

## ROSS'S RECIPES

### CHICKEN

#### Ross's Chicken Wings

Deep fry or bake per directions on package. Also can be grilled. When done place wings in large bowl and mix in plenty of Ross's Open Pit, Ross's Kick'n Chipotle or a combination of them.

Marinate thawed wings in Ross's Lemon & Pepper Marinating & Basting Sauce for two days. Grill or Bake until done.

#### Baked Chicken

Using Ross's Lemon & Pepper Marinating & Basting Sauce

Place one half chicken or chicken pieces in a baking dish, marinate at least 4 hours. Using same baking dish bake in 350 ° oven till done, basting often with pan juices.

#### Baked Chicken Halves

Using Ross's Open Pit Bar-B-Que Sauce

Lightly season with salt and pepper. Bake 20 minutes at 400°, drain, place back in oven and reduce heat to 350° for 30 minutes. Add sauce, bake an additional 30 minutes or until done (internal temp 180°)

#### Ross's BBQ Chicken

When it comes to chicken, you should be aware that when the internal temperature reaches the melting point of the chicken fat it will start to drip resulting in a "flame up", which could cause a serious fire. That's why you should always keep a big spray bottle of water to spritz flames. Also when barbequing chicken the internal temp should reach 180° with a quick read thermometer in the thigh, and all juices should run clear. If for some reason the dog ate your thermometer, if you can turn the leg bone with ease, the chicken should be done. Now, slather your chicken with Ross's Open Pit, Ross's Kick'n Chipotle or a combination.

## PORK

### Pulled Pork

Take a Boston Butt (usually 4-6 lbs and is a cut from the hog's shoulder) or a fresh pork whole shoulder (10-12 lbs. for a large group) Works good on a rotisserie, but the same result can be had by simply placing on the grill until the meat is about half done and well smoked. Then double wrap in heavy aluminum foil, return to fire and cook until meat shreds easily (4-6 lbs about 2 1/2 hours / 10-12 lbs about 3 hours) The slower you cook the meat, the better it is. Cooking this way insures moist and tender meat. Unwrap and shred meat. Serve on a hard roll or large dinner roll. Top with Ross's Open Pit Bar-B-Que Sauce.

### Ross's Full Slab or Baby Back Ribs

BBQ on grill or bake in the oven. Ribs should be cooked with low heat. Baste with Ross's Open Pit Bar-B-Que Sauce or Kick'n Chipotle or a combination as soon as they are done. Remember *low and slow* is the key to good ribs.

### Ross's Pork Steaks

Have your butcher take a Boston Butt Roast and slice it into 3/8 inch slices. Grill or pan fry quickly and serve on a roll with plenty of Ross's Open Pit Bar-B-Que Sauce.

## BEEF

### Ross's Beef Ribs

Ask your butcher for the rib bones that have been trimmed from a boneless standing rib roast. Slowly BBQ them on the grill or slow roast in the oven at 325°, baste with Ross's Sauce when done.

### Longbone Sirloin

If you can find a sirloin steak with the longbone you will have some fine eating. Cook over hot close fire until done to your liking - Dip in Ross's Sauces

### Ross's London Broil

Use a thick steak cut from the front shoulder or top round. Marinate in Ross's London Broil Fancy Marinade at least four hours. Grill until medium rare, let rest about 15 minutes, then slice thinly across the grain. Delicious.

## FISH

### Ross's Marinated Fish

Take any solid fleshed fish, Bass, Pollock, Grouper, Swordfish, Shark, etc., steak or fillets. Place in a dish and pour on Ross's Lemon & Pepper Marinating & Basting Sauce. Marinate about 4 hours, turning often. Remove from marinade and place in tin foil boats. Grill until fish flakes easily.

### SHRIMP AND/OR SCALLOPS

Wrap cleaned shrimp or sea scallops with extra thin cut smoky bacon and secure bacon with a wooden toothpick. Grill or Broil, turning often and brushing on plenty of Ross's Open Pit Bar-B-Que Sauce and/or Ross's Kick'n Chipotle until bacon is crisp and shrimp is pink.