



WeberKnapp

Smokin'
UGLY



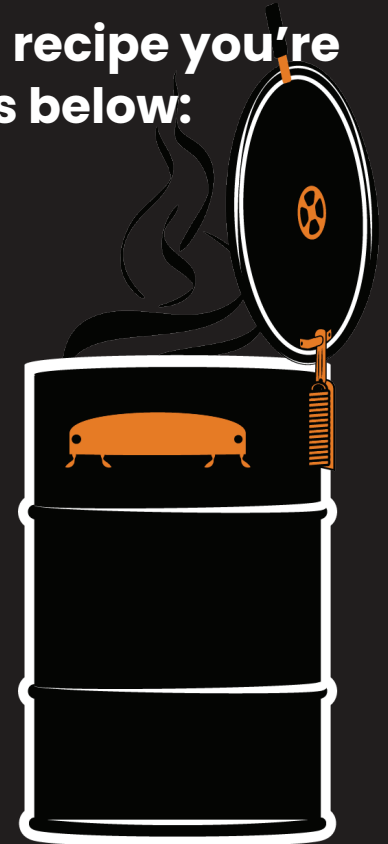
COOKBOOK

WEBER KNAPP SMOKIN' UGLY COOKBOOK

After we created the Smokin' Ugly drum smoker accessories kit, we couldn't help but challenge our employees to create their favorite bbq dish. The following collection of recipes came directly from our own homes using the Smokin' Ugly kit.

Preheat your Smokin' Ugly drum smoker, grab some drinks, and try out our favorite recipes compiled into this Weber Knapp Smokin' Ugly Cookbook. Know which recipe you're looking for? Jump ahead with the links below:

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LAZY SMOKED CHICKEN - BY ERIK FROM WEBER KNAPP



Ingredients:

Whole Organic Chicken, Spatchcock
Trader Joe's 21 Seasoning Salute
4 Tablespoons Butter, Melted
1-1/2 Tablespoons Basil Leaves
1-1/2 Tablespoons Garlic, Minced
Assorted beverages (optional)



Directions:

1. Using poultry shears, cut along both sides of the backbone and remove. Flip chicken over and splay legs outward. Press down firmly on the center of the breast with the palm of the hand to flatten. Tuck wings behind where chicken's neck once was. Chicken should now look very relaxed. The other reason, I call it "Lazy Smoked Chicken."
 2. Season with Trader Joe's 21 Seasoning Salute, or any dry spice combination you prefer. Simple salt and pepper work too.
 3. Fill your Smokin' Ugly Drum Smoker charcoal basket with a generous amount of quality lump charcoal and light. Space a few chunks of your favorite smoking wood around on top. I prefer pecan chunks for a medium smoke intensity. Set up your Smokin' Ugly Drum Smoker for indirect cooking using the Water Pan/Heat Deflector Kit. Set intake vent to approximately 1/4 open and exhaust vent to 1/2 open. Allow the smoker to reach 225 – 250 °F smoking temperature. Adjust vents as required.
 4. Melt butter in a small saucepan and add basil leaves and garlic. When the smoker reaches the proper temperature, place the spatchcock chicken breast side up on the center of the grill grate. Brush on butter, basil, garlic mixture. Make sure all top surfaces are covered.
 5. Latch drum smoker lid closed, grab your favorite beverage, and relax. No peeking for at least an hour. After the first hour, check the bird's temperature with a meat thermometer. Recheck every 1/2 to 1 hour afterward. When the meatiest portion of the breast and thigh reaches 165 °F minimum, the chicken is done. Be sure to have enough beverages on hand for a total of 1-1/2 to 3-1/2 hour smoking time.
 6. When chicken is done, remove it from the smoker and let the bird relax for 5-10 minutes longer. Carve in and enjoy the moist and smoke-flavored treat.
- PRO TIP:** If there are any leftovers, and you have the Smokin' Ugly Pizza Oven Kit. You can use them to make my favorite Smoked Chicken Alfredo and Broccoli Pizza pictured below. I smoke two chickens just to make sure.

NAAN (FLATBREAD) - BY JEREMY FROM WEBER KNAPP

Ingredients:

- 1 cup warm water
- 2 tablespoons honey
- 2-1/4 tsp (one package) active dry yeast
- 3-1/2 cups all-purpose flour
- 1/4 cup plain yogurt
- 2 tsp salt
- 1/2 tsp baking powder
- 1 large egg (a duck egg, if you have them)

Directions:

1. Activate the yeast by briefly stirring it in with warm water and honey. Let rest for 5-10 minutes, until foamy.
2. Add flour, yogurt, salt, baking powder, and egg. Mix together (preferably in a mixer) until smooth. If it is too sticky, add a little more flour.
3. Grease a bowl. Place the dough in it. Cover it and let it rise until double in size. (~1 hour)
4. When the dough has risen, go start the charcoal for your Smokin' Ugly Griddle/Pizza Oven.
5. Divide the dough into eight roughly equal balls and roll them out on a floured surface until ~1/4" thick.
6. Your Smokin' Ugly Griddle or cast iron skillet should be hot. Add dough directly onto the cooking surface. Cook 1-2 minutes until the dough begins to bubble and turns golden brown. Flip and cook for 30-60 seconds until golden.
7. Make flatbread pizza or eat it covered in garlic butter!



CLASSIC RIBS - BY TROY FROM WEBER KNAPP



Ingredients:

- ½ rack of your favorite ribs
- ½ Cup of brown sugar
- 3 tbsp of course salt
- 1 tbsp of paprika
- 1 ½ tbs of ground pepper
- 1 tsp of cumin
- 1 tsp of garlic powder
- 1 tsp of onion powder



Directions:

1. Start your charcoal and begin preheating your smoker. Your smoker should be preheated to 225°F
2. Mix all sauce ingredients together until they are well blended. This is a small batch and may be doubled or tripled depending on how much is required, it also keeps very well for future use.
3. Coat the ribs and allow them to marinate for at least two hours
4. Once your smoker has been preheated and the ribs have marinated, place your ribs directly onto the grate of your smoker and allow to cook for 2 hours. You will want to maintain a temperature of 225°F and 250°F during the cooking process.
5. Once the 2 hours have passed, remove the ribs from the grate and tightly wrap them in tin foil.
6. Return them to the smoker and let cook for another 2 hours.
7. After this, remove the ribs from the foil and lather more marinade on before returning to the smoker (uncovered). Allow ribs to cook for an additional hour or until the internal temperature reaches 190°F.

PRO TIP: If you like a little heat with your sweet, add some cayenne or any other type of pepper to the mix.

MANGO JALAPENO CHICKEN KABOBS - BY TYLER FROM WEBER KNAPP

BBQ Sauce Ingredients:

- 2 ripe mangos (pitted and peeled)
- 2 garlic cloves
- 1 chopped jalapeno
- 2 tbsp chopped red onion
- 2 tbsp ketchup
- 2 tbsp apple cider vinegar
- 1 tbsp olive oil
- 1 tbsp honey (local is best)
- 1 tbsp Worcestershire sauce
- 1 tbsp mustard (sub honey mustard marinade)
- 1 tsp chili powder
- 1 tsp salt
- ½ tsp smoked paprika



Kabob Ingredients:

- 1 pound chicken (cut into 1in cubes)
- 1 bell pepper (cut into 1in pieces)
- ½ red onion (cut into 1in pieces)

Directions:

1. Place all ingredients for the sauce in a food processor and blend until pureed.
2. Divide the sauce, reserving ½-1 cup for dipping.
3. Cut chicken and toss into the remaining BBQ sauce.
4. Assemble kabobs, mixing chicken and veggies
5. Place on Smokin' Ugly smoker griddle and cook until chicken is no longer pink and veggies are soft.

Pro Tip: Be sure to soak kabob sticks before placing them on the smoker griddle!

Makes 10-12 kabobs



CORNBREAD MUFFINS - BY MIKE FROM WEBER KNAPP

Ingredients:

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 cup white sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 egg, beaten
- ¼ cup canola oil
- 1 cup milk

Directions:

1. Prepare charcoal (lump or briquettes, your preference) and dump in a Drum Smoker Charcoal Basket.
2. While the smoker is heating up, mix your wet and dry ingredients together and set aside for 3-5 minutes to sit.
3. Spray non-stick cooking spray onto a muffin tray and pour the batter in.
4. Allow cornbread to cook for 45 minutes to an hour (you can check when the bread is done with a toothpick). Bread should look similar to the picture above.



SMOKED SAUSAGE QUICHE - BY LEILA FROM WEBER KNAPP

Prep Time: 20 Minutes **Cook Time:** 45-55 Minutes **Drum Cook Temp:** 300 Degrees **Servings:** 6

Ingredients:

- ½ pound breakfast sausage
- 1 tablespoon vegetable oil
- 1 small onion, chopped
- 1 (10 oz) package fresh or frozen spinach
- 5 eggs
- 3 cups Muenster cheese (shredded)
- Salt & Pepper to taste



Directions:

Prepare charcoal (lump or briquettes, your preference) and dump in a Drum Smoker Charcoal Basket. Assemble the Smokin' Ugly Pizza Oven. Prepare charcoal (lump or briquettes, your preference), dump in Pizza Oven Charcoal Basket, and place griddle. Once the griddle is heated:

- 1. Brown breakfast sausage. Browning can be done directly on the griddle or in a cast-iron pan.**
- 2. Saute onions and spinach in vegetable oil (if using frozen spinach, cook until all excess moisture is removed). Again, this can be done directly on the griddle or in a cast-iron pan.**
- 3. Remove ingredients from heat. Place in a cast-iron pan if griddle was used.**
- 4. Carefully remove the Pizza Oven Accessories, dumping remaining Pizza Oven charcoal into the Drum Smoker Charcoal Basket.**
- 5. Add wood chips if desired (we prefer applewood).**
- 6. Wisk 5 eggs into sausage/onion/spinach mixture and whisk until blended.**
- 7. Add in shredded cheese and mix until evenly blended.**
- 8. Season with Salt and Pepper.**
- 9. Cover the cast iron pan and cook for 45-55 minutes until eggs are set.**
- 10. Let cool for 10 minutes before serving.**



ULTIMATE PULLED PORK - BY NICK FROM WEBER KNAPP



Ingredients:

3-5 lb. pork loin

Salt

Pepper

Garlic Powder

This method is intended for pulled pork to be used with any variety of sauce added to it when it is being served.



Directions:

1. Using a standard 3-5 lb. pork loin, trim the fat cap and remove the glands from the meat.
2. Mix a ratio of 3:2:1 parts salt, pepper, and garlic powder to create a rub.
3. Generously apply the rub to the meat, 4-12 hours before the cook
4. Using your favorite charcoal or wood type, place in a 250°-275° smoker with a heat shield under the meat.
5. Once the internal meat temperature reaches 160°-170° or after 4-5 hours wrap the meat in foil. Once the meat is wrapped the smoking part is over and it is up to the cooker as to if they want to continue to slow cook it at 250° or increase the temperature to speed up the cooking time. Do not cook it above 325°.
6. Continue cooking until the internal meat temperature reaches a minimum of 200°. Do not go above 205°
7. Remove meat from the smoker. Open (do not remove) the foil and allow for the heat to vent from the meat for 15 minutes.
8. Rewrap the meat in the foil and let it rest for 1-2 hours.
9. Remove the foil and pull the bone. Shred the meat and serve with your favorite sauce.

SMOKIN' UGLY PIZZA - BY WEBER KNAPP TEAM

Ingredients:

Prebaked Flatbread

Ricotta Cheese

Romano Cheese

Precooked Chorizo

Onions

Red Pepper Flakes



Directions:

- 1. Using the Smokin' Ugly Pizza Oven Kit is super simple. Start by lighting your charcoal. Only fill the bottom with charcoal, as we'll be adding wood for our fuel source.**
- 2. Once your charcoal has burned down, fill your basket up with your choice of wood. (We're using oak.) Put the wood in the back of the basket and add enough to get the fire up to temperature. As the fire heats up, we'll construct our pizza.**
- 3. Start with a precooked flatbread pizza and spread your ricotta cheese out as you would the sauce. Next, put the mozzarella and romano cheese down, and then the chorizo sausage, seasonings, and onions.**
- 4. Once you've constructed your pizza, use the Pizza Peel to carefully set your creation inside the pizza oven. Keep an eye on your pizza, especially if you've got your oven extra-hot. Rotate the pizza to ensure even cooking, checking that the lid is closed each time.**
- 5. Once your cheese has melted and the crust is crispy, pull your pizza out, cut, and enjoy!**



SMOKIN' UGLY SMASH BURGER - BY WEBER KNAPP TEAM

Ingredients:

Ciabatta Burger Rolls
Marinara Sauce
Mozzarella Cheese
Prebaked Onion Rings
Crispy Prosciutto
Pepperoni
80/20 Ground Beef



Directions:

- 1. Start with spraying the griddle down with natural oil. We recommend using something that has a high smoking point. Next, toast the buns -- since the back of the griddle will be the hottest, place the buns toward the front to ensure they are crispy, but not burnt. As the buns are crisping up, lay the prosciutto down. You'll know that the plate is hot enough if you hear the prosciutto sizzling.**
- 2. Flip the prosciutto so that each side is crispy.**
- 3. Next, ball up your ground beef into the desired number of patties. (Note: Each smash burger requires two patties). Once you have the beef portioned out, lay them on the griddle, "smashing" each burger down to your desired thickness using some wax paper and a spatula. Season the burgers with salt and pepper and let them cook.**
- 4. While the burgers cook, throw the precooked onion rings on the griddle to warm up. Once your burger has cooked to your liking, apply the cheese. (We're using mozzarella.) Close the lid to allow for melting time.**
- 5. Now that your cheese is melted, it's time to assemble your burger. Grab your pepperoni, marinara sauce, and buns! On one burger, apply the pepperoni and then the onion rings atop the cheese. Apply the prosciutto we cooked earlier to the other. Once you have the burgers constructed, close the lid to let the cheese melt further.**
- 6. Once the cheese has completely melted and your patties are constructed, it's time to assemble the burger. Cut down the middle and enjoy!**





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