



MASTERBUILT®

CHERRY SMOKED RIBS

ON THE GRAVITY SERIES® GRILL + SMOKER

INGREDIENTS

- 1/4 CUP BROWN SUGAR
- 3 OUNCES CHERRY SYRUP
- MUSTARD
- 2 OUNCES RED WINE VINEGAR
- 1 SLAB FATHER SEASONING [PERSONAL PORK RUB PREFERENCE]
- 1/2 CUP CHICKEN STOCK
- 2 SLABS OF BABY-BACK RIBS

INSTRUCTIONS

- 01.** Load Light and set your Masterbuilt grill to 275 degrees. For this particular cook, I added hefty chunks of Cherrywood to the charcoal.
- 02.** Remove membrane from the back of the ribs. Using a butter to lift the membrane and paper towel to grab and remove it.
- 03.** Drizzle a thin line of mustard along the back and front of the ribs.
- 04.** With the ribs bone side up, begin to season with your pork rub of choice, I am using The Slab Father.
- 05.** With the grill set to 275 load the ribs on the top rack.
- 06.** In a small sauce pan add 1/4 cup brown sugar, 1/2 chicken stock, 3 oz cherry syrup. I used the syrup that comes with a jar of cherries. On medium heat stir the ingredients until the consistency is smooth and brown sugar has dissolved. As the sauce cools add 2 oz red wine vinegar and stir.
- 07.** Roughly 2 hours into the cook, wrap your ribs in foil, double wrapping is best. At the 4 hour mark, open the foil wrapping and brush on the cherry glaze. At this time increase temp to 300 degrees and leave ribs uncovered for 15 minutes.
- 08.** After 15 minutes, remove from grill, nice and serve. Enjoy!



MASTERBUILT®

BONE-IN ROTISSERIE PORK ROAST

ON THE GRAVITY SERIES® GRILL + SMOKER

INGREDIENTS

- 1 8 BONE-IN PORK LOIN RIB ROAST
- 16 OUNCES APPLE JUICE
- 1 TABLESPOON BLACK PEPPER
- 1/2 CUP BROWN SUGAR
- 1/4 CUP DRY BBQ SEASONING
- 2 TABLESPOONS GARLIC POWDER
- 1/4 CUP KOSHER SALT

INSTRUCTIONS

- 01.** Set Gravity Series Grill + Smoker to 450°F.
- 02.** Lightly trim excess fat off of pork roast.
- 03.** Mix all dry ingredients together and season all sides of the pork roast.
- 04.** Insert rotisserie spit rod directly through center of roast and lock in both 05. Place rotisserie on grill over direct heat for 75 to 90 minutes or until internal temp reaches 145°F.
- 05.** Spritz roast with apple juice every 15 minutes.
- 06.** Remove rotisserie from grill and let rest for 15 minutes before cutting into individual chops. Serve and enjoy.

MASTERBUILT®

SURF AND SURF

ON THE GRAVITY SERIES® GRILL + SMOKER

INGREDIENTS

- 1 TEASPOONS CAYENNE PEPPER
- 2 CLOVES OF GARLIC (MINCED)
- 1/4 CUP FRESH BASIL
- 2 OUNCE LEMON JUICE
- 1/2 POUND SHRIMP
- 1/2 STICK OF BUTTER
- 2 TEASPOONS SMOKED PAPRIKA
- 7 OUNCE LOBSTER TAIL
- 1 TABLESPOONS SALT

INSTRUCTIONS

- 01.** In a medium pan melt 1/2 stick unsalted butter. Once butter is melted, add lemon juice, minced garlic, smoked paprika, cayenne, salt, and finely chopped basil. Stir and allow ingredients to meld, once done. Remove from heat and set aside.
- 02.** To prepare the lobster, lightly rinse with cool water. Using a pair of kitchen shears cut a line up the back of the lobster. Crack the shell and lift meat onto the shell of the lobster, making sure to not fully remove it from the tail.
- 03.** Using a sharp knife, cut down the back of the shrimp and remove vein and well as the shell. [You can always save the shells to cook down to form a great shrimp stock.] Lightly rinse with cool water and set aside.
- 04.** Load Light and set your Gravity Series 1050 or other Masterbuilt Digital Charcoal Cooker Set temp to 300 Degrees, for this cook we are using the Signature Flavor Boosters from Kingsford. Specifically Garlic, Cumin and paprika
- 05.** As grill gets us to temp, begin to evenly brush on the herb reduction we made previously. Getting all side of the shrimp and lobster. I found it's easier to do once you have skewered the shrimp.
- 06.** Once coated place on the lower rack and let cook for 12-15 minutes. Make sure to flip shrimp skewers at roughly 7 minutes, allowing it to cook evening.
- 07.** After 15 minutes, remove from heat serve and enjoy.





MASTERBUILT®

SMOKED MAC & CHEESE

INGREDIENTS

16 OZ ELBOW MACARONI
8 OZ PACKAGE CREAM CHEESE
CUT INTO CHUNKS
1 CUP PARMESAN CHEESE
1 TSP SALT
2 CUPS GOUDA CHEESE

2 CUPS EXTRA SHARP CHEDDAR CHEESE
3 CUPS MILK
1/4 CUP ALL-PURPOSE FLOUR
1/4 CUP BUTTER
1/2 TSP BLACK PEPPER

INSTRUCTIONS

Load the wood tray with one small handful of wood chips and preheat smoker to 225°F.

Cook pasta according to package directions. In a medium saucepan, melt butter, and whisk flour into the butter.

Cook over medium heat for 2 minutes, until sauce is bubbly and thick. Whisk in milk and bring to a boil.

Cook 5 minutes until thickened. Stir in cream cheese until mixture is smooth. Season with salt and pepper.

In a large bowl, combine 1 cup Cheddar, 1 cup Gouda cheese, Parmesan cheese, pasta, cream sauce, and optional ingredients.

Spoon mixture into an 11 x 9½ inch aluminum roasting pan coated with nonstick cooking spray.

Sprinkle top with remaining Cheddar cheese and Gouda cheese.

Place in smoker and cook 1 hour at 225°F, until brown, bubbly and delicious.



MASTERBUILT®

SMOKED PORK TENDERLOIN

INGREDIENTS

1 PORK TENDERLOIN (2 TO 3 POUNDS)

**1 BOTTLE GARLIC AND HERB MARINADE
(YOUR PREFERRED BRAND)**

INSTRUCTIONS

Pierce pork tenderloin with a fork to allow marinade to permeate through the meat.

Place pork tenderloin in a resealable plastic bag and pour in 1 bottle garlic and herb marinade.

Cover and refrigerate. The longer the better!

Place pork tenderloin on aluminum foil and pour marinade over tenderloin.

Seal up foil with marinade and tenderloin, and wrap with foil again.

Place on low heat; grill for 30 to 40 minutes, turning often.

Cook tenderloin thoroughly and serve.



MASTERBUILT®

PORK BUTT

INGREDIENTS

1 PORK BUTT (6 - 8 POUNDS)

COARSE MUSTARD

FAVORITE OR HOMEMADE PORK SEASONING

INSTRUCTIONS

Light your grill and set temperature to 275°F. On a Gravity Series® grill, it should take less than 10 minutes to reach temperature.

While the grill comes to temperature, coat pork butt with coarse mustard.

To layer on additional flavors, coat with a favorite pork seasoning.

Once the grill has reached temperature, smoke the pork butt for 6 to 8 hours at 275°F.

When the pork butt has reached an internal temperature of 195 – 200 °F, remove from the grill.

Shred, serve and enjoy!