

Chatham Artillery BBQ



Pocket BBQ Guide

This pocket guide is designed to be a “quick reference” on how to cook championship chicken, ribs, pork butts, and brisket. *It is free for all and can be shared with your family and friends!* You can forward the download link or the document directly. Optionally, you can click one or all of the buttons to the right to easily share this free document with your friends on Twitter, Google+, or Facebook...



Chicken

Step 1) Marinate your chicken thighs for 4 hours in either Italian salad dressing or a Raspberry vinaigrette salad dressing. Keep refrigerated.

Step 2) Preheat grill or smoker to 275 deg F. Set it up for offset smoking.

Step 3) Apply your favorite rub. We recommend some of the championship rubs in our BBQ store. You can get them at www.bbq-book.biz

Step 4) Smoke for 1 hour, flip and then smoke for another hour. Keep the lid closed as much as possible and keep your pit temperature steady.

Step 5) Glaze with your favorite sauce and smoke for another 30 minutes until done. Always be sure internal temperature of chicken is at least 160 deg. It's OK to go over that with slow smoking.

Ribs (3-1-1 method)

Step 1) This recipe is good with St Louis Spareribs, whole spareribs, or loin backs. Baby backs are just smaller loin backs. With whole spareribs just add 15 minutes to the foiling stage. With baby backs, subtract 15 minutes from the foiling stage.

Step 2) Pull the outer membrane off the back of the ribs and apply your favorite rub.

Step 3) Smoke at 250 deg over indirect offset heat for 3 hours. Flip and rotate after 1.5 hours. Keep the lid closed otherwise -- *If you're lookin' you ain't cookin'*

Step 4) Foiling stage... pull off a sheet of heavy duty aluminum foil and lay down a line of squeeze margarine, honey, and brown sugar on the foil. Lay your ribs on meat side down. Apply some more margarine, honey, and brown sugar on top. Seal foil tightly and return to smoker for one hour meat side still down.

Step 5) Remove from foil (be careful, it's hot!), apply your favorite sauce, and return to smoker for 1 hour. Your ribs are done when the meat starts to pull away from the bone tips and/or when you pick up a rack of ribs and it bends down 90 degrees in the middle and the meat starts to crack at the bend.

Pork Butts

Step 1) Apply your favorite rub.

Step 2) Place on smoker or grill at 250 deg set up for indirect heat.

Step 3) Use a temperature probe on a wire like the ones we sell in our BBQ Store at www.bbq-book.biz or just use one of those instant read thermometer probes to check for doneness toward the end of the cook.

Step 4) Boston Butts are done when the internal meat temperature reaches 195 Deg. Just as a guide, they should get done in about 1 to 1.5 hours per lb.

Step 5) Let rest for 1 hour lightly tented with foil and then pull meat discarding bones and fat.

Step 6) Toss with some of your favorite sauce and you're ready to eat.

Brisket

Step 1) You can start out with a choice brisket but they usually turn out a little on the dry side. Get a wagyu beef brisket if you want a really tender and juicy brisket. Whole packer briskets work best, but you can use just the flat too. You can order wagyu briskets from [Snake River Farms](#).

Step 2) Optional - If you can inject your brisket, this is a great injection recipe that many a good BBQ team has used to produce winning smoked brisket...

Brisket Injection:

1 Package of French's Au Jus Sauce seasoning or similar. Make sure it is au jus and not the thicker au jus "gravy" mix.

1 cup of Moore's Marinade or Dale's or Allegro Seasoning marinade

1 tablespoon of Texas Pete Hot Sauce

2 cans of beef broth

3 tablespoons of melted bacon grease (use more if starting with a choice brisket)

1 tablespoon of mesquite liquid smoke

Step 3) Apply your favorite rub.

Step 4) Smoke fat side down at 250 deg using indirect heat until the internal meat temperature is 195 deg. You can use the fat cap to protect your meat, so point the fat cap toward your heat source. Rotate and flip every hour if you need to.

Step 5) To check for doneness, insert a probe across the grain in the flat – it should slide in easily like a hot knife through butter. If it does not, just keep cooking. Just as a guide, cooking time should be about 1 to 1.5 hours per lb. Let rest for 30 minutes and slice across the flat grain.

Of course, this is a simple quick guide on how to cook great BBQ. There is much more involved when you are trying to cook "competition quality" BBQ. For more advanced techniques, get our new eBook *Competition BBQ Secrets 300° Hot & Fast* at www.bbq-book.com.



For the best Championship Quality BBQ instruction available on the web, watch our online BBQ

instruction videos to see every detail of how we won 8

Grand Championships and best brisket in the Country at the 2013 Sam's Club National Tour

finals in Bentonville, AR –

www.BarbecueCoach.com. These

videos are for competition teams, restaurant pitmasters, and backyarders too.

For rub, sauce, thermometers, smokers, Weber Grills, wine barrel smoking blocks, other cookbooks, etc please visit our BBQ Store at www.bbq-book.biz

