



CAN-DO RECIPES

FEATURING JK'S COWBOY BLEND & ZESTY CHIPOTLE RUBS

A supple and versatile rub, COWBOY BLEND has a subtle boldness that seasons a variety of grilled meat, fish and vegetables. Featuring the smoky deliciousness of the chipotle pepper, ZESTY CHIPOTLE has a delightful roasted tang that will make you kick up your heels.

For delicious results on anything, just generously coat with spice rub.

PORK

Method for JK's Baby Back Ribs

1. Liberally douse ribs with apple cider vinegar and massage the meat.
2. Generously apply JK's Cowboy Blend rub or Zesty Chipotle rub leaving no bare spots, covering every inch of the rack of ribs. Let marinate on countertop for 10 to 30 minutes or until the dry rub has a wet look to it.
3. Use immediately or place on a large pan and cover with plastic wrap. May store in refrigerator for up to one week before use.
4. Cook ribs over a hot charcoal grill. At JK's, we use natural mesquite charcoal.
5. Place ribs on the grill, not overlapping. Turn and flip the ribs every 2 to 4 minutes to promote even cooking. Cooking time is 10—20 minutes depending on mood of grill.
6. Let ribs rest. When ready to serve (even hours later), reapply to grill to reheat, then enjoy!

St. Louis Ribs

Prepare St. Louis Ribs using the same method as JK's Baby Back Ribs. Place ribs on grill, not overlapping and cook for 2—3 minutes on each side to begin the cooking process. After grilling, place in 300° oven covered till tender approximately 1-½—2 hours then let cool on pan. To serve, re-apply to grill and & enjoy.

Center cut Pork Loin

Cut pork loin into 1-inch thick steaks. Douse with apple cider vinegar and generously apply JK's Cowboy Blend rub or Zesty Chipotle rub. Fire up the grill and cook to your preferred degree of doneness.

Pork Tenderloin

Trim any silver skin from loin. Generously apply either JK's Cowboy Blend rub or Zesty Chipotle rub to meat and coat with canola oil. Grill and serve (Suggestion: Serve with black beans and rice).

Boston Butts

Score fat side with 1-inch cuts. Liberally apply JK's Cowboy Blend or Zesty Chipotle rub topped with yellow onion slices. In deep roasting pan place meat and pour in one 32-ounce container chicken broth (4 cups) along with ½ cup lime juice. Cover and cook in 325° oven for 4 – 6 hours. Cool, chop, mix and enjoy!!

Pork Belly

Apply JK's Cowboy Blend or Zesty Chipotle rub to all sides of meat then sear belly in roasting pan. Flip to fat side up add one 32-ounce container chicken stock (4 cups) and peeled whole garlic cloves. Cover and braise at 350° for 2 hours then let cool overnight in liquid. Portion reheat and serve (Suggestion: Serve with cheese grits).

Bacon

Simply sprinkle JK's Cowboy Blend or Zesty Chipotle rub onto strips before baking. Single layer on parchment paper at 350° for 10—15 minutes.

Ground Pork

Add 1 tablespoon of JK's Cowboy Blend or Zesty Chipotle rub to 1 pound of unseasoned ground pork before cooking. Use in chili, stews or even serve up for breakfast.

Whole Pig

Shower suckling or hog with apple cider vinegar and apply either JK's Cowboy Blend or Zesty Chipotle rub inside and outside cavity. Cook using your favorite method.

CHICKEN

Quarters

Douse with cider vinegar and generously apply either JK's Cowboy Blend or Zesty Chipotle rub. Lifting any overlapping skin, apply rub to any missed spots and then let marinate a minimum of 1 hour before cooking. Cook at 325° until center of thighs are 170° then cool. Reheat on hot grill before serving.

Breast

Trim excess fat and cartilage then lightly pound with meat mallet to ensure even cooking and heavily apply JK's Cowboy Blend or Zesty Chipotle rub to both sides. Let marinate for 5—10 minutes then grill and enjoy over salads, in a sandwich or over pasta.

Wings

Douse with cider vinegar, heavily apply either JK's Cowboy Blend or Zesty Chipotle rub and let marinate 1 hour. Cook at 350° for 10—15 minutes (size of wings vary). Cool, reheat on grill and serve.

Eggs

Use anywhere you might use salt and pepper; fried, scrambled, or in an omelet.

BEEF

Burgers

Apply JK's Cowboy Blend or Zesty Chipotle rub to your ground beef before grilling and enjoy.

Spare Ribs or Short Ribs

Drench ribs in cider vinegar, coat with either JK's Cowboy Blend or Zesty Chipotle rub. Char-grill and then place in deep roasting pan. Cook covered at 300° in oven for 1—2 hours. Let rest uncovered for ½ hour.

Steaks

Liberal apply either JK's Cowboy Blend or Zesty Chipotle rub to your favorite steak. Let rest 5 minutes. Spray meat lightly with canola oil before grilling.

Skirt Steaks for Fajitas

SIMPLE MARINADE: 4 tablespoons canola oil, 2 tablespoons Zesty Chipotle Seasoning, and 1 tablespoon soy sauce. Brush on steak and marinate for 10 minutes, then grill, rest, and slice for fajitas.

Prime Rib

Completely cover every square inch of loin with either JK's Cowboy Blend or Zesty Chipotle rub. Go extra heavy on top fat cap, then marinate overnight for maximum effect. Over very hot coals, grill all sides and place on roasting rack in pan. Cook 300° until internal temperature is 110°, rest, trim fat portion and enjoy.

VEGETABLES

Fries

Shake either JK's Cowboy Blend or Zesty Chipotle rub on hot fries and toss. Serve and enjoy.

Onions

Cut thick slices, brush with oil, and apply JK's Cowboy Blend or Zesty Chipotle rub. Then grill or broil.

Roast Potatoes

Cut potatoes uniformly, toss with melted butter and either JK's Cowboy Blend or Zesty Chipotle rub. Place on sheet pan at 375° for 1 hour, turning once, then sprinkle with Parmesan and enjoy.

Portabella

Spray mushrooms with canola oil, apply JK's Cowboy Blend or Zesty Chipotle rub, grill and enjoy.

Button Mushrooms

Clean any dirt from mushrooms. Heat sauté pan with melted butter, add mushrooms and JK's Cowboy Blend or Zesty Chipotle rub (1 tablespoon per ½ pound of mushrooms). Cook 4—5 minutes over medium high heat, then add ¼ cup dry white wine. Cook one minute, add 2 tablespoons cold butter and 2 tablespoons chopped parsley. Serve over beef, chicken or pork.

SEAFOOD

Shrimp

Skewer peeled and deveined shrimp, spray with oil, shake on either JK's Cowboy Blend or Zesty Chipotle rub and grill.

Scallops

Heat sauté pan with 2 tablespoons oil. Add scallops and JK's Cowboy Blend or Zesty Chipotle rub. Cook 2 minutes on each side, then add ¼ cup white wine and 1 tablespoon cold butter. Serve over rice.

Fish Filets

SUGGESTED FISH: Salmon, Tuna, Rockfish, Flounder, Grouper, Halibut, Swordfish, Wahoo, Snapper. Generously apply either JK's Cowboy Blend or Zesty Chipotle rub to a boneless filet of fish of your choice. Coat with olive or canola oil and grill 2—3 minutes on each side. Finish in 450° oven if using a thick cut of fish.

Softshell Crab

Sauteed - Add 1 tablespoon JK's Cowboy Blend or Zesty Chipotle rub to 1 cup all-purpose flour. Dredge cleaned crab in seasoned flour and sauté in clarified butter, 3 minutes on each side. Add ½ cup white wine, 1 tablespoon lemon juice, 2 teaspoons chopped parsley and 1 tablespoon cold butter then enjoy!

Fried – Dredge in seasoned flour, dip in buttermilk, back in seasoned flour and fry in 350° oil completely submerged. Cook 5—6 minutes then transfer to paper to let dry, then serve hot.

Oysters

Fried – 1 tablespoon JK's Cowboy Blend or Zesty Chipotle rub to 1 cup all-purpose flour. Dredge oysters through seasoned flour, fry in 350° oil 1—2 minutes, transfer to paper towel, serve immediately.

On Half Shell – Topped with 1 teaspoon butter and ½ teaspoon either JK's Cowboy Blend or Zesty Chipotle rub, bake, broil or grill 2—3 minutes then serve immediately.

Calamari

Fried – 1 tablespoon JK's Cowboy Blend or Zesty Chipotle rub to 1 cup all-purpose flour. Soak calamari rings and tentacles in buttermilk. Toss through seasoned flour and fry in 350° oil 1—3 minutes. Remove to paper towel and sprinkle with Parmesan then serve immediately.

Grilled – Cut tubes lengthwise and skewer rectangle shape to prevent curling. Apply either JK's Cowboy Blend or Zesty Chipotle rub, coating with oil and grill over hot coals 1 minute on each side, then pull off heat. Let rest before removing skewers, cut into strips, drizzle with soy sauce and lemon juice and enjoy.