

Hamburgers

2 pounds of ground beef

Flip at least 4 times and coat with the following seasoning while grilling:

Pinch of Seasoned salt

Worcestershire sauce

Pepper

Garlic Powder

Onion Powder

Saute mushrooms with quarter stick of butter

Form patties and grill to 145 internal temperature. Serve on bun top with swiss cheese and mushrooms.

1st

Pork Burgers

- 1 pound of unseasoned ground pork
- 2 Tablespoon garlic salt
- 1 teaspoon freshly ground pepper
- 2 teaspoons brown sugar
- 1 teaspoon cajun seasoning
- 2 teaspoons of seasoned salt

Mix ingredients with 1 pound of ground pork. Form patties and grill to 145 internal temperature. Serve on bun with homemade BBQ sauce.

*BBQ Sauce**½ Cup Ketchup**½ Cup BBQ Sauce**¼ Cup Italian Dressing**2 Tablespoons of Mustard**2 Tablespoons Worcestershire sauce**1 Tablespoon of Garlic Powder**½ Tablespoon of Pepper**½ Tablespoon of Salt**1 teaspoon Cayenne Pepper**2 teaspoon of onion powder*

Pork Chops

1st

6 pork chops

Rub

1 cup brown sugar
1 tablespoon salt
1 tablespoon pepper
1 tablespoon Lawry's

Sauce

1 Stick of Butter
1 Bottle of Italian Dressing
2 Tablespoons Worcestershire sauce
½ Cup of ketchup
½ Cup of buffalo sauce
Salt and pepper to taste

Mix all ingredients for rub and apply. Let sit overnight. Grill to 145 internal temperature. Apply sauce liberally.

Lamb Burgers

2 teaspoons of sea salt

1 Tablespoon garlic salt

2 teaspoons freshly ground pepper

1 Tablespoon of brown sugar

Mix ingredients with two pounds of ground ~~pork~~ ^{LAMB}. Form patties and grill to 160 internal temperature.

1st

BEEF
CUT

1st

JR'S BBQ

NEW YORK STRIP STEAK

- ~ PAT STEAK DOWN W/ A DRY PAPER TOWEL
- ~ IN A SMALL BOWL, MIX TOGETHER:
 - 1/2 TSP. GARLIC POWDER
 - 1/2 TSP. SALT
 - 1/2 TSP. PEPPER
 - A PINCH WHITE SUGAR
 - A PINCH BROWN SUGAR
- ~ RUB MIXTURE ON BOTH SIDES OF STEAK.
- ~ ONCE YOUR COALS / GRILL REACHES APPROXIMATELY 600°, PUT STEAK ON GRILL.
- ~ COOK STEAK FOR 4 MINUTES PER SIDE UNTIL TEMP OF STEAK REACHES 135° TEMP FOR A PERFECTLY COOKED MEDIUM RARE STRIP STEAK.
- ~ LET STEAK REST FOR 5 MINUTES BEFORE CUTTING & EATING.

1st

Lamb Chops Bar-B-Que

2. Lamb Chops

1/4 cup of 3 Little Pigs Kansas City Rub
4 tablespoons of White Ford's Olde 70
Southern Style Barbecue Sauce

Apply rub to lamb chops and place
on hot grill for approximately 5 to 7
minutes per side. ~~When done~~

Sauce one side after turning and when
other side is done turn and sauce
unsauced side.

Remove from heat and serve.