



Ultimate
**SUMMER
RECIPES**

BBQ Bacon Cheddar CHEESEBURGER

Serves:
4

Prep Time:
20 mins

Cook Time:
15 mins

INGREDIENTS:

- 2 lb 80% lean ground chuck
- 8 slices Hickory Sweet fully-cooked bacon
- 4 slices SE Grocers sharp cheddar natural cheese
- 4 tbsp sweet BBQ sauce
- 1 tbsp cracked black pepper
- ½ tbs salt
- 4 SE Grocers burger buns
- 2 tbsp soft butter

METHOD:

1. Divide ground chuck into (4) ¼ lb patties; refrigerate.
2. Heat grill to medium-high heat.
3. Butter cut-sides of brioche buns with soft butter place buns on tin foil butter-side down, then place on grill and warm until toasted; remove from heat and set aside.
4. Season burgers on both sides with salt and pepper, then place on grill and cook over medium heat for 4-6 mins. each side, or until internal temperature registers 165 degrees on a meat thermometer.
5. Place 1 tbs. of BBQ sauce on each patty, followed by two slices of bacon in a crisscross pattern, and add a slice of cheese. Then, close the grill lid, turn off heat and let rest for 5 mins. until cheese is melted.
6. Place one slice of lettuce, onion and tomato on the bottom of each bun, followed by the burger and the rest of the bun. Enjoy!



Ultimate
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Baked BBQ RIBS

Serves:
2

Prep Time:
15 mins

Cook Time:
2 hr 45 mins

INGREDIENTS:

- 1 rack of baby back ribs
- ½ cup ancho chili powder
- 1 tbsp cumin
- 2 tbsp black pepper
- ¼ cup white sugar
- ¼ cup brown sugar
- ¼ cup salt
- 1 tbsp dry mustard
- 1 tbsp cayenne
- ½ tbsp chipotle powder
- 2 cups BBQ sauce
- ¼ cup sherry vinegar

METHOD:

1. Preheat oven to 265 degrees. Combine all dry spices in a bowl and mix well.
2. Coat the ribs with the spices thoroughly until well coated. Lay the ribs, meat side down, onto a piece of aluminum foil.
3. Wrap the ribs tightly to create a seal. Bake on a sheet pan for 2-2.5 hours.
4. Remove the ribs from the foil and discard the fat and juice. Heat oven to 400 degrees.
5. Mix the BBQ sauce and vinegar together and brush it onto the ribs, then place on a sheet pan.
6. Bake for 15 mins. until nice and caramelized. Use a knife to cut alongside the bones to divide portions. Enjoy!



Ultimate
**SUMMER
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Beer Can **CHICKEN**

Serves:
4

Prep Time:
10 mins

Cook Time:
1 hr 15 mins

INGREDIENTS:

- 1 whole chicken (4 lbs.)
- 2 tbsp vegetable oil
- 2 tbsp salt
- 1 tbsp pepper
- 3 tbsp of your favorite dry rub
- 1 can of your favorite beer

METHOD:

1. Rinse chicken inside and out and pat dry with paper towels. Rub chicken with oil then rub chicken inside and out with seasonings. Set aside.
2. Open beer can and pour half into a glass (save for your enjoyment later). Place beer can on a solid surface then carefully place the chicken cavity over the top of the beer can. After the chicken is securely on the can, place chicken on the grill in the center of the grate balancing the bird on its 2 legs and the can.
3. Cook the chicken over medium-high indirect heat (i.e. no coals or burners on directly under the bird) with the grill cover on, for approximately 1 hour and 15 mins. or until the internal temperature is 165 degrees. Remove from grill and allow to rest for 15 mins. before carving. Enjoy!



Ultimate
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Blackened SHRIMP KABOBS

Serves:
2

Prep Time:
15 mins

Cook Time:
2 mins

INGREDIENTS:

25-30 ct raw shrimp, peeled
and deveined
2 tbsp blackening seasoning
1 tbsp canola oil
4 bamboo skewers
1 lime, halved

METHOD:

1. Soak the skewers in water for 30 mins.
2. Skewer about 8 shrimp on each of the bamboo skewers and set aside.
3. Heat a skillet to medium high heat; add oil.
4. Season shrimp on both sides with blackening seasoning. Place in hot oil and cook on each side for about 2 mins. or until the internal temperature reaches 145 degrees.
5. Remove shrimp from pan and place onto a plate. Squeeze fresh lime juice on the shrimp. Enjoy!

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CEDAR PLANK SALMON

with thyme and lemon

Serves:
5

Prep Time:
10 mins

Cook Time:
10-12 mins

INGREDIENTS:

5 salmon filets
1 oz olive oil
1 tbsp fresh thyme, chopped
1 tbsp fresh lemon juice
¼ tbsp salt
¼ tbsp pepper
2 cedar planks

METHOD:

1. Soak cedar planks in water for one hour, then preheat grill to medium-high heat.
2. Season the salmon with olive oil, lemon, salt and pepper.
3. Lay the 5 pieces of salmon on the cedar planks and top with chopped thyme. Lay cedar planks on top of hot grill and cook until the edges start to smoke.
4. Turn the grill down to low and close the lid. Cook for about 10-12 mins. until the internal temperature reaches 145 degrees.
5. Serve with fresh lemon wedge. Enjoy!

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Pimento **CHEESEBURGER**

Serves:
4

Prep Time:
10 mins

Cook Time:
15 mins

INGREDIENTS:

2 lb. 80% lean ground chuck
8 slices of Hickory Sweet
fully-cooked bacon
4 tbsp SE Grocers pimento cheese
½ tbsp salt
½ tbsp pepper
4 brioche buns
2 tbsp soft butter
jalapeños

METHOD:

1. Divide ground chuck into (4) ¼ lb. patties; refrigerate.
2. Heat grill to medium-high heat.
3. Butter cut-sides of brioche buns with soft butter, place buns on tin foil butter-side down, then place on grill and warm until toasted; remove from heat and set aside.
4. Season burgers on both sides with salt and pepper, then place on grill and cook over medium-heat for 4-6 mins. on each side, or until internal temperature registers 165 degrees on a meat thermometer.
5. Add 1 tbs. of pimento cheese to each burger and close the grill lid. Turn off heat and let rest on grill for 5 mins. until cheese is melted.
6. Place burgers on bottom-half of buns then add two slices of cooked bacon in a crisscross pattern and toppings as desired, followed by the top of the bun. Enjoy!



Ultimate
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Slow Cooker BBQ **PULLED PORK SLIDER**

Serves:
6-8

Prep Time:
15 mins

Cook Time:
9 hrs

INGREDIENTS:

- 1 (5-6 lb) SE Grocers pork shoulder
- 1 cup apple juice
- 1 tbsp kosher salt
- 1 tbsp black pepper
- 2 cups BBQ sauce
- 1 tbsp chili powder
- ¼ tbsp cumin
- ¼ cup lime juice
- 8-10 slider buns

METHOD:

1. Wash and dry the pork shoulder and set aside.
2. Rub the pork with salt, pepper, chili powder, and cumin.
3. In a slow cooker add apple juice, BBQ sauce and lime juice and mix well. Place the pork on top of the sauce.
4. Cover and cook on low for 7-9 hours until meat falls apart.
5. Shred the pork in the slow cooker and mix with all the juices. Add salt and pepper to taste.
6. Place about 2 ounces of pulled pork on a slider bun followed by cilantro leaves and coleslaw.

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Southern FRIED CHICKEN

Serves:
4

Prep Time:
20 mins

Cook Time:
25-30 mins

INGREDIENTS:

- 8 pieces of chicken
(2 legs, 2 breast, 2 thighs, 2 wings)
- 1 ½ cups milk
- 2 large eggs
- 2 ½ cups all purpose flour
- 2 tbsp. kosher salt
- 2 tsp pepper
- 2 tsp garlic powder
- 3 cups vegetable oil

METHOD:

1. Combine milk and eggs in a bowl and whisk together well. In a heavy duty large re-sealable storage bag, combine flour, salt, and pepper.
2. Dip a few pieces of chicken at a time in the egg mixture; let excess drip into the bowl. Place chicken in storage bag and shake lightly to coat.
3. Place coated chicken on a plate and repeat with remaining chicken pieces.
4. Heat oil in a deep heavy skillet to 350 degrees. Fry a few pieces at a time for 8-10 mins. on each side until golden brown and internal temperature is 165 degrees. Transfer chicken to a pan with a rack so that any oil can continue to drain. Let cook. Enjoy!