

Competition BBQ Notes

by Alan Dujenski

SECTION 1: BRISKET

- Use only WHOLE Brisket (KOBÉ or WAYGU preferred) or Certified Black Angus
- Trim knot and silver
- Marinade KC Masterpiece (Garlic and Herb)
- Place in 2-1/2 gallon Zip Log bag
- Remove from marinade and add RUB
- Place fat side down and turn at 1/2 point
- COOK 220-240F
- COOK with COOL MEAT--COOL FIRE
- No need to mop or spray
- Remove at 190F (NOTE: Do not use thermometer where you slice)
- Wrap in PLASTIC WRAP and FOIL and place in cooler (adding Cherry Coke)
- Remove 30 minutes before turn in--Save juices
- Apply light coat BBQ sauce and let set up on smoker
- Use large spoon to run along two fat channels to help separate FLAT from POINT
- Remove POINT (Cut off BURNT END, CHOP chopped point and add BBQ Sauce)
- Place CHOPPED Brisket in bottom of tray (no fat)
- Slice Brisket into 6+ pencil size thick pieces (carefully replace any chips with BBQ sauce/tweezers (SLICE FROM TOP))
- Paint back side with BBQ Sauce and sprinkle some rub
- Paint front side with au jus (SALT IF NECESSARY)
- Artistically place pieces in box at a DIAGONAL on top of the CHOPPED BRISKET
- Place cut BURNT END pieces neatly in front of the slices
- NOTE: DO NOT USE HONEY IN BBQ SAUCE
- WOOD SELECTION: CHERRY / LITTLE HICKORY / LITTLE MESQUITE

SECTION 2: PORK SHOULDER (BUTT)

- Use BONE-IN
- Inject vigorously (See SECTION 6)
- Apply MUSTARD (See SECTION 6)
- RUB MEAT (See SECTION 6)
- MOP--butter and beer (dark beer or Redhook ESB)
- Use hotter fire (300-350F)
- Cook to internal temp of 195F
- Remove and wrap in plastic and foil
- 45 minutes before turn in put back on pit
- Pull by hand (cotton gloves and latex) thumb size
- Remove fat and gray meat
- Mix with (chicken broth,salt, rub,sauce)...season to taste
- Place large pile pulled in container

SECTION 3: RIBS

- Cut ST. LOUIS STYLE (look for 4.3 lb or smaller)
- TRIM and remove membrane
- Slather with mustard (See SECTION 6)
- Sprinkle with rub
- Cook at about 220-240F
- Spray with APPLE JUICE
- When just done REMOVE, APPLY BBQ SAUCE, WRAP PLASTIC THEN IN FOIL, PLACE IN COOLER
- Remove about 40 minutes before turn in to cool
- Place front side down on REYNOLDS NON-STICK
- CUT DOUBLE MEAT (Hollywood style)
- Paint whole rib with BBQ Sauce (sweetened)
- Place neatly in box and one on side to show smoke ring



Hollywood Cut



Double
meat
on bone

SECTION 4: CHICKEN

- USE THIGHS (Tyson-broth added, Purdue)
- TRIM (removing bone pieces and saving enough skin to wrap under the thigh)
- MARINADE in KC Masterpiece Caribbean Jerk Marinade) and gallons size Zip Loc bag
- Remove and sprinkle lightly both sides with RUB and wrap tight in skin
- BBQ at 300+ temp or grill INDIRECT
- 20 minutes before removing apply two (02) thin coats BBQ SAUCE (sweetened)
- USE 8 PIECES IN BOX

SECTION 5: MISC. MEATS

TRI-TIP:

- Apply RUB (Granulated GARLIC, ONION powder, BLACK PEPPER, KOSHER SALT, OREGANO)
- GRILL INDIRECT
- Remove when internal temp is 130F
- Prepare similar to BRISKET SLICES

WINGS:

- Grill indirect whole wings
- Marinate as with THIGHS but a little hotter
- Add FRANK'S HOT SAUCE to BBQ Sauce)

SECTION 6: RUBS , SAUCES, AND MARINADES

BASIC RUB

- 3/4 CUP Diamond Crystal kosher Salt
- 1 CUP Granulated C&H Cane Sugar
- 1 CUP Dark Chili Powder (Costco)
- 1 CUP Montreal Steak Seasoning
- 1/4 CUP ACCENT
- 1 Tsp Chipolte Powder (PCC)

MARINADES

- KC MASTERPIECE Garlic & Herb (for brisket)
- KC MASTERPIECE Caribbean Jerk Marinade (for chicken)

INJECTION (pork)

- 1 CUP Apple juice
- 1 Tbsp Apple Cider Vinegar
- 1 Tsp Worcestershire Sauce
- 1 Tsp soy
- 4 Tsps RUB
- (mix and strain with tea strainer)

MOP (pork)

- Butter and beer

MUSTARD SLATHER: Crystal Spicy Brown Mustard

BBQ SAUCE

- 1/3 cup bottled apple butter
- 1/3 cup Catalina dressing
- 1/3 cup catsup
- 2 tablespoons Worcestershire sauce
- 1/8 tsp Chipotle (ground)

SECTION 7: SMOKING WOODS

- Primary wood: CHERRY or APPLE
- Secondary wood: HICKORY / OAK / PECAN
- Tertiary wood: MESQUITE