

PIT BOSS[®]



RECIPE BOOK



A Collection of Pit Boss Nation's Favorite Recipes

Hand Selected For First-Time Grillers

FOR MORE RECIPES GO TO PITBOSS-GRILLS.COM



WELCOME TO #PITBOSSNATION

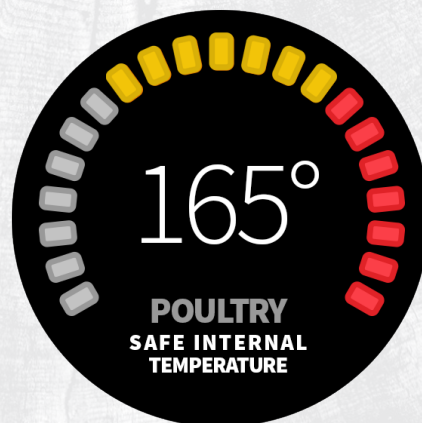
At Pit Boss, we believe in delivering on our Bigger, Hotter, Heavier® promise so that world-class barbecue is possible in your own backyard, any day of the year. We also know that food just tastes better when it's infused with wood-fired flavor and shared with those you love.

To ensure your first Pit Boss cooks are a success, we've compiled this collection of fail-proof recipes to kick-start your pitmaster journey. We hope you enjoy these recipes and gathering around the Pit Boss with your family and friends for years to come.

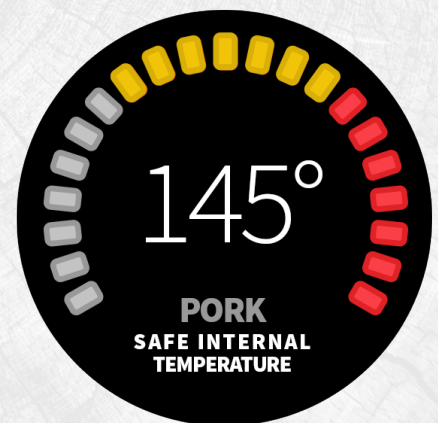
SAFE INTERNAL COOKING TEMPERATURES



Safe internal temperature. Depending on cut of meat. Allow meat to rest for at least three minutes before carving.



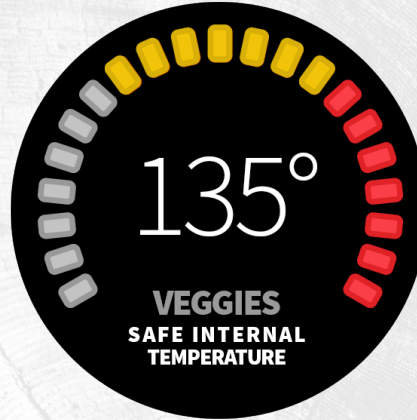
Safe internal temperature. Up to 180° for a whole chicken. Allow meat to rest for at least three minutes before carving.



Safe internal temperature. Allow meat to rest for at least three minutes before carving.



Safe internal temperature.
 Clams, scallops, shrimp, lobster
 tails, mussels, & oysters.



Safe internal temperature.
 This applies to fruits, veggies,
 nuts, grains, & beans.



Safe internal temperature.
 Up to 165° for leftovers.
 Allow meat to rest for at least three
 minutes before serving.

DISCOVER PRO TIPS FROM THE PIT BOSS BLOG



Try injecting large
 barbecue cuts of
 meat before a
 long smoke.



Looking for better bark?
 You'll need to consider
 three things: Seasoning,
 Moisture & Cooking
 Temperature.



When inserting your
 temperature probe, aim
 for the thickest part of
 your cut of meat.



Add a little extra
 flavor to your pizza by
 cooking on your Pit
 Boss Grill!

#PITBOSSNATION      



Classic Pit Boss Pulled Pork

SERVINGS
4 servings

PREP TIME
5 minutes

COOK TIME
40 minutes

INGREDIENTS

- One 8-10lb Pork Butt, Bone-in
- Pit Boss® Maple Chipotle Rub

Special Tools

Pit Boss® Meat Claws



Wood Pellet Recommendation

Pit Boss® Mesquite Blend Hardwood Pellets



1. Preheat your Pit Boss® Wood Pellet Grill or smoker to 195°F.
2. Remove the pork butt from package and score the fat cap, be careful not to score more than 1/8 inch into the flesh.
3. **NOTE: Scoring the fat cap will make the fat cap easier to pull after the cook.**
4. Add an even coat of Pit Boss® Maple Chipotle Rub and allow to rest for 10 minutes.
5. Place the seasoned pork butt inside of your vertical smoker. If using a grill, place it on the center rack.
6. Allow the meat to smoke until it reaches an internal temperature 150-160°F.
7. Remove from the grill and wrap with desired wrap— foil, butcher paper, or place in a pan covered with film and foil.
8. Place back on the grill or smoker at 225°F and allow to braise to an internal temperature of 205°F.
9. Remove and allow to rest for a minimum of 2 hours. The rested internal temperature range should be 140-150°F.
10. Unwrap the meat and remove the bone. Pull or shred your pork using Pit Boss® meat claws or a pair of large forks, season with additional rub & add any drippings from the wrap for added flavor. Enjoy!



Pit Boss®
Maple Chipotle Rub



Basic Pit Boss Smoked Ribs

SERVINGS
4 servings

PREP TIME
10 minutes

COOK TIME
5.5 hours

INGREDIENTS

- Two Racks Baby Back Ribs
- Pit Boss® Sweet Rib Rub

Special Tools

Pit Boss® Aluminum Foil Roll



Wood Pellet Recommendation

Pit Boss® Apple Blend Hardwood Pellets



1. Preheat your Pit Boss® Wood Pellet Grill to 225°F.
2. Remove the membrane on the reverse side of the ribs by sliding a butter knife under the membrane and breaking it. With a piece of paper towel, grab the broken membrane and peel back until the entire membrane is removed.
3. Season both sides of the ribs with Pit Boss® Sweet Rib Rub or seasoning of choice.
4. Place the ribs, meat side up, on the grates of the grill and close the lid. Smoke for about 4 ½ hours.
5. Wrap in foil and return to the grill at 350°F for another 45 minutes.
6. Pull your ribs off the grill and rest for 10 minutes.
7. Slice and serve hot. Enjoy!



Pit Boss®
Sweet Rib Rub



Low & Slow Smoked Beef Brisket

SERVINGS

8 servings

PREP TIME

10 minutes

COOK TIME

8 hours

INGREDIENTS

- One 12-15lb Beef Brisket
- Pit Boss® Lone Star Beef Brisket

Special Tools

Pit Boss® Butcher Paper



Wood Pellet Recommendation

Pit Boss® Competition Blend Hardwood Pellets



1. Turn your Pit Boss® Wood Pellet Grill to smoke mode, let the fire catch and then set your temperature to 225°F.
2. While your grill is heating up, trim your brisket of excess fat (you'll want to leave about ¼ of an inch of fat so the meat stays moist during the long cooking process), and season with Pit Boss® Lone Star Beef Brisket - or whatever floats your boat! Place your brisket on the grates of the grill, fat side up.
3. Let it smoke for about 8 - 10 hours, or until the internal temperature reaches 190°F.
4. Wrap in Pit Boss® Butcher Paper and then wrap that in a towel. Let it rest in the cooler for up to an hour so the juices can sit.
5. Slice against the grain and serve. Enjoy!



Pit Boss®
Lone Star Beef Brisket



Super Easy BBQ Chicken Wings

SERVINGS

4 servings

PREP TIME

5 minutes

COOK TIME

40 minutes

INGREDIENTS

- One Dozen Chicken Wings
- Pit Boss® Competition BBQ Rub
- Extra Virgin Olive Oil

Special Tools

Pit Boss® Basting Brush



Wood Pellet Recommendation

Pit Boss® Hickory Blend Hardwood Pellets



1. Set your Pit Boss® Wood Pellet Grill to 350°F.
2. Blot the defrosted chicken wings dry with paper towels.
3. Brush oil onto each side of the wings and sprinkle with Pit Boss® Competition BBQ Rub.
4. Grill at 350°F for 40 minutes or until wings are crispy. Flip halfway through. Serve hot.
5. That's it. Enjoy!



Pit Boss®
Competition BBQ Rub



Grilled Spatchcock Chicken

SERVINGS

4 servings

PREP TIME

15 minutes

COOK TIME

120 minutes

INGREDIENTS

- One Whole Chicken
- Mayonnaise as binder
- Pit Boss® Sweet Heat Rub

Special Tools

Pit Boss® Cast Iron Dutch Oven



Wood Pellet Recommendation

Pit Boss® Pecan Blend Hardwood Pellets



1. Preheat your Pit Boss® Wood Pellet Grill to 400°F.
2. While your grill is heating up, place the chicken, breast side down, on a cutting board.
3. Using a pair of kitchen shears, cut the backbone of the chicken out, and snip the tips of the wings off.
4. Flip the chicken over, add a binder if desired, and season the chicken on all sides with Pit Boss® Sweet Heat Rub.
5. Once the chicken has been seasoned, place it, breast side up, directly on the grill grates. We recommend placing it on the top rack of your smoker.
6. Cook to an internal temperature of 165°F, rotating every 10 minutes for even color.
7. Remove from the smoker and let rest for 10-15 minutes before carving. Enjoy!



Pit Boss®
Sweet Heat Rub



Reverse Seared NY Strip Steak

SERVINGS

4 servings

PREP TIME

5 minutes

COOK TIME

70 minutes

INGREDIENTS

- (4) tbsp Butter
- (4) 1 ½ inch New York Strip Steaks
- Pit Boss® Prime Beef Rub

Special Tools

Pit Boss® Pro Series Stainless Steel Knife Set



Wood Pellet Recommendation

Pit Boss® Mesquite Blend Hardwood Pellets



1. Preheat your Pit Boss® Wood Pellet Grill to 250°F then close the lid for 10-15 minutes.
2. As the grill is preheating to the perfect temperature, spice the steaks with the Pit Boss® Prime Beef Rub.
3. Lay the steaks on the grill for roughly 60 minutes or until the steaks reach an internal temperature of 105°F to 110°F. Remove the steaks and set aside.
4. Crank up the heat to 500°F, open the Flame Broiler™ and let the grill preheat.
5. Place the steaks back on the grill and sear for 4 minutes. Don't forget to add 1 Tbsp of butter for flavor to each steak. You know when your steak is done once the internal temperature reaches 130-135°F (*for Medium Rare*).

Follow the below internal temperature for your cooking preference:

Rare (125°F) · Medium Rare (130°F) · Medium (140°F) · Well Done (160°F)

6. Once steaks reach your desired internal temperature, take the steaks off the grill and let them rest for 5 to 10 minutes before eating. Enjoy!



Pit Boss®
Prime Beef Rub



Wood Pellet Grill & Smokers



Shop the expanded assortment
online at [lowes.com](https://www.lowes.com)



SCAN CODE
TO LEARN MORE

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