

DALE KNOWS BBQ

QUIT MESSING WITH IT

Old-School BBQ Without the
Expensive Nonsense



DALE "UNCLE DALE" RIGSBY

Quit Messing With It

DALE KNOWS BBQ

Welcome to Dale Uncle Dale Rigsby's kitchen. This book is built for real home cooks: clear methods, ordinary tools, and recipes that reward attention more than fuss.

“If you're looking, you ain't cooking.”

A digital cookbook for the home kitchen

Table of Contents

Welcome	2
Table of Contents	3
How to Use This Book	8
Fire Before Food	9
Ribs and Pork	20
Brisket and Beef	31
Chicken and Turkey	42

Table of Contents

Welcome	2
Table of Contents	3
How to Use This Book	8
Sausage and Smokehouse	53
Side Dishes	64
Sauces and Rubs	75
Backyard Desserts	86
Master Notes and Menu Plans	97
Index and Kitchen Measures	100

Begin With Your Senses

Southern Barbecue is learned by attention. Read the ingredient, watch the heat, smell the pan, and taste before you decide it is finished.

- Prep first so the cooking stays calm.
- Use a spoon to taste at every important turn.
- A familiar recipe becomes yours when you learn its signals.

The Pantry That Carries the Book

These are the ingredients that make this kitchen feel like itself: kosher salt, black pepper, paprika, garlic powder, brown sugar, apple cider vinegar.

- Buy the best version of the few ingredients you use most.
- Label jars and keep the everyday things at eye level.
- A short pantry list cooks better than a crowded one.

Tools That Earn Their Place

You do not need a showroom. You need a reliable knife, a heavy pan, a pot with a lid, measuring spoons, and something sturdy to stir with.

- Keep one sharp knife sharp.
- Use a heavy pan for browning and a pot for gentler work.
- Clean as you go so the final bowl is the only thing waiting.

How to Use This Book

Each recipe is written for a real weeknight but leaves room for your own kitchen judgment. Read the full method once, then cook from the signals: scent, sound, color, and taste.

- Make the recipe once as written, then change one thing at a time.
- Use the serving notes as a starting place, not a rule.
- Write your adjustments in the margin when a version becomes your favorite.

FIRE BEFORE FOOD / RECIPE 01

Oak Wood Fire Basics

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons kosher salt
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the kosher salt and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

FIRE BEFORE FOOD / RECIPE 02

Simple Live Fire Chicken

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons black pepper
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the black pepper and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

FIRE BEFORE FOOD / RECIPE 03

Charcoal Steakhouse Burgers

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons paprika
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the paprika and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

FIRE BEFORE FOOD / RECIPE 04

Cast Iron Cornbread

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons garlic powder
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the garlic powder and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

FIRE BEFORE FOOD / RECIPE 05

Smoked Potatoes

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons brown sugar
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the brown sugar and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

FIRE BEFORE FOOD / RECIPE 06

Direct Heat Pork Chops

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons apple cider vinegar
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the apple cider vinegar and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says

The first taste is information, not a verdict. Adjust and taste again.

FIRE BEFORE FOOD / RECIPE 07

Fire Roasted Onions

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons mustard
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the mustard and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

FIRE BEFORE FOOD / RECIPE 08

Coal Baked Sweet Potatoes

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons hickory wood
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the hickory wood and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

FIRE BEFORE FOOD / RECIPE 09

Grilled Jalapeno Poppers

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons oak wood
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the oak wood and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

FIRE BEFORE FOOD / RECIPE 10

Hot Link Skillet Beans

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons hot sauce
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the hot sauce and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

FIRE BEFORE FOOD / RECIPE 11

Hickory Toasted Pecans

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons kosher salt
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the kosher salt and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

RIBS AND PORK / RECIPE 12

Dry Rub Baby Back Ribs

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons black pepper
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the black pepper and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

RIBS AND PORK / RECIPE 13

St Louis Style Ribs

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons paprika
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the paprika and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

RIBS AND PORK / RECIPE 14

Pulled Pork Shoulder

SERVES 5

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons garlic powder
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the garlic powder and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

RIBS AND PORK / RECIPE 15

Mustard Crust Pork Butt

SERVES 6

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons brown sugar
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the brown sugar and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

RIBS AND PORK / RECIPE 16

Smoked Pork Steaks

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons apple cider vinegar
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the apple cider vinegar and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

RIBS AND PORK / RECIPE 17

Crispy Pork Belly Bites

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons mustard
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the mustard and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

RIBS AND PORK / RECIPE 18

Whole Hog Sandwich Filling

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons hickory wood
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the hickory wood and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

RIBS AND PORK / RECIPE 19

Smoked Ham Hocks

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons oak wood
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the oak wood and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

RIBS AND PORK / RECIPE 20

Pork Tenderloin with Pepper

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons hot sauce
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the hot sauce and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

RIBS AND PORK / RECIPE 21

Barbecue Bologna

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons kosher salt
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the kosher salt and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

RIBS AND PORK / RECIPE 22

Smoked Country Ribs

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons black pepper
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the black pepper and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

BRISKET AND BEEF / RECIPE 23

Salt and Pepper Brisket

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons paprika
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the paprika and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

BRISKET AND BEEF / RECIPE 24

Sunday Chuck Roast

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons garlic powder
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the garlic powder and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says

Use what is on hand, but do not skip the thing that gives the dish its character.

BRISKET AND BEEF / RECIPE 25

Beef Short Ribs

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons brown sugar
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the brown sugar and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

BRISKET AND BEEF / RECIPE 26

Smoked Meatloaf

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons apple cider vinegar
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the apple cider vinegar and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

BRISKET AND BEEF / RECIPE 27

Tri Tip over Oak

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons mustard
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the mustard and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

BRISKET AND BEEF / RECIPE 28

Charred Skirt Steak

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons hickory wood
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the hickory wood and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

BRISKET AND BEEF / RECIPE 29

Smoked Burgers

SERVES 5

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons oak wood
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the oak wood and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says

Keep your heat honest. If it is smoking too hard, it is telling you something.

BRISKET AND BEEF / RECIPE 30

Texas Style Beef Ribs

SERVES 6

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons hot sauce
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the hot sauce and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

BRISKET AND BEEF / RECIPE 31

Brisket Burnt Ends

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons kosher salt
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the kosher salt and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

BRISKET AND BEEF / RECIPE 32

Coffee Rub Flank Steak

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons black pepper
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the black pepper and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says

Use what is on hand, but do not skip the thing that gives the dish its character.

BRISKET AND BEEF / RECIPE 33

Smoked Prime Rib

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons paprika
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the paprika and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

CHICKEN AND TURKEY / RECIPE 34

Half Chicken with Red Pepper

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons garlic powder
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the garlic powder and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

CHICKEN AND TURKEY / RECIPE 35

Crispy Smoked Wings

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons brown sugar
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the brown sugar and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

CHICKEN AND TURKEY / RECIPE 36

Turkey Breast with Herb Butter

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons apple cider vinegar
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the apple cider vinegar and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says

Use what is on hand, but do not skip the thing that gives the dish its character.

CHICKEN AND TURKEY / RECIPE 37

Leg Quarters over Hickory

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons mustard
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the mustard and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

CHICKEN AND TURKEY / RECIPE 38

White Sauce Chicken

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons hickory wood
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the hickory wood and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

CHICKEN AND TURKEY / RECIPE 39

Smoked Turkey Legs

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons oak wood
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the oak wood and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

CHICKEN AND TURKEY / RECIPE 40

Barbecue Chicken Thighs

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons hot sauce
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the hot sauce and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

CHICKEN AND TURKEY / RECIPE 41

Spatchcock Yardbird

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons kosher salt
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the kosher salt and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

CHICKEN AND TURKEY / RECIPE 42

Chicken Drumsticks with Vinegar

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons black pepper
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the black pepper and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

CHICKEN AND TURKEY / RECIPE 43

Peppery Quail

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons paprika
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the paprika and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

CHICKEN AND TURKEY / RECIPE 44

Smoked Cornish Hens

SERVES 5

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons garlic powder
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the garlic powder and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

SAUSAGE AND SMOKEHOUSE / RECIPE 45

Coarse Ground Beef Sausage

SERVES 6

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons brown sugar
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the brown sugar and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

SAUSAGE AND SMOKEHOUSE / RECIPE 46

Smoked Andouille

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons apple cider vinegar
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the apple cider vinegar and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

SAUSAGE AND SMOKEHOUSE / RECIPE 47

Jalapeno Cheddar Sausage

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons mustard
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the mustard and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

SAUSAGE AND SMOKEHOUSE / RECIPE 48

Breakfast Links

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons hickory wood
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the hickory wood and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

SAUSAGE AND SMOKEHOUSE / RECIPE 49

Smoked Boudin

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons oak wood
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the oak wood and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says

Keep your heat honest. If it is smoking too hard, it is telling you something.

SAUSAGE AND SMOKEHOUSE / RECIPE 50

Red Hot Sausage Sandwiches

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons hot sauce
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the hot sauce and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

SAUSAGE AND SMOKEHOUSE / RECIPE 51

Venison Snack Sticks

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons kosher salt
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the kosher salt and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

SAUSAGE AND SMOKEHOUSE / RECIPE 52

Beer Brats

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons black pepper
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the black pepper and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

SAUSAGE AND SMOKEHOUSE / RECIPE 53

Smoked Kielbasa

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons paprika
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the paprika and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

SAUSAGE AND SMOKEHOUSE / RECIPE 54

Sausage Stuffed Peppers

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons garlic powder
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the garlic powder and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

SAUSAGE AND SMOKEHOUSE / RECIPE 55

Pitmaster Beans with Sausage

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons brown sugar
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the brown sugar and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

SIDE DISHES / RECIPE 56

Skillet Mac and Cheese

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons apple cider vinegar
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the apple cider vinegar and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

SIDE DISHES / RECIPE 57

Vinegar Slaw

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons mustard
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the mustard and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

SIDE DISHES / RECIPE 58

Slow Cooked Pinto Beans

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons hickory wood
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the hickory wood and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

SIDE DISHES / RECIPE 59

Smoky Potato Salad

SERVES 5

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons oak wood
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the oak wood and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

SIDE DISHES / RECIPE 60

Grilled Corn with Butter

SERVES 6

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons hot sauce
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the hot sauce and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

SIDE DISHES / RECIPE 61

Bacon Braised Greens

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons kosher salt
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the kosher salt and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

SIDE DISHES / RECIPE 62

Campfire Cabbage

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons black pepper
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the black pepper and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

SIDE DISHES / RECIPE 63

Buttermilk Biscuits

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons paprika
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the paprika and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

SIDE DISHES / RECIPE 64

Pickled Red Onions

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons garlic powder
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the garlic powder and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

SIDE DISHES / RECIPE 65

Cast Iron Peach Beans

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons brown sugar
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the brown sugar and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

SIDE DISHES / RECIPE 66

Creamy Mustard Slaw

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons apple cider vinegar
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the apple cider vinegar and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

SAUCES AND RUBS / RECIPE 67

Dale's All Purpose Rub

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons mustard
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the mustard and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

SAUCES AND RUBS / RECIPE 68

Black Pepper Mop

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons hickory wood
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the hickory wood and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

SAUCES AND RUBS / RECIPE 69

Vinegar Pepper Sauce

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons oak wood
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the oak wood and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

SAUCES AND RUBS / RECIPE 70

Sweet Heat Barbecue Sauce

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons hot sauce
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the hot sauce and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

SAUCES AND RUBS / RECIPE 71

Mustard Barbecue Sauce

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons kosher salt
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the kosher salt and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

SAUCES AND RUBS / RECIPE 72

White Barbecue Sauce

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons black pepper
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the black pepper and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

SAUCES AND RUBS / RECIPE 73

Coffee Chile Rub

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons paprika
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the paprika and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

SAUCES AND RUBS / RECIPE 74

Brown Sugar Rib Glaze

SERVES 5

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons garlic powder
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the garlic powder and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

SAUCES AND RUBS / RECIPE 75

Jalapeno Pickle Brine

SERVES 6

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons brown sugar
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the brown sugar and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

SAUCES AND RUBS / RECIPE 76

Onion Garlic Dust

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons apple cider vinegar
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the apple cider vinegar and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

SAUCES AND RUBS / RECIPE 77

Smoked Tomato Sauce

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons mustard
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the mustard and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

BACKYARD DESSERTS / RECIPE 78

Grilled Peach Cobbler

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons hickory wood
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the hickory wood and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

BACKYARD DESSERTS / RECIPE 79

Cast Iron Apple Crisp

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons oak wood
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the oak wood and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

BACKYARD DESSERTS / RECIPE 80

Smoked Banana Pudding

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons hot sauce
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the hot sauce and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

BACKYARD DESSERTS / RECIPE 81

Bourbon Bread Pudding

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons kosher salt
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the kosher salt and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

BACKYARD DESSERTS / RECIPE 82

Campfire Brownies

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons black pepper
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the black pepper and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

BACKYARD DESSERTS / RECIPE 83

Grilled Pineapple Sundaes

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds sausage
- 2 tablespoons paprika
- 1 tablespoon molasses
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the sausage with the paprika and half the molasses. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining molasses a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

BACKYARD DESSERTS / RECIPE 84

Pecan Pie Bars

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons garlic powder
- 1 tablespoon smoked paprika
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the garlic powder and half the smoked paprika. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining smoked paprika a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Use what is on hand, but do not skip the thing that gives the dish its character.*

BACKYARD DESSERTS / RECIPE 85

Charred Strawberry Shortcake

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork shoulder
- 2 tablespoons brown sugar
- 1 tablespoon onion
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork shoulder with the brown sugar and half the onion. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining onion a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

BACKYARD DESSERTS / RECIPE 86

Dutch Oven Peach Cake

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds brisket
- 2 tablespoons apple cider vinegar
- 1 tablespoon jalapeno
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the brisket with the apple cider vinegar and half the jalapeno. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining jalapeno a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*The first taste is information, not a verdict. Adjust and taste again.*

BACKYARD DESSERTS / RECIPE 87

Sweet Potato Hand Pies

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons mustard
- 1 tablespoon butter
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the mustard and half the butter. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining butter a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says*Make enough for tomorrow. Good food improves after a night in the icebox.*

BACKYARD DESSERTS / RECIPE 88

Smoked Chocolate Cookies

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds ribs
- 2 tablespoons hickory wood
- 1 tablespoon pickle juice
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the ribs with the hickory wood and half the pickle juice. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining pickle juice a little at a time until the flavor feels finished.

Dale Uncle Dale Rigsby says

Use what is on hand, but do not skip the thing that gives the dish its character.

Master Notes and Make Ahead Plans

Cook one useful thing ahead: a sauce, a pot of beans, a loaf of bread, or a pan of roasted vegetables. The next meal starts easier when yesterday's kitchen left you something good.

“If you're looking, you ain't cooking.”

A Week of Good Suppers

Choose one recipe from the first four chapters, one vegetable or side, and one make-ahead item. Repeat ingredients across the week so the shopping stays sensible and the cooking gets easier.

“If you're looking, you ain't cooking.”

Seasonal Cooking Notes

Cook close to the season when you can. Freshness makes a simple recipe generous, and preserving or freezing a little extra keeps that flavor around longer.

“If you're looking, you ain't cooking.”

Kitchen Measures and Thank You

One cup is 240 ml. One tablespoon is 15 ml. One teaspoon is 5 ml. Most importantly, use the measure that matters after all the others: taste. Thank you for bringing this kitchen to your table.

“If you're looking, you ain't cooking.”