



PORK BARREL BBQ THANKSGIVING DAY FEAST

From the recipe books of Heath and Brett, we offer our favorite traditional dishes as well as a new take on the classics using, of course, our favorite BBQ sauce & rub. Dig in, everyone!

Pork Barrel BBQ Smoked Turkey

1 turkey (12-16 pound)
Extra Virgin Olive Oil
6 bottles of beer
6-8 tablespoons of Pork Barrel BBQ All-American Spice Rub
(depending on the size of your bird)

Clean turkey and pat dry with a paper towel. Rub olive oil onto the turkey and then rub Pork Barrel BBQ All-American Spice Rub into the turkey (make sure you get rub on the entire turkey). Let turkey set for 30 minutes while you get your smoker ready.

Light your fire and get the smoker ready to cook. Place a drip pan under the location the turkey will sit on your grill and pour the beer into it. Once your smoker reaches a temperature range of 225 to 240° place the turkey in your smoker breast side up. Once the turkey is in the smoker load your smoker up with a 70/30 combination of hickory and oak.

Cooking time will vary on the size of your bird, but plan on 30-45 minutes per pound. Make certain that your smoker remains in the 225-240° range for the duration of smoking. After the fourth hour there is no need to add additional wood unless that is your temperature source. We recommend using hardwood lump charcoal.

The turkey is done when its internal temperature reaches 165°. Let the turkey rest for 15 minutes and then carve.

Prep Time 15 minutes
Cook Time 1 hour & 15 minutes
Yields 4 to 6 servings

Pork Barrel BBQ Smoked Gouda Mashed Potatoes

3 pounds Idaho potatoes, peeled and cubed
6 tablespoons unsalted butter
¾ cup heavy cream, plus more if needed
¾ pound shredded smoked Gouda
1 teaspoon Pork Barrel BBQ All-American Spice Rub
Salt

Place potatoes and 1 teaspoon of salt in a saucepan and cover with cold water. Bring to a boil and cook over medium heat until fork tender, 15 to 20 minutes. Drain.

Return the potatoes to the saucepan and add the butter, cream, and cheese. Mash the potatoes, stirring to incorporate the seasonings. Season potatoes with Pork Barrel BBQ All-American Spice Rub.

Prep Time 5 minutes
Cook Time 20 minutes
Yields 6 servings

Cranberry-Pomegranate Chutney

1 ½ pounds fresh cranberries (6 cups)
2 cups sugar
1 cup pomegranate juice
1 large orange
2 cups fresh pomegranate seeds

Zest the orange and in a medium saucepan, combine the cranberries with the sugar, pomegranate juice, orange zest and juice from the orange. Bring to a simmer and cook over moderate heat, stirring occasionally, until most of the cranberries have burst, about 10 minutes. Scrape the cranberry sauce into a medium bowl and let stand until cool, about 2 hours. Fold in the pomegranate seeds and serve the sauce chilled or at room temperature.

The cranberry sauce can be refrigerated for up to 2 weeks.

MORE DELICIOUS RECIPES
ON THE OTHER SIDE

Pork Barrel BBQ Chipotle Chile Scalloped Sweet Potatoes

2 cups Heavy Cream
1 heaping tablespoon Chipotle Pepper Puree
3 medium Sweet Potatoes, peeled and thinly sliced 1/8-inch thick
Pork Barrel BBQ All-American Spice Rub

Preheat oven to 375°.

Whisk together cream and chipotle puree until smooth.

In a 9 by 9-inch casserole dish, arrange the potatoes in even layers. Drizzle with 3 tablespoons of the cream mixture and season with Pork Barrel BBQ All-American Spice Rub. Repeat with the remaining potatoes, cream, and Pork Barrel BBQ All-American Spice Rub to form 10 layers.

Cover and bake for 30 minutes, remove cover and continue baking for 45 minutes to 1 hour, or until the cream has been absorbed and the potatoes are cooked through and the top is browned.

Prep Time 15 minutes
Cook Time 1 hour & 15 minutes
Yields 4 to 6 servings

Pumpkin Pie

1 cup Sugar
1 teaspoon Pumpkin Pie Spice
1 teaspoon Salt
1 can Pumpkin
2 cups Milk
4 Eggs slightly beaten
2 Deep Dish Ready-Made Pie Crusts

Mix all ingredients together in a large bowl. Pour into 2 deep dish ready-made pie crusts. Bake at 425° for 15 minutes and then turn the oven down to 325° and bake until done. It is done when you can stick a knife in the middle and it comes out clean.

It takes about 45 minutes to an hour.

Pork Barrel BBQ Cornbread and Andouille Dressing

2 teaspoons Unsalted Butter
½ pound Andouille Sausage, cut into ½ inch pieces
1 ½ cups chopped Yellow Onions
1 cup chopped Celery
1 cup chopped Green Bell Peppers
1 tablespoon minced Garlic
Cornbread
3 slices white or whole wheat Bread, torn into ½-inch pieces
½ cup chopped Green Onions
1/3 cup chopped fresh Parsley
2 teaspoons chopped fresh Thyme
1 teaspoon Salt
½ teaspoon freshly ground Black Pepper
1 teaspoon Pork Barrel BBQ All-American Spice Rub
2 large Eggs, beaten
1 to 2 cups Chicken Stock, as needed

Prepare the cornbread the day before and let bread sit out overnight.

Preheat the oven to 350°. Generously butter a 13 by 9-inch baking dish and set aside.

In a large skillet, cook the sausage until brown and the fat is rendered, about 5 minutes. Add onions, celery, bell peppers, and garlic, and cook for 2 minutes. Remove from the heat and transfer to a large bowl to cool.

With your fingers, crumble the corn bread into the bowl, add bread, the green onions, parsley, and thyme, and mix well with your hands. Add the salt, pepper, Pork Barrel BBQ All-American Spice Rub, and eggs, and mix well with your hands. Add enough broth, ½ cup at a time, to moisten the dressing being careful not to make it mushy.

Transfer to the prepared dish and cover with aluminum foil. Bake until heated through, about 25 minutes. Uncover and bake until golden brown, about 15 minutes.

Prep Time 20 minutes
Cook Time 40 minutes
Yields 8 servings

Find PORK BARREL BBQ SAUCE, ALL-AMERICAN SPICE RUB,
recipes, store locations and more at
PorkBarrelBBQ.com