



CHEF DAVID ROSE

Steve Harvey BBQ Grilling Recipes sponsored by Bounty Paper Towels

Recipes by: David Rose

Peach BBQ Baby Back Ribs

Ingredients:

2 full racks Pork baby back ribs
Peach BBQ Sauce (see recipe below)
BBQ Dry Rub (see recipe below)
1 cup apple juice

BBQ Dry Rub

1/2 cup kosher salt
1/2 cup coarse cracked pepper
1/2 cup brown sugar
3 tablespoons white sugar
1 tablespoon smoked paprika
1 teaspoon garlic powder
1 teaspoon onion powder

Recipe:

1.) Mix together in medium bowl until well incorporated.

Yield: about 1.25 cups

Peach BBQ Sauce

Ingredients:

1 cup ketchup
1/4 cup peach preserves
2 tablespoons yellow mustard
2 teaspoons Worcestershire sauce
2 teaspoon apple cider vinegar
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon black pepper
1/2 teaspoon Spanish paprika
3 tablespoons brown sugar

Recipe:

- 1.) Add all ingredients into a medium sauce pan, whisk until well incorporated and bring to a boil; simmer for 8 to mins
- 2.) Cool to room temperature before using

Yield: About 1 cup

Ribs

Recipe:

- 1.) Take baby back ribs out of the fridge and allow to come to room temperature, about 30 mins.
- 2.) While ribs are coming up to room temperature, prepare your grill/smoker for indirect grilling at 275 degrees. At this point feel free to add a heaping hand full of soaked apple wood chips to the charcoal, to add an additional smoky flavor to the ribs. (*Wood chips/chunks, should be soaked a minimum of 30 mins in water, to ensure slow burning)
- 3.) Remove membrane from the back of the ribs, with a knife, and pull away from ribs with a paper towel, for easier removal, discard.
- 4.) Season both sides of the ribs liberally with BBQ dry rub, and place meaty side of ribs up first in grill (indirect heat)/smoker. Place aluminum pan under ribs, to catch drippings.
- 5.) For these ribs, the total cook time will be 3 hours. First hour ribs are grilled uncovered, 1 hour ribs wrapped in aluminum foil, last 1 hour ribs grilled uncovered again.
- 6.) For the 2nd hour... Prepare a double layer of aluminum foil, big enough to wrap each rack. Crimp sides of aluminum foil up, and pour a 1/2 cup of apple juice in the bottom. Place a rack in each piece of aluminum foil. Fold aluminum foil over and wrap loosely, around the ribs. Place wrapped ribs back into grill (indirect heat)/ smoker and cook for the 1 hour.
- 7.) Remove the ribs from the aluminum foil, and place ribs back on to grill. Once a nice crust starts to form on the ribs, brush/baste ribs liberally with **Peach BBQ sauce** on each side of ribs 2 to 3 times. Allowing a nice sticky layer of BBQ sauce to adhere to the ribs. This last hour is extremely important, as we are looking for a finished caramelization on the ribs.
- 8.) Once achieved caramelization is achieved on the ribs, remove ribs from grill/ smoker with tongs, and place on cutting board; cut each rib through the meat.

Jamaican BBQ Jerk Chicken

Ingredients:

- 2 lbs chicken leg quarters or chicken wing flats and drums
- Jerk Rub (see recipe below)
- Caribbean BBQ Sauce (see recipe below)

Jerk Rub

Ingredients:

3 teaspoons dried thyme
1/3 teaspoon ground cloves
2 tablespoon salt
2 teaspoon allspice
2 teaspoons paprika
1 teaspoon cayenne pepper
2 teaspoon black pepper
1/2 teaspoon nutmeg
2 teaspoons white sugar
1 teaspoon brown sugar
1/2 teaspoon cinnamon
1 teaspoon garlic powder

Recipe:

1.) Place all dry ingredients in a Whisk together all dry ingredients.

Caribbean BBQ Sauce

Ingredients:

1 cup ketchup
1/4 cup guava jelly/fruit spread
1/4 cup mango nectar
1 tablespoon yellow mustard
2 teaspoons Worcestershire sauce
2 teaspoons apple cider vinegar
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon black pepper
1/2 teaspoon Spanish paprika
3 tablespoons brown sugar

Recipe:

- 1.) Add all ingredients into a medium sauce pan, whisk until well incorporated and bring to a boil; simmer for 8 to mins
- 2.) Cool to room temperature before using

Jerk Chicken

Recipe:

- 1.) Season Chicken Thighs or wing sections liberally with jerk rub, marinate over night.
- 2.) Turn grill to medium high heat, oil down grill.
- 3.) Grill chicken until skin is crisp, caramelized and cooked all the way thru to 165 degrees; about 30 to 45 mins.
- 4.) Once chicken is cooked thru, glaze with Caribbean bbq sauce, coat each side twice allowing bbq sauce to lacquer, adhere and make sticky BBQ chicken.

BBQ Bacon Baked beans

Ingredients:

- 28 oz can Bush's BBQ baked beans
- 1/2 onion chopped
- 2 cloves garlic minced
- 2 strips uncooked bacon chopped (reserve 2 strips chopped cooked bacon for garnish)
- 1/4 teaspoon paprika
- 1/2 teaspoon black pepper
- 1/4 cup favorite bbq sauce **optional
- 1/4 chopped parsley for garnish

Recipe:

- 1.) Put saucepan on medium high heat, add bacon to pan, and sautéed until crispy and fat has rendered out; about 5 to mins.
- 2.) Remove cooked bacon from pan with a slotted spoon, leave reserved bacon fat in pan.
- 3.) Add onions and garlic to pan and sauté until caramelized; about 3 to 4 mins.

4.) Add baked beans, cooked bacon, paprika, and black pepper into pan. Bring to a boil then simmer for 4 to 5 mins. **optional to add 1/4 cup favorite BBQ sauce to make sweeter and provide more BBQ flavor to beans.

5.) Garnish baked beans with reserved chopped bacon and chopped parsley.

Yields: about 5 to 6 servings

Grilled veggie skewers

Ingredients

8 oz small white mushrooms (whole/cleaned)

2 medium red bell peppers (large diced)

2 large zucchini (sliced in 1/2" slices)

1 large yellow onion (large diced)

2 large garlic cloves (minced)

1 cup olive oil

1 tablespoon kosher salt

1/2 tablespoon black pepper

1/2 teaspoon paprika

1/2 cup chopped Italian parsley to garnish

About 8 to 10 wooden skewers (soaked) or metal skewers

Recipe:

1.) In a large bowl, whisk together olive oil, and minced garlic.

2.) Add chopped veggies to bowl, with salt, pepper and paprika, toss thoroughly.

3.) Oil and Preheat grill to medium high heat

4.) Skewer veggies alternating veggies: mushroom, pepper, zucchini, onion, repeat, until all veggies are skewered.

5.) Grill vegetables until fork tender about 8 to 12 mins.

6.) Garnish with chopped parsley.

Yields about 8 to 10 skewers

Red Skin Potato salad

Ingredients:

2 lbs red skin baby potatoes (1/2" diced cubes)

8 to 9 cups water (salted)
1 stalk celery chopped
1 cup mayonnaise
1/4 cup yellow mustard
1/4 cup minced chives
4 tablespoons sweet relish
3 hard boiled eggs chopped
1 teaspoon Worcestershire sauce
1/2 teaspoon onion powder
Kosher salt & black pepper
Paprika for garnish

Recipe:

- 1.) Bring water to a boil, and add an aggressive pinch of kosher salt to water.
- 2.) Add diced potatoes to boiling salted water, and cook until fork tender; about 10 mins
- 3.) Run cold water over potatoes until cooled.
- 4.) In a large mixing bowl add mayo, mustard, sweet relish, celery, minced chives, Worcestershire sauce, onion powder, and mix together until well incorporated.
- 5.) Add diced potatoes, and chopped eggs, fold into mixture; season to taste with salt & pepper.
- 6.) Dust with Spanish paprika on top of finished potatoe salad to garnish

Yields about 5 to 7 servings

Mexican street corn

4 ears corn cut in half (portions)
1/2 cup kosher salt
1/2 cup white sugar
8 oz cotija cheese (crumbled)
Lime mayo (recipe below)
Spanish Paprika for garnish
About a 1/2 gallon water
Olive oil (for brushing corn)

Recipe:

- 1.) Bring water, salt and sugar to a boil and cool to room temperature
- 2.) Pour salted water over corn and allow to stand for 1 hour.
- 3.) Turn grill to medium high heat, brush corn with olive
- 4.) Grill until slightly charred and tender on all side, about 6 to 8 mins.
- 5.) Remove from heat and slather corn with lime mayo while still hot, and top with cotija cheese and a light dusting of Spanish paprika.

Yield: 8 servings

Lime mayo

Ingredients:

- 1 cup mayonnaise
- Juice of 1/2 one lime
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Pinch of kosher salt

Recipe

- 1.) Add all ingredients in medium mixing bowl, and stir until well incorporated.

Yield about 1 cup