



PIT BOSS

RECIPE BOOK



AUSTIN XL



Hand Picked Pit Boss Recipe Favorites
For All Cooking Styles



Carolina Pulled Pork

SERVINGS	PREP TIME	COOK TIME
5 servings	20 minutes	7 hours

Featured Products
Pit Boss® Pulled Pork Rub - Pit Master Set

Wood Pellet Recommendation
Pit Boss® Apple Blend Hardwood Pellets

- 1 bouillon cube, chicken
- 2 tbsp brown sugar
- ¾ cup peach nectar
- ½ tablespoon soy sauce
- ¾ cup white grape juice
- 2 tbsp worcestershire sauce
- ¾ cup ice
- ¼ cup honey
- 1 tbsp Pit Boss® Pulled Pork Rub
- 8 lb. pork butt roast, bone-in



1. Place bouillon cube in water in a small sauce pot. Heat and stir until bouillon cube completely dissolves.
2. Add brown sugar and stir until it is dissolved. Turn off heat and add remaining ingredients, except ice and stir.
3. After all ingredients are dissolved, add ice and stir to help cool it down.
4. Allow to cool and refrigerate for at least an hour before using.
5. Fire up your Pit Boss wood pellet grill and set at 250°F.
6. Place pork butt fat side down in a pan. Using a meat injection needle, inject across the meat in a checkerboard pattern, injecting approximately 1 tablespoon per site. Try to spend extra time around the bone, as this will help radiate the flavor through the meat while it's cooking.
7. Sprinkle meat side thoroughly with Pit Boss Pulled Pork Rub, then rub in while wearing gloves.
8. Allow to rest 30 minutes before placing on grill. Place in smoker at 250°F.
9. After 3.5 hours, or when internal temperature hits 145°F, remove butt, place in pan fat side down, and add seasoning and drizzle with honey.
10. Cover in foil and return to smoker at 275°F. Check for tenderness when pork butt approaches 190°F.
11. When it's tender, remove from smoker and let rest for 30 minutes to 1 hour.
12. Wearing "hot" gloves remove the bone and hand pull the pork, placing aside any large pieces of fat.

#12509



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Chef Shaun O'Neale



MESQUITE BLEND PELLETS



Easy BBQ Chicken Wings

SERVINGS

4-5 servings

PREP TIME

5 minutes

COOK TIME

40 minutes

Featured Products

Pit Boss® Hot Honey Chipotle Rub - 3-Piece Tool Set

- 1 pack of chicken wings
- Extra virgin olive oil
- Pit Boss® Hot Honey Chipotle Rub

Wood Pellet Recommendation

Pit Boss® Mesquite Blend Hardwood Pellets



1. Set 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 seasoning.
4. Grill at 350°F for 40 minutes or until wings are crispy.
5. Flip halfway through. Serve hot. Enjoy! Wasn't that easy?



#12510

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@BBQByMazie



Classic Smoked Brisket

SERVINGS

10 servings

PREP TIME

30 minutes

COOK TIME

12 hours

Featured Products

Pit Boss® Lone Star Brisket Rub · Spatula & All-In-One Combo

- 10 lb. beef brisket
- Pit Boss® Lone Star Brisket Rub

Wood Pellet Recommendation

Pit Boss® Competition Blend Hardwood Pellets



1. Preheat your Pit Boss wood pellet grill to 225°F.
2. While your grill is heating up, trim all the excess fat off the whole brisket and season on all sides.
3. Place the brisket in a foil-lined aluminum pan. Season the fat side of the brisket with Pit Boss Lone Star Brisket Rub, then flip and season the meat side with additional rub.
4. Place brisket on center grate and smoke until you reach an internal temperature of 150-160°F (approximately 3-5 hours). This part of the process will create the bark and smoke ring.
5. Wrap in butcher paper, aluminum foil, or cover inside a full-size aluminum pan.
6. Smoke for an additional 3-4 hours or until the internal temp reaches 192°F.
7. Remove from the smoker, wrap in a towel, place in a cooler and allow to rest for at least 2 hours before slicing.
8. Serve with onions and pickles and enjoy!



#12512

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The Waltwins



Smoked Raptor Claws

SERVINGS	PREP TIME	COOK TIME
2 servings	10 minutes	50 minutes

Featured Products
Pit Boss® Sweet Heat Rub - Cutting Board w/ Drawer

Wood Pellet Recommendation
Pit Boss® Hickory Blend Hardwood Pellets

- 4 large jalapeños, cored & seeded
- ½ cup shredded cheese
- 8 oz. cream cheese
- 1 lb. pork sausage
- 1 Tsp garlic powder
- Pit Boss® Sweet Heat Rub
- Your favorite BBQ sauce



1. Preheat your Pit Boss wood pellet grill or smoker to 350°F.
2. First, core and seed your jalapeños using a paring knife or a coring tool! If you like it spicy, you can leave some of the seeds intact.
3. Once your jalapeños are cored and seeded, make the cream cheese filling! All you have to do is mix the cream cheese, shredded cheese, garlic powder, and Pit Boss Sweet Heat BBQ Rub in a medium bowl until the ingredients are well combined.
4. Then it's time to build the Raptor Claws! Carefully stuff the jalapeños with the cream cheese mixture, and top each jalapeño with sausage before generously seasoning with Pit Boss Sweet Heat BBQ Rub.
5. Smoke at 350°F for about 45 minutes, or until you reach an internal temperature of 165°F. Once you reach 165°F, baste each Raptor Claw with BBQ Sauce, and cook for another 5 minutes.
6. Remove from the grill, allow to cool slightly, and enjoy!



#12515

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@Wicked.BBQ



Smoked Baby Back Ribs

SERVINGS	PREP TIME	COOK TIME
4 servings	10 minutes	4.5 hours

Special Tools

Pit Boss® Kansas City BBQ Rub - Rib Prep Tool

- 2 cups apple juice
- 2 racks baby back ribs
- BBQ sauce of your choice

Wood Pellet Recommendation

Pit Boss® Fruitwood Blend Hardwood Pellets



1. Preheat your Pit Boss wood pellet grill on smoke mode or 200°F.
2. Remove the membrane on the back side of the ribs with a knife and a paper towel. Rub with your preferred seasoning.
3. Rub with your preferred seasoning.
4. Place the seasoned baby back ribs on the grates of your grill, meat side up, and smoke for 2 hours.
5. After 2 hours, remove and turn the temperature up to 250°F.
6. Create an aluminum boat for each set of ribs and place the ribs inside. Pour a cup of apple juice over the ribs into the boat and seal the aluminum foil.
7. Return the ribs to the grill for another 2 hours.
8. Remove the ribs from the apple juice bath and coat with barbecue sauce.
9. Turn the temperature of the grill up to 350°F. Return to the ribs to the grill after the grill has preheated.
10. You're just trying to get the barbecue sauce to firm up a bit, so only leave your ribs on the grill for about 15 minutes. Don't leave the grill during this step - the sugar from the apple juice and barbecue sauce can burn very easily, so stay close by to supervise.
11. Let the ribs rest for about 15 minutes off the grill, serve hot.



#12517

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