



REDNECK LIPSTICK™ BBQ SAUCE



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Overnight Brisket

Serves: 10-15 people

Time: 12-15 hours



Ingredients:

- 1 Whole Packer brisket
- Cup Yellow Mustard
- Cup Redneck Lipstick BBQ Rub
- 3 Tablespoons Coarse Black Pepper
- 2 Tablespoons Kosher Salt
- Redneck Lipstick BBQ Sauce (as much as you want!)

Instructions:

1. Trim excess fat off of the brisket, you still want a bit of a cap, but, you want to be sure most is trimmed so you have seasonings adhering to the brisket.
2. Rub mustard all over the brisket, don't worry, this is not going to change the flavor, this is here to help the seasoning to stick. You can substitute olive oil if you would like.
3. Coat the brisket liberally with the Redneck Lipstick BBQ Rub, Salt, and Coarse Black Pepper. It is important that you use coarse black pepper and Kosher Salt as these will slowly melt into the meat over the course of time and they will stand up to the length of the cook.
4. Turn the smoker on to 225 degrees, and place the Brisket fat side up (big debate, we have always done it this way, but, if you choose to go fat side down, that's on you!).
5. Smoke at 225 for 10 hours.
6. At 10 hours, remove from the smoker and wrap in butcher paper or foil (butcher paper will help to keep a better bark, but foil works just about as well).
7. Place back on the smoker for another 4 to 5 hours, you want this to reach an internal temperature on the thickest part of the brisket that reads 204 degrees.
8. Pull from the smoker, keeping wrapped, and let rest for 30 mins to 1 hour.
9. Slice against the grain, pile on some of the Redneck Lipstick BBQ Sauce, and enjoy!



The Best BBQ Redneck Coleslaw



Serves: 4-6 people

Time: 10 mins



Ingredients:

- 16 oz Coleslaw(shredded)
- 1/2 Cup Mayo
- 1/2 Tablespoon Apple cider vinegar
- 2 Teaspoons Mustard
- 2 Teaspoons Sugar
- 1/2 Teaspoon Salt
- 2 Teaspoons Redneck Lipstick BBQ Rub

Instructions:

1. Dressing: Whisk together the mayo, vinegar, mustard, sugar, salt, Redneck Lipstick BBQ Rub in a small bowl.
2. Place the coleslaw in a larger bowl. Pour over dressing and toss to coat.
3. Adjust seasoning to taste with salt, pepper, and/or sugar.



**ORIGINAL
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Crispy Redneck Lipstick Wings

Serves: 15-20 people

Time: 1 hour



Ingredients:

- 1/2 Cup Corn Starch
- 4 Tablespoons Redneck Lipstick BBQ Rub
2 Teaspoons Sugar
- 20 chicken wings, or drumettes
- 1 cup Redneck Lipstick Spicy BBQ Sauce

Instructions:

1. Preheat the oven or grill to 400 degrees.
2. In a ziplock baggy place corn starch and the BBQ Rub and mix well.
3. Toss wings 3-4 at a time in the dry mixture, and place on a baking sheet.
4. Place baking sheet in the oven, or set the wings on the grill.
5. Cook for 20 minutes or until the wings are golden brown and crispy.
6. Remove the wings and toss them in the Redneck Lipstick Spicy BBQ Sauce.
7. Place the coated wings back onto the baking sheet or grill and spread them in a single layer.
8. Bake for 8 to 10 minutes, until the sauce is bubbly and caramelized. Cool, get your grub on.
9. Enjoy!



**HOT &
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**ORIGINAL
SEASONING**



Stuffed Burgers

Serves: 4 people

Time: 30 mins



Ingredients:

- 2 pounds prime ground beef
- 1 cup shredded cheddar or cheese of your choice (Gruyere is amazing here)
- 1/3 cup finely chopped green chile
- 1/3 cup finely chopped tomato
- 3 fresh mushrooms, finely chopped
- 2 green onions, finely chopped
- 1/2 cup Redneck Lipstick BBQ Sauce
- 1 tablespoon Redneck Lipstick BBQ Rub
- 4 brioche hamburger buns, split in half

Instructions:

1. Shape beef into eight patties.
2. In a large bowl, combine the cheese, green chiles, tomato, mushrooms and onions.
3. Top half of the patties with vegetable mixture.
4. Cover with remaining patties and firmly press edges to seal.
5. Grill, covered, over medium heat on the grill or broil 4 in. from the heat for 3 minutes on each side. Brush with barbecue sauce and sprinkle with BBQ Rub.
6. Grill, covered, or broil 5-6 minutes longer on each side or until a thermometer reads 160° and juices run clear, basting occasionally.
7. Serve on buns with MORE Redneck Lipstick BBQ Sauce and your favorite toppings!



3-2-1 Kickin Baby Back Ribs

Serves: 6-8 people

Time: 6 hours



Ingredients:

- 2 Rack baby back pork ribs
- 1/3 Cup yellow mustard
- 1/2 Cup apple juice, divided
- 1 Tablespoon Tabasco
- To Taste Redneck Lipstick BBQ Rub
- 1/2 Cup dark brown sugar
- 1/3 Cup honey, warmed
- 1 Cup Redneck Lipstick Spicy BBQ Sauce

Instructions:

1. If your butcher has not already done so, remove the thin silverskin membrane from the bone-side of the ribs by working the tip of a butter knife underneath the membrane over a middle bone. Use paper towels to get a firm grip, then tear the membrane off.
2. In a small bowl, combine the mustard, 1/4 cup of apple juice (reserve the rest) and the tabasco sauce. Spread the mixture thinly on both sides of the ribs and season with Redneck Lipstick BBQ Rub.
3. When ready to cook, set Smoker temperature to 180°F and preheat, lid closed for 15 minutes. Smoke the ribs, meat-side up for 3 hours.
4. After the ribs have smoked for 3 hours, transfer them to a rimmed baking sheet and increase the grill temperature to 225°F.
5. Tear off four long sheets of heavy-duty aluminum foil. Top with a rack of ribs and pull up the sides to keep the liquid enclosed. Sprinkle half the brown sugar on the rack, then top with half the honey and half the remaining apple juice. Use a bit more apple juice if you want more tender ribs. Lay another piece of foil on top and tightly crimp the edges so there is no leakage. Repeat with the remaining rack of ribs.
6. Return the foiled ribs to the grill and cook for an additional 2 hours.
7. Carefully remove the foil from the ribs and brush the ribs on both sides with Redneck Lipstick Spicy BBQ Sauce. Discard the foil. Arrange the ribs directly on the grill grate and continue to grill until the sauce tightens, 30 to 60 minutes more.
8. Let the ribs rest for a few minutes before serving. Enjoy!



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Reverse Seared Tomahawk Ribeye

Serves: 4 people

Time: 2 hours



Ingredients:

- 2 Tablespoons Coarse Black Pepper
- 1 Stick Melted Butter
- 2 Tablespoons Redneck Lipstick Rub
- 2 Tablespoons Kosher Salt
- 4 Sprigs Fresh Rosemary
- 2 Prime Tomahawk Ribeye Steaks

Instructions:

1. In a small mixing bowl, add the black peppercorns, sea salt, Redneck Lipstick Rub. Mix together and reserve half the seasoning.
2. Place your Tomahawk Steaks onto a sheet pan covered with butcher paper, foil, or parchment paper. Generously season the steaks with the seasoning mixture and rub it into the steaks. Let steaks sit for 1 hour if you would like the seasoning to penetrate the meat.
3. Fire up your Smoker of choice and set the temperature to 225°F. If you're using a gas or charcoal grill, set it up for low, indirect heat. Insert a temperature probe into the thickest part of one of the tomahawk chops and place them in the center of the grill. If you have 2 temperature probes insert another into the other steak. Grill until the internal temperature of the steaks reaches 110°F, about 30-40 minutes.
4. Once the steaks reach their internal temperature, remove them from the grill and set aside. Increase the grill temperature to 500°F. While the grill is heating up melt one stick of butter and add the reserved seasoning to the melted butter. Mix together and brush the steaks with the butter using the rosemary sprigs as the brush, making sure to evenly coat both sides of the steaks.
5. Place the steaks back on the grill over an open flame and sear for 3-5 min per side to reach 130°F-140°F. Baste the steak the entire time it is searing with the Rosemary sprigs and butter. Remove the steaks from the grill, let them rest for 10 minutes and slice and serve immediately.



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Beer Can Chicken

Serves: 4 people

Time: 2 hours



Ingredients:

- 1 (4-pound) whole chicken
- 2 tablespoons vegetable oil
- 2 tablespoons salt
- 1 teaspoon black pepper
- 3 tablespoons Redneck Lipstick BBQ Rub
- 1 can of beer

Instructions:

1. Remove neck and giblets from chicken and discard. Rinse chicken inside and out, and pat dry with paper towels.
2. Rub chicken lightly with oil then rub inside and out with salt, pepper and Redneck Lipstick BBQ Rub. Set aside.
3. Open beer can and take several gulps (best part of the recipe here folks) make sure beer is about half full. Place beer can on a solid surface.
4. Grabbing a chicken leg in each hand, plunk the bird cavity over the beer can.
5. Transfer the bird-on-a-can to your grill and place in the center of the grate, balancing the bird on its 2 legs and the can like a tripod.
6. Cook the chicken over medium-high, indirect heat (i.e. no coals or burners on directly under the bird), with the grill cover on, for approximately 1 Hour or until the internal temperature registers 165 degrees F in the breast area and 180 degrees F in the thigh, or until the thigh juice runs clear when stabbed with a sharp knife.
7. Remove from the grill and let rest for 10 minutes before carving.
8. Enjoy with generous slathering of Redneck Lipstick BBQ Sauce... we prefer the sweet on this one!



**ORIGINAL
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Bacon BBQ Jalapeno Poppers

Serves: 6-8 people

Time: 1 hour



Ingredients:

- 12 Medium jalapenos
- 6 Slices bacon, cut in half
- 8 Ounce cream cheese
- 2 Tablespoon Redneck Lipstick BBQ Rub
- 1 Cup grated cheese

Instructions:

1. When ready to cook, set the temperature to 180°F and preheat, lid closed for 15 minutes.
2. Slice the jalapeños in half lengthwise. Scrape out any seeds and ribs with a small spoon or paring knife. Mix softened cream cheese with Redneck Lipstick BBQ Rub and grated cheese. Spoon mixture onto each jalapeño half. Wrap with bacon and secure with a toothpick (If you wrap it JUST right, you don't need the toothpick)
3. Place the jalapeños on a rimmed baking sheet. Place on the grill and smoke for 30 minutes.
4. Increase the grill temperature to 375°F and cook an additional 30 minutes or until bacon is cooked to desired doneness. Serve warm, enjoy!



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Redneck Elote

Serves: 8 people

Time: 30 mins



Ingredients:

- 8 ears corn, shucked
- 2 tablespoons olive oil
- Redneck Lipstick BBQ Rub
- 1 cup crumbled cotija cheese, divided
- 1/2 cup mayo
- 1/2 cup sour cream
- 1/2 cup cilantro leaves, minced, plus more for garnish
- 2 teaspoons lime zest
- 1 teaspoon ancho chile powder
- kosher salt
- Lime wedges, for serving

Instructions:

1. Light a grill. On a sheet pan, toss the corn with the oil, then season with Redneck Lipstick BBQ Rub.
2. In a small bowl, stir together $\frac{2}{3}$ cup of the cotija cheese with the mayo, sour cream, cilantro, lime zest and chile powder to combine.
3. Place the corn on the hottest part of the grill and cook, turning as needed, until cooked through and charred, 8 to 10 minutes.
4. Remove the corn from the grill and immediately brush each cob liberally with the cheese mixture and transfer to a platter. Garnish each cob with a sprinkle of the remaining $\frac{1}{3}$ cup of cheese and more cilantro, then serve with lime wedges.



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The Perfect Chicken Breast

Serves: 4 people

Time: 1 hour 40 mins



Ingredients:

- 4 bone-in Chicken Breast Halves
- 3 tablespoons olive oil
- 2 teaspoons Redneck Lipstick BBQ Rub
- 2 tablespoons fresh lemon juice
- 3 cloves garlic minced
- 1/2-3/4 teaspoon kosher salt
- pepper to taste
- 1 cup Redneck Lipstick BBQ Sauce

Instructions:

1. Remove skin from chicken breast halves and place in a large ziplock bag.
2. Combine olive oil, smoked paprika, lemon juice, and garlic in a small bowl and pour over chicken.
3. Let chicken marinate for at least an hour, up to 24 in the fridge.
4. Preheat oven to 350 degrees
5. Remove chicken from bag and place on a baking sheet. Season with salt and pepper.
6. Bake for 20 minutes and brush a layer of Redneck Lipstick BBQ sauce on the chicken. Return to the oven and repeat brushing with BBQ sauce every 5 minutes until the chicken is cooked through, about 15 to 20 minutes longer.
7. Chicken is done when it reaches an internal temperature of 165 degrees F when read with a thermometer inserted into the thickest part of the breast.



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BBQ Bloody Mary

Serves: 1 peerson

Time: 5 mins



Ingredients:

- 6 oz. Bloody Mary Mix
- 2 oz. vodka
- 2 oz. Redneck Lipstick BBQ sauce
- 1/2 oz. lime juice
- 1/4 oz. Worcestershire sauce
- 1/4 oz. tobasco , optional
- 3/4 teaspoon BBQ dry rub
- Lime wedge , for the rim of the cup
- Redneck Lipstick BBQ Rub , for the rim of the cup
- Celery stalks , for garnish
- Pickled green beans , for garnish
- Pickled jalapeno , for garnish

Instructions:

1. In a cocktail shaker, measure in the Redneck Lipstick BBQ dry rub. Then pour in the Bloody Mary Mix, vodka, Redneck Lipstick BBQ sauce, lime juice, Worcestershire sauce and hot sauce.
2. Mix the ingredients in the cocktail shaker.
3. Pour over ice in a highball glass.
4. Garnish with celery stalks, pickled green beans and pickled jalapeños. Enjoy immediately!



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Granny's Fried Potato Sandwiches

Serves: 1 person

Time: 1 hour



Ingredients:

- 4-5 potatoes
- 1 onion
- 3 TB cornmeal
- 3 TB all purpose flour
- 1/8 tsp black pepper
- 1/8 tsp salt
- 1/8 tsp garlic powder
- 1/8 tsp paprika
- 1/3 cup shortening or vegetable oil, plus additional to add while cooking
- White bread
- Sharp Cheddar Cheese, sliced
- Redneck Lipstick BBQ Sauce
- Dill pickle slices
- Mayo

Instructions:

1. Prepare potatoes - wash and slice very thinly
2. Prepare onions - slice very thinly
3. Heat shortening over medium to medium-high heat in a cast iron skillet.
4. In a large bowl, toss potatoes and onions with the cornmeal, flour, and seasonings. Make sure all potatoes and onions are coated evenly.
5. Working in small batches, fry the potatoes and onions in the skillet until golden brown. Flip to cook evenly. Transfer to a pan layered with newspapers or coffee filters to drain. (Don't use paper towels, it will make them soggy.)
6. Continue cooking potatoes in batches until all are done.
7. Toast two slices of white bread. Spread a little mayo on the bottom piece of bread and top with pickles. Pile potatoes high, and top with bbq sauce and cheddar cheese.



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Mr. Burgers

Serves: 4 people

Time: 20-30 mins



Ingredients:

- 2 lbs. Ground beef 80/20
- 1/4 Red onion (finely chopped or grated)
- 1 Jalapeno pepper with seeds and membrane removed (finely chopped)
- 2 Garlic gloves (finely chopped)
- 1/4 Cup Bread Crumbs
- 3 Tablespoons of Redneck Lipstick Seasoning
- 1/2 Cup of Redneck Lipstick BBQ Sauce
- 1 Teaspoon Salt
- 1 Teaspoon Black Pepper
- 1 Tablespoon Butter
- 1/2 Tablespoon Parsley (finely chopped)
- Sliced cheese of your choice

Instructions:

1. Mix all the ingredients except butter, parsley, and cheese with the beef.
2. Make burger patties to the size you wish.
3. Grill your burgers to the doneness of your liking.
4. Add your favorite kind of cheese.
5. Toast buns then brush the outside of the buns with melted butter and parsley.
6. Personalize your Mr. Burger with whatever burger toppings you like!



Mr. B's BBQ Beans

Serves: 2-4 people

Time: 35-45 mins



Ingredients:

- 1 lbs. Hot Breakfast Sausage - we prefer Williams
- 1/2 Smoked Sausage (chopped) - we prefer Hillshire Farms
- 1/4 Onion (chopped)
- 2 Cloves of Garlic (chopped)
- 2 Cans of Grilling Beans (Drained)
- 1 Teaspoon Olive Oil
- 1/2 Teaspoon Oregano
- 1/2 Paprika
- 1 Cup of Redneck Lipstick BBQ Sauce
- 2 Tablespoons of Redneck Lipstick Seasoning

Instructions:

1. Brown the mess out of the breakfast sausage and remove to drain.
2. Add olive oil, onion, and garlic. Cook on medium for 2 minutes.
3. Add Oregano
4. If you need a little more oil, add it. Then add smoked sausage. Cook for 5 mins.
5. Add beans, breakfast sausage, paprika, Redneck Lipstick sauce and seasoning.
6. Add a little water if you need to. Cook on low for 15-20 mins.



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Redneck Burnt Ends

Serves: 8 people

Time: 12 hours 30 mins



Ingredients:

- 1 6-8 pound brisket point
- 2 teaspoons coarse Kosher salt
- 2 teaspoons coarse black pepper
- 2 teaspoons garlic powder
- 2 teaspoons Redneck Lipstick BBQ Rub
- 1 cup beef stock
- 1 cup Redneck Lipstick BBQ Sauce
- 1/2 cup dark brown sugar

Instructions:

1. Preheat your smoker to 225 degrees F using oak if possible
2. If you are starting with a whole packer brisket, separate the point from the flat by running a knife through the vein of hard white fat between the two muscles. Trim up your brisket point by removing any remaining hard fat and trimming the top fat cap down to 1/4 inch thickness.
3. Combine the salt, pepper, Redneck Lipstick BBQ Rub and garlic powder. Shake liberally on all sides of the brisket point.
4. Place the seasoned brisket point on your smoker, close the lid, and smoke until the internal temperature of your meat reads 165 degrees F. This step typically takes 6-8 hours, depending on the size and thickness of your meat. Spritz with the 1 cup of beef stock every hour during this initial smoke period.
5. Once the brisket reaches 165 degrees F, wrap tightly in peach butcher paper and return to the smoker. Smoke until the internal temperature reaches 195 degrees and then remove to a cutting board. This typically takes another 3 hours.
6. Unwrap from the butcher paper, draining any liquid from the paper into an aluminum pan. Cut the brisket point into cubes, about 1 1/2 inches thick.
7. Place the cubes into the aluminum pan and toss with the Redneck Lipstick BBQ sauce and brown sugar. Work quickly during this step to prevent your brisket from cooling down too much.
8. Set the uncovered pan of burnt ends back on the smoker and close the lid. Continue smoking at 225 degrees F for 1-2 more hours, or until the burnt ends have started to absorb the BBQ sauce and caramelize on all sides and are very tender.
9. Remove the burnt ends from the smoker and serve with a slice of white bread for an authentic experience.



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Real Good Sausage and Cheese Platter

Serves: 4 people

Time: 20-30 mins



Ingredients:

- Smoked Sausages
- Cubed Cheese- we prefer Pepper Jack, Colby jack and Cheddar
- Favorite Dill Pickles
- Redneck Lipstick Seasoning
- Redneck Lipstick BBQ Sauce

Instructions:

1. Grill smoked sausage off direct heat on low to medium until the skin starts to crack.
2. Place smoked sausage over direct heat and char it!
3. Let sausage rest until cooked enough to slice.
4. Arrange the sliced sausage, cut pickles, cheese cubes on a platter.
5. Sprinkle all with Redneck Lipstick Seasoning
6. Serve with a bowl of Redneck Lipstick BBQ Sauce.
7. Don't forget to say "No double dipping!", and serve with toothpicks for easy picking.



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Quick Hitter: Redneck BBQ Pizza



Serves: 1-2 people

Time: 3 mins



Ingredients:

- Favorite frozen pizza
- Shredded cheese of your choice - we prefer shredded Mexican Cheese
- Redneck Lipstick Seasoning
- Redneck Lipstick BBQ Sauce

Instructions:

1. Take your favorite frozen pizza and add extra shredded cheese of your choice.
2. Season with Redneck Lipstick Seasoning.
3. Cook pizza according to the directions.
4. Dip in Redneck Lipstick BBQ Sauce (optional)



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Quick Hitter: Redneck Popcorn



Serves: 1-2 people

Time: 3 mins



Ingredients:

- Microwaveable Popcorn
- Redneck Lipstick Seasoning

Instructions:

1. Make your favorite popcorn according to the directions.
2. Sprinkle with Redneck Lipstick Seasoning!



**ORIGINAL
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Spicy Redneck Lipstick BBQ Cauliflower

Serves: 2-4 people

Time: 40 mins



Ingredients:

- 1 Cauliflower head
- Olive Oil
- Redneck Lipstick Seasoning
- Redneck Lipstick Hot & Spicy BBQ Sauce

Instructions:

1. Cut cauliflower so that the florets are similar in size.
2. Toss with olive oil, redneck lipstick seasoning or salt and pepper.
3. Roast in the oven at 475 degrees for 15 mins.
4. Check and mix around if not cooking evenly.
5. Roast another 10-15 minutes until caramelized and tender.
6. Place in a bowl and toss with Hot & Spicy BBQ Sauce.
7. Serve it hot...and spicy



REDNECK LIPSTICK

BBQ SAUCE

This isn't a sauce you put on things;
it's a way to barbecue ANYTHING.

