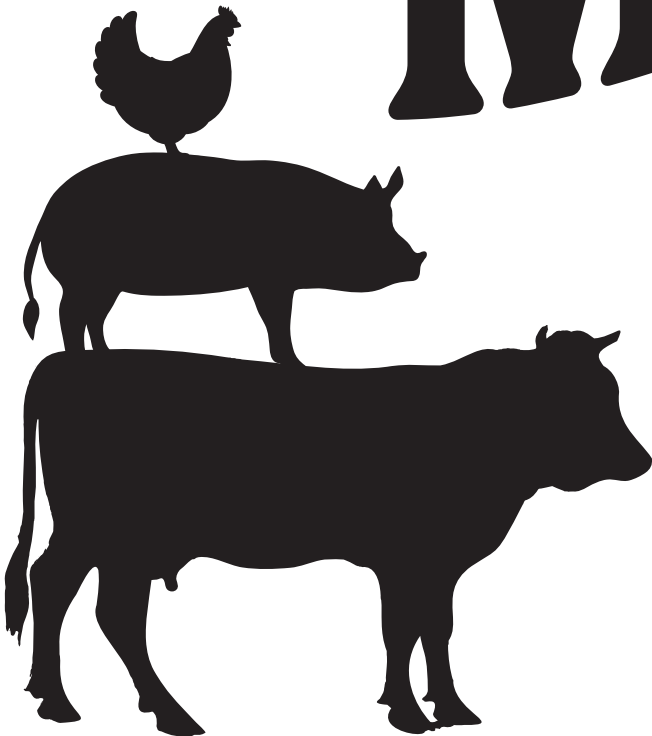


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TONY'S

• MEATS & MARKETS

SMOKED MEATS GUIDE



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COLORADO'S BEST BUTCHER SINCE 1978

SMOKED PORK SHOULDER



INGREDIENTS

- » 6 Lbs Pork Shoulder, trimmed & netted
- » 1/3 cup Tony's Champion Rub
- » Water or Yellow Mustard, to coat
- » 10 Brioche Burger Buns
- » 1 cup Tony's BBQ Sauce (we recommend our Sweet & Sassy BBQ Sauce)

WOOD. 4 oz. of Applewood Chips or pieces. Next time, you can add or subtract a measured amount until it is exactly the way you like it. Too much smoke is far worse than too little.

METHOD

- 1 PREP.** Moisten the surface of the pork shoulder with either water or yellow mustard to make the seasoning stick. Season the pork Shoulder all over with Tony's Champion Smoke rub 12 - 24 hours before cooking. This process is called dry brining and it gives the rub a chance to penetrate.
- 2** Prepare your smoker for cooking and adjust the vents to bring the temperature to approximately 225°F. Allow your smoker to level off and make sure that the temperature does not rise above 225°F for 20 minutes. Add about 4 ounces of wood chips, pellets, or chunks to the fire.
- 3 COOK.** Once the smoker or grill has come to temperature and has not fluctuated for 20 minutes, place your dry brined pork shoulder into your smoker directly from the fridge. If you are using a leave-in thermometer, insert the probe into the pork shoulder, making sure the tip of the probe is right in the center of the pork shoulder (away any bones if you have a bone-in roast).
- 4** Allow the pork to smoke uninterrupted, checking every hour or so to make sure the fuel is sufficient and that you are holding temperature between 225°F to 250°F. Don't worry if the temperature temporarily goes up to 300°F as pork shoulders are very forgiving, but do try to keep it under 250°F. Add additional doses of wood sparingly during the first two hours, about 4 ounces every 30 minutes. The key is to add a pleasant smoky flavor to the meat without overpowering it.
- 5 THE STALL.** If you are cooking at 225°F to 250°F, when the meat hits about 150°F internal temp, it will probably "stall." The internal temperature may not go up for hours because the moisture evaporating from the surface is cooling the meat at the same rate as the hot air is warming it and the internal temperature plateaus. You can just wait out the stall, or you can speed through it by increasing the heat to about 300°F or by wrapping the meat tightly in foil. This is called the Texas Crutch.
- 6 CONTINUE COOKING.** When the pork shoulder hits an internal temperature of about 170°F, collagens, which are part of the connective tissues, begin to melt and turn to gelatin. The meat gets much more tender and juicier when this happens. Allow the pork shoulder to continue cooking past 170°F.
- 7 FINISH.** When the internal temperature hits 200°F (around 8 to 12 hours total cooking time) it's time to check if the pork shoulder is done. The exterior should be dark brown. Some rubs and cookers will make the meat look black like a meteorite, but fear not: it's delicious and not burnt! If there is a bone, use a glove or paper towel to protect your fingers and wiggle the bone. If the bone turns easily and comes out of the meat, you are done. If there is no bone, use the "stick a fork in it method." Insert a fork and try to rotate it 90 degrees. If it turns with very little pressure, you're done. There can be variations the meat is done when it is done. It is really good advice to start smoking about 10 to 12 hours before dinner time.
- 8** If the pork shoulder is not done, close the lid and allow it to continue cooking until it reaches an internal temperature of 203°F. At this temp, the meat seems to soften significantly. If it is still not soft, you've just got a tough shoulder!
- 9 HOLDING THE MEAT** (optional). Use a dish with a lid or cooler that can hold the meat. Leave the probe in the meat, wrap tightly in foil, wrap the foil in towels, and put it the whole thing in the cooler. Plug the cord into the readout and make sure the internal temperature of the meat never drops below 145°F. Serve it before it does. Just know that this wrapping technique will soften the bark and change the texture of the meat slightly.
- 10 PULL IT.** About 30 minutes before sitting down for dinner, put the meat into a large pan to catch drippings. If your shoulder came bone-in, the blade should slide right out, and have virtually no meat attached if it was cooked properly. Pull the pork apart with gloved hands or forks. Discard big chunks of fat.
- 11 SERVE.** Serve the pulled pork, on brioche buns with one of Tony's BBQ sauces, coleslaw, and our signature baked beans from the Chef's Case.

SMOKED PORK BELLY BURNT ENDS



INGREDIENTS

- » 5 LBs 1½ " thick Pork Belly, cubed
- » 10 Brioche burger buns
- » Yellow Mustard (we recommend Colorado Catsup Yellow Mustard)
- » 1 cup Tony's BBQ Sauce (we recommend our Sweet & Sassy BBQ Sauce)
- » 1/3 cup Tony's Champion Rub

WOOD. 4 oz. of Applewood Chips or pieces. Next time, you can add or subtract a measured amount until it is exactly the way you like it. Too much smoke is far worse than too little.

METHOD

- 1 PREP.** Mix pork belly cubes with yellow mustard to help the Tony's Champion Rub stick. Coat pork belly cubes evenly in Tony's Champion Rub, taking care to leave any excess mustard behind. Allow seasoned pork belly to sit in the refrigerator for 12-24 hours before cooking. This process is called dry brining and it gives the rub a chance to penetrate.
- 2** Prepare your smoker for cooking and adjust the vents to bring the temperature to approximately 225°F. Allow your smoker to level off and make sure that the temperature does not rise above 225°F for 20 minutes. Add about 4 ounces of wood chips, pellets, or chunks to the fire.
- 3 COOK.** Place pork belly cubes in a shallow oven proof or disposable pan. Once the smoker or grill has come to temperature and has not fluctuated for 20 minutes, place your dry brined pork belly cubes into your smoker.
- 4** Allow the pork to smoke uninterrupted for 2.5 - 3 hours, checking every hour or so to make sure the fuel is sufficient and that you are holding temperature between 225 to 250°F. Don't worry if the temperature temporarily goes up but do try to keep it under 250°F. Add additional doses of wood sparingly during the first two hours, about 4 ounces every 30 minutes. The key is to add a pleasant smoky flavor to the meat without overpowering it.
- 5 FINISHING.** Once a dark red bark begins to form, you're almost done! Add your favorite Tony's BBQ sauce (we recommend Tony's Sweet & Sassy BBQ Sauce) and/or honey (if desired). Cover pan with foil and continue to cook for an additional 1 - 1.5 hours until an instant read thermometer reads 200°F. Some rubs and cookers will make the meat look black like a meteorite but fear not: it's delicious and not "burnt" as the name would imply! It is good advice to start smoking about 4 - 5 hours before dinner time.
- 6 SERVE.** Serve the pork belly burnt ends on brioche buns with extra Tony's Sweet & Sassy BBQ Sauce to taste, coleslaw, and our signature baked beans from the Chef's Case in the deli.

SMOKED BEEF SHORT RIBS

INGREDIENTS

- » 1 3-rib rack of Beef Short Ribs
- » 1 cup Tony's Black & White Rub
- » Colorado Catsup Yellow Mustard
- » Apple Juice (for spritzing)
- » Aluminum foil for wrapping
- » Clean Kitchen Towel (or other thick towel)

For Texas Crutch:

- » 2 Shallots, Minced
- » 2 - 3 Garlic Cloves, crushed
- » 2 cups Tony's Chef-Made Beef Broth

WOOD. 4 oz. of Hickory Chips or pieces. Next time, you can add or subtract a measured amount until it is exactly the way you like it. Too much smoke is far worse than too little.

METHOD

- 1 PREP.** Have your butcher select a uniform, trimmed, three-rib section of beef short ribs. The meatier, the better!
- 2** Set all the ribs on a baking sheet. Evenly smooth Colorado Catsup's Yellow Mustard on all 6 sides of the rib rack.
- 3** Generously sprinkle Tony's Black & White Rub onto the ribs and work it into the meat so that all sides are evenly covered.
- 4** Cover the ribs with plastic wrap and sit them in the fridge for one hour to overnight. Remember: pull the ribs from the fridge and allow them to come to room temperature before you place them into the smoker.
- 5 COOK.** Prepare your smoker for cooking and adjust the vents to bring the temperature to approximately 225°F. Allow your smoker to level off and make sure that the temperature does not rise above 225°F for 20 minutes.
- 6** Add your ribs directly to the grates in your smoker with the bones down and fat-side up.
- 8** While the ribs are smoking, prepare the **TEXAS CRUTCH**. You can also do this step well in advance of the ribs reaching their target temperature.
 - 1** Mix all the Texas Crutch ingredients together in a saucepan and simmer on low heat for 20-30 minutes.
 - 2** Allow the broth mixture to cool to room temperature and set aside covered.
 - 3** Set aside two large pieces of tin foil sized to the size of your ribs. Fold the edges up on one of them to make a shallow tray to receive the ribs and broth.
 - 4** Once the ribs have reached 180-185 around hour 3, place them in the foil tray, and gently, but generously spoon the room temperature (not cold) broth over the ribs.
 - 5** Fold all of the edges up and then cover it with the second piece of foil, overlapping any seams.
 - 6** Return the wrapped ribs to the smoker until the internal temperature reaches 200°-205°F, about one hour.
- 7** Smoke the ribs at 225°F for about 1½ hours or until the internal temperature reaches 165°F.
- 9** Once the Texas Crutch is complete, return the uncovered ribs to the smoker and allow bark to set for about 30-40 minutes.
- 10 FINISH.** Take ribs off the smoker and wrap in foil. Drape a clean kitchen towel or other thick towel over the foil. **Note:** You can place the foil-covered ribs into a towel in a clean cooler and allow ribs to rest for 30-60 minutes to make ribs extra tender.
- 11 SERVE.** Cut into rib servings and enjoy with Tony's Bold & Smoky or Jalapeno BBQ Sauce.



SMOKED BEER CAN CHICKEN



INGREDIENTS

- » 1 whole Fryer Chicken
- » ½ can of Beer, preferably a wheat lager (Leinenkugel's Summer Shandy is Tony's favorite!)
- » ½ roll of Tony's Garlic Shallot Compound Butter, sliced
- » ½ cup Neutral Oil such as Grapeseed, Vegetable, or Canola
- » 1 Lemon, quartered
- » ½ cup Tony's Champion Rub or Kosmos Q Dirty Bird Rub
- » 1 Disposable Aluminum Foil Container or Baking Sheet
- » Aluminum Foil for wrapping

WOOD. 4 oz. of Applewood Chips or pieces. Next time, you can add or subtract a measured amount until it is exactly the way you like it. Too much smoke is far worse than too little.

METHOD

- 1 PREP.** Prepare your smoker for cooking and adjust the vents to bring the temperature to approximately 275°F. Allow your smoker to level off and make sure that the temperature does not rise above 275°F for 20 minutes.
- 2** Open the beer and empty half of the can (this is the perfect time to have a drink!). Set half-full beer can aside.
- 3** Fold wings of the whole fryer chicken behind the back of the chicken to hold them in place while cooking (it should look like the bird is resting!).
- 4** Cut half a stick of Tony's Garlic Shallot Compound Butter into slices.
- 5** Place finger underneath the skin of the chicken breast and stuff Tony's Garlic Shallot Compound Butter slices under the skin.
- 6** Lightly coat chicken skin and cavity with a neutral oil.
- 7** Season cavity and entire chicken liberally with Tony's Champion Rub or Kosmos Q Dirty Bird Rub.
- 8** Stuff chicken with half of the quartered lemon and reserve the other half for another recipe.
- 9** Place beer can on a baking sheet or disposable aluminum foil container.
- 10** Carefully place the cavity of the chicken over the beer can, taking care to keep the lemon quarters inside the chicken.
- 11 COOK.** Add about 4 ounces of wood chips, pellets, or chunks to the fire.
- 12** Carefully place chicken, beer can, and disposable aluminum foil container directly onto grill grate.
- 13** Smoke chicken uninterrupted 2.5 - 3 hours, checking every hour or so to make sure that the fuel is sufficient and that you are holding temperature around 275°F.
- 14** When an instant read thermometer reads 160°F in the thickest part of the breast, pull chicken off of smoker. Chicken will continue to cook while it rests due to "carryover cooking."
- 15 FINISH.** Remove beer can from chicken cavity and allow chicken to rest for 10 minutes tented in aluminum foil. *DO NOT DRINK CONTENTS OF BEER CAN.*
- 16 SERVE.** Carve chicken and enjoy! Serve with Tony's Jalapeno BBQ Sauce or Tony's Carolina Moonshine BBQ Sauce.

SMOKED SALMON W/ HONEY



INGREDIENTS

» 1 2-3 LBs Shetland Island Salmon Fillet

» 1/3 Cup Honey (we recommend using Local Colorado honey!)

For Dry Brine:

» 1 cup Brown Sugar

» 1/3 cup Kosher Salt (do not substitute!)

» 2 cloves Garlic, minced

» 1/2 tsp Black Pepper

» 2 Bay Leaves

» Baking Dish (large enough for the fillet)

» Cooling Rack (large enough for the fillet)

» Disposable Aluminum Pan to catch drippings

WOOD. 4 oz. of Hickory Chips or pieces. Next time, you can add or subtract a measured amount until it is exactly the way you like it. Too much smoke is far worse than too little.

METHOD

- 1 PREP.** In a large bowl, combine the brown sugar, kosher salt, garlic, pepper, and bay leaves.
- 2** Place the salmon fillet in a baking dish and cover it evenly with the dry brine.
- 3** Place the baking dish in the refrigerator for 6 - 8 hours. *Note: The salmon will naturally become firmer and stiffer as the brine draws the moisture from the fillet.*
- 4** Remove the salmon fillet from the brine and rinse thoroughly. **Note:** If you think you've rinsed it enough, rinse some more! **Be Careful:** The most common mistake in smoking salmon is keeping the fillet in the dry brine too long or not washing all of the brine off of the flesh. This may result in an overly salty piece of fish.
- 5** Pat the salmon fillet dry and set on a cooling rack, uncovered, in the fridge for 2-3 hours. *Note: The surface of the salmon will become "tacky." Not only does this protect the fillet, it gives the smoke a place to stick to the salmon for fuller, smoky flavor.*
- 6 COOK.** Prepare your smoker for cooking and adjust the vents to bring the temperature to approximately 225°F. Allow your smoker to level off and make sure that the temperature does not rise above 225°F for 20 minutes.
- 7** Add your salmon directly to the grates in your smoker and brush with honey. The heat will cause the honey to liquefy quickly, so be sure your disposable aluminum pan is underneath to eliminate the mess.
- 8** Smoke the salmon fillet at 225°F for 2-3 hours, brushing honey on top every 45 minutes or so.
- 9 FINISH.** Remove the salmon fillet from the smoker when the internal temperature has reached 150°F and allow to rest for 5-10 minutes.
- 10 SERVE.** Slice salmon fillet into portions and serve with more Local Colorado Honey.

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