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HEARTY HAMBURGERS (Original)

- 2 lb regular ground beef
- .75lbs ground pork
- 2 whole eggs
- Season to your taste! Or use CBZ pepper blend, garlic, cayenne, steak seasoning
- A dash of worcheshire sauce (be careful not to use too much)
- Onions cut into 3/8"x3/8" bits

If you have a Kitchen Aid mixer or similar use that or hand knead/mix – a hint is that the more you mix it the better the patties stay together on the BBQ.

TIP:

At the beginning of summer, produce this recipe X 4 or 5 and freeze it down in patties with waxed butcher paper between the patties and of course wrapped in the same. Makes a very good and quick meal.



HONEY HOT CHILI (Honey Hot / Original)

- 4 lbs. Ground Beef - Cooked and drained (not fat)
- In a large pot add:
- 2 cans mushroom pieces (drained)
- 2 cans 398 ml Tomato sauce
- 2 cans 540 ml Pineapple tidbits (drained)
- 2 cans 540 ml Red Kidney Beans (drained)
- 1 jar 750 ml Pasta sauce (Garlic & Herb)
- Chop up 1 1/2 large onions
- 1 red pepper
- 1 green pepper
- 1/2 - 1 Cup Cattle Boyz Honey Hot BBQ Sauce
- 4 tbsps heaping, minced garlic
- 1/2 Cup Cattle Boyz Original BBQ Sauce
- 1 tsp Basil
- 1 tsp Sage
- 1 tbsps Cattle Boyz Pepper Blend

Simmer for as long as possible (3 hours). Serves up to 10 people. Cut recipe in half for smaller family meal.



GOURMET BBQ SAUCES SHEPARD'S PIE (Original)

- 1 lb ground beef
- 1 to 2 cups frozen peaches and cream corn
- 8 cups mashed potatoes (Potato Flakes are faster)
- 1 cup grated cheddar cheese
- 1/2 to 3/4 cup Cattle Boyz Original BBQ Sauce

Brown ground beef until thoroughly cooked. Stir in corn and Cattle Boyz sauce to taste. If you like a "firm" pie, leave as is, but if you prefer a more moist or saucier Shepard's Pie, add a little water, 1/4 to 1/2 cup. Reduce heat and simmer until corn is no longer frozen and heated through. Pour meat/sauce mixture into casserole dish, spread mashed potatoes over top, and then sprinkle top with grated cheddar cheese. Bake in pre-heated 400 F oven for 20-30 minutes. If you like a crusty top, place under broiler for the last few minutes.

Wait a few minutes before serving and eating...it will be very hot! Serves 4.



GOURMET BBQ SAUCES CHILI (Original)

- 1/4 cup (50 ml) vegetable oil
- 1 large onion, finely chopped
- 1 green pepper, chopped
- 1/2 cup (125 ml) celery, finely chopped
- 10-12 medium mushrooms, quartered
- 2 cloves garlic, finely minced
- 1 lb. (454 g) lean ground beef
- 1/2 tsp (2 ml) paprika
- 2 cups (625 ml) canned, chopped tomatoes, undrained
- 1 tsp (5 ml) chili powder
- 2 1/2 cups (625 ml) red kidney beans, drained (reserve liquid)
- 1/2 cup (125 ml) Cattle Boyz Original BBQ Sauce
- grated cheddar cheese (optional for garnish)

In a heavy skillet, heat oil over medium-high heat. Cook onions, garlic, celery until celery softens. Add green pepper and mushrooms and cook 3 - 4 minutes. Remove from skillet. Still over medium-high heat, cook ground beef until browned. Drain excess fat from ground beef. Return vegetables to skillet. Add paprika, chili powder, tomatoes with their juice and Cattle Boyz. Stir to mix well. Reduce heat to low. Cover and simmer for minimum 1 hour. Stir in kidney beans and cook for 5 minutes. If you prefer more liquid in your chili add reserved kidney bean liquid to desired thickness. Makes 6 servings.



ORIGINAL RIBS

We prefer baby back ribs, however, lean spareribs or beef ribs also work great and are sometimes priced more affordably.

Boiling is not required if the ribs are freshly cut and have not been frozen. If you are cooking beef ribs, using a sharp knife, remove excess skin/fat from the backside of the rack prior to boiling. Boil until the meat drops down from the edge of the bone. Drain.

- Preheat oven to 350 degrees fahrenheit.
- Put the ribs into a roasting pan and pour Cattle Boyz sauce over them, covering them completely.
- Every 15-20 minutes in the oven, take out and baste with Cattle Boyz sauce.
- The ribs should be dark, dark brown when ready. Cooking times will vary from product to product.
- Remove from the oven and ENJOY!



ORIGINAL STEAKS

We prefer to use only Strip Loin, Rib Eye or Tenderloin. Sirloin is still a good choice, but should be aged as long as possible. Buying from an independent meat market will ensure that this is done properly.

There are lots of myths and secrets that everyone has for barbecuing. Some work and some do not. This is the way we cook our steaks and it is no real secret. Chefs at the best steak houses will tell you the same. The grill has to be HOT! Most BBQ's will not even put out enough heat on high to properly cook a steak. Most BBQ's will only heat to about 400-450 degrees fahrenheit. The best restaurants run theirs at 550-575 degrees fahrenheit. The reason for this high temperature is to sear the outside of the steak on both sides and then move it to a cooler spot on the grill to finish it off. This keeps all the good stuff inside where it belongs.

- An hour before cooking, put spices on the steak so the meat can take on some of the flavour.
- When close to cooking time, cover the steaks with a light coat of cooking oil or melted butter. This will help to sear the steak and keep all the flavour and juices inside.
- When the steaks are put on the grill they will flare up and the more flame the better. Don't try to put them out as it is just the oil or butter burning. The flame is doing its job of searing the outside. At this point you want to keep a close eye on the steaks as this is when, if left too long on one side, they will burn to a crisp. As soon as one side has a nice brown colour to it, flip it and watch the flames again. As soon as this side is brown, move the steak to a cooler spot on the grill.
- Pour Cattle Boyz sauce over the steaks and cover them completely. You can flip the steaks 2 more times to get the sauce on but try not to do it any more than 4 times total, including the searing.

Cattle Boyz sauce will not burn black like most sauces, so it can be cooked on a relatively hot grill with no burnt taste. To finish off the steak, try topping it with a whipped garlic/herb butter (if you are not concerned about the calories) and ENJOY!



ORIGINAL TACOS (Original)

- 1 1/2 lbs. (675 g) lean ground beef
- 1 medium onion, finely diced
- 1 garlic clove, finely minced
- 1 tsp (5 ml) chili powder
- 1/2 tsp (2ml) cumin
- Salt & pepper to taste
- 1/2 cup (125 ml) Cattle Boyz Original BBQ Sauce
- 6 hard taco shells

Place ground beef in heavy skillet. Cook over medium heat, stirring to break into small pieces. Remove from heat when ground beef is well browned and crumbly. Drain excess fat. Return to heat. Add onions and garlic. Cook for 5 minutes over medium heat, stirring occasionally, until onions are soft. Stir in chili powder, cumin, salt, pepper and Cattle Boyz. Continue cooking over medium heat for 10 to 15 minutes. Spoon ground beef mixture into taco shells. Serve with grated Cheddar cheese, shredded lettuce, diced tomatoes and sour cream and salsa if desired. Makes 6 servings.



ORIGINAL CHILI CHEESE BURRITOS (Original)

- 1 tbsp (15 ml) vegetable oil
- 1 medium onion, sliced
- 2 cloves garlic, minced
- 1 lb (450g) lean ground beef
- 1/2 cup (125 ml) Cattle Boyz Original BBQ Sauce
- 1 cup chunky salsa
- 2 tbsp (30 ml) Chili powder
- 1 cup (250 ml) canned kidney beans, drained
- 4 10-inch (25 cm) soft tortilla shells
- 1 1/4 cups (300 ml) Cheddar cheese, grated
- 4 tbsp (60 ml) sour cream
- 1/4 head lettuce, shredded
- 2 tomatoes, chopped

In a large skillet, heat oil over medium-high heat. Add onions and garlic. Saute for 2 minutes, until soft. Add ground beef to skillet and cook until browned. Drain off excess fat. Stir in salsa, chili powder and Cattle Boyz. Bring to a simmer. Reduce heat to medium. Cover and simmer for 1 hour. Add kidney beans and continue cooking 10-15 minutes. Place tortilla shells on a flat surface. Spoon ground beef mixture evenly onto one side of each tortilla shell. Place 1/4 (50ml) cheese, 1 tsp (15 ml) sour cream, lettuce and tomatoes on top of ground beef. Fold shell over filling. Fold in sides of shells and finish rolling the rest of the way around filling tucking in sides as you go. Garnish burritos with remaining cheese and place until broiler just until cheese melts. Serve with chili sauce. Makes 4 servings.



GOURMET BBQ SAUCES

STEAK & VEGETABLE KEBABS (Honey Hot / Original)

- 2 medium zucchini, each cut into 8 pieces
- 1 1/2 lbs. sirloin steak, approx 1 1/2 " thick
- 1 large red or yellow bell pepper
- 2/3 cup Cattle Boyz Original or Honey Hot BBQ Sauce
- 2 bay leaves, split in half
- 2 large cloves garlic, minced
- 3/4 tsp. dried oregano leaves, crumbled
- 6 metal/wooden skewers (be sure to soak wooden skewers for at least 1/2 hour)

Arrange zucchini in single layer in microwave safe dish, add 1/2 cup water. Cover and microwave on high for 4 to 5 minutes, turning half way through. Drain and cool. Cut beef into 1 inch cubes and red/yellow pepper into 18 pieces. In a large food storage bag, place zucchini, pepper and steak. Add the rest of the ingredients to the bag, remove air and secure top. Toss ingredients to coat well and marinate for a minimum of 3 hours, turning often. Thread beef and veggies alternately on skewers (don't squeeze together). Grill on hot, greased grill for 3 minutes on each side (for rare), or to desired doneness. Serves 4-6



GOURMET BBQ SAUCES

WESTERN STIR FRY (Honey Hot / Original)

- Heat oil in wok or hot skillet & saute minced garlic for one minute.
- Add diced chicken, beef, pork or seafood, brown & remove.
- Add 2 tbsp. oil, 2 cups of assorted vegetables (i.e. bamboo shoots, broccoli, carrots, etc.) & 1/4 cup of water.
- Saute 2-3 minutes.
- In the last minute, add meat & Cattle Boyz Original or Honey Hot BBQ Sauce to taste.

Serve over rice or noodles.



GOURMET BBQ SAUCES

PRIME RIB WITH TEXAS DRY RUB (Original)

- 2 tablespoons cumin seeds
- 2 tablespoons chili powder
- 2 tablespoons paprika
- 1 tablespoon mustard seeds
- 1 tablespoon coriander seeds
- 2 tablespoons kosher salt
- 2 tablespoons packed brown sugar
- 1 tablespoon garlic salt
- 2 teaspoons cayenne pepper
- 1 boneless prime rib beef roast, 10 – 12 pounds

In a large sauté pan over medium-high heat, toast the cumin seeds, chili powder, paprika, mustard seeds, and coriander seeds, shaking the pan occasionally, until the spices start to smoke, about 2 to 3 minutes. Transfer the mixture to a mortar or coffee grinder. Add the salt, brown sugar, garlic salt, and cayenne. Grind the mixture coarsely. Trim nearly all the fat from the prime rib. Evenly spread the rub all over the prime rib. Cover with plastic wrap and refrigerate for at least 3 hours or as long as 12 hours. Grill the prime rib, fat side up, indirectly over medium heat for about 2 ½ hours. Option: After one hour of cooking, brush on Cattle Boyz Original BBQ sauce, covering completely. Remove the prime rib when it reaches the desired doneness. Loosely cover the prime rib with aluminum foil and allow it to rest for 30 minutes before slicing, during which time the internal temperature will rise 5 to 10 degrees. Cut into slices ½ to 1 inch thick. Serve warm. Makes 12 to 15 servings



GOURMET BBQ SAUCES

BBQ HERBED STEAK SLICES (Pepper Blend Seasoning)

- 1 ½ pounds flank steak
- 2 tablespoons vegetable oil
- 1 tablespoon balsamic vinegar
- 4 garlic cloves, minced
- ¼ cup fresh chopped parsley
- 1 tablespoon fresh thyme leaves
- ½ - 1 tablespoon fresh chopped rosemary leaves
- 1 teaspoon salt
- 1 teaspoon Cattle Boyz Pepper Blend Seasoning

Pound the steak to even thickness with meat mallet. Combine remaining ingredients in mini food chopper or pound together with mortar and pestle until paste-like. Spread over steak. Roll steak, jelly-roll style, lengthwise. Tie with butcher's string to secure. Preheat barbecue to medium. Place roll on greased grill over drip pan using indirect heat cooking method. Cook for 1 – 1 ½ hours, turning 3 times, until desired doneness. Let stand tented in foil for 10 to 15 minutes. Cut into ¾ inch diagonal slices. Serves 6



BBQ SO'WEST STEAK (Pepper Blend Seasoning)

- ½ - 1 teaspoon dried crushed chilies
- 2 garlic cloves, crushed
- 1 tablespoon brown sugar
- Generous sprinkle of Cattle Boyz Pepper Blend Seasoning
- ½ - 1 teaspoon dried thyme crushed
- 2 teaspoons vegetable oil
- 1 teaspoon paprika
- 1 ½ pounds flank steak
- Salt, to taste (optional)

Combine first 7 ingredients in small dish to make paste. Score steak on both sides in diamond pattern. Spread seasoning on both sides of steak. Place on plate. Cover. Let stand in refrigerator for 1 hour. Preheat lightly sprayed electric grill to high. Cook steak on grill for 6 minutes per side. Sprinkle with salt. Remove to cutting board. Let stand 5 minutes before slicing on sharp diagonal across grain into thin slices. Serves 6



SPICY EYE OF ROUND ROAST (Gourmet Seasoning)

- 5 ounces canned tomato juice
- ¼ cup lemon juice
- 7 ounces of Cattle Boyz Original BBQ Sauce
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon ground allspice
- ½ teaspoon chili powder
- 1 teaspoon Cattle Boyz Gourmet Seasoning
- 2 ½ - 3 pounds eye of round beef roast
- 4 bacon slices

Combine first 8 ingredients in blender or small bowl. Makes 1 ½ cups marinade. Place roast in large sealable plastic bag. Pour marinade over roast. Seal bag, Set bag in large bowl. Marinate in refrigerator for up to 48 hours, turning occasionally. Drain and discard marinade. Secure bacon slices over top of roast with wooden picks. Preheat barbecue to high. Place roast on grill over drip pan using indirect heat cooking method, for about 40 minutes until roast and bacon are well browned. Reduce to medium heat. Close lid. Cook for 40 to 50 minutes until roast tests medium or medium rare. Roast may be tough if overcooked. Let stand for 10 minutes before slicing very thinly. Marinate this for a long time for the most flavour. Serves 8



GOURMET BBQ SAUCES BBQ SIRLOIN (Original)

- 1 cup Cattle Boyz Original BBQ Sauce
- 1 pound top sirloin steak, trimmed of fat (3/4 inch thick)

Place steak in sealable plastic bag or shallow casserole. Pour Cattle Boyz Original over steak. Seal bag. Marinate in refrigerator overnight. Drain and discard sauce. Preheat barbecue to high. Sear steak on greased grill for about 30 seconds per side. Close lid. Cook for 3 to 5 minutes per side until desired doneness. Serves 4.



**GOURMET BBQ SAUCES BBQ STEAK WITH MUSHROOMS AND ONIONS
(Pepper Blend Seasoning and Original)**

- ½ cup italian dressing
- 2 tablespoons red wine vinegar
- 1 garlic clove, minced
- Sprinkle of Cattle Boyz Pepper Blend Seasoning
- 2 whole portabello mushrooms
- 1 large red onion, cut into thick slices
- 1 pound top sirloin steak, trimmed of fat
- ½ teaspoon of Cattle Boyz Gourmet Seasoning
- Cattle Boyz Original BBQ Sauce

Combine dressing, red wine vinegar, garlic and Pepper Blend in glass pie plate. Makes 2/3 cup marinade. Remove stems from mushrooms. Scrape and discard black gills from around underside of mushrooms with a spoon. Place mushrooms in marinade. Turn to coat. Marinate in refrigerator for 30 minutes. Preheat lightly sprayed electric grill to high. Drain and boil marinade for 5 minutes. Reserve for basting. Cook mushrooms and red onion on grill for 7 to 8 minutes, turning and basting with reserved marinade several times, until onions are tender-crisp. Sear steak on grill for 1 minute per side. Sprinkle both sides with salt and Pepper Blend. Brush with Cattle Boyz Original BBQ Sauce. Remove to cutting board. Cut into thin slices across grain. Arrange on platter. Cut mushrooms into thin slices. Quarter onion slices. Arrange over top of steak to serve. Serves 4



GOURMET BBQ SAUCES

BBQ GARLIC TOAST AND STEAK SANDWICHES (Original, Pepper Blend & Gourmet Seasoning)

- 1 ½ pounds top sirloin steak, trimmed of fat (2 inches thick)
- sprinkle of Cattle Boyz Gourmet Blend Seasoning
- light sprinkle of garlic powder
- sprinkle of Cattle Boyz Pepper Blend Seasoning
- Cattle Boyz Original BBQ Sauce
- ¼ cup margarine
- 1 teaspoon parsley flakes
- 1 garlic clove, minced
- 6 large, round Kaiser buns, split
- 6 slices of Swiss cheese
- 1/3 cup finely chopped red onion

Season steak on both sides with Gourmet Seasoning, garlic powder, and Pepper Blend. Preheat lightly sprayed electric grill to high. Sear steak on grill for 2 minutes per side. Reduce heat to low. Lightly brush steak with Original BBQ Sauce. Cook steak for 2 to 3 minutes until desired doneness. Combine margarine, parsley, and garlic in small bowl. Spread over cut side of bun halves. Place buns, buttered side down, on the grill to toast. Thinly slice steak on diagonal across grain. Cover hot steak slices with Swiss cheese. Divide steak slices evenly on bottom half of each bun. Divide red onion evenly over steak. Cover top half of bun. Eat while warm. Serves 6



GOURMET BBQ SAUCES

BBQ POLYNESIAN BURGERS (Original, Honey Hot & Pepper Blend)

- 12 ounces lean ground pork
- 4 ounces lean ground beef
- 1/3 cup fine dry bread crumbs
- 3 tablespoons Cattle Boyz Original BBQ Sauce
- 1 garlic clove, minced
- ¼ teaspoon onion powder
- sprinkle of Cattle Boyz Pepper Blend Seasoning
- ¼ cup finely chopped green pepper
- 4 canned pineapple slices, drained and juice reserved
- reserved pineapple juice
- 4 whole wheat hamburger buns, split
- 3 tablespoons Cattle Boyz Honey Hot BBQ Sauce

Preheat lightly sprayed electric grill to medium-high. Combine first 7 ingredients in medium bowl. Divide into 8 equal portions. Flatten each portion into 4 inch thick patty. Sprinkle 1 tablespoon green pepper over each of the 4 patties. Lay pineapple slice over green pepper. Cover with remaining patties. Seal edges well to enclose green pepper and pineapple slices. Cook patties on grill for 4 to 5 minutes per side, basting with reserved pineapple juice several times, until beef is no longer pink. Grill buns, cut side down, for about 2 minutes until lightly toasted. Spread about ½ to 1 teaspoon Honey Hot BBQ Sauce on each bun half. Fill with patty. Serves 4



GOURMET BBQ SAUCES

BBQ KIWI-MARINATED BEEF SKEWERS (Original)

- ¼ cup water
- 1 green onion, cut into 4 pieces
- 2 garlic cloves, peeled
- 1 kiwifruit, cut into 4 chunks
- 1 teaspoon finely grated ginger root
- 2 tablespoons sesame seeds
- ¼ cup Cattle Boyz Original BBQ Sauce
- 1 ½ pounds top sirloin steak, trimmed of fat (1 inch thick)
- 6-10 inch bamboo skewers, soaked in water for 10 minutes

Combine first 7 ingredients in blender. Process until no large chunks remain. Makes 1 cup marinade. Cut steak into long ¼ inch wide strips across grain. Place in large sealable bag. Pour in marinade. Seal bag. Mix marinade into beef by turning bag several times. Marinate in refrigerator for no longer than 2 hours, mixing contents several times.

Preheat lightly sprayed electric grill to high. Drain and discard marinade. Push beef onto skewers, accordion style. Cook on grill for 3 to 5 minutes, turning several times, until desired doneness. Makes 6 skewers.



GOURMET BBQ SAUCES

BARBECUED BEEF WITH SESAME AND GINGER (Original)

- 1 pound boneless pork or rib eye roast
- ¼ cup sesame oil
- 1/3 cup Cattle Boyz Original BBQ Sauce
- 2 cloves garlic, crushed
- 2 tablespoons grated, fresh ginger
- 1 tablespoon lemon juice
- 2 tablespoons chopped fresh onions

Trim the beef of any excess fat and sinew. Combine the sesame oil, Original BBQ Sauce, garlic, ginger, lemon juice, and green onions in a glass or ceramic dish. Add the beef and coat well with the marinade. Cover and refrigerate for at least 2 hours, or preferably overnight. Drain and reserve the marinade. Preheat a lightly oiled barbecue to high. When it is very hot, add the beef and brown on all sides to seal the meat. Remove the roast, wrap in foil and cook on the barbecue, turning occasionally, for another 15-20 minutes, depending on how rare or well done you like your beef. Rest the beef for 10 minutes before slicing. Meanwhile place the reserved marinade in a small saucepan and boil for 5 minutes. Drizzle over the beef just before serving. Serve with a fresh mixed salad, if desired. Serves 4



GOURMET BBQ SAUCES

ROSEMARY BEEF SKEWERS (Original)

- 12 ounces boneless sirloin or top round steak
- 12 long sprigs rosemary
- 12 button mushrooms, halved
- 1 teaspoon oil
- 2 tablespoons Cattle Boyz Original BBQ Sauce

Trim the meat of any excess fat and sinew and cut into 1 inch cubes. Trim the leaves from the stems of the rosemary sprigs, leaving 2 inches at one end. Thread the meat alternately with the mushrooms onto the rosemary skewers. Place the oil and Original BBQ Sauce in a small bowl and mix together well. Place the skewers on a lightly oiled broiler rack and brush the meat with the oil and Original BBQ Sauce mixture. Cook the skewers under a hot broiler or grill for 10 minutes, or until tender, turning occasionally and brushing with the oil and Original BBQ Sauce mixture. Serve immediately with a green salad. Serves 4



GOURMET BBQ SAUCES

GLAZED APRICOT RIBS (Honey Hot)

- 3 pounds beef short ribs
- ½ cup apricot nectar
- 1 tablespoon soy sauce
- 1 tablespoon Cattle Boyz Honey Hot BBQ Sauce
- 2 cloves garlic, crushed
- 2 teaspoons grated fresh ginger

Preheat the oven to 425 °F. Arrange the ribs in a single layer in a roasting pan. Place the apricot nectar, soy sauce, Honey Hot BBQ Sauce, garlic and ginger in a bowl and mix together. Pour the glaze mixture over the ribs. Bake for 30 minutes, or until the ribs are tender and well browned. Brush the ribs occasionally with the glaze, turning a couple of times during cooking. Serve immediately with a green salad, if desired. Serves 4



SEARED SIRLOIN, SUSHI STYLE (Pepper Blend, Gourmet Seasoning)

- 1 tablespoon freshly cracked white pepper
- 1 tablespoon Cattle Boyz Pepper Blend Seasoning
- 1 tablespoon kosher salt
- 1 tablespoon Cattle Boyz Gourmet Seasoning
- 1 tablespoon paprika
- 1 teaspoon powdered ginger
- 16 to 20 ounce sirloin steak, 2 inches thick, trimmed of all the fat
- ½ cup soy sauce
- 6 ounces pickled ginger
- 4 tablespoons wasabi, mixed thoroughly with 4 tablespoons water

Mix the white pepper and Pepper Blend, salt, Gourmet Seasoning, paprika, ginger, and rub the steak on all sides with the spice mixture. Allow it to stand, uncovered at room temperature for 1 hour. Over a very hot fire, heavily sear the steak on all its surfaces, 2 minutes per side. (You will have 4 surfaces on a steak this thick: top, bottom, and two sides.) You are looking for a well-browned, thoroughly seared surface, but since you want the heat to penetrate only the outer layer of the meat, you must be sure to do it at a very high heat. Remove the meat from the grill and allow it to cool at least 20 minutes before serving. If you want, you can refrigerate it, covered, for up to 2 days, and bring it out an hour before serving to remove the chill. Slice the meat paper-thin across the grain and arrange it on a platter with the soy sauce, pickled ginger, and wasabi and water mixture. Serves 4



BARBECUED RIBS, MISSOURI STYLE (Pepper Blend Seasoning)

- 2 full racks of 3/down pork spareribs

Barbecue Rib Rub

- 2 teaspoons salt
- 4 tablespoons sugar
- 2 tablespoons ground cumin
- 2 tablespoons Cattle Boyz Pepper Blend Seasoning
- 2 tablespoons chili powder
- 4 tablespoons paprika

Basting Sauce

- 1 ¾ cups white vinegar
- 2 tablespoons Tabasco sauce
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 tablespoon Pepper Blend Seasoning

Preheat oven to 180 °F and rub the ribs thoroughly with the barbecue rub. Place the ribs on baking sheets and put them in the oven for 3 hours. Don't bother to turn them, because all you are doing is slow cooking and infusing spices. Remove the ribs from the oven. They can stand out for a while, be refrigerated, covered at this point for up to 2 days, or go right onto the grill. You want a very low charcoal fire with the rack set as high as possible. Put the ribs on and let them stay there for a minimum of 5 minutes per side and up to 30 minutes per side until a light crust forms on the outside and the ribs are heated throughout. The longer the ribs cook the better! If you like your ribs "wet", coat them with the basting sauce just before removing them from the grill. The other option is to serve the ribs dry with the basting sauce on the side. Remove the ribs from the grill and cut in between the bones.



GOURMET BBQ SAUCES

MARY'S GEORGIAN BAY AWARD WINNING CHILI (Original)

- 1 x 28oz can (796ml) red kidney beans
- 1 x 14oz. can (398ml) pork & beans with molasses
- 1 x 28oz. can (796ml) diced tomatoes
- 1 x 14oz. can (398ml) tomato sauce
- 1 x 5.5oz. can (156ml) tomato paste
- 1 x 4.5oz. can (127ml) green chilies
- 1 x 14oz. can (398ml) crushed pineapple
- 2 green, 2 red peppers and 1 yellow pepper finely chopped
- 2 jalapeno peppers finely chopped
- 1 large spanish onion finely chopped
- 2 tbsp. olive oil
- 3 pounds of lean ground beef
- 1 cup of Cattle Boyz B.B.Q. sauce

SPICES

- 1/2 tsp cumin
- 1 tsp red pepper flakes
- 2 bay leaves
- 3 and 1/2 tbsp of chili powder
- 1/2 tsp cloves
- 1/2 tsp cayenne pepper
- 1 tsp oregano
- 1 tsp paprika
- 3 tsp minced garlic

Saute the peppers and onion with olive oil till tender (about ten minutes). Add ground beef and cook about 20 min.(break-up with wooden spoon while cooking). Do not drain. Add diced tomatoes, tomato sauce, tomato paste, and green chilis. Cook on medium heat and stir often. Mash kidney beans and pork & beans together (or use hand blender) then add to chili (this will thicken the sauce). Add all spices and stir often. Always try to find low salt items and I cook this all day on a low heat. Taste often and add more spice as you like. If you can wait till the next day this chili is so thick and delicious. It's worth the wait.



GOURMET BBQ SAUCES

BARBECUE CUPS (Original)

- 1 pound ground chuck
- 1/2 cup Cattle Boyz barbecue sauce
- 1 tablespoon minced onion
- 1 1/2 tablespoon brown sugar
- 1 (8-ounce) can refrigerated biscuits
- 1/4 cup shredded cheddar cheese

Saute ground chuck until browned, stirring to crumble; drain off pan drippings.
Stir in barbecue sauce, onion, and brown sugar.
Place each biscuit in a greased muffin cup, pressing to cover bottom and sides.
Spoon meat mixture into cups, and sprinkle with cheese.
Bake at 400 degrees for 10-12 minutes or until golden brown.



CHARLIE'S BBQ SUMMERTIME BURGERS (Original)

- 2 lbs. ground Top Sirloin Alberta Beef
- 1/2 C. chopped onions
- 2 T. fresh garlic minced
- 1/2 C. Cattleboyz BBQ Sauce
- 1/3 C. chili sauce
- 1 T. brown sugar
- 1 Egg
- 1 C. crushed Croutons
- Feta Cheese

SPICES

- 2 T. Parsley
- 2 T. Basil
- 2 T. Marjoram
- 1 tsp. Hy's seasoning salt
- fresh ground black pepper

Serves 6

In a bowl, mix together beef, onions, garlic, parsley, basil, marjoram, cattlemen's BBQ Sauce, chili sauces, brown sugar, egg, croutons, salt and pepper. Shape into patties, about 1/2 inch thick.

Once you have patties shaped, add sliced or crumbled Feta Cheese in the middle of half the patties. Then place other patty on top and shape together.

BBQ patties on Bar-B over medium high heat, brushing with Cattleboyz BBQ Sauce while enjoying a cold one. Turn once.

Sauté together diced onion, garlic and fresh mushrooms in butter and a splash of olive oil. (Save for Topping later).

Serve the patties on lightly toasted buns that have been brushed with butter. Garnish with Leafy Lettuce, Sliced Tomatoes, sautéed onions and mushroom mixture and condiments of your choice. Enjoy with a cold refreshment and great friends.



CATTLEBOYZ RIBLETS (Original)

- 3 lbs pork or beef riblets
- 1 large onion
- 2 cups CattleBoyz BBQ sauce

Place riblets in roaster, cover with sliced onion and CattleBoyz BBQ sauce.

Cook for 3 hours at 250 degrees.

Serve with rice and beans.



GOURMET BBQ SAUCES

CATTLE BOYZ APPLE BBQ BASTING SAUCE for Ribs or Chicken (Original)

- 2 cups CBZ Original BBQ Sauce
- 2 cups ketchup
- 3/4 cup brown sugar
- 3 oz HP sauce
- 14 oz apple sauce
- 1 1/2 cups apple juice
- Add to your taste, dashes of:
 - Garlic powder
 - Pepper and Salt
 - Paprika
 - Cayenne pepper

Simmer for about an hour or so. Use as a baste when roasting ribs or chicken. You can also put on the table in a serving bowl for people to add to their meat.

Refrigerate left over sauce.



GOURMET BBQ SAUCES

GUINNESS & CATTLE BOYZ BBQ SAUCE RIBEYE (Original)

Contributed by Rick Browne of BBQ America

- 2 ribeye steak (12 ounces each)
- 8 ounces Guinness Stout Beer at room temperature
- 3 garlic cloves
- 1/4 cup Cattle Boyz Original barbecue sauce
- 3 tablespoons chopped Vidalia onion
- 2 teaspoons chopped shallots
- 2 teaspoons Dijon mustard
- 1/4 cup fresh tarragon
- 1/2 cup fresh parsley
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 1 tablespoon brown sugar

Mix garlic, shallot, and onion in a small bowl. Finely chop parsley and tarragon and add to the bowl. Add the Worcestershire sauce, Dijon mustard, Guinness beer, barbecue sauce and seasonings then mix well to combine.

Let stand for 30 minutes to blend flavors. Place the ribeyes in the marinade and make sure it is well coated. Cover the bowl and place in the refrigerator for 30 minutes or overnight.

Preheat the grill and then cook the ribeyes. Just before grilling, sprinkle top sides with brown sugar, grill 2 minutes, turn over, sprinkle on more brown sugar and cook until medium rare.

Place the remaining marinade in a small saucepan and reduce it for one or two minutes until slightly thickened. Add more beer to the marinade at this stage if desired. Pour over the ribeyes and serve.

Serves 4



GOURMET BBQ SAUCES MEATBALLS (Honey Hot / Original)

- 4 tablespoons butter
- 6 tablespoons, finely diced onion
- 1 1/4 lbs. lean ground beef or pork
- 1/2 cup soft bread crumbs
- 1/2 cup milk
- 1 egg, beaten
- 1 1/4 teaspoon salt (or to taste)
- 1/2 teaspoon nutmeg (optional)
- 1/4 teaspoon allspice

Heat butter in a large heavy skillet over low heat. Add and cook onion over medium heat until onion is golden yellow, stirring occasionally. Combine and mix together the onion, ground beef or pork, bread crumbs, milk, egg and a mixture of salt, nutmeg and allspice. Shape meat mixture into 1" balls. Heat 2 tablespoons butter. Add the meatballs and brown over medium heat. Shake pan frequently to obtain an even browning and to keep balls round. When thoroughly cooked, remove meatballs to paper towel to drain excess fat. The meatballs can be frozen at this stage for use later. When ready to serve, defrost thoroughly and heat through in oven and serve with Cattle Boyz Gourmet BBQ Sauce as dip or place in slow cooker and cover with sauce and warm through. Great as an appetizer or incorporated into pasta sauce.

- - - - - CHICKEN - - - - -



GOURMET BBQ SAUCES HONEY HOT CHICKEN SATAY (Honey Hot)

- 2 chicken tenders or strips of chicken breast/person
- Sweet Soy Sauce
- Cattle Boyz Honey Hot Sauce
- Olive or Canola Oil
- Wooden Chicken Skewers

Soak skewers in water for ½ - 1 hour.

Remove ligament from chicken tenders or cut chicken breasts into ¾" strips.

Marinate chicken in soy sauce, Honey Hot sauce and canola oil for 1 hour.

Weave chicken onto skewers and broil or barbeque 3-5 minutes each side.

Serve with Sauce:

1 part fresh or unsweetened peanut butter to 1 part Honey Hot sauce to taste.



GOURMET BBQ SAUCES BARBEQUED CHICKEN & GRILLED VEGETABLES (Honey Hot / Original)

- Lightly coat 4 boneless, skinless chicken breasts with Cattle Boyz Original or Honey Hot BBQ Sauce.
- Combine 2 of each zucchini and carrots & one small onion on a large piece of heavy duty aluminum foil.
- Add ¼ cup Cattle Boyz Gourmet BBQ Sauce to vegetable mixture, season with salt & pepper & fold foil to create sealed packet for grill. Cook on grill 20 minutes.

Grill chicken until done & serve with veggies over rice or noodles.

Makes 4 servings



GOURMET BBQ SAUCES

BARBEQUED CHICKEN WINGS (Honey Hot / Original)

- 24 chicken wings
- 2 tsp ground ginger
- 1/2 cup vinegar
- 2 cups Cattle Boyz Original or Honey Hot BBQ Sauce
- freshly ground black pepper

In a bowl, combine Cattle Boyz with vinegar, ginger and pepper, mix well. Rinse chicken wings and split at joint, discarding tip (this step is optional, whole wings work just fine). Place in a bowl or baking dish and cover with marinade, ensuring all wings are covered. Cover with plastic wrap and refrigerate for at least two hours, overnight will give the best results.

Preheat oven to 350 F. Transfer the wings to an ovenproof dish (if they were marinading in an ovenproof dish, remove from the refrigerator for about 20 minutes prior to baking), place in the oven and bake in the oven for 30 minutes. Turn after 15 minutes.

Preheat your oven or barbecue grill to medium heat. Remove the wings from the oven, drain and reserve marinade. Place the wings on the broiler pan or barbecue grill and cook for 5-10 minutes, brushing with the reserved marinade, until brown and crispy. Serves 6



GOURMET BBQ SAUCES

GRILLED CHICKEN BURGER (Honey Hot / Original)

- Lightly coat 4 boneless, skinless chicken breasts & sliced peppers with Cattle Boyz Original or Honey Hot BBQ Sauce. Barbeque until done.
- Layer whole or sliced chicken breast with peppers & cheese slice of choice on grilled or toasted sesame or onion roll.
- Serve with coleslaw, french fries or potato salad.
- Makes 4 servings



GOURMET BBQ SAUCES

SPICED BARBEQUED CHICKEN (Honey Hot / Original)

- 2 tbsp cooking oil
- 1/4 cup onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 tsp. celery seed
- 1 tsp. dry mustard
- 1 cup Cattle Boyz Original or Honey Hot BBQ Sauce
- salt & pepper to taste
- hot pepper sauce (optional)
- 2 1/2 - 3 lbs. chicken (quartered or cut into pieces)

Heat oil in saucepan and cook onion and garlic until tender, but do not brown. Add Cattle Boyz, stir, and add remaining ingredients. (EXCEPT chicken). Bring to a boil. Reduce heat, simmer, uncovered for 10 minutes, stirring occasionally.

Set sauce aside. Season chicken pieces with additional salt, if desired. Place chicken pieces bone side down over medium to hot coals. Grill 25 minutes (until bone side is well browned). Turn pieces over and grill 25 minutes more (until chicken is tender). Brush chicken frequently with sauce during last 10 minutes of grilling, use all the sauce.



GOURMET BBQ SAUCES

WESTERN BARBEQUED CHICKEN (Original)

- 1 chicken, cut into quarters
- 1 Tbsp. (15 ml) salt
- 1 Tbsp. (15 ml) paprika
- 1 Tbsp. (15 ml) brown sugar
- 1 Tbsp. (15 ml) mustard powder
- 1 1/2 tsp. (7 ml) grated lemon zest
- 1/2 tsp. (2 ml) cayenne pepper
- 1/2 tsp. (2 ml) white pepper
- 1/2 tsp. (2 ml) black pepper
- 1 bay leaf, crumbled fine
- 1/2 cup (125 ml) Cattle Boyz Original BBQ Sauce
- 6 cloves garlic, minced

Mix all the dry ingredients with the garlic. Arrange chicken parts in a glass dish and rub entire surface with spice mix. Cover and marinate in the refrigerator over night or 1 hour at room temperature. Preheat the barbecue to 400F. Cook legs and thighs for 10 minutes, turning occasionally. Add breasts and cook for another 15 minutes, or until golden but not charred. Brush with barbecue sauce and continue to cook for 5 minutes, turning frequently. Serves 4. Recommended serving with potato and marinated vegetable salad.



BARBEQUED CHICKEN PIZZA (Honey Hot / Original)

- Buy or make a pizza shell.
- Bake shell in oven as directed.
- Take out and spread Cattle Boyz Original or Honey Hot sauce on shell.
- Garnish with cooked chicken (can be broiled or Barbecued),
- Red onions, Italian seasoning spices.
- Top with grated parmesan cheese and shredded mozzarella.

Bake for 15 minutes or until golden brown.



BROILED CHICKEN BREAST WITH HONEY HOT GLAZE (Honey Hot)

- ½ cup Cattle Boyz Honey Hot BBQ Sauce
- ¼ cup mayonnaise
- 2 cloves garlic, crushed
- 2 teaspoons grated fresh ginger
- 4 boneless, skinned chicken breast halves (about 7 ounces each)

Place the Honey Hot BBQ Sauce, mayonnaise, garlic, and ginger in a bowl and mix together well. Add the chicken and toss until well coated. Cover and refrigerate for at least 2 hours or preferably overnight. Place the chicken breasts on a cold, lightly oiled broiler stack. Cook under a hot broiler or grill, brushing occasionally with the remaining marinade, for 5-8 minutes. Turn and cook the other side for 5-8 minutes, or until the chicken is tender and cooked through. Slice the chicken and serve with a crisp mixed green salad, if desired. Serves 4



HONEY HOT SATAY CHICKEN (Honey Hot)

- 1 pound, 8 ounces boneless, skinned chicken thighs

Satay Sauce

- 1 tablespoon oil
- 1 onion, chopped
- ½ cup chunky peanut butter
- ½ cup unsweetened coconut cream
- 3 tablespoons Cattle Boyz Honey Hot BBQ Sauce

Trim the chicken of excess fat and sinew then cut into 1 inch cubes. Soak 8 wooden skewers in water to prevent them from burning under the broiler. To make the Satay sauce, heat the oil in a small saucepan. Add the onion and cook over medium heat for 2-3 minutes, or until soft. Add the peanut butter, coconut cream, and Honey Hot BBQ Sauce and cook gently, stirring, until heated through. Thread the chicken cubes onto the skewers, then place on a cold, lightly oiled broiler rack. Cook under a hot broiler for 5 minutes, turn over and cook for another 5 minutes, or until tender. Brush with a little sauce during cooking, if desired. Serve with Satay sauce and garnish with fresh cilantro.

NOTE: For extra flavor, the cubed chicken can be marinated in the Satay sauce overnight, covered, in the refrigerator. Serves 4



HONEY HOT CHICKEN THIGHS (Honey Hot & Pepper Blend)

- 2 pounds, 4 ounces boneless chicken thighs
- 2 tablespoons lime juice
- 2/3 cup Cattle Boyz Honey Hot BBQ Sauce
- 1 tablespoon Cattle Boyz Pepper Blend Seasoning

Trim any excess fat and sinew from the chicken thighs and cut them in half. Transfer to a shallow glass or ceramic dish. Place the lime juice and Honey Hot BBQ Sauce in a bowl and whisk to combine. Pour the marinade over the chicken, cover and refrigerate for 2 hours. Barbecue or bake in a preheated 400 °F oven for about 20 minutes, or until the chicken is tender and cooked through and the marinade has caramelized. Serve with salad greens and garnish with lime wedges. Serves 6



CREAMY CATTLE BOYZ CHICKEN BREASTS (Original)

- 1/3 cup Creamy Ceasar Dressing
- 1/4 cup CBZ Original BBQ sauce

Mix ingredients together. Spread over Chicken and marinate in the fridge overnight.

Bake at 350 approximately 45 minutes or until done.



CattleBoyz Honey Hot BBQ CHICKEN (Honey Hot / Pepper Blend / Seasoning)

- 3 lb Chicken, frying; cut up
- 1/2 c Cattleboyz Honey Hot BBQ sauce
- 1 tb Soy sauce
- 1 tb Sesame oil
- CattleBoyz Pepper Blend
- CattleBoyz Seasoning

Combine all ingredients in plastic bag. Press air out, seal bag securely. Rotate gently to coat chicken. Refrigerate 4 to 6 hours. Grill or broil, season to taste, baste with marinade, until done.

Yield: 4 Servings



WORLD CHAMPIONSHIP BBQ CHICKENS
(Gourmet Seasoning / Original or Honey Hot)

- 2 Whole chickens
- 24 oz Italian salad dressing.
- 1 Cattleboyz gourmet seasoning
- 3 cup CattleBoyz original BBQ Sauce or
- 3 cups CattleBoyz Honey Hot BBQ Sauce
- 1 Zip lock bag

Put two whole chickens in a gallon zip lock bag with a 24 oz. bottle of Italian Salad Dressing. Seal the bag and refrigerate overnight. Remove from bag and pat dry. Sprinkle the spice over the chicken inside and out. Place chicken on the grill or in a smoker and cook for 5 hours (very low heat) or until done. At the four hour mark brush the BBQ sauce over the chicken, repeat every 30 minutes until chicken is done. This recipe works well with chicken halves or chicken breasts. Also you can grill the chicken pieces. Leave the skin on while grilling so the chicken will not dry out. Put the BBQ sauce on the last 10 to 15 minutes of grilling. Otherwise the chicken will burn if the BBQ sauce has tomatoes or sugar in it. Also, if you cook pieces of chicken DO NOT marinate them more then 3 to 4 hours.

Serving Size: 2



CattleBoyz CHICKEN & MUSHROOMS DIJON (Pepper Blend)

- 2 Tlbs Butter
- 4 Skinless, boneless chicken-breast halves
- 1 ½ cup Broccoli flowerets
- 1 ½ cup Sliced mushrooms
- 1 can Campbell's NEW Cream of Chicken & Broccoli Soup
- 1 tsp Cattleboyz Pepper Blend
- 1 pinch salt
- 1/4 c Milk
- 2 Tlbs Dijon-style mustard

1. In skillet, in 1 TABLESPOON melted butter, cook chicken 10 minutes or until browned. Remove.
2. In remaining 1 TABLESPOON hot margarine, cook broccoli and mushrooms until tender and liquid is evaporated, stirring often.
3. Stir in soup, milk and mustard. Heat to boiling. Return chicken to skillet. Cover; cook over low heat 5 minutes or until chicken is no longer pink, stirring occasionally. Serve with noodles or mashed potatoes.

Serving Size : 4



CattleBoyz Honey Hot CHICKEN WINGS OR THIGHS (Honey Hot)

- 24 Chicken wings or thighs (about 2 lbs)
- 1.25 Cup Cattleboyz Honey Hot BBQ Sauce
- 1/3 Cup of water
- Optional - Cayenne Pepper

Mix Honey Hot BBQ sauce and water together in soup pan and bring up to heat. This is to make the sauce a little thinner for applying to the wings. Vary the amount of water to preference. To increase the heat add cayenne. Grill or Broil Chicken wings until done and shake in BBQ sauce, water and cayenne mixture in a Tupperware container with a lid.

Serve with carrot and celery sticks with a side of ranch dressing.



CattleBoyz BROILED CHICKEN BREASTS (Original)

- 3-4 chicken breasts (with skin)
- Cattle Boyz Original Sauce

Place chicken breasts into the microwave for 7 to 10 minutes.

While the chicken is cooking, turn your oven on to the broil setting.

Brush on the Cattle Boyz Original Sauce and place under the broiler for 3 1/2 minutes.



CattleBoyz BEER CAN CHICKEN (Seasoning)

Service Size: 4

- Roasting chicken 5-7 lbs

For the Dry Rub:

- 1 tablespoon CattleBoyz Seasoning
- 1 tablespoon Garlic powder
- 1 teaspoon Cayenne pepper or to taste
- Salt & pepper to taste

TO Inject:

- 1 Syringe - Purchase 35 ml syringe and a 14 gauge 2" needle (from most farm or veterinary supply places) Buy 6 for about \$3.00 and re-use

Injection liquid:

- 1/4 cup Butter
- Optional with the butter lemon juice (no pulp)
- Optional with the butter apple juice
- Optional with the butter orange juice
- Optional with the butter white grape juice
- Optional with the butter white cranberry juice

Steamer

- 1 can Beer - Bud or similar or you have use a Darker beer for more intense flavour, if using a larger bird you may be able to get a larger can to fit in the cavity.



CattleBoyz TANDOORI CHICKEN (Original)

- 2 cups full fat yogurt
- 6 x garlic cloves, minced
- 1 x knob frozen ginger, grated
- 1 x heaping spoonful turmeric
- 1 x heaping spoonful paprika
- 2 x heaping spoonfuls of garam masala spice blend or curry powder
- Salt to taste
- 1 x 3 lb. chicken, cut into 10 pieces, 2 wings, 2 legs, 2 thighs, 4 breasts

For the Tandoori marinade, mix the yogurt, garlic and spices in a large bowl. Season with salt and whisk well. Add the chicken pieces, refrigerate and marinate for at least 3 hours or even overnight.

Heat up the BBQ.

Remove the chicken from the marinade and place on a BBQ rack cooked through, about 20 minutes. Use Original BBQ Sauce on the chicken right before the check is done.

Give it a try. It's the best!

- - - - - TURKEY - - - - -



BARBEQUE-ROASTED TURKEY (Original, Pepper Blend)

1. Remove neck and giblets (what an underused word that is: “giblets”; let’s all try to work that into a sentence three times today) from turkey; rinse inside and out, then pat dry (and don’t forget to remove the tea towel when you do – believe it, it’s been done, blech). Place sage sprigs, and CattleBoyz Gourmet Seasoning in the cavity and flip it over several times, so that the seasoning will cover the inside. Skewer neck skin to back. Using kitchen string, tie legs together and wings to body (ie. wrestle with the thing, and hope you win).
2. **** Optional:** take an injection needle and inject about a cup of melted butter in as many locations as you can on the Turkey. Simply fill up the syringe, insert the needle so that you don’t go through to the inside on the breasts and legs, etc.
3. Pat dry again, making sure that it is dry. Mix chopped sage with Olive oil (about ¾ cup), baste the turkey for the first couple hours or until it starts to change color. Then switch to a light coating of Cattleboyz Original BBQ Sauce every 45 minutes until done.
4. Heat 1 burner of a 2-burner barbecue or the 2 outside burners of a 3-burner barbecue to medium (if you have more than three burners – good for you – just make sure you’re keeping the outside of the barbecue warm and the middle of the barbecue cool). Place foil steel drip pan under unlit burner(s). This foil pan will fill the drippings which make delicious, smoky gravy. Insure that the heat from the rest of the barbecue is not too close to the drip pan otherwise your drippings will bubble, evaporate and possibly burn. Place turkey – breast side down – on greased grill over unlit burner(s), cover breasts with foil (very important – it keeps the breast meat from drying – white meat cooks faster than dark, so the foil slows the cooking). Close lid and cook, brushing every 45 minutes. Keep temperature between 250 and 300F for 3 ½ to 4 hours or until meat thermometer (remote or otherwise) inserted in thigh registers 180F.
5. Remove the foil from the turkey breast after 2 ½ hours of roasting.
6. Transfer to cutting board. Tent with foil (the whole bird this time) and let stand for at least 20 minutes before carving.

- - - - - PORK - - - - -



GOURMET BBQ SAUCES PORK MEATBALLS (Honey Hot / Original)

- 4 tablespoons butter
- 6 tablespoons, finely diced onion
- 1 1/4 lbs. lean ground beef or pork
- 1/2 cup soft bread crumbs
- 1/2 cup milk
- 1 egg, beaten
- 1 1/4 teaspoon salt (or to taste)
- 1/2 teaspoon nutmeg (optional)
- 1/4 teaspoon allspice

Heat butter in a large heavy skillet over low heat. Add and cook onion over medium heat until onion is golden yellow, stirring occasionally. Combine and mix together the onion, ground beef or pork, bread crumbs, milk, egg and a mixture of salt, nutmeg and allspice. Shape meat mixture into 1" balls. Heat 2 tablespoons butter. Add the meatballs and brown over medium heat. Shake pan frequently to obtain an even browning and to keep balls round. When thoroughly cooked, remove meatballs to paper towel to drain excess fat. The meatballs can be frozen at this stage for use later. When ready to serve, defrost thoroughly and heat through in oven and serve with Cattle Boyz Gourmet BBQ Sauce as dip or place in slow cooker and cover with sauce and warm through. Great as an appetizer or incorporated into pasta sauce.



GOURMET BBQ SAUCES ROAST SMOKED HAM (Honey Hot / Original)

- Smoked ham (Shoulder)
- 1 cup Cattle Boyz Original or Honey Hot Barbecue Sauce
- 1/2 cup water (At the start in the roaster)
- 1/4 cup honey

Roast Ham (shoulder) 325 C for 3 hours. Add 1/2 cup of water into roaster. Place ham in roaster and brush on liquid honey.

After half hour of roasting add Cattle Boyz Sauce by brushing it on.



PULLED PORK ON A BUN (Honey Hot / Original)

This recipe is so tasty that you will be making it again in a few days.

There is mustard in the recipe, but you may not want to add it as the sauce has a kick of its own.

- 1-2 lb Pork Loin Roast
- 2-3 Cups Cattle Boyz Original or Honey Hot BBQ Sauce
- 1 Cup diced onions
- 1 Cup Apple Sauce
- 1/4 Cup mustard (optional)

In a deep sided 10 cup baking dish, mix the Cattle Boyz BBQ Sauce, diced onions, apple sauce and mustard. Then coat Roast Pork with sauce mixture. You can marinate overnight in the fridge, but not necessary. Cover and bake @ 400 F for 30 minutes. Turn meat and reduce to 350 F for 1 1/2 hours, turning every 30 minutes. When meat is done, it should be tender. Use two forks going in opposite directions to shred the meat. Serve on rolls with rice. Enjoy!!



BBQ PORK ROAST WITH SEASONED CRUST (Pepper Blend & Gourmet Seasoning)

- 4 garlic cloves, minced
- 1 tablespoon olive oil
- 1 teaspoon Cattle Boyz Pepper Blend Seasoning
- 2 1/2 teaspoons Cattle Boyz Gourmet Seasoning
- 2 1/2 - 3 pounds boneless pork leg roast

Combine first 4 ingredients in a small bowl to make a paste. Coat roast with seasoning mixture. Preheat barbecue to high. Place roast on greased grill over drip pan. Close lid. Cook, using indirect heat method, for 30 minutes.

Turn roast. Reduce heat to medium. Close lid. Cook for 70 minutes, checking internal temperature with meat thermometer at 40 minutes. Final temperature should be 160 °F (75 °C). Serves 8



GOURMET BBQ SAUCES

CATTLEBOYZ RIBLETS (Original)

- 3 lbs pork or beef riblets
- 1 large onion
- 2 cups CattleBoyz BBQ sauce

Place riblets in roaster, cover with sliced onion and CattleBoyz BBQ sauce.

Cook for 3 hours at 250 degrees.

Serve with rice and beans.



GOURMET BBQ SAUCES

PORK and PINEAPPLE (Original)

- 1lb Pork pieces
- Cattle Boyz Original BBQ Sauce
- ¼ of a pineapple
- Medium onion

In a frying pan caramelize a medium onion.

Add a 1 lb of bite sized pork pieces.

When the pork is about half cooked, add ¼ of a fresh pineapple chopped into bite sized pieces.

Add a liberal splash of Original Cattle Boyz sauce.

Cook a few minutes and serve over rice.

Wonderful dish.

- - - - - SEAFOOD - - - - -



TOPPING OR CHUTNEY REPLACEMENT ON SEA FOODS (Honey Hot / Original)

The Original and Honey Hot BBQ Sauces are excellent as a topping or chutney replacement on Halibut, Sea Bass, Salmon and other white fish. Especially good when used as a chutney underneath a thick piece of blackened or seasoned Halibut or Sea Bass!! Impress your guests with something they've never tasted.



CEDAR PLANK SALMON (Honey Hot / Original)

Soak 6"x1.5"x1/2" plank (Home Depot sells 6" wide fence planks) for at least 4 hours in sink or tub. (You can buy boards in most grocery stores too) Season salmon with your favourite spices.

Place salmon on the plank and cook on the BBQ at a Medium to High heat. Apply Cattle Boyz Original on 1/2 of fillet and Honey Hot of the other 1/2. Reduce heat to Med Low to finish. Salmon should look raw in the middle 3/8" - take off the grill and cover with tin foil for 5 min then serve.



BARBEQUED OYSTERS - CATTLE BOYZ STYLE (Honey Hot / Original)

- 1 tbsp. unsalted butter
- 1 tsp. minced garlic
- 2 tbsp. freshly squeezed lemon juice
- 2 tbsp. Cattle Boyz Original or Honey Hot
- 12 fresh oysters

In a small sauce pan over medium heat, cook the butter and garlic, stirring occasionally, until the garlic aroma is obvious and the butter begins to brown, 2 to 3 minutes. Remove from the heat and add the lemon juice and Cattle Boyz. Mix well.

To open the oysters, grip each oyster flat side up in a folded kitchen towel. Take oyster knife and pry open at the small opening near the hinge. Try not to drain the juice from the shell. Run the oyster knife gently under the body to loosen from the shell. Discard the flatter (top) shell, keeping the oyster in the bottom (deeper) shell.

Spoon 1/2 teaspoon of the sauce over each oyster. Grill the oysters directly over high heat. When the sauce boils inside the shells, after 2 to 3 minutes, cook for 1 to 2 minutes more. Serve warm.



BARBEQUED SALMON (Honey Hot / Original)

- 4 - 1" thick salmon steaks
- 1/3 cup Cattle Boyz Original or Honey Hot BBQ Sauce
- salt & pepper to taste
- 1 large bunch spinach leaves, stemmed
- 1 medium papaya, peeled, seeded and cut into 1/4" thick slices

Place salmon steaks in non-aluminum pan; sprinkle with salt & pepper and pour Cattle Boyz over. Cover and refrigerate for 3 hours, turning salmon occasionally. Preheat grill on high heat. Generously oil grill rack to prevent sticking. Place salmon steaks on grill. Cook until just opaque, about 9 minutes per inch thickness, turning once. Place salmon steaks on spinach-lined platter and garnish with papaya. Serve with rice pilaf and grilled asparagus. Serves 4



GOURMET BBQ SAUCES SKEWERED SHRIMP (Honey Hot / Original)

- 1 lb. shelled uncooked, black tiger shrimp
- 3/4 cup Cattle Boyz Original or Honey Hot BBQ Sauce

Marinate shrimp in Cattle Boyz for 2 hours. Thread on skewers, grill over medium hot coals for 2 - 3 minutes each side. (If using wooden skewers, soak in water for at least 1/2 hour prior to grilling) Additional Cattle Boyz can be heated in a saucepan or in the microwave for dipping. Serves 4 as an appetizer, 2 as a main course.

Great served with stir fried veggies, pasta or as an addition to a summer salad.



GOURMET BBQ SAUCES SHRIMP, PINEAPPLE & SNOW PEA KEBABS (Honey Hot / Original)

- 1 lb. shelled, uncooked black tiger shrimp
- 1/2 lb. snow peas (microwave for about 1 minute)
- 1 pineapple, peeled, cored and cut into 1-inch cubes
- (large canned pineapple chunks work fine, ensure they are well drained)
- 1 1/4 cups Cattle Boyz Gourmet BBQ Sauce

Combine shrimp and Cattle Boyz BBQ Sauce in large bowl. Mix well, cover and refrigerate for two hours. Turn occasionally to ensure even coating. Drain shrimp, reserving marinade. Alternate shrimp, pineapple and snow peas. Blend snow peas so skewer goes through in two places or cut in half horizontally. Heat barbecue to high heat. Brush skewers with reserved marinade. Grill until shrimp is cooked through, turning frequently and basting with marinade, about 2 -3 minutes each side. Transfer to serving platter, brush with marinade and serve. Serves 4 as an appetizer or 2 as a main course. Suggestion: Serve over rice.



GOURMET BBQ SAUCES

HALIBUT (Honey Hot & Pepper Blend)

- ½ cup chopped red onion
- 1 green jalapeno pepper, seeded and finely chopped
- 2 1/3 cups Cattle Boyz Honey Hot BBQ Sauce
- 2 tablespoons chopped fresh cilantro (optional)
- sprinkle Cattle Boyz Pepper Blend Seasoning
- 4 halibut steaks
- sprinkle lemon pepper

Combine first 5 ingredients in medium bowl. Cover. Let stand at room temperature for 1 hour to let meld flavors and form juices. Season halibut steaks on both sides with lemon pepper. Preheat lightly sprayed electric grill to high. Cook fish on grill for 3 to 4 minutes per side until fish flakes easily with fork. Place on plate. Spoon Honey Hot mixture over top. Serves 4



GOURMET BBQ SAUCES

GRILLED HONEY HOT TIGER PRAWNS (Pepper Blend, Gourmet Seasoning & Honey Hot)

- 1 ½ pounds raw jumbo or extra-large shrimp, peeled
- 1 teaspoon Cattle Boyz Gourmet Seasoning
- ½ teaspoon course salt
- ¼ teaspoon Cattle Boyz Pepper Blend Seasoning
- 1 tablespoon vegetable oil
- Cattle Boyz Honey Hot BBQ Sauce as an accompaniment

Butterfly the shrimp by halving them lengthwise, through the rounded side, without cutting all the way through, but enough so that you can open them. In a large bowl, combine the Gourmet Seasoning, Salt and Pepper Blend. Add the shrimp, tossing to coat them with spices. Add the oil and toss to coat well. Preheat a grill or broiler with rack in top position. Brush the grill with oil and grill the shrimp opened flat (or broil them on a rack set in baking pan) for 5 minutes per side or until cooked through. Serve with Honey Hot BBQ Sauce as a dip. Serves 4



GOURMET BBQ SAUCES

GRILLED SESAME-CRUSTED SALMON (Original & Pepper Blend Seasoning)

- ½ cup Cattle Boyz Original BBQ Sauce
- 4 salmon steaks
- ½ cup sesame seeds
- Course sea or kosher salt
- Cattle Boyz Pepper Blend Seasoning

Pour the Original BBQ Sauce into a large plastic bag. Add the salmon, coating it well and seal the bag. Let the salmon marinate, chilled for at least 1 hour and up to 6 hours. Remove the salmon from the bag and discard the remaining BBQ Sauce. Spread the sesame seeds on a plate and season the salmon with salt and Pepper Blend Seasoning; then coat both sides of each steak with the seeds, patting them on to adhere. Preheat a grill, or broiler with rack in top position. Brush the grill with oil and grill the salmon (or broil it on a rack set in a baking pan) for 6 minutes on each side or until just cooked through. Serves 4



GOURMET BBQ SAUCES

GRILLED CATTLE BOYZ SALMON WITH LIME (Original & Pepper Blend Seasoning)

Marinade

- 3 tablespoons Cattle Boyz Original BBQ Sauce
- 1 tablespoon fresh lime juice
- 1 tablespoon vegetable oil
- 4 salmon steaks
- course kosher or sea salt
- Cattle Boyz Pepper Blend Seasoning
- Lime wedges as an accompaniment

In a small bowl, whisk together the marinade ingredients. Put the salmon in a shallow dish or plastic bag and pour the marinade over it, coating the salmon well. Let it marinate and season the salmon with salt and Pepper Blend. Preheat a grill, or broiler with rack in the top position. Brush the preheated grill with oil and grill the salmon (or broil it on a rack set in a baking pan) for 6 minutes on each side or until just cooked through. Serve the salmon with lime wedges. NOTE: Halibut or swordfish can be substituted for the salmon. Serves 4



PEPPERED CBZ SALMON (Original & Pepper Blend Seasoning)

- 3 tablespoons Cattle Boyz Original BBQ Sauce
- 1 ½ pounds center-cut salmon fillet skinned and cut crosswise into 4 portions
- 2 tablespoons Cattle Boyz Pepper Blend Seasoning
- ½ teaspoon salt
- 1 tablespoon vegetable oil

In a shallow dish or plastic bag, pour the Original BBQ Sauce, then add the salmon. Coat the salmon well and let it marinate, covered and refrigerated, for at least 1 hour and up to 8 hours. Discard the BBQ Sauce and pat the salmon dry with paper towels. Coat the salmon on all sides with the Pepper Blend, patting it on to help it adhere, and sprinkle with the salt. Heat the oil in a large nonstick skillet, skinned side up, in the skillet for 5 minutes. Turn the salmon and continue frying, reducing the heat to medium if the salmon is getting too dark, for 5 minutes or until it is just cooked through. Serves 4



TUNA GRILLED KOREAN-STYLE (Original & Pepper Blend Seasoning)

- ½ cup Cattle Boyz Original BBQ Sauce
- 2 tablespoons toasted sesame seed oil
- 1 tablespoon minced fresh ginger root
- 1 tablespoon sesame seeds
- 3 garlic cloves, minced
- ¼ teaspoon salt
- ½ teaspoon Cattle Boyz Pepper Blend Seasoning
- 1 ½ pounds tuna steak (1 inch or thicker) cut into 4 portions

In a plastic bag combine all ingredients except the tuna. Mix the marinade in the bag until combined and add the tuna, coating it completely. Do not marinate longer than 2 hours. Seal the bag, refrigerate and let tuna marinate for 1 to 2 hours, turning it occasionally. Preheat a grill, or broiler with rack in top position. Brush the grill with vegetable oil. Discard the marinade and grill the tuna (or broil it on a rack set in a baking pan) for 3 minutes on each side until medium rare. Serve immediately. Serves 4. NOTE: Swordfish or shark can also be prepared this way.



**GRILL-SEARED SUSHI-QUALITY TUNA WITH SOY, WASABI,
AND PICKLED GINGER (Original & Pepper Blend Seasoning)**

- 4, 8-ounce tuna steaks, 3 inches thick
- 4 tablespoons sesame oil
- salt and Cattle Boyz Pepper Blend Seasoning
- ¾ cup pickled ginger
- 6 tablespoons wasabi powder, mixed with water to the consistency of wet sand
- 12 tablespoons Cattle Boyz Original BBQ Sauce

Brush the tuna steaks lightly with the sesame oil and season with salt and Pepper Blend to taste. Over high heat, place the steaks on the grill and cook 4 to 5 minutes on the top and bottom sides, or until a dark brown crispy skin has been formed. Now cook the steaks for 2 to 3 minutes on each edge, trying to achieve the same dark brown crispy effect. Remove the steaks from the grill, and serve with ginger, wasabi, and Original BBQ Sauce.

Serves 4

- - - - - SIDE DISHES - - - - -



GOURMET BBQ SAUCES **BAKED BEANS (Original)**

- 1 large can brown beans with pork
- 1 large can kidney beans, partially drained
- 1 small can lima beans (optional)
- 1 large onion, diced
- 3 - 4 cloves garlic, minced
- 8 rashers bacon, fried crisp and crumbled
- 2 tbs. Worcestershire sauce
- 1 tbs. dry mustard
- 2 tbs. brown sugar
- 2 tsp. liquid hickory smoke (optional)
- 1/4 cup Cattle Boyz Original BBQ Sauce

Pour beans in casserole dish retaining liquid from kidney beans and add crumbled bacon. In skillet sauté onion and garlic until tender, add to casserole. Add all remaining ingredients and salt and pepper to taste. Cover and bake at 250 degrees for 3 hours stirring occasionally. If beans appear too thick add remaining liquid from kidney beans. Serves approx. 8 people.



GOURMET BBQ SAUCES **POUTINE (french fries with cheese) (Original)**

- Bake or Fry frozen Tater Tots
- Toss the cooked Tater Tots in Cattle Boyz Original. Just pour enough to lightly coat Taters.
- Top with parmesan cheese and broil or bake until melted!!



GOURMET BBQ SAUCES

GARLIC-ROASTED POTATOES ON ROSMARY SKEWERS (Pepper Blend Seasoning)

- 1 pound red or white new potatoes, each about 1 ½ inches in diameter
- ½ cup extra-virgin olive oil
- 1 tablespoon minced garlic
- kosher salt (preferred but regular salt can be used)
- Cattle Boyz Pepper Blend Seasoning
- 6 sturdy rosemary branches
- 1/3 cup balsamic vinegar

Cut the potatoes in half, and place in a medium bowl. Soak skewers in water for at least 30 minutes beforehand. Add 2 tablespoons of olive oil and the garlic. Season with salt and Cattle Boyz Pepper Blend to taste. Strip almost all of the leaves off of the rosemary branches to form skewers, leaving some leaves near the slightly thinner end. Finely chop enough leaves to measure 2 tablespoons and add them to the potatoes. Toss the potatoes to coat thoroughly with the oil and seasonings. Using the thicker end of each rosemary skewer as the point, thread the potato halves on skewers, dividing them evenly. Grill the skewers directly over medium heat until the skin begins to brown and crisp, 25 to 30 minutes. Pour the balsamic vinegar into a small sauté pan over high heat and boil until reduced to about 2 tablespoons, about 4 minutes (the vinegar will be syrupy). Pour enough of the remaining olive oil onto a serving platter to form a thin layer. Sprinkle the oil with salt and Pepper Blend to taste. Drizzle the warm vinegar over the oil. Place the skewers on the platter, turn the potatoes in the oil and vinegar, and serve immediately. Makes 6 skewers



GOURMET BBQ SAUCES

CBZ GRILLED ASPARAGUS (Original)

- 1 pound of Asparagus with tough ends removed

Lightly brush with olive oil, then with CBZ Original BBQ Sauce
Place on hot grill, dust with CBZ Pepper Blend (optional), grill lightly and remove when still crunchy.



CBZ GRILLED ONIONS (Original / Pepper Blend)

- 4 med. red onions (we prefer Vadalía) or just yellow will work
- 6 tbsp CBZ Original BBQ Sauce
- 2 tbsp. olive oil
- 3/4 tsp. CBZ Pepper Blend

In bowl, whisk CBZ sauce and olive oil. Cut onions in half (discard small portion of top and bottom of onion). Pour sauce over onion sections and let stand at room temperature for about one hour. Baste and turn occasionally. Grill on medium to high coals, about four minutes per side. Season with pepper, if desired.



CBZ GRILLED HONEY HOT VEGETABLES (Honey Hot)

- Assorted vegetables (red, yellow, green peppers, onions, mushrooms etc)
- Assorted fruit

Together or individually can be skewered or left in larger pieces and grilled, lightly brush with olive oil and during the grilling brush with CBZ Honey Hot and lightly dust with CBZ Pepper Blend.



GOURMET BBQ SAUCES

Cattle Boyz BUTTER BOURBON & HONEY ONIONS (Honey Hot)

Contributed by Rick Browne of BBQ America

- 4 large sweet onions
- 1/2 cup melted butter
- 1 cup corn
- 1/4 cup bourbon
- 1/2 cup Cattle Boyz Honey Hot barbecue sauce
- 1 tablespoon balsamic vinegar
- Garlic salt
- Ground black pepper

Cut off thin slice of bottom (root end) of sweet Vidalia or Maui or Walla Walla onions so they can stand upright. Remove outer skin and, using a grapefruit knife or melon baller remove a core almost to the bottom of the onion and about 2 inches wide.

Spray outside of onion with PAM grilling spray and salt and pepper the outside of the onion. Place each onion on a large piece of aluminum foil and salt and pepper the inside of the cavities as well.

Mix melted butter, corn, bourbon, barbecue sauce, and balsamic vinegar in bowl and fill the cavities with the butter mixture. Reserve remaining butter mixture and keep warm.

Gather the foil at the top and carefully twist to seal the onions in the foil. Cook on indirect heat on the barbecue for 1 1/2 hours along with the chicken.

Just before serving drizzle warm leftover butter mix over onions and serve.

Serves 4-6

- - - - - APPETIZERS - - - - -



GOURMET BBQ SAUCES CHICKEN NACHOS (Original)

- sautee chicken in Cattle Boyz Original BBQ Sauce
- spread nacho chips on a large plate
- cover chips with shredded cheese
- garnish with black olives, green and red peppers
- spread chicken over top garnish
- cover with shredded cheese
- broil until cheese melts

Serve with sourcream, salsa and/or guacamole dip.



GOURMET BBQ SAUCES NAVY BAKED BEANS (Original)

- 1 lb Navy Beans
- 1/2 lb Bacon
- 1 Small Can Tomato Paste
- 1 3/4Cups Cattle Boyz Original BBQ Sauce
- 1 Cooking Onion (diced)
- 2 Cloves Garlic (minced)
- 2 Cups Water
- 3 Tbsp Chicken Boullion Base
- 1/2 Cup Bourbon or Favorite Whisky (optional)
- Pepper to Taste (No Salt Required)

Rinse Beans and soak overnight (6 hours minimum). Boil Beans 1 Hour (simmering boil). While Beans are boiling.....Chop Bacon into small peices and cook until semi-crisp, drain oil. Add in Onion and Garlic and cook until translucent. Add Bourbon and simmer 5 minutes. In a crock pot, add the Cattle Boyz Sauce, Tomato Paste, water, Boullion and stir. Dump in your Bacon mixture and stir. Drain Beans and stir into crock pot. Cook at low setting 6-8 hours, stirring occasionally. Serves 6 as a Side Dish!

- - - - - SALADS - - - - -



GOURMET BBQ SAUCES

BARBEQUED CHICKEN CAESAR SALAD (Honey Hot / Original)

- Lightly coat 4 boneless, skinless chicken breasts with Cattle Boyz Original or Honey Hot BBQ Sauce. Grill until done & slice.
- Toss one head of washed & torn romaine lettuce with Caesar dressing, parmesan cheese, bacon bits and croutons.

Serve as a side dish or great with garlic bread as luncheon entree.

Makes 4 servings



GOURMET BBQ SAUCES

GRILLED TUNA NICOISE (Pepper Blend Seasoning)

- ¾ cup extra-virgin olive oil
- 2 tablespoons minced shallot
- kosher salt (preferred but regular salt can be used)
- 4 eggs
- salt
- 4 sushi-grade tuna steaks, each 6 to 7 ounces, 1 inch thick
- 12 Nicoise olives
- 10 to 15 small pear tomatoes, halved lengthwise, or 3 plum tomatoes, cut into ¼-inch-thick slices
- ¼ cup sherry vinegar
- 1 ½ tablespoons finely chopped fresh oregano
- Cattle Boyz Pepper Blend Seasoning
- 6 small red new potatoes, about 10 ounces total
- 10 ounces haricots verts, stem ends trimmed
- 1 small head butter lettuce (about 4 ounces), leaves separated

To make the vinaigrette, in a small bowl, whisk together the oil, vinegar, shallot, and oregano. Season with salt and Pepper Blend to taste. Bring a large saucepan filled three-quarters with water to a simmer. Lower the eggs into the water and allow to simmer until hard-boiled, 8-10 minutes. With a slotted spoon, remove the eggs and cool them under cold running water. Tap the eggs all over to crack the shells, then peel them and cut lengthwise into quarters. Return the water in the saucepan to a boil, add the potatoes, and boil until barely tender, about 10 minutes. Remove the potatoes with a slotted spoon and, when cool enough to handle, cut them in half. Return the water to a boil, add a teaspoon or two of salt, then add the green beans. Boil until barely tender, 2 to 3 minutes. Drain and cool under cold running water. Place the tuna and the potatoes in a shallow dish. Pour ¼ cup of the vinaigrette over them. Turn to coat well. Grill the potatoes directly over medium heat, turning once, until golden brown, 8 to 10 minutes total. Grill the tuna directly over medium heat, turning once, for 4 to 5 total for rare (8 to 10 minutes total for well done). Cut the tuna across the grain into ¼ inch-thick slices. Arrange a couple of butter lettuce leaves on each plate with some olives and tomatoes. Place the eggs, beans, and potatoes around the plate. Fan the tuna slices across the lettuce. Drizzle the remaining vinaigrette over the salad. Serve at room temperature. Makes 4 servings

- - - - - RUBS - - - - -



GOURMET BBQ SAUCES

ALL-SOUTH BARBECUE RUB (Pepper Blend Seasoning)

- 2 tablespoons salt
- 2 tablespoons sugar
- 2 tablespoons brown sugar
- 2 tablespoons ground cumin
- 2 table spoons chili powder
- 2 tablespoons Cattle Boyz Pepper Blend Seasoning
- 1 tablespoon cayenne pepper
- 4 tablespoons paprika

Mix all ingredients thoroughly to make about 1 cup of meat rub.

- - - - - DIPS & SAUCES - - - - -



GOURMET BBQ SAUCES **BEER SAUCE (Original)**

- 1 part Cattle Boyz Original BBQ Sauce
- 1 part of your favorite beer

Combine ingredients in small saucepan. Simmer, uncovered on medium-low for 20 – 30 minutes, stirring frequently until slightly thickened. Great for chicken!



GOURMET BBQ SAUCES **QUICK HERB BUTTER STEAK (Pepper Blend Seasoning)**

- 1/3 cup butter
- 2 garlic cloves, crushed
- 1 tablespoon lemon juice
- ¼ cup chopped fresh mixed herbs
- Cattle Boyz Pepper Blend Seasoning to taste

Mix together first 4 ingredients and stir until the butter melts and turns a nutty brown color. Sprinkle the Pepper Blend seasoning to taste. Serves 4.



GOURMET BBQ SAUCES

RICH RED WINE STEAK SAUCE (Pepper Blend Seasoning)

- 1 cup red wine
- ½ cup beef stock
- 2 tablespoons redcurrant jelly
- 1 teaspoon Cattle Boyz Pepper Blend Seasoning to taste

Pour red wine into pan and bring to a boil. Stir in beef stock and jelly. Simmer the sauce for 5 minutes, or until the sauce is reduced by half and becomes syrupy. Sprinkle the Pepper Blend seasoning to taste. Serves 4



GOURMET BBQ SAUCES

CREAMY MUSHROOM STEAK SAUCE (Pepper Blend Seasoning)

- 3 tablespoons butter
- 2 garlic cloves, crushed
- 3 sliced green onions
- 1 cup thinly sliced button mushrooms
- 1 tablespoon brandy
- 1 cup whipping cream
- 1 teaspoon Cattle Boyz Pepper Blend Seasoning to taste

In a skillet, melt the butter and then add the garlic, Pepper Blend seasoning, onions and mushrooms. Cook over medium heat until the mushrooms are golden brown. Add the brandy and whipping cream. Bring to a boil, then simmer for 5 minutes, or until the sauce has thickened slightly. Serves 4



GOURMET BBQ SAUCES

GREEN PEPPERCORN STEAK SAUCE (Original)

- 1 tablespoon chicken stock
- ½ teaspoon Cattle Boyz Original BBQ Sauce
- 1 ¼ cups whipping cream
- 2 tablespoons brandy
- 2 tablespoons canned green peppercorns, coarsely chopped

Mix all ingredients in a skillet and bring to a boil. Simmer for 5 minutes, or until the sauce has thickened slightly.
Serves 4

- - - - - COMPOUND BUTTERS - - - - -



GOURMET BBQ SAUCES

BASIL-LEMON COMPOUND BUTTER (Pepper Blend Seasoning)

- 1 pound very soft, unsalted butter
- 4 tablespoons chopped basil
- 1 tablespoon minced garlic
- 4 tablespoons lemon juice (about 1 lemon)
- salt and Cattle Boyz Pepper Blend Seasoning

Mix all ingredients together and blend thoroughly in a blender or by hand. You can roll them into tubes, cover them with plastic wrap, put them in the freezer and then just cut slices the size you need. A small pat on top of your chicken or fish will melt and spread its flavor over the food. Can also be used as a spread on bread or toast.



GOURMET BBQ SAUCES

ROSEMARY-GARLIC-PEPPER BLEND COMPOUND BUTTER (Pepper Blend Seasoning)

- 3 tablespoons rosemary needles
- 1 tablespoon minced garlic
- 2 tablespoons Cattle Boyz Pepper Blend Seasoning
- salt to taste

Mix all ingredients together and blend thoroughly in a blender or by hand. You can roll them into tubes, cover them with plastic wrap, put them in the freezer and then just cut slices the size you need. A small pat on top of your chicken, red meat or fish will melt and spread its flavor over the food.



GINGER-SCALLION COMPOUND BUTTER (Pepper Blend Seasoning)

- 4 tablespoons chopped scallion
- 2 tablespoons minced fresh ginger
- 1 tablespoon rice wine vinegar
- salt and Cattle Boyz Pepper Blend Seasoning

Mix all ingredients together and blend thoroughly in a blender or by hand. You can roll them into tubes, cover them with plastic wrap, put them in the freezer and then just cut slices the size you need. A small pat on top of your chicken or fish will melt and spread its flavor over the food.



HOT CHILE-CILANTRO COMPOUND BUTTER (Pepper Blend Seasoning)

- 4 tablespoons chopped cilantro
- 2 tablespoons minced fresh red Serrano Chile peppers
- 2 tablespoons lime juice (about 1 lime)
- salt and Cattle Boyz Pepper Blend Seasoning

Mix all ingredients together and blend thoroughly in a blender or by hand. You can roll them into tubes, cover them with plastic wrap, put them in the freezer and then just cut slices the size you need. A small pat on top of your chicken, rice, pork, fish, crackers or appetizers will melt and spread its flavor over the food.



GOURMET BBQ SAUCES

CHILE COMPOUND BUTTER (Pepper Blend Seasoning)

- 3 tablespoons chili powder
- 1 tablespoon ground cumin
- 3 dashes Tabasco sauce
- 1 tablespoons tequila
- salt and Cattle Boyz Pepper Blend Seasoning

Mix all ingredients together and blend thoroughly in a blender or by hand. You can roll them into tubes, cover them with plastic wrap, put them in the freezer and then just cut slices the size you need. A small pat on top of your chicken rice, pork, fish, crackers or appetizers will melt and spread its flavor over the food.

- - - - - BEVERAGES - - - - -



THE MORNING AFTER CAESAR (Original)

For a single serving:

- 1 1/2 oz vodka
- 1 tsp worcestershire
- 1/8 tsp black Pepper, celery salt & cajun seasoning spice
- 1/4 tsp Cattle Boyz Original BBQ Sauce
- 4 taps of Tabasco

Rim a tall glass with fresh lime. Face down glass and rim with salt. Pour in Clamato juice and add all ingredients. Stir to mix. Garnish with ice, lemon wedge and celery.