

## DARRYL'S BOSTON BUTT

Serves 6 to 8

Our employee events and celebrations at Masterbuilt give our folks the opportunity to show off their skills at the grill or smoker. When we hosted a dinner for the Fishers of Men, a local organization for Christian fishermen, Darryl (Senior Quality Engineer) smoked Boston butts. I was so impressed with the results, I knew we had to put his recipe in the book. It's awesome to work with so many amateur chefs when you manufacture cooking products. Another option with this recipe is to increase the smoker temp to 275°F at the end, unwrap the butt, and place back in the smoker for an additional 30 to 45 minutes to form a hard crust/bark. Remove and let rest before pulling. A mustard-based BBQ sauce makes the perfect finishing touch.

### Instructions

1. Season pork butt generously with dry rub seasoning. Place pork in a resealable plastic bag. Spread mustard evenly over butt while inside the bag to avoid mess. Seal bag and refrigerate overnight.
2. Preheat smoker to 225°F.
3. Place butt on middle rack of smoker and smoke for 7 to 8 hours or until internal temperature reaches 185°F. Remove from smoker. Cover with heavy-duty aluminum foil and return to smoker. Increase smoker temperature to 275°F. Smoke for an additional 2 hours or until internal temperature reaches 200°F. Let meat rest inside foil for 30 minutes. Then pull pork.

### You'll Need

- 1 pork butt (8 pounds)
- 4 tablespoons "DADGUM That's Good!"™ Dry Rub (page 12)
- 6 to 7 heaping tablespoons yellow mustard

▸ suggested wood  
**HICKORY**



*Darryl is camera shy, but Danny from Masterbuilt isn't! We served up Darryl's Boston Butt at his Fishers of Men dinner at Masterbuilt.*



## DADGUM GOOD BRISKET

*Serves 4 to 6*

Our food stylist at QVC, Nick, shared a couple of great recipes with us for this cookbook (Nick's Smoked Prime Rib). He's so much more than a food stylist. In addition to making the food look good, he makes it taste dadgum good! I've enjoyed spending time with him in the test kitchen and learning some of his tricks of the trade. Every time we smoke a brisket at QVC, it turns out perfect. He shared his dry rub recipe for this brisket and got our DTG seal of approval.

### Instructions

- 1. Dry Rub:** In a medium bowl, combine paprika, garlic powder, onion powder, oregano, salt, black pepper and cayenne pepper.
- 2.** Preheat smoker to 250°F.
- 3.** Coat beef brisket evenly with dry rub mixture. Place brisket on middle rack of smoker and smoke for 3 to 5 hours or until internal temperature reaches 180°F. Check internal temperature halfway through smoking.

### You'll Need

#### Dry Rub

- 1/2 cup paprika
  - 4 tablespoons garlic powder
  - 4 tablespoons onion powder
  - 2 1/2 tablespoons dried oregano
  - 2 1/2 tablespoons kosher salt
  - 1 tablespoon freshly ground black pepper
  - 1 tablespoon cayenne pepper
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- 1 beef brisket (about 5 pounds)

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▶ suggested wood  
**HICKORY**

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## DADGUM GOOD SMOKED TURKEY

Serves 6 to 12

When asked if there was anything I would change about my first cookbook, “DADGUM That’s Good!”™, I have two words for you: SMOKED TURKEY. There are times in life when you miss something really obvious, and not having a smoked whole turkey recipe in my first cookbook was one of those times. Every time we appear on QVC with our smokers, we smoke a turkey. When folks opened up the first cookbook, we definitely heard some feedback on not having a smoked turkey recipe. We heard you loud and clear and hope you enjoy this recipe. In fact, we almost put a smoked turkey on the front of this cookbook instead of my picture. Some would argue there’s still a turkey on the cover!

### Instructions

#### Option 1 (shorter cook time)

1. Fill water tray 1/2 full with a 50/50 mixture of apple juice and water. Preheat smoker to 275°F.
2. Rinse and dry the thawed turkey. Using a marinade injection syringe, inject turkey with one jar of Butterball Buttery Creole marinade. Season outside and inside of turkey with Butterball Cajun Seasoning, rubbing it into the skin.
3. Place turkey on middle rack in smoker and close the door. Smoke for 5 1/2 hours or until internal temperature in breast reaches 165°F. (This total cooking time is for a 19-pound whole turkey. Based on the weight of your turkey, you will need to adjust the total cooking time. Estimated time at 275°F is about 18 minutes per pound. Make sure your internal temperature in the breast reaches 165°F.)

#### Option 2 (longer cook time)

1. Fill water pan 1/3 full with a 50/50 mixture of apple juice and water. Preheat smoker to 225°F.
2. See Step 2 above.
3. Place turkey on middle rack in smoker and close the door. Smoke for 9 1/2 hours or until internal temperature in breast reaches 165°F. (This total cooking time is for a 19-pound whole turkey. Based on the weight of your turkey, you will need to adjust the total cooking time. Estimated time at 225°F is about 30 minutes per pound. Make sure your internal temperature in the breast reaches 165°F.)

### You’ll Need

- 50/50 mixture apple juice and water
- 1 whole turkey (about 19 pounds), thawed if frozen
- Butterball Buttery Creole Injection Marinade or your favorite marinade
- Butterball Cajun Seasoning or your favorite Cajun seasoning
- Seasonings and marinades (optional) (see below)

### Additional Seasoning/ Marinade Options:

We highly recommend the Butterball Seasoning Kit with the Buttery Creole Marinade and Cajun Seasoning, but there are other options if you prefer a milder flavor. You can inject the turkey with the marinade of your choice or chicken broth. Season the outside and inside of the turkey with salt and pepper, rubbing it into the skin. Place 8 to 10 pats of butter underneath the skin. You can also tuck several bay leaves underneath the skin.

### ▮ suggested wood

**HICKORY, MESQUITE,  
APPLE OR PECAN**



## OINK 'N' GOBBLE

### Instructions

For Oink 'n' Gobble use the Dadgum Good Smoked Turkey recipe on page 69 and the Sweet 'n' Spicy Smoked Ham recipe on page 70.

1. Fill water pan 1/2 full with a 50/50 mixture of apple juice and water. Preheat smoker to 225°F.
2. Follow the recipe instructions for Dadgum Good Smoked Turkey (page 69). Place the turkey in the smoker. Proceed to Step 3 when turkey is on the last hour and 45 minutes of cooking time.
3. Follow the instructions for Sweet 'n' Spicy Smoked Ham (page 70) and place ham above the turkey in the smoker. Smoke ham for 45 minutes, uncovered, and then cover with aluminum foil and smoke for an additional hour or until internal temperature reaches 160°F. For the Dadgum Good Smoked Turkey the internal temperature should reach 165°F.

*Oink 'n' Gobble, QVC-style!*

It seems we're always feeding a large crowd at the McLemore house, and we're doing it all year long – not just during the holidays. I'm all about freeing up the oven and using my smoker to cook all of the meat. Making a ham and turkey at the same time is a great way to feed a large crowd and create tons of yummy leftovers for sandwiches and other dishes. You want the ham above the turkey so that the juices drip down and add flavor. You can use any recipe you choose with this method, just make sure the poultry is below the ham. Oh, and when they are just about done, how about giving us a call so we can come over for dinner?!

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▶ suggested wood  
**HICKORY**

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## NANCY'S SMOKED MAC & CHEESE

Serves 6

### Instructions

1. Preheat smoker to 275°F.
2. Cook macaroni according to package directions, adding olive oil to the water before boiling to avoid sticking. Drain and rinse with warm water. Add Velveeta and Cheddar cheeses, sour cream, mayonnaise, onion powder and Cajun seasoning, and stir together well.
3. Place mixture in a greased 11- by 7-inch disposable aluminum foil pan, and top with crushed cheese crackers. Place in smoker and smoke for 1 hour. Remove from smoker and enjoy.
4. Add wood chips the last 10 to 15 minutes of cooking time (do not over smoke).

### You'll Need

- 1 (8 ounce) package elbow macaroni
- 1 teaspoon extra virgin olive oil
- 4 ounce Velveeta Cheese, grated
- 4 cups sharp Cheddar cheese, grated
- 1 cup sour cream
- 1 cup Hellmann's mayonnaise
- 1 1/2 teaspoons onion powder
- 1/2 teaspoon Cajun seasoning
- 1 1/2 cups crushed cheese crackers

▶ suggested wood  
**HICKORY**

(It's not necessary to use wood chips if your smoker is well seasoned, and you would like a lighter smoke flavor.)



## SMOKEY STUFFED BURGERS

*Serves 6 to 8*

Grilled burgers are a favorite in backyards all around the world. Smoking burgers is a fun and delicious way to change up your burger routine. The smoking process gives a juicy result and adds tons of flavor to these stuffed burgers. You can use this same recipe on the grill. In fact, why not try both and have your guests do a taste-off to see which one they prefer. My vote is both!

### Instructions

1. Preheat smoker to 275°F.
2. In a large bowl, combine ground chuck, ground round, Heinz 57 Sauce and A1 Steak Sauce.
3. In a medium saucepan, heat oil over medium-high heat. Add mushrooms and onion and cook until softened, about 25 minutes. Sprinkle lightly with garlic salt. Cut cheese into 16 squares.
4. Using a 1/3-cup measure, shape beef mixture to make 16 patties. (They don't have to be perfect!) On eight of the patties, place one square of cheese, then 1 1/2 tablespoons of the mushroom mixture and top with another square of cheese. Place another plain patty on top and pinch edges to seal. Reshape the edges with your fingers to round out. Sprinkle lightly with pepper.
5. Place burgers on third rack of smoker and smoke for 1 hour or until internal temperature reaches 145°F and meat is no longer pink inside.

### You'll Need

- 2 pounds ground chuck
- 1 pound ground round
- 1/2 cup Heinz 57 Sauce
- 1/2 cup A1 Steak Sauce
- 4 tablespoons extra virgin olive oil
- 1 cup chopped sliced mushrooms
- 1/2 finely chopped large yellow onion
- Garlic salt
- 4 slices extra-thick Velveeta cheese slices
- Freshly ground black pepper

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▶ suggested wood  
**HICKORY**

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## SWEET 'N' SPICY SMOKED HAM

Serves 10 to 12

I've been asked, "Why do you smoke a precooked ham?" Although you aren't "cooking" the ham, this process infuses tons of extra smokey flavor and the extra ingredients add a burst of sweet 'n' spicy taste. You can cut this ham recipe into chunks and add to the Smoked Lima Beans with Ham recipe on page 47. Remember, the seasonings from this ham will change the flavor of that recipe, but in a dadgum good way.

### Instructions

1. Preheat smoker to 225°F.
2. In a small bowl, combine honey, brown sugar and mustard and rub over entire ham. On top of backside of ham, score an area about 5 inches wide and 3 inches deep. Push whole cloves, if using, into this area. Using a marinade injection syringe, inject ham with 4 ounces of the Cajun butter marinade. Place in a deep disposable aluminum foil pan, and pour remaining 4 ounces of marinade in bottom of pan.
3. Place pan on middle rack of smoker and smoke, uncovered, for 45 minutes. Remove from smoker and cover. Return to smoker and smoke for an additional hour or until internal temperature reaches 160°F. Remove from smoker, ladle some of the marinade over and slice. If the cloves are in the way, remove and slice remaining ham.

70 | *Smoked*

### You'll Need

- 1/4 cup honey
- 1/4 cup packed dark brown sugar
- 1 tablespoon Dijon mustard
- 1 precooked butt portion ham (10 pounds)
- 2 tablespoons whole cloves, approx. (optional)
- 1 (8-ounce) Cajun butter marinade injection kit, divided

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▶ suggested wood  
**HICKORY**

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# Super Smokers Sweet and Spicy Chicken Wings

Serves 4 to 6

**1.** In a small bowl, mix together the black pepper, onion powder, chili powder, garlic powder, and seasoned salt. Place the chicken wings in a large resealable bag. Pour the dry rub into the bag and shake to coat the wings well. Marinate for at least 30 minutes at room temperature, or up to 24 hours in the refrigerator.

**2.** Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Place the wings on the top rack of the smoker, and cook for 25 to 30 minutes. Turn wings and cook for another 25 to 30 minutes, or until done.

**3.** While the wings are cooking, mix the honey, BBQ sauce, and apple juice together in a small saucepan. Cook over medium heat until warmed through. Remove the wings from the smoker and place in a disposable aluminum foil pan. Pour the warm sauce over the wings and toss to coat evenly. Return pan to smoker on middle rack and cook wings for another 25 minutes. Remove from the smoker and serve immediately.

## Suggested Wood Chips For Smoking:

Apple or Pecan

### JOHN says

These wings are super *Dadgum* spicy, so you can tone it down by cutting the black pepper in half and using a mild BBQ sauce. The honey and spices blend well for a unique flavor.

## You'll Need:

- 2 ½ tablespoons black pepper
- 1 tablespoon onion powder
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon seasoned salt
- 5 lbs. chicken wings, rinsed and dried
- 1 cup honey
- ½ cup hot BBQ sauce
- 3 tablespoons apple juice

SMOKED

