. Reheat in a slow oven about 300° F for about 45 minutes.

GRILLED BROWN SUGAR PORK CHOPS

Serves 6

Ingredients

- 1/2 cup brown sugar, firmly packed
- 1/2 cup apple juice
- 4 Tablespoons vegetable oil
- 1 Tablespoon soy sauce
- 1/2 teaspoon ground ginger
- Salt and pepper to taste
- 2 teaspoons cornstarch
- 1/2 cup water
- 6 boneless pork chops



Cooking Directions

1. Heat The Good-One® Grill for high heat.
2. In a small saucepan, combine brown sugar, apple juice, oil, soy sauce, ginger, salt, and pepper.
3. Bring the mixture to boil.
4. Combine water and cornstarch in small bowl, and whisk into brown sugar mixture. Stir until thick.
5. Brush grate lightly with oil before placing pork chops on the grill.
6. Cook over hot coals for 10 to 12 minutes, turning once.
7. Brush with sauce just before removing chops from grill. Serve with remaining sauce.

GRILLED PORK CHOPS STUFFED WITH SMOKED GOUDA AND BACON

Serves 2

Ingredients

- 2 oz. smoked Gouda cheese-shredded
- 4 slices bacon, cooked and crumbled
- ¼ cup chopped fresh parsley
- 1/8 teaspoon ground black pepper
- 2 (2 ¼ inch thick) center-cut, bone-in pork chops
- 1 teaspoon olive oil
- 2 Tablespoons Three Little Pigs™ All-Purpose BBQ Rub

Cooking Directions

1. Heat The Good-One® Grill for medium heat.
2. In a small bowl, combine the cheese, bacon, parsley, and 1/8 teaspoon black pepper.
3. Lay the pork chop flat on cutting board and with a sharp knife held parallel to the board, cut a pocket into the pork, going all the way in the bone, but leaving the sides intact.
4. Stuff cheese mixture into pocket, and close with a wooden toothpick.
5. Brush meat with oil and season with Three Little Pigs™ All-Purpose BBQ Rub.
6. Lightly oil the grill grate.
7. Grill over medium heat for 5 to 8 minutes on each side, or until pork is done. Be careful not to overcook!

PORK TENDERLOIN IN BOURBON

Serves 6

Ingredients

- ¼ cup soy sauce
- ¼ cup bourbon
- 2 tablespoons brown sugar
- 2 garlic cloves halved
- 3 lbs pork tenderloin

Cooking Directions

1. Mix together soy sauce, bourbon, brown sugar and garlic.
2. Pour mixture over the pork, cover and refrigerate for at least 2 hours, turning occasionally.
3. Heat The Good-One® Smoker Grill to 250°F
4. Place flavor wood into firebox (cherry, apple or peach)
5. Remove pork from marinade and place on smoker rack.
6. Insert a thermometer into the middle of the tenderloin.
7. Smoke for 2 ½ to 3 hours or until internal meat temperature reaches at least 160°F.

SMOKED HAM

Serves 12

Ingredients

- 1 - 6 lb "fully-cooked ready to eat" ham
- 1 cup pineapple juice
- 3/4 cup chicken stock
- 1/2 cup honey
- 1 1/2 tablespoons vegetable oil
- 2 teaspoons dry mustard
- 3 tablespoons Three Little Pigs™ Touch of Cherry BBQ Rub
- 1/2 teaspoon ground cloves

Preparation:

1. The night before you smoke, Rub Three Little Pigs™ Touch of Cherry Rub over the surface of the ham, wrap in foil and place in the refrigerator overnight.
2. In the morning remove the ham from the refrigerator and let it sit for 1 hour. Remove foil.

Cooking Directions

1. Heat The Good-One® smoker to 210° F.
2. Mix together the chicken stock, 3/4 cup of pineapple juice, vegetable oil, 1/2 teaspoon dry mustard, and cloves.
3. Warm over medium heat until completely mixed.
4. Place ham in smoker and baste with sauce once every hour. Smoke for 6 hours.
5. While the ham is smoking prepare the glaze by mixing together the honey, 1/4 cup of pineapple juice, 1/2 teaspoon dry mustard and a pinch of ground cloves.
6. Brush generously with glaze 2-3 times during the last hour of smoking.

BUTTERFLY A CHICKEN

Serves 2

Ingredients

- One whole chicken
- Three Little Pigs™ All-Natural Poultry Seasoning
- Olive Oil

Cooking Directions

1. Prepare The Good-One® Smoker to 275°-300°.
2. Place the whole chicken breast side down.
3. From the neck bone, cut along both sides of the backbone from head to tail and remove backbone.
4. Turn chicken over and with the 'heels' of your hands, break the breast bone and flatten out the chicken.
5. Apply oil all over the chicken.
6. Turn flattened chicken over with skin side down and season with Three Little Pigs™ All-Natural Poultry Seasoning
7. Turn over and place seasoning on the underside of the chicken. Do not try to poke extra holes in the skin.
8. Place chicken, skin side up, in smoker.
9. Cook until the breast temperature reads 155°F and the thigh temperature is 180° F (about 2 – 2 ½ hours).

Legs should turn easily and juices should run clear when the flesh is punctured. The finished color of the chicken skin should be a beautiful golden brown.

GARLIC AND RANCH TURKEY BURGERS

Serves 4

Ingredients

- 1 lb. ground turkey
- 1 - 1 ounce package ranch dressing mix
- 1 egg
- 3 garlic cloves- minced
- 1/4 cup Worcestershire sauce
- Salt
- Pepper
- Three Little Pigs™ All-Natural BBQ Sauce



Cooking Directions

1. Heat The Good-One® Smoker to 280° F, and lightly oil the grate.
2. Knead together the turkey, ranch mix, egg, garlic, Worcestershire sauce, seasoned salt, and pepper in a bowl until evenly combined;
3. Divide into 4 equal portions and form into patties.
4. Smoke for 45 to 60 minutes. An instant-read thermometer inserted into the center should read at least 165° F.
5. Glaze lightly with the Three Little Pigs™ All-Natural BBQ Sauce.

GRILLED CHICKEN WITH PEANUT SAUCE

Serves 8

Ingredients

- Skewers for chicken
- 2 tablespoons reduced-fat peanut butter
- 1 tablespoon fresh lime juice
- 2 teaspoons soy sauce
- 1 garlic clove-chopped
- 1/3 teaspoon curry powder
- 1 dash ground cayenne pepper
- 8 skinless, boneless chicken breast tenders



Cooking Directions

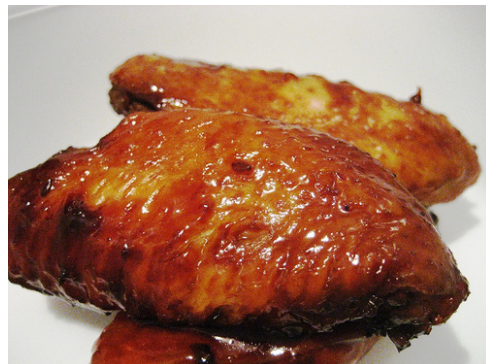
1. Heat The Good-One® Grill for high heat.
2. In a bowl, mix the peanut butter, lime juice, soy sauce, garlic, curry powder, and cayenne pepper.
3. Add the chicken tenders, coat well and place on skewer.
4. Lightly oil the grill grate. Place skewered chicken on grate, and brush with 1/2 the sauce.
5. Grill 6 to 8 minutes. Turn chicken, and brush with remaining sauce. Continue grilling 6 to 8 minutes, until chicken juices run clear.

SMOKED CHICKEN WINGS

Serves 2

Ingredients

- 1/2 cup teriyaki sauce
- 1 cup oyster sauce
- 1/4 cup soy sauce
- 1/4 cup ketchup
- Three Little Pigs™ Touch of Cherry BBQ Rub
- 1 1/2 lbs. chicken wings, separated at joints, tips discarded
- 1/4 cup honey



Preparation

1. In a large bowl, mix the teriyaki sauce, oyster sauce, soy sauce, ketchup, and sprinkle with Three Little Pigs™ Touch of Cherry BBQ Rub to taste.
2. Place the chicken wings in the bowl, cover, and marinate in the refrigerator 8 hours or overnight.

Cooking Directions

1. Heat The Good-One® Smoker to 280° F.
2. Lightly oil the grill grate. Arrange chicken on the grate, and discard the marinade.
3. Smoke the chicken wings on one side for 20 minutes, then turn and brush with honey.
4. Continue smoking for 25 minutes, or until juices run clear.

SMOKED TURKEY

Serves 20

Ingredients

- Turkey weighing 15 lbs. or less.
- Preferred Seasonings (salt, pepper, Brine, etc.)
- Vegetable Oil or Butter

Other items recommended:

- A large pan
- An accurate meat thermometer
- Wood chips--any kind of fruit wood, such as apple or cherry, complements turkey very well, but hickory, pecan, and maple will be equally good



Preparation

1. Remove thawed turkey from packaging.
2. Remove the neck and the giblets found inside the body cavity and discarded. If turkey has plastic pop-up thermometer, remove and discard.
3. Thoroughly wash the turkey inside and out with cold water and pat dry.
4. Brine overnight if desired.
5. Rub bird with oil or butter for crispy and evenly browned skin.
6. Season turkey (Optional) with a dry rub just before smoking.

Cooking Directions

1. Heat The Good-One® Smoker to 260° F.
2. Place turkey in the pan, breast-side up.
3. Insert the meat thermometer deep into the thigh, being careful not to touch the bone or joints.
4. Allow 30 minutes of cooking time per pound of meat.
5. Baste the turkey with its own juices a few times during smoking, but avoid opening the smoker too often; you will lose heat and increase the cooking time.

When the thermometer reads 165° F, pull the bird out of the smoker and let it rest at least 15 minutes. Carve and serve.

THREE LITTLE PIGS™

SMOKED CHICKEN

Serves 4-6

Ingredients

- 2 ½ lb. fryer chicken, trimmed and split
- 4 Tablespoons Three Little Pigs™ Touch of Cherry BBQ Rub – separated 3 T. & 1 T.)

Cooking Directions

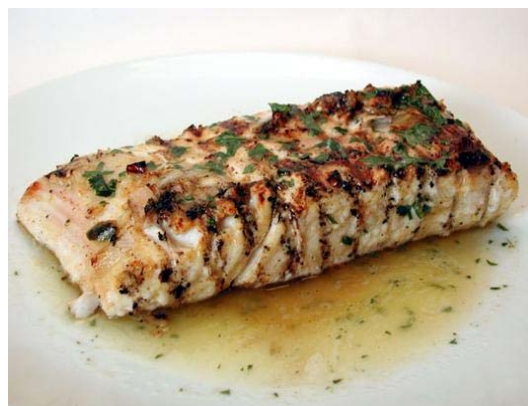
1. Lightly season each chicken half with 3 Tablespoons of Three Little Pigs™ Touch of Cherry BBQ Rub (leaving one Tablespoon for the finish), putting more into the bony side.
2. Cover and refrigerate for at least 5 hours, but no longer than 12 hours.
3. Heat The Good-One® Smoker to 210° F.
4. Cook the chicken for 4 to 4 ½ hours or until the thigh joint wiggles freely and the juices run clear.
5. Remove the chicken and sprinkle with the remaining 1 tablespoon seasoning.
6. Shut down the smoker.
7. Let the chicken cool for 15 minutes, loosely covered with foil, before serving.

GRILLED HALIBUT WITH CILANTRO BUTTER

Serves (4)

Ingredients

- 4 (6 ounce) halibut fillets
- 1 lime, cut into wedges
- salt and pepper to taste
- 3 garlic cloves coarsely chopped
- 1/2 cup chopped fresh cilantro
- 1 tablespoon fresh lime juice
- 2 tablespoons butter
- 1 tablespoon olive oil



Cooking Directions

1. Preheat The Good-One® Smoker to 280° F.
2. Squeeze the juice from the lime wedges over fish fillets, and then season with salt and pepper.
3. Smoke fish fillets for about 45 minutes, until browned and fish can be flaked with a fork. Remove to a warm serving plate.
4. Serve fish with the **cilantro butter sauce**.

Cilantro Butter Sauce

- Heat the oil in a skillet over medium heat. Add the garlic; cook and stir just until fragrant, about 2 minutes. Stir in the butter, remaining lime juice and cilantro.

GRILLED HERBED SHRIMP

Serves 4

Ingredients

- 2 lbs peeled & deveined jumbo shrimp
- $\frac{3}{4}$ cup olive oil
- 2 tablespoons freshly squeezed lemon juice
- 2 cups chopped fresh basil
- 2 garlic cloves, crushed
- 1 tablespoon chopped parsley
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon oregano
- $\frac{1}{2}$ teaspoon freshly ground black pepper

Cooking Directions

1. Lay shrimp in a single layer in a shallow glass or ceramic dish.
2. In a food processor, blend the olive oil with the lemon juice.
3. Cover and refrigerate for 2 hours. Stir the shrimp 4 to 5 times during marinating.
4. Prepare The Good-One® grill.
5. Lightly oil the grilling rack.
6. Lay the shrimp on the oiled rack (can skewer if desired) over the hot coals and grill for 3 to 5 minutes on each side until slightly charred and cooked through. Do not over cook.
7. Serve immediately.

SHRIMP EN BROCHETTE

Serves 4 (appetizer portions)

These are great appetizers to serve before any meal. You can also substitute bay scallops. You might want to double the recipe because they are so good!

Ingredients

- ½ tablespoon hot sauce
- 1 tablespoon Dijon-style mustard
- 3 tablespoons beer
- ½ pound large shrimp, peeled and deveined
- 3 slices bacon, cut lengthwise into 12 strips
- 2 tablespoons light brown sugar

Cooking Directions

1. Combine the hot sauce, mustard and beer in mixing bowl.
2. Add the shrimp and toss to coat evenly. Refrigerate for at least 2 hours.
3. Drain and reserve the marinade.
4. Wrap each shrimp with a strip of bacon.
5. Thread 3 shrimp onto 4 double skewers.
6. Put the brochettes in a shallow bowl and pour in the reserved marinade. Sprinkle the shrimp with the sugar. Refrigerate for at least 1 hour.
7. Prepare Good-One Grill.
8. Place the brochettes on the grill, pour the marinade over them, and close the lid. Cook for 4 minutes, then turn them over, close the lid and cook for 4 minutes.
9. Serve immediately

SMOKED GARLIC SALMON

Serves 4

Ingredients

- 1 1/2 lbs salmon fillet
- salt and pepper to taste
- 3 garlic cloves, minced
- 1 sprig fresh dill, chopped
- 5 slices lemon
- 5 sprigs fresh dill weed
- 2 green onions, chopped



Cooking Directions

1. Prepare The Good-One® smoker to 250° F.
2. Spray two large pieces of aluminum foil with cooking spray.
3. Place salmon fillet on top of one piece of foil. Sprinkle salmon with salt, pepper, garlic and chopped dill. Arrange lemon slices on top of fillet and place a sprig of dill on top of each lemon slice. Sprinkle fillet with green onions.
4. Smoke for about 45 minutes.

SPICY GRILLED SHRIMP

Serves 6

Ingredients

- 1/3 cup olive oil
- 1/4 cup sesame oil
- 1/4 cup fresh parsley-chopped
- 3 Tablespoons Three Little Pigs™ Spicy Chipotle BBQ Sauce
- 1 Tablespoon minced garlic
- 1 Tablespoon Asian Chile Sauce
- 1 teaspoon salt
- 1 teaspoon black pepper
- 3 Tablespoons lemon juice
- 2 lbs. large shrimp, peeled and deveined
- 12 wooden skewers, soaked in water



Cooking Directions

1. Whisk together the olive oil, sesame oil, parsley, Three Little Pigs™ Spicy Chipotle BBQ Sauce, minced garlic, Chile sauce, salt, pepper, and lemon juice in a mixing bowl. Set aside about 1/3 of this marinade to use while grilling.
2. Place the shrimp in a large, re-sealable plastic bag. Pour in the remaining marinade and seal the bag. Refrigerate for 2 hours.
3. Preheat The Good-One® Grill for high heat.
4. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.
5. Lightly oil grill grate. Cook shrimp for 2 minutes per side until opaque, basting frequently with reserved marinade

Grilled Cantaloupe

Serves 2

Ingredients

- 1 cantaloupe - peeled, seeded, and cubed
- 1/4 cup butter
- 1/2 cup honey
- 1/3 cup chopped fresh mint leaves
- wooden skewers, soaked in water



Cooking Directions

1. Preheat The Good-One® Grill for medium heat and lightly oil grate.
2. Thread the cantaloupe chunks onto 4 skewers.
3. In a small saucepan, heat butter with honey until melted.
4. Stir in mint.
5. Brush cantaloupe with honey mixture.
6. Grill skewers 4 to 6 minutes, turning to brown all sides.
7. Serve with remaining sauce.

JALAPENO POPPERS

Serves 4

Ingredients

- 10 large fresh jalapeno peppers
- 1 (8-ounce) package cream cheese, at room temperature
- 3/4 lb. pulled pork, little smoky sausages or brisket
- 10 slices bacon, cut in half
- Three Little Pigs™ All Purpose BBQ Rub

Cooking Directions

1. Preheat Good-One Smoker to 200° F to 225°
2. Cut off stems of the peppers and then slice in half lengthwise.
3. Remove the seeds and veins (if you like more heat, leave the veins).
4. Fill each half pepper with cream cheese.
5. Heap with smidgen of pulled pork.
6. Wrap the entire pepper with half strip of bacon and secure with a toothpick.
7. Liberally sprinkle with Three Little Pigs™ All-Purpose Barbecue Rub.
8. Smoke 1 1/2 to 2 hours.

REAL COWBOY BEANS

Serves 12-16

Ingredients

- 2 lbs. 80% lean ground beef
- 64 oz. Pork & Beans
- 1 small bottle maple syrup
- 6 oz. can pineapple juice
- 2 tablespoons Three Little Pigs™ Touch of Cherry BBQ Rub
- 1 lb. hickory smoked bacon
- 36 oz. kidney or red beans, drained
- 1 small onion
- 1 Tablespoon Three Little Pigs™ Memphis BBQ Rub

Cooking Directions

1. Cut bacon into 1-inch pieces, place in a large pot and cook over medium heat until done, not crispy. Do not drain the grease.
2. Add in the hamburger and onions.
3. Add 1 Tablespoon of Three Little Pigs™ Memphis BBQ Rub.
4. Cook on a medium heat until hamburger is browned and the onions are soft.
5. Add pork and beans, do not drain.
6. Drain and add kidney or red beans.
7. Add in $\frac{3}{4}$ of the maple syrup, two Tablespoons Three Little Pigs™ Touch of Cherry BBQ Rub, and $\frac{3}{4}$ of the pineapple juice.
8. Cook over medium heat for 20 minutes, stirring occasionally.
9. Taste to determine the need for the balance of the pineapple juice or the maple syrup (balance the sweetness to taste).
10. Continue to cook on medium heat for 20 more minutes.

PEACH COBBLER

Serves 10

Ingredients

- 1 box yellow cake mix
- 12 oz. 7-up
- 2 bags frozen peaches or any fruit you desire.
- 3/4 cup cinnamon and sugar mixture, note mostly sugar, maybe 1 teaspoon of cinnamon
- 3 oz. honey



Cooking Directions

1. Preheat The Good-One Smoker to 280° F or preheat oven to 350° F.
2. In a large mixing bowl, combine the yellow cake mix and 7-up, mix well (do not over mix). Batter will be lumpy not completely smooth.
3. Pour frozen fruit in the bottom of dutch oven or 9 x 11 foil pan.
4. Cover with cake mixture.
5. Drizzle with honey, and then sprinkle with cinnamon and sugar mixture.
6. Smoke 3 – 4 hours until a toothpick can be inserted and comes out clean or if using an oven, bake for 1 hour or until done.

SMOKED BAKED BEANS

Serves 12-16

Ingredients

- 12 Slices Bacon
- 1 Cup packed brown sugar
- 3 Tablespoons yellow mustard
- 4 oz. Three Little Pigs™ Spicy Chipotle BBQ Sauce
- 2 Tablespoons Three Little Pigs™ Memphis Rub
- ¾ Cup molasses
- 3 Tablespoons Worcestershire sauce
- 4 oz. Three Little Pigs™ Competition BBQ sauce
- 1 Gallon Bush's or Allen's Baked beans

Cooking Directions

1. Preheat The Good-One Smoker to 350° F.
2. Open beans and drain all liquid out of the beans.
3. Place 8 pieces of bacon in a large, deep skillet.
4. Cook over medium heat until evenly brown, not crisp.
5. Drain bacon, reserving 2 tablespoons of the drippings, crumble and set aside in a large bowl
6. Cook the onion in the reserved drippings until onion is tender; drain excess grease and transfer to the bowl with the bacon.
7. Mix bacon and onions, molasses, brown sugar, Worcestershire sauce, mustard, BBQ sauce and Rub. Mix well and transfer to a large casserole dish or baking pan.
8. Cut remaining uncooked bacon into 2-inch pieces, layer the top of the beans evenly place the bean dish into the smoker and cook for 1 hour.

SMOKED BBQ BEANS

Serves 8

To get that authentic smoked flavor into these beans, add pieces of smoked meat to it. Save something back from any smoke to have something to add to the beans. Burnt ends are the perfect meat for these beans.

Ingredients

- 2-16 oz. cans of navy beans
- 1 cup chopped burnt ends (any good smoked meat will work)
- 3/4 cup Three Little Pigs™ Competition BBQ sauce
- 1/2 medium onion chopped
- Small green pepper chopped
- 4 Tablespoons honey
- Three Little Pigs™ Championship BBQ Rub
- 1/2 teaspoon dry mustard

Cooking Directions

1. Preheat The Good-One® Smoker to 200° F.
2. Drain beans and mix everything together in a smoker safe pot.
3. Place in smoker and let cook for about 2 hours. It will be ready in about an hour, but recommend cooking extra hour for smokier flavor.

STUFFED MUSHROOMS

Serves 8

INGREDIENTS

- 16 large fresh mushrooms
- 2 Tablespoons olive oil
- 4 cups Ricotta cheese
- 1-1/2 cups grated Parmesan cheese
- 1-1/2 cups shredded Mozzarella cheese
- 1/2 cup pesto



Cooking Directions

1. Pre-heat The Good-One® smoker to 300° F.
2. Wash mushrooms, remove stems, hollow out and brush inside and out with olive oil.
3. In a medium-size mixing bowl, combine cheese and pesto, reserving 1/4 cup Parmesan cheese for later. Stuff the cheese-pesto mixture into the mushroom caps.
4. Arrange the caps on The Good-One® Smoker Grate.
5. Sprinkle the mushrooms with the reserved Parmesan cheese.
6. Leave them on smoker for 25 to 30 minutes, or until the cheese is bubbling and brownish.

SMOKED TWICE BAKED POTATOES

Serves 12

Ingredients

- 6 large baking potatoes
- 1 (16 ounce) container sour cream
- 1/4 cup shredded Cheddar cheese
- 3/4 cup butter
- Sprinkle with Three Little Pigs™ All Purpose Rub or All Natural BBQ Rub
- 3 slices American cheese



Cooking Directions

1. Preheat The Good-One® Smoker to 350° F.
2. Smoke potatoes for 1 hour or until soft.
3. Cut enough of the skin off the top of each potato to be able to scoop the potato out of the skin and into a mixing bowl.
4. Add butter, sour cream, grated cheese to the mixing bowl and mix together well.
5. Add salt and pepper to taste.
6. Fill the skins with the mix and top with 1/2 slice American cheese. Smoke for 20 to 25 minutes just until heated through.