

RECIPE BOOK

*ORGANIC PURSUITS
OF MODERN GRILLING*



**OFF THE
BACKBOARD®**
BARBECUE SAUCE

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Teriyaki Beef Tenderloin

**Yield:**

6 Servings

Prep Time:

10 minutes

Cook Time:

10 minutes

Ingredients

- Beef Tenderloin Skewers
- Salt, Pepper, Garlic Seasoning

Ingredients For Sauce

- 1 cup Soy Sauce
- 2 cup Sake
- 3/4 cup Sugar
- 2 Tbsp Malt Vinegar
- 4 Tbsp Black Pepper
- 6 Garlic Cloves, Smashed & Peeled
- 6 Scallions, Roughly Chopped

Directions For Sauce

1. Add sake, soy sauce, vinegar, pepper, sugar.
2. Drop in the chopped garlic and green onions
3. Cook down the mixture till it thickens to your liking.

Directions For Tenderloins

1. Generously season beef steaks with salt & pepper or your fav seasonings.
2. Chop up the garlic and green onions
3. Place skewed beef over direct coals
4. Keep turning the steaks constantly while always basting the steaks with the sauce.
5. Cook till internal temp about 125f.
6. Remove steaks to rest for 10 mins or so before cutting into them.

Delicious Spicy Andouille with OTB BBQ Sauce

**Yield:**

2-4 Servings

Prep Time:

10 minutes

Cook Time:

25 Minutes

Ingredients

- 4 Spicy Andouille Sausages
- Off the Backboard BBQ Sauce

Directions

1. Brown whole andouille sausage on all sides on medium heat until thoroughly cooked
2. Reduce heat to low
3. Pour desired amount of barbecue sauce over cooked sausage, simmer for approximately 5 minutes
4. Remove sausage from pan, place on plate or tray
5. Let stand for approximately 5 minutes
6. Slice into 1-1.5 inch pieces

Killer Chicken Wings for your Next Grill Session

**Yield:**

24-36 Wings

Prep Time:

10 minutes

Cook Time:

10 Minutes

Ingredients

- Approximately 6 pounds of chicken wings (bone-in)
- One 16 ounce bottle of Off The Backboard Organic Barbecue Sauce

Directions

1. Preheat oven to 280 degrees
2. Place chicken wings (flat, do not stack one on the other) in a cake or aluminum foil pan (large)
3. Bake for approximately 1.5 – 2 hours
4. Remove chicken wings from oven and pour all contents of the 16 ounce bottle of Off The Backboard Organic Barbecue Sauce over the wings
5. Increase oven temperature to 350 degrees and place wings back in the oven for approximately 30 more minutes or until slightly crispy on the exterior
6. Remove from oven and serve

Texas Oven Roasted Beef Brisket



Yield:
10 Servings

Prep Time:
10 Min

Cook Time:
4 Hours

Ingredients

- 2 tablespoons chili powder
- 2 tablespoons salt
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon ground black pepper
- 1 tablespoon sugar
- 2 teaspoons dry mustard
- 1 bay leaf, crushed
- 4 pounds beef brisket, trimmed
- 1 1/2 cups beef stock

Ingredients

1. Preheat the oven to 350 degrees F.
2. Make a dry rub by combining chili powder, salt, garlic and onion powders, black pepper, sugar, dry mustard, and bay leaf.
3. Season the raw brisket on both sides with the rub. Place in a roasting pan and roast, uncovered, for 1 hour.
4. Add beef stock and enough water to yield about 1/2 inch of liquid in the roasting pan.
5. Lower oven to 300 degrees F, cover pan tightly and continue cooking for 3 hours, or until fork-tender.
6. Trim the fat and slice meat thinly across the grain. Top with juice from the pan.

Buffalo Chicken Sausage Mac & Cheese

**Yield:**

8-10 Servings

Prep Time:

10 minutes

Cook Time:

1 hour

Ingredients

- 3/4 pound buffalo chicken sausage
- 1/2 stick butter
- 1/4 cup all-purpose flour
- 1 cup heavy cream
- 1/2 cup whole milk
- 1 teaspoon NMT Beef Rub v.2
- 2 tablespoons Franks RedHot Buffalo Wings Sauce
- 2 1/2 cups shredded cheese (divided - see notes)
- 8 ounces cavatappi pasta
- 2 cups homemade croutons
- 1/4 cup blue cheese
- 2 tablespoons chopped parsley, green onion, or celery leaves for garnish

Directions

1. Preheat your grill. Set up your grill for direct heat and preheat to 400°F (medium-high). Cook the pasta.
2. Cook the pasta according to package directions and when draining, reserve 1 cup of the pasta water.
3. Brown the sausage. Place a cast iron skillet over medium-high heat. Remove the sausage from the casing and brown in the skillet, about 8 minutes. Remove sausage from the skillet, reserving the fat.
4. Make the sauce. Add butter to the skillet and whisk in the flour until combined in a light roux, about 1-2 minutes of constant whisking. Slowly add in the whole milk and then the cream, still whisking continuously. It will start to seize up at first, but as you keep whisking and adding liquid, it will become a creamy base. Whisk in the beef rub and Buffalo Wing Sauce. Add 2 cups of the cheese in small batches, waiting for each batch to melt before adding the next.
5. Put the mac and cheese together. Add the pasta and sausage to the sauce, stirring to coat everything. If the sauce is too thick, add some of the reserved pasta water to thin it out a little. Pour into a greased, grill-safe casserole dish. Press the croutons down into the mac and cheese. Crumble the blue cheese over the top.
6. Fire roast the mac and cheese. Switch your grill to an indirect heat seat up (see Notes/Substitutions) and keep the heat at 400°F. Fire roast the mac and cheese until the top is toasted and the cheese sauce is bubbling up - about 20-25 minutes. Add the remaining 1/2 cup of shredded cheese at about 10 minutes from the end, just long enough to melt.

Take your Cocktail Sauce to the Next Level

**Yield:**

2-3 Servings
per 15 Tbsp

Prep Time:

10 minutes

Cook Time:

10 minutes

Ingredients

- Horseradish
- Off the Backboard Barbecue Sauce

Directions

1. Mix approximately 1 tablespoon prepared horseradish to every 4 tablespoons of Off The Backboard Barbecue Sauce
2. Best Served with Shrimp, Crab, Oysters

Impress Guests with this Delicious Barbecue Spread

**Yield:**

4-6 Servings

Prep Time:

10 minutes

Cook Time:

10 minutes

Ingredients

- 4 ounces of (Off The Backboard Organic Barbecue Sauce)
- 1 tablespoon of horseradish
- 1 tablespoon of Dried Chopped Onions
- 1 teaspoon of garlic powder
- 4 ounces of cream cheese

Directions

1. Put the ingredients into a bowl
2. Mix thoroughly
3. Best Served with Chips

Lime Chicken Tacos with a kick

**Yield:**

6 Servings

Prep Time:

10 minutes

Cook Time:

5.5 Hours

Ingredients

- 1-1/2 pounds boneless skinless chicken breast halves
- 3 tablespoons lime juice
- 1 tablespoon chili powder
- 1 cup frozen corn, thawed
- 1 cup chunky salsa
- 2 fat-free flour tortillas (6 inches), warmed
- Optional: Sour cream, pickled onions, shredded lettuce and shredded cheddar or Cotija cheese

Directions

1. Place chicken in a 3-qt. slow cooker. Combine lime juice and chili powder; pour over chicken. Cook, covered, on low until chicken is tender, 5-6 hours.
2. Remove chicken. When cool enough to handle, shred meat with 2 forks; return to slow cooker.
3. Stir in corn and salsa. Cook, covered, on low until heated through, about 30 minutes.
4. Place filling on tortillas; if desired, serve with sour cream, pickled onions, lettuce and cheese.

This BBQ-Mary will leave you speechless

**Yield:**

2 Drinks

Prep Time:

5 minutes

Cook Time:

5 Minutes

Ingredients

- 16 oz glass with Ice
- 2 shots of Premium VodkaV8 Juice (original flavor)
- Tabasco Sauce
- Black Pepper
- Celery Salt (& Stick of Celery)
- Worcestershire Sauce
- Horseradish (optional)
- 2 Tablespoons of Off The Backboard Organic Barbecue Sauce

Directions

1. Mix, Shake and Serve!