

# Barbecue Rub



## INGREDIENTS:

- 2 T BROWN SUGAR
- 1 T GROUND MUSTARD
- 1 TSP CHILI POWDER
- 1 TSP GARLIC SALT
- 1 TSP BOURBON SMOKED CRACKED BLACK PEPPER
- ½ TSP CINNAMON

# Barbecue Rub



## DIRECTIONS:

- Combine all ingredients thoroughly in a bowl. Use rub on ribs, tenderloin, steaks, or chicken. Let rubbed meat set before smoking/grilling for at least 2-3 hours or overnight so that that the rub gets into the meat. Most excellent!
- As used on the show: Rub baby back ribs thoroughly with barbecue rub. Smoke for 2-3 hours, based on smoker's manufacturer' recommendation and weight of ribs. If desired, finish on hot grill with your favorite barbecue sauce and allow to caramelize before serving.

# Key Lime Pie



## INGREDIENTS:

- 8 OZ. CREAM CHEESE (ROOM TEMPERATURE)
- 1 TSP. GRATED LIME ZEST
- 1 CAN OF SWEETENED CONDENSED MILK
- 1 TSP. PURE VANILLA EXTRACT
- ½ CUP FRESHLY SQUEEZED LIME JUICE
- PREPARED GRAHAM CRACKER CRUST SHELL

# Key Lime Pie



## DIRECTIONS:

- Using a stand mixer, mix cream cheese until creamy, then add sweetened condensed milk. Mix until throughout combined and creamy and there are no lumps from the cream cheese. With mixer on low, add vanilla extract, then slowly add fresh squeeze lime juice, a little at a time, until fully incorporated. Add lime zest and mix until combined.
- Pour mixture into prepared graham cracker crust. Refrigerate for at least 3 hours until set, or freeze until firm, about 45 minutes.
- Garnish with fresh whipping cream or small lime segment.



# Grilled Salt-Crusted Shrimp



## INGREDIENTS:

- **20 JUMBO SHRIMP, DEVEINED**
- **2 BOXES TABLE SALT**

# Grilled Salt-Crusted Shrimp



- Place 2 boxes of table salt into a 10-12 inch cast iron skillet.
- Using a grill set to medium-high heat, place skillet inside grill and close lid and allow to heat for about 10 minutes.
- Place shrimp into pan, embedding them into the salt. Close grill lid and let grill for approximately 5-8 minutes, until shrimp have turned pink. Do not overcook them as they will become rubbery. Serve immediately.

# Easy Shrimp Cocktail Sauce



## INGREDIENTS:

- ½ CUP CATSUP
- 2 T HORSERADISH SAUCE
- DASH OF WORCESTERSHIRE SAUCE
- DASH HOT SAUCE
- SQUIRT OF LEMON JUICE

# Easy Shrimp Cocktail Sauce



## DIRECTIONS:

- Combine first four ingredients in a small bowl until thoroughly combined. Add a squirt from a half a lemon, and stir to combine.
- Serve in a nice dipping bowl, with shrimp hanging on the rim of the bowl.



# Low Country “Foil”



## INGREDIENTS:

- 4 SMALL PIECES OF CORN, EITHER FRESH OR FROZEN
- 4 SMALL RED (OR NEW) POTATOES, QUARTERED
- 2 ANDOUILLE SAUSAGE LINKS (OR SMOKED SAUSAGE), CUT INTO CHUNKS.
- 32 PIECES OF UNCOOKED SHRIMP
- PARKAY SPRAY
- OLD BAY SEASONING
- LEMON WEDGES FOR SERVING

# Low Country “Foil”



## DIRECTIONS:

- Heat grill to medium heat.
- Cut a piece of aluminum foil about 10”x 10”. On one side of the foil, spray liberally with Parkay Spray. Create a “boat” with the foil to hold the ingredients.
- Add potatoes and season top with Old Bay Seasoning. Add sausage and one or two pieces of corn, and top with Old Bay Seasoning. Spray top of meat and vegetables with Parkay Spray. Cover over with remaining foil and double wrap with another sheet of foil, paying attention to foil placement so that food can be easily checked throughout the grilling process for doneness.
- Grill for approximately 25-30 minutes or until vegetables are tender, checking occasionally. Serve with a lemon wedge.