

Hurry Up Grilled Pork Ribs

Pork ribs - sides or back
House of Q Slow Smoke Gold
House of Q House Rub
House of Q Apple Butter BBQ Sauce
Maple syrup
Apple juice
Foil

Remove the membrane on the back of the ribs. Smear Slow Smoke Gold mustard sauce all over the ribs and then coat with House Rub. Grill indirect at medium heat for 45 minutes. Pour some maple syrup on a sheet of foil - add a bit of apple juice and loosely wrap the ribs for another hour.

Remove the ribs from the foil and brush with Apple Butter BBQ Sauce. Grill indirectly for another 15-20 minutes.

Smoked Beans

2-3 Cans of Brown or Black Beans
Chopped onions
Oil
Molasses
Apple Butter BBQ Sauce
House Rub

Simmer the onions in the oil until soft. Add rinsed beans, molasses, Apple Butter BBQ Sauce and House Rub. Smoke or bake for 1-2 hours.

Honey Mustard Chicken Wings

Chicken wings
House Rub
Honey
Slow Smoke Gold

Place the chicken in a mixing bowl and drizzle with House Rub. Grill the chicken indirectly for approximately 30 minutes. Mix honey and Slow Smoke Gold in a bowl. Remove the wings from the grill and toss to coat. Return the pieces to the grill to finish.



Top Quality, Grilling Recipes

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BBQ Champions At
House of Q Foods**

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**Apple Butter BBQ Sauce**  
**Slow Smoke Gold Sauce & Slather**  
**House Rub**

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As Seen on Global TV

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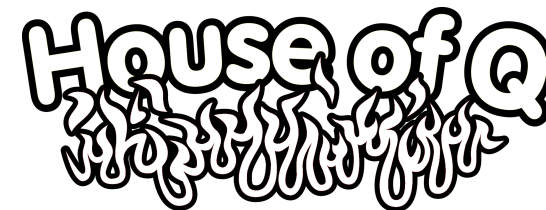
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House of Q Sausage

1 lb Ground pork
1 TB House of Q House Rub

Mix House Rub into the ground pork thoroughly. Using a sheet of plastic wrap, place a mound of the seasoned meat on the wrap. Form the meat into a long roll and fold over one side of the plastic. While continuing to form the roll, press the meat into a long sausage and continue forming and then fold over the remaining plastic. Roll onto the remaining wrap thus "rolling" the sausage up. Refrigerate or freeze until ready to cook.

Sear the sausage rolling regularly on each side until internal temperature is 160-165 F. Both the Apple Butter and the Slow Smoke Gold Sauces go fantastic with the sausage.

Got an idea for us? Post it on our **Facebook** Fan page or contact us at www.HouseofQ.com

BBQ Prime Rib

House of Q House Rub
Granulated Garlic
Seasoned Salt
Prime Rib roast - bone-in

Combine dry rub ingredients and liberally apply to roast. Grill indirectly at a medium-high temperature for approximately 15 minutes per pound. Remove and let rest when the internal temperature is 135 - 140F (for medium rare).

Gold Marinated Lamb Chops

Rack of lamb – cut into chops
Slow Smoke Gold
White wine
Cloves garlic – chopped

Mix the Slow Smoke Gold, white wine and garlic into a bowl. Marinade the lamb for at least an hour or overnight. Grill on medium-high heat until the internal temperature reaches 135-140 F.

Apple Butter Onions

Sliced onions
Butter
Apple Butter BBQ Sauce

Simmer the chopped onions in butter until soft – about 20 minutes. Add Apple Butter BBQ Sauce and simmer uncovered for another 15-20 minutes. Use as a side dish, toppings for a steak or simply on a cracker.

Wicked Vegetable Dip

½ Cup Slow Smoke Gold Mustard Sauce
½ Cup Mayonnaise

Mix together thoroughly and chill. Great with vegetables or on spicy, grilled yam fries.

Outrageous BBQ Chicken Thighs

Chicken thighs
House Rub
Apple Butter BBQ Sauce
Cayenne, pepper sauce or Chipotle peppers (optional)

Sprinkle rub on both sides of the thighs. Grill indirectly for 45 minutes and glaze with Apple Butter BBQ Sauce. Chicken is done when the internal temperature is 165 F. For added kick, add cayenne pepper in the rub or pour pepper sauce or Chipotle into the Apple Butter.

Beer Nuts

Whole Pecans
Brown sugar
Dry Peanuts
House Rub

Melt the sugar in a sauté pan and add the House Rub. Coat the nuts with the melted sugar and rub then bake at 350 F for 40 minutes. Cool, break apart and enjoy!

More Ideas:

On Pizza, Burgers, Hot Dogs, Sausages, Potato Salad, Devilled Eggs, Salad Dressing, Meat Loaf, Steaks, Salmon, Lamb and yes even Popcorn!

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