

***Super Snacks Menu***

BBQ Buffalo Wings

Fantasy Island Dogs

Stromboli

Smokey Boston Baked Beans

Smoked Boston Butt







## ***Pepperoni Pizza Stromboli***

20 oz. refrigerated pizza dough  
½ cup spaghetti sauce (Chef's if you can get it)  
½ teaspoon dried oregano  
4 ounces sliced pepperoni  
2 cups shredded mozzarella cheese  
1/3 cup grated Parmesan cheese

On a lightly floured surface, roll out the dough to a 12-by-16-inch rectangle.

Spread spaghetti sauce over dough, leaving a 1-inch border on the longer sides and on the short side farthest from you. Sprinkle with oregano.

Top with shredded mozzarella cheese. Top cheese with the pepperoni.

Starting with the short side closest to you, roll the stromboli up like a log. Pinch the seam and ends to seal. Transfer the log to an oiled baking sheet with the seam on the bottom. Using a paring knife, make three deep slits in the top of the loaf.

Heat grill medium high (375°). Place a pizza stone on the grill (optional).

Let stromboli rest at room temp for 20 minutes.

Place stromboli on pizza stone or leave on sheet. Bake for 40 to 50 minutes or until a meat thermometer inserted at the center reads 180 degrees. The outside should be golden brown and the loaf should sound hollow when tapped.

Allow to cool for at least 20 minutes before slicing.



## ***Smokey Boston Baked Beans***

### Ingredients:

- 2 cans (about 15 ounces each) navy or Great Northern beans, rinsed and drained
- ½ cup beer (not dark beer)
- ⅓ cup minced red or yellow onion
- ⅓ cup ketchup
- 3 tablespoons light molasses
- 2 teaspoons Worcestershire sauce
- 1 teaspoon dry mustard
- ½ teaspoon ground ginger
- 4 slices slab bacon

### Cook on Standard grill:

1. Preheat a covered grill to 350°F.
2. Place beans in a doubled 11×7-inch disposal pan.
3. Combine beer, onion, ketchup, molasses, Worcestershire sauce, mustard and ginger in medium bowl. Pour over beans; toss to coat.
4. Cut bacon into 1-inch pieces; arrange in single layer over beans.
5. Bake, uncovered, over indirect heat for 40 to 45 minutes or until most of liquid is absorbed and bacon is browned.

### Cook in vertical smoker:

1. Prepare beans as above Steps 1 – 4.
2. Prepare a vertical smoker to slow cook 225° - 250°.
3. Smoke cook on top rack for 2 ½ to 3 hours.



## Smoked Boston Butt (Pulled Pork)

### Injection:

½ cup apple juice  
¼ cup Bourbon  
¼ cup water  
¼ cup white sugar  
2 tablespoons salt

Yellow Mustard (Weber's if you can get it)  
BBQ Rub  
Apple Juice

6 to 8 pound bone in Boston butt

Combine all the injection ingredients and stir until sugar and salt are dissolved.

Place the butt in a baking dish and inject in 12-16 spots with the injection solution. Pick a spot, stick the needle deep into the meat, and slowly depress the plunger while pulling the needle out, then repeat in a different spot. You should be able to inject several spots before needing to refill the injector. The solution that collects in the bottom of the baking dish can be re-injected if you start to run short.

After injecting, coat the butt completely with mustard. Sprinkle the rub generously on all sides of each butt. Pat the rub to help it stick to the meat. Place in refrigerator overnight. Remove from refrigerator 2 hours before smoking. Sprinkle again with rub.

Preheat smoker to 225°. Cook at 225°-250° until the internal meat temperature measures about 195°F with an instant-read thermometer about 10 – 12 hours. Begin checking meat for doneness after 10 hours of cooking time. Since pork butt is made up of a collection of different muscles, check the temperature in 3-4 spots and average the results.

There is no need to turn the meat during cooking. You can baste the meat several times with apple juice applied using a spray bottle, if you wish.

After cooking, cover the butt loosely with foil and let rest for 30 minutes before pulling the meat. The meat should pull cleanly from the shoulder bone.







