

Julie's Kabobs

Large chunks of beef or pork
Cherry tomatoes
Onion, chopped in large chunks
Green pepper, chopped in large chunks
Whole mushrooms
Kabob sticks
JB's Fat Boy Cajun Rub
Corn Oil

Layer pork and vegetables on kabob sticks as desired. Put thin layer of corn oil on cookie sheet and place kabobs on sheet, turning so all sides are coated in oil. Sprinkle rub over entire kabob, then place on grill surface to cook. Additional rub may be sprinkled over kabobs during cooking process, if desired.

Tender Medallions

2 lbs. (approx.) beef or pork tenderloin
2 tbsp. **Premium Marinade**
2 cups apple juice

Cut tenderloins into 1/2" thick medallions. Mix marinade and apple juice in a plastic container with no-spill lid until marinade dissolves. Add tenderloins and refrigerate for 4 – 6 hours or overnight, turning container occasionally. Remove meat from container, discard liquid. Grill tenderloin medallions, basting occasionally with freshly mixed marinade sauce.

Sweet/Sour Pork

4 lb. pork roast
1 T. oil
2 onions, sliced
¼ t. pepper
1 t. salt
1 cup **JB's Fat Boy Honey Mustard Sauce**

Heat fat in a heavy skillet or dutch oven with a tight fitting lid, add meat and onions and brown, turning frequently. Add remaining ingredients, being careful to slowly pour Honey Mustard Sauce completely over the cooked meat. Cover tightly. Cook in a 300 degree oven for 3 -3 ½ hours or until tender. May also transfer cooked meat to a crock pot, pour sauce over meat, and cook it all 8-10 hours on low heat.

Brat-Loins – The grill/smokers approach to Tur/Duck/Hen

Bratwurst links

Pork loins

Sweet Ride ‘Em Rub

Cut loins into large chunks the length of the brats. Insert a long knife deep through the center length of the loin, making certain the cut is wide enough for the brat. Season the brat with **Sweet Ride ‘Em Rub**, then insert it entirely into the loin via the wide slit. Lightly season the exterior of the loin with additional **Sweet Ride ‘Em Rub**. Place meat in a smoker until it is cooked through and tender. May also be baked in a 350 degree oven.

Cinnamon Grilled Pork Tenderloin

2 whole 1 ½ lb. pork tenderloins

3 cloves garlic

3 green onions

1 cup **Cowgirl Sweet n’ Hot Glaze**, divided

½ cup soy sauce

Pecan Rub

Chop the garlic and green onions and add to ½ cup of **Cowgirl Sweet n’ Hot Glaze** and ½ cup soy sauce in large bowl. Place tenderloins in the bowl, coating them well with the marinade. Cover the bowl and marinate the meat at least 2 hours in the refrigerator, turning occasionally. Remove pork from the marinade and lightly season it with the **Pecan Rub**. Place it on the grill over medium heat. Discard marinade. Grill until cooked through, 30 – 45 minutes, turning and basting occasionally with remaining ½ cup of **Cowgirl Sweet n’ Hot Glaze**. Transfer to platter and cut into 1/2” slices.

Ride ‘Em Cowgirl Pork Chops

6 (¾” thick) center cut pork chops

2 tsp. **Sweet Ride ‘Em Rub** (or more to taste)

½ cup butter or margarine

2 pkgs. dry Italian dressing mix

2 – 10 ¾ oz. cans condensed golden mushroom soup

½ cup dry red wine

½ cup water

1 – 8 oz. pkg. cream cheese, softened

1 medium onion, finely chopped

Preheat oven to 375. Lightly coat both sides of pork chops with **Sweet Ride ‘Em Rub**, then place pork chops in a greased 13” x 9” baking dish. Melt butter in a medium saucepan and stir in dry salad dressing, soup, wine, water, cream cheese and onion. Pour over chops. Bake 1 ¼ hours or until chops are cooked through. Serve over hot cooked angel hair pasta.