

Smoked Pork Tenderloin Sliders

It's an any day treat that the family will love. Smoked and grilled pork tenderloin glazed with honey and bbq sauce, then sliced and served on Kings Hawaiian Buns... Sign me up!

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 6 people

Prep time: 10 Minutes

Cook time: 35-45 minutes cooking time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2.5 lbs	Pork Tenderloin, Fresh	W/O Solutions/brines
¼ Cup	Oink Rub, 5280 Culinary	Season to taste
¾ Cup	Fire Honey, 5280 Culinary	
¾ Cup	Happy Ending BBQ Sauce, 5280 Culinary	
12ea	Buns, Kings Hawaiian	sliced and separated

**** - Adjust seasoning to taste preference, use Oink, Bayou Dust, Rub A Dub, Garden, Thai Mojito or Prime Rib Rub A Dub. They all offer a great flavor and a different flavor

Prep Directions:

- *Trim the silver skin off of the pork tenderloin and allow to rest for 5 minutes before seasoning*

Cooking Directions:

Preparation:

- Place the chicken legs into the Kingsford Grill Pan SKU 8463135, Rub legs with Oink Rub and let sit for 10 minutes
- Turn Traeger grill to 180 degrees, load your RESERVE BLEND PELLETS and let pre-heat
- Place the pork onto the grill grate and smoke at 180 for 25 minutes.
- Turn up heat to 400 degrees and grill them, to finish — about 45 minutes
- During the last 10 minutes of cooking time, baste with Fire Honey and Happy Ending BBQ Sauce (alternate between the 2) to glaze
- Cook to an internal temperature of 155 degrees. Remove from smoker and let rest for 5 minutes
- Once rested, slice into even slices, place onto the buns and serve
- Serve with extra Fire Honey and Happy Ending BBQ Sauce on the side

Grills / Grill Gear Used:

- Traeger, Pro34 **Ace SKU - 8474934**
- Thermometer, Digital, Instant Read **Ace SKU – 6108419**
- Pellets, Reserve Blend **Ace SKU – 8015887**
- Kingsford extra tough Grill Pan **Ace SKU – 8463135**

Shopping List (Products Used):

- Oink Rub, 5280 Culinary **Ace SKU – 8562050**
- Fire Honey, 5280 Culinary **Ace SKU - 8017719**
- Happy Ending BBQ Sauce, 5280 Culinary **Ace SKU – 8560245**

Chef J’s Pimento Cheese Dip / Bake

I remember my days going to school in Charleston, SC very fondly. I fell in love with many southern recipes, but the one that always had space reserved in the fridge was that ever so amazing Pimento Cheese Spread. This recipe is great with pretzels, crackers, chips, toast, on a sandwich or even baked for warm taste of the south. Enjoy!

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 12-14 people

Prep time: 10 Minutes

Cook time: 20 minutes cooking time (IF DESIRED)

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
24 oz	Cheese, Cheddar, Extra Sharp	Shredded
8 oz	Cream Cheese, Softened	Challenge Brand
½ Cup	Mayonnaise, Real	Best Foods brand – my fave
6 oz	Pimentos, Chopped, Drained well	
1 tsp	Rub A Dub, 5280 Culinary	
1 ½ tsp	Oink Rub, 5280 Culinary	
1 Tbsp	Fire Honey, 5280 Culinary	

Prep Directions:

- **Follow Prep Notes Above**

Cooking Directions:

- Place all ingredients into a medium stainless steel mixing bowl
- Using a hand blender, mix well until just combined
- Adjust seasoning as needed
- Refrigerate until needed
- Serve cold as a spread or dip
- Or
- Place into a 8” cast iron skillet
- Cook at 400 degrees for approx. 15-20 minutes or until bubbly

Shopping List (Products Used):

- Oink Rub, 5280 Culinary **Ace SKU – 8562043**
- Rub A Dub Rub, 5280 Culinary **Ace SKU – 8562050**
- Fire Honey, 5280 Culinary **Ace SKU - 8017719**
- Happy Ending BBQ Sauce, 5280 Culinary **Ace SKU – 8560245**

Brined and Smoked Chicken legs

It's early in the morning and you are craving something, but you just can't quite figure out what IT is. We know what it is... It's Smoked Chicken Legs.

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 6 people

Prep time: 10 Minutes plus brine time

Cook time: 35-45 minutes cooking time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2.5 lbs	Chicken Legs, Fresh	Costco / Sams Club
½ Pkg	Bayou Brine, 5280 Culinary	Follow package directions
¼ Cup	Rub A Dub, 5280 Culinary	Season to taste
¾ Cup	Low Country BBQ Sauce, 5280 Culinary	
¾ Cup	High Altitude BBQ Sauce, 5280 Culinary	
¾ Cup	Blue Cheese, Crumbles	

**** - Adjust seasoning to taste preference, use Oink, Bayou Dust, Rub A Dub, Garden, Thai Mojito or Prime Rib Rub A Dub. They all offer a great flavor and a different flavor

Prep Directions:

- **See above for ALL prep instructions**
- Mix the BBQ Sauces together and add the Blue Cheese.
- Mix well, keep refrigerated and serve on the plate with the chicken leg.
 - A Great dipping sauce

Cooking Directions:

Roll out your Traeger and get to smoking! Follow this simple recipe to get delicious, smoked chicken legs.

Preparation:

- Using Bayou Brine, brine chicken in a bucket for 6-8 hours in your fridge (One package Bayou Brine will handle 16 pounds of chicken)
 - Brine directions (according to Bayou Brine instructions): *Bring two quarts of water to a boil and stir in seasoning blend. Reduce heat and simmer, stirring to dissolve seasonings and to activate spices – about 5 minutes. Cool and combine with 2 gallons of ice water in a large plastic bucket*
- After 6-8 hours, remove chicken from brine, do not rinse.
- Place the chicken legs into the Kingsford Grill Pan SKU 8463135, Rub legs with Rub a Dub seasonings and let sit for 10 minutes
- Turn Traeger grill to 180 degrees, load your RESERVE BLEND PELLETS and let pre-heat
- Place chicken in the Traeger Wing and Leg Rack (SKU 8464281) and smoke at 180 for 45 minutes.
- Turn up heat to 400 degrees and roast them, to finish — about 45 minutes.
- Cook to an internal temperature of 165 degrees. Remove from smoker and let rest
- Serve wings with the BBQ Blue Cheese Sauce
- Serve with a napkin, or 4

Grills / Grill Gear Used:

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|--------------------------------------|--------------------------|
| • Traeger, Pro34 | Ace SKU - 8474934 |
| • Thermometer, Digital, Instant Read | Ace SKU – 6108419 |
| • Chicken Leg Rack, Traeger | Ace SKU – 8464281 |
| • Pellets, Reserve Blend | Ace SKU – 8015887 |
| • Kingsford extra tough Grill Pan | Ace SKU – 8463135 |

Shopping List (Products Used):

- Rub A Dub, 5280 Culinary
- High Altitude BBQ Sauce, 5280 Culinary
- Low Country BBQ Sauce, 5280 Culinary

Ace SKU – 8562050

Ace SKU - 8561979

Ace SKU – 8560252