



MASTERBUILT®

CHERRY-SMOKED RIBS

INGREDIENTS

- 1/4 CUP BROWN SUGAR
- 3 OUNCES CHERRY SYRUP
- MUSTARD
- 2 OUNCES RED WINE VINEGAR
- 1 SLAB FATHER SEASONING [PERSONAL PORK RUB PREFERENCE]
- 1/2 CUP CHICKEN STOCK
- 2 SLABS OF BABY-BACK RIBS

INSTRUCTIONS

1. Set your vertical bbq smoker to 275 degrees. Cherry woodchips are recommended with this dish.
2. Remove membrane from ribs.
3. Drizzle a thin line of mustard along the back and front of the ribs, and begin to spread the mustard around.
4. With the ribs bone side up, begin to season with your pork rub of choice. Get both front and back.
5. With the bbq smoker set to 275 load the ribs on the top rack, since we are cooking at a higher temp.
6. In a small sauce pan add 1/4 cup brown sugar, 1/2 chicken stock, 3 oz cherry syrup. I used the syrup that comes with a jar of cherries. On medium heat stir the ingredients until the consistency is smooth and brown sugar has dissolved. As the sauce cools add 2 oz red wine vinegar and stir.
7. Roughly 2 hours into the cook, wrap your ribs in foil, double wrapping is best. At the 4 hour mark, open the foil wrapping and brush on the cherry glaze. At this time increase temp to 300 degrees and leave ribs uncovered for 15 minutes. This will help the glaze to set properly.
8. After 15 minutes, remove from smoker, nice and serve. Enjoy!

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SMOKED BRUSSEL SPROUTS



INGREDIENTS

- BALSAMIC GLAZE
- 1 BUSHEL BRUSSEL SPROUTS
- OLIVE OIL
- SEA SALT
- SEASONED SALT

INSTRUCTIONS

1. Preheat smoker to 350°F if propane, 275°F if electric.
2. Heat a cast iron skillet in the vertical bbq smoker until very hot. While the pan is heating, slice the brussel sprouts in half.
3. Remove skillet with gloves and coat with olive oil.
4. Sprinkle sea salt on skillet and place Brussel sprouts cut-side down.
5. Season with seasoned salt and smoke for 30-45 minutes at 350°F or 1 hour at 275°F in your vertical bbq smoker.
6. Remove from smoker and drizzle balsamic glaze on top.
7. Serve and enjoy!



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SMOKED HONEY-GLAZED HAM

INGREDIENTS

- 1 CAN PINEAPPLE SLICES
- 1 JAR MARASCHINO CHERRIES
- 1 TEASPOON GINGER
- 16 WHOLE CLOVES
- 1 1/2 CUPS MAPLE SYRUP
- 5 TO 7 POUND HAM (PRE-COOKED; BONE-IN)
- 1/4 TEASPOON NUTMEG
- 1/2 TEASPOON ALLSPICE

INSTRUCTIONS

1. Remove thick skin and trim fat, leaving no more than ½ inch thick covering on ham. Score ham.
2. Combine syrup, ginger, nutmeg, and allspice in a small bowl. Place ham in large dish and baste with syrup mixture. Let ham stand in syrup mixture for 1 or 2 hours basting frequently until at room temperature.
3. When ready to smoke, remove ham from dish and stud with cloves. Place ham in preheated 225°F vertical smoker. Cook for about 2 to 3 hours until internal temperature reaches 160°F.
4. Baste with syrup mixture at least two times during cooking process. Before last hour of smoking decorate ham with canned pineapple and cherries and baste.
5. Suggested Wood Chips for Smoking: hickory or mesquite chips