

Heath's Hell-Fire Deviled Eggs

12 Large Eggs

3 Jalapeños

2 Tbsp chopped Chives

Kosmos Peach

Jalapeño BBQ Sauce

3-4 slices of
Cajun Bacon*

1/2 C Mayo

2 tsp White Vinegar

2 tsp Brown Spicy
or Dijon Mustard

1/2 tsp Paprika

1/4 tsp Salt

1/2 tsp Chili Powder

1/2 tsp Cayenne Pepper

1) Bring a large pot of water to a boil. Add eggs and cook for 9 minutes. Remove and rinse in cold water. Once cool enough to handle, peel the eggs, and slice in half.

2) Preheat grill with lid open for 5-10 minutes, then set to smoke. Place eggs, yolk side up, on an aluminum perforated sheet, along with jalapeños. Allow to smoke with lid closed for 1 hour. Remove from grill.

3) Slice tops off peppers and cut in half. Remove seeds with spoon and finely dice.

4) In medium to large bowl, carefully remove yolks from eggs. Add the jalapeños, 2 slices of minced candied bacon, mayo, vinegar, mustard, chili powder, and cayenne pepper. Mix together until relatively smooth. Add salt if needed.

5) Using a 35mm scoop, fill each egg with mixture. Top with small piece of candied bacon, chopped chives, and sprinkle with Paprika. For added flavor, drizzle with Kosmos Peach Jalapeño BBQ Sauce. Enjoy or refrigerate for later.

*Scroll for recipe



Cajun Bacon

2 lb. Thick Cut
Bacon

1 lb. Brown Sugar

1½ tsp Cayenne
Pepper

1) In a small mixing bowl, blend brown sugar and cayenne pepper and set aside.

2) Place a layer of bacon in a large disposable aluminum pan. Using a sifter, lightly dust with the brown sugar/pepper mixture.

3) Add another layer of bacon and repeat until all bacon has a light dusting of sugar mixture. Can be done ahead and refrigerated overnight. A syrup will form.

4) Place on grill and smoke/bake at 350° for 20-30 minutes. Flip bacon halfway through and watch carefully as bacon will go from perfect to burned and ruined in a minute or two. Do not allow fat to drip onto an exposed flame.

5) Carefully remove and allow sugar to cool before serving.

Oven baking: place bacon on a cooling rack and place rack in a lined jelly roll pan.



Hawaiian Ham

4 cans Low-Sodium SPAM

1 lb. Brown Sugar

1½ tsp Cayenne Pepper

- 1) In a small mixing bowl, blend brown sugar and cayenne pepper and set aside.
- 2) Slice all SPAM lengthwise into ¼" thick slices.
- 3) Place a layer of SPAM in a disposable aluminum pan approximately 9" x 13". Using a sifter, lightly dust with the brown sugar/pepper mixture.
- 4) Add another layer of SPAM and repeat until all SPAM has a light dusting of sugar mixture. Can be done ahead and refrigerated overnight. A syrup will form.
- 5) Place on grill and smoke/bake on a low temperature for 30-60 minutes or until you begin to see the sugar caramelize. Flip halfway through.
- 6) Carefully remove and cut each slice into 4-6 tidbits.



Simple Salmon

1 jar Jalapeño
Jelly

Lemon Pepper or
Spice Blend/Rub
of Choice

1 full fillet
or several
individually
portioned slices
thawed Salmon

1) Place salmon skin down on cutting board/prep pan.

2) Brush liberally with Jalapeño Jelly; you want plenty so sugars can caramelize.

3) Sprinkle with lemon pepper.

4) Transfer prepared salmon to:

Oven: lined and greased jelly roll pan; 400° for 10 minutes

Grill: directly on greased grill grates or silicon grilling mat or water logged cedar shingle plank; 400° for 10 minutes

Smoker: oiled aluminum foil; 180°-225° for 3-4 hours



Cornbread Stuffing

1 C Butter
2 Large Onions
1 Tbsp minced
Garlic
4 Celery stalks
1 Green, Orange
& Red Bell Pepper
2-4 Jalapeños
1 lb. Andouille
Sausage
2 tsp Rubbed Sage
2 loaves of
Cornbread
Chicken Stock

- 1) Melt butter in a large stock pot.
- 2) Add chopped onions and brown.
- 3) Add garlic, celery, chopped peppers, and minced jalapeños. Continue to sauté until all vegetables are slightly softened.
- 4) Slice and brown andouille sausage. Add to stock pot.
- 5) Stir in rubbed sage.
- 6) Crumble cornbread into stock pot and mix thoroughly, reserving some to thicken if needed.
- 7) Add chicken stock until desired texture, careful not to add too much.
- 8) Transfer to greased baking dish and bake at 350° for 30 minutes. Use aluminum trays in grill.



90 Minute Turkey

10-12 lb. Turkey
1 gal. Water
4 qt. Chicken Stock
1 1/2 C Salt
2 Tbsp Pepper
2 C Ice
Celery
Carrots
Onions
Olive Oil
Traeger Fin
& Feather Rub
Butter
*1/2 tsp Fresh Minced
Rosemary, Thyme, Sage

- 1) Ask butcher to remove backbone from turkey.
 - 2) Dissolve salt, pepper, and ice in a 5 gal. bucket with water and chicken stock. Add turkey and weight it down to brine overnight in the refrigerator.
 - 3) Preheat smoker/oven to 350°.
 - 4) Line baking sheet with celery, carrots, and onions.
 - 5) Place turkey on baking sheet breast side up, wings tucked. Pat dry and rub with olive oil and season with Traeger Fin & Feather rub. Rub softened butter under skin. *Add optional* minced herbs to butter for even more flavor.*
 - 6) Roast for 90 minutes, rotating baking sheet every 30 minutes. Cook to 165° minimum. Rest turkey for 20 minutes before slicing.
- Tip: Roast and slice turkey a day or two before. Reheat with chicken stock in covered serving dish.**



Grilled Pineapple

2 Fresh Pineapples
1 Bottle of Caramel
Sauce
Vanilla Ice Cream

- 1) Preheat grill to 400°.
- 2) Remove top and bottom of pineapples and stand them up vertically. Cut pineapple into 8 wedges. Remove core from each wedge. Fillet the skin. Cut wedges to create 1" to 1 1/2" thick slices.
- 3) Place pineapple chunks directly on grill grates or silicon grilling mats. Cook until the pineapple start to show grill marks and caramelized edges.
- 4) Remove from grill and keep warm.
- 5) Dish ice cream, add pineapple chunks, and drizzle with caramel sauce. Take it a step further and start with a slice of pound cake.



Smokin' Mac & Cheese Goodness

1/2 C Unsalted Butter

5 1/2 C Milk

1/2 C Flour

2 tsp Kosher Salt

1/4 tsp Nutmeg

1/4 tsp Black Pepper

1/4 to 1/2 tsp Cayenne Pepper

1-3 Jalapeños

5 C Colby Jack

2 C Parmesan

1-2 lb. Pulled Pork, Chicken, Brisket, or Candied Bacon*

1 lb. Penne Pasta

1) Preheat the grill or oven to 375°.

2) Butter a 1/2 size aluminum pan. Double up for strength.

3) Melt the butter in a high-sided skillet over medium heat. When the butter starts to bubble, add the flour. Cook for 1 minute while stirring.

4) Heat the milk up and slowly pour into the butter-flour mixture while whisking. Continue cooking until the mixture bubbles and becomes thick, whisking constantly. Remove pan from the heat.

5) Deseed and mince the jalapeño peppers. Add to pan along with the salt, nutmeg, black pepper, cayenne pepper, 4 1/2 C grated Colby Jack cheese, and 3/4 C Parmesan cheese.

6) Fill a large saucepan with water and bring to a boil. Add pasta; cook 2-3 fewer minutes than manufacturer's directions. Transfer the pasta to a colander, rinser under cold water, and drain well. Stir pasta and meat into the cheese sauce.

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Smokin' Mac & Cheese (continued)

7) Pour the mixture into the aluminum pan. Sprinkle with remaining cheeses. Smoke/bake until brown on top, about 30 minutes. Transfer dish to wire rack to cool for 5 minutes.

Want more smoke? Drop temp to 225° and cook for an extra 30 minutes.

***If using candied bacon, don't use more than 1 lb. or it will get too sweet.**



Dot's Meatloaf

- 2 lb. Ground Beef
- 4 Eggs
- 2 tsp Garlic Powder
- 3 Tbsp Worcestershire Sauce
- 6 Green Onions, chopped
- 2 C Cheddar Cheese, shredded
- 1 C Dot's Pretzel Rub
- 1/4 C Milk
- 1/2 C Ketchup
- 4 Tbsp Mustard
- 3 Tbsp Brown Sugar

1) In a large bowl, mix together the ground beef, eggs, garlic powder, Worcestershire sauce, green onions, cheddar cheese, Dot's pretzel rub, and milk until evenly distributed.

2) Line an 8x8 or 9x9 pan with 2 layers of heavy aluminum foil. Fill with half of the meat mixture. Carefully lift the foil and meatloaf out of the pan. Repeat step with the remaining meat mixture.

3) Mix together ketchup, mustard, and brown sugar. Spread half of the mixture over each meatloaf.

3) Smoke until internal temperature reaches 165°.

***Try Grilled Meatloaf. Refrigerate meatloaf over night. Prior to grilling, slice meatloaf into 1½" slices. Brush slices with olive oil and grill both sides until warm for serving.**



Reverse Sear Prime Rib Roast

Prime Rib Roast

Extra Virgin
Olive Oil

Kosher Salt

Pepper

Paprika

Garlic Granules

Thyme

Butter

1) Rub the roast with the extra virgin olive oil, salt, pepper, paprika, garlic, and thyme.

2) Place the roast on a grill and smoke until the internal temperature reaches 124° (medium rare). Remove from heat and set aside to rest for at least 20 minutes.

3) Butter the roast.

4) Heat the grill to its hottest temperature or about 450°. Alternatively, you can use a kitchen oven, stainless frying pan, or a cast iron pan. Depending on the temperature, sear for a couple of seconds to several minutes per side.

