

Dry Rib Rub

Prep Time: 10 minutes

Total Time: 10 minutes Yield: Makes a little more than 1 cup

Ingredients:

- 1/2 cup brown sugar
- 1/4 cup paprika
- 1 tablespoon black pepper
- 1 tablespoon salt
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon cayenne

Preparation:

Combine all ingredients together and transfer to an air tight container

South Carolina Mustard BBQ Sauce Recipe

Ingredients:

- 3/4 cup prepared yellow mustard
- 1/2 cup honey
- 1/4 cup apple cider vinegar
- 2 tablespoons ketchup
- 1 tablespoon brown sugar
- 2 teaspoons Worcestershire sauce
- 1 teaspoon hot sauce

Preparation

In a small bowl, combine all the ingredients and mix well. Make at least 24 hours prior to usage for best flavor

Deviled Peeps:

Small Baking cups.

http://vesela-kuhinja.blogspot.com/2013_01_26_archive.html

Homemade Mango Chutney

Ingredients

2 cups sugar

1 cup distilled white vinegar

6 cups mangoes (4 to 5), peeled and cut in 3/4-inch pieces (See How to Cut a Mango)

1 medium onion, chopped (about 1 cup)

1/2 cup golden raisins

1/4 cup crystallized ginger, finely chopped

1 garlic clove, minced

1 teaspoon mustard seeds, whole

1/4 teaspoon red chili pepper flakes (hot)

1 Combine sugar and vinegar in a 6 quart pot; bring to a boil, stirring until sugar dissolves.

2 Add remaining ingredients and simmer, uncovered, until syrupy and slightly thickened, 45 minutes to 1 hour. Stir occasionally during cooking.

3 Pour into clean, hot jars leaving 1/2-inch headspace; close jars. Process in a water bath 15 minutes.

Makes 6 (1/2 pint) jars

Bacon Explosion

Ingredients

Makes: **1 roll**

- 2 pounds bacon, thick sliced
- 2 pounds sausage (Italian, breakfast, sage. Whichever you prefer)
- 1 cup cheddar cheese (finely shredded)
- 2 whole green onions (thinly sliced)
- 4 cloves garlic (minced)
- 1 jar barbecue rub (your favorite brand)
- 1 bottle barbecue sauce (your favorite brand)

Preparation method

Prep: **20 mins** | Cook: **2 hours**

1.



Take 1 to 1 1/2 pounds of the bacon and do a basketweave/lattice of bacon like the picture shown. Sprinkle the weave with some of the barbecue rub. Cook the remaining bacon until crispy. Remove the bacon from the pan and reserve the cooked bacon for the filling.

2.



On a cutting board, roll out the sausage to the same size as the weave. I use a gallon ziploc bag and leave the top open a bit so the air can escape. It makes a perfect square that will fit on your bacon weave. Cut the plastic bag away from the sausage and discard the bag. Place the sausage square on top of the weave.

3.



Sprinkle the crumbled cooked bacon, the cheddar cheese, garlic and the green onions over the sausage. Pour some of the barbecue sauce on top of the filling and sprinkle with more of the rub.

4.



Roll up the sausage in the bacon weave into a tight roll.

5.



Place the roll in the smoker for approx. 2 hours (give or take, depends on your heat source) or until the internal temperature reads 165 degrees F. During the last 20 - 30 minutes, baste the roll with the remaining barbecue sauce.

Devils on Horseback

Dried Dates stuffed with mango chutney, wrapped in bacon.