

### **Lynchburg Lemonade Grilled Shrimp**

2 lb.	jumbo shrimps (12–15 per lb.), peeled and deveined
2 tbsp.	Ted's World Famous BBQ Bone Dust BBQ Rub
6	skewers
1 cup	Jack Daniel's Tennessee Whiskey
1 cup	Lemonade
3 tbsp.	brown sugar
2 tsp.	minced ginger
1 tbsp.	chopped fresh cilantro

Soak six 8- to 10-inch bamboo skewers in warm water for 1 hour (or use metal).

In a large bowl, toss the shrimp with Bone Dust BBQ Rub, making sure to coat all of the shrimp.

Thread 5 or 6 shrimp onto each skewer and place in a glass dish large enough to hold the skewers in one layer.

In a bowl, whisk together the Jack Daniel's, lemonade, brown sugar, ginger and cilantro.

Pour  $\frac{3}{4}$  of this mixture over the shrimp keep the rest for basting.

Marinate for 30-45 minutes.

Remove shrimp from marinade and discard marinade.

Preheat grill to medium-high.

On a well-seasoned grill, grill the shrimp for 2 to 3 minutes per side or until opaque and just cooked through, basting with reserved marinade.

Serve immediately.

Serves 6

## **Grilled Pork Tenderloin with Maple Whiskey Glaze**

3 pork tenderloins (1 lb. each)  
1/2 cup Ted's World Famous BBQ Bone Dust Rub

### Maple Whiskey Glaze

1/2 cup maple syrup  
1/4 cup apple butter  
1/4 cup Jack Daniel's Tennessee Whiskey  
2 tbsp. apple cider vinegar  
1 tbsp. chopped fresh sage  
1 tsp. coarsely ground black pepper  
Salt

Rub the tenderloins with Bone Dust BBQ Rub, pressing the seasoning into the meat.

In a bowl, whisk together the maple syrup, apple butter, Jack Daniel's, cider vinegar, sage and black pepper. Season to taste with salt. Set aside.

Preheat grill to medium-high.

Grill tenderloins for 6 to 8 minutes per side for medium doneness, basting liberally with maple whiskey glaze.

Remove tenderloins from grill and let rest for 5 minutes. Thinly slice and serve glazed with remaining sauce.

Serves 6

## Grilled Lamb Chops with Pineapple Raisin Chutney

12 lamb chops  
3 tbsp. Ted's World Famous BBQ Bone Dust Rub  
2 tbsp. grain mustard  
1/4 cup Jack Daniel's Tennessee Whiskey  
1/4 cup orange juice  
2 tbsp. olive oil

### Pineapple Raisin Chutney

2 tbsp. butter  
1 tsp. chopped fresh ginger  
2 oz. Jack Daniel's Tennessee Whiskey  
1/2 cup Ted's World Famous BBQ Pineapple Rum Sauce  
1/4 cup orange juice  
1/4 cup plump golden raisins  
Salt and pepper to taste

Rub the lamb chops with Bone Dust BBQ Rub pressing the seasoning into the meat so that it adheres. In a shallow dish, whisk together the grain mustard, Jack Daniel's, orange juice and olive oil. Add the lamb chops, turning to coat. Marinate, covered and refrigerated, for 4 hours.

To prepare the Chutney, melt the butter in a medium saucepan over medium heat. Sauté the ginger for 1 minute, add Jack Daniel's, Pineapple Rum Sauce, orange juice and raisins. Bring mixture to a quick boil, stirring frequently. Remove from heat and season to taste with salt and pepper. Remove from heat and keep warm.

Preheat grill to medium-high.

Remove chops from marinade, reserving marinade. Grill chops for 6 to 8 minutes per side for medium-rare, basting with marinade.

Serve 3 chops per person drizzled liberally with Pineapple Raisin Chutney.

Serves 4

## Jack's Smokin' Bacon Chicken Rollups

1	cedar plank, ½" x 6" x 12"
1.5 oz.	Jack Daniel's Tennessee Whiskey
½ cup	Ted's World Famous BBQ Crazy Canuck Sticky Chicken and Rib BBQ Sauce
8	boneless skinless chicken thighs
2 tbsp.	Ted's World Famous BBQ Bone Dust BBQ Rub.
8 slices	thick sliced bacon
8	toothpicks

Soak plank in water for at least 1 hour.

In a big mug, stir together the Jack Daniel's and Crazy Canuck BBQ Sauce, set aside.

Preheat grill to medium, approximately 400 degrees F.

Season chicken with Bone Dust BBQ Rub.

Roll the thighs up like a jelly roll, starting at the narrow end of the thigh, making sure that it is tight.

Wrap the bacon tightly around the chicken thigh and secure with a toothpick. Repeat with remaining thighs.

Place evenly spaced onto soaked plank.

Place on grill, close lid.

Plank grill/bake chicken for 30-40 minutes, until fully cooked (internal temperature of 170 degrees C) and checking occasionally to insure that the plank has not ignited.

Baste liberally with reserved Jack Daniel's/Crazy Canuck BBQ Sauce during the last 10-15 minutes of planking.

Remove from grill, baste with extra sauce and serve immediately.

Serves 4

### **Jack Daniel's Rib Glaze**

1 cup	Jack Daniel's Tennessee Whiskey
1 cup	brown sugar
½ cup	honey
8 cloves	garlic, minced
¼ cup	finely diced onion
1 tbsp.	chopped fresh thyme
1 tsp.	cracked black pepper
1 tsp.	instant coffee

Put all ingredients into a small sauce pot. Heat over medium heat for 15-20 minutes, stirring occasionally. Remove from heat and transfer to a container. Use as a glaze on your favorite rib recipe. Also great on grilled chicken, steak and salmon.

Makes approx. 2 ½ cups.

### **The Ribs**

2 racks	pork baby back ribs
4 tbsp	Ted's World Famous BBQ Bone Dust BBQ Rub
1 cup	Jack Daniel's Tennessee Whiskey
1 cup	apple juice

Preheat oven to 325 degrees F.

Place the ribs in a roasting pan and rub with Bone Dust BBQ Rub, pressing the spices into the meat. Pour in the Jack Daniel's and apple juice, then cover with foil. Place in the oven and cook for 1 ½ to 2 hours, or until the bones pull easily from the meat. Remove from liquid and set aside to cool.

Preheat grill to medium-medium high.

Place the ribs on the grill for 15-20 minutes, basting frequently with Jack Daniel's Rib Glaze. Remove from heat and serve.

Serves 4

## **Jack of all Meats Burger**

1 lb.	icy cold regular ground beef
1 lb.	icy cold ground veal
1 lb.	icy cold ground pork
¼ cup	Jack Daniel's Tennessee Whiskey
½ cup	Ted's World Famous BBQ Orgasmic Onion Burger Seasoning
8	onion flavored burger buns
1 wheel (150g)	Boursin Cheese

### Jack Burger Sauce

¼ cup	butter
¼ cup	Jack Daniel's Tennessee Whiskey
¼ cup	Ted's World Famous BBQ Beerlicious BBQ Sauce

In a large bowl, combine the beef, veal, pork, Jack Daniel's and Orgasmic Onion Burger Seasoning.

Divide burger mixture into 8 equal sized portions and form into uniform sized burger patties.

Stack in layers with parchment paper or plastic wrap between each layer, cover and refrigerate for 1 hour.

In a small saucepot over medium low heat, combine butter, Jack Daniel's and Beerlicious BBQ Sauce and heat slowly, stirring occasionally until the sauce is warm and all is mixed well. Remove from heat and set aside.

Preheat grill to medium-high.

Grill burgers for 5-6 minutes per side for medium-well doneness, basting during the last half of grilling time with Jack Burger Sauce. Toast buns.

Spread approximately 1 teaspoon of Boursin cheese onto the top of each burger.

Remove burgers from grill and serve with your favorite burger garnishes.

Makes 8 burgers

## Jack BBQ Salmon

4 x 6-7 oz.	Salmon fillets, skinless & boneless
2 tbsp.	Ted's World Famous BBQ Bone Dust BBQ Rub
1 tbsp.	butter
3 small	shallots, diced
1 tbsp.	chopped fresh thyme
2 tbsp.	brown sugar
2 tbsp.	Apple-Cider vinegar
2 oz.	Jack Daniel's Tennessee Whiskey
½ cup	Ted's World Famous BBQ Crazy Canuck BBQ Sauce
1 tbsp.	vegetable oil

Rub the salmon fillets with Bone Dust BBQ Rub, pressing the seasoning into the flesh so it adheres.

In a small saucepan, over medium heat, add the butter, shallots and thyme. Sauté for 2 minutes, stirring frequently. Add the brown sugar, Apple-Cider vinegar, Jack Daniel's and Crazy Canuck BBQ Sauce. Bring to a low boil, stirring occasionally. Remove heat and set aside.

Preheat grill to medium-high.

Brush salmon filets lightly with vegetable oil.

Place the salmon fillets onto the grill and cook for 4-6 minutes, per side, basting liberally with the Jack Daniel's BBQ Sauce mixture.

Carefully remove from grill and serve immediately.

Serves 4

## Jack and Cola Can Chicken

1 x 3-4 lb.	fresh whole chicken
2 tbsp.	Ted's World Famous BBQ Bone Dust BBQ Rub
1 x 355 ml can	Cola (room temperature)
2 ounces + 4 ounces	Jack Daniel's Tennessee Whiskey
1	beer can chicken holder
2	foil pie plates
1	Cajun Injector
1 tbsp.	butter
2 cloves	garlic, minced
¼ cup	finely diced onion
½ cup	Ted's World Famous BBQ Crazy Canuck BBQ Sauce
¼ cup	brown sugar
2 oz.	Jack Daniel's Tennessee Whiskey

Note: you can find a variety of different styles of Beer Can Chicken holders and Cajun style injectors at grilling and BBQ supply stores.

Preheat grill to medium-medium high, approximately 350 degrees F.

Wash the chicken inside and out with cold water and pat dry with paper towels. Rub the chicken inside and out with Bone Dust BBQ Rub, rubbing the seasoning onto the chicken so that it adheres. Open the can of Cola. Pour off 2 ounces of Cola and reserve for making barbecue sauce.

Put 1 pie plate inside another. Place can of Cola into the beer can chicken holder and place on the doubled-up pie plates. Place chicken over the Cola can so that the can is in the cavity of the bird and the bird is standing upright.

Suck up 2-4 ounces of Jack Daniel's into the Cajun Injector and insert needle into the breast of the chicken. Push injector plunger and inject Jack Daniel's into the meat. Repeat with the other chicken breast, thighs and drumsticks of the standing chicken. Note: do not inject the chicken with more Jack Daniel's while it is cooking on the grill as you may set the chicken and yourself on fire due to the alcohol. Be careful! Set aside.

Prepare the basting sauce, in a small saucepan over medium heat approximately 400 degrees F, melt the butter. Add the garlic and onion and sauté for 1-2 minutes until tender. Stir in the Crazy Canuck BBQ Sauce, brown sugar, reserved 2 ounces of Cola and 2 ounces of Jack Daniel's. Bring to a low boil, stirring continuously. Remove from heat and set aside.

Place the Cola Can Chicken on grill. Close the lid and roast the chicken for 1-1 ½ hours until fully cooked and golden brown, basting liberally with the Jack BBQ Sauce. (To check for doneness insert a meat thermometer into the thigh. It should read 160 degrees F.)

Carefully remove Cola Can Chicken from grill and let stand for 5 minutes to rest.

Carefully remove standing chicken from can. Note: this will be very hot. Barbecue gloves and a pair of tongs can be helpful when removing the chicken.

Carve chicken, baste with extra Jack BBQ Sauce and serve.

Serves 4

## **Bronzed Steak a la Jack**

### Jack Daniel's Bronzing Steak Marinade & Basting Sauce

1 cup	Jack Daniel's Tennessee Whiskey
¼ cup	low sodium soy sauce
2 tbsp.	Worcestershire sauce
2 tbsp.	olive oil
6 cloves	garlic, minced
2 tsp.	minced ginger
½ cup	brown sugar
2 tsp.	coarsely ground black pepper
1 tsp.	crushed red chilies
½ tsp.	ground cinnamon
1 tbsp.	chopped fresh rosemary or thyme
4 x 12oz	NY Strip Loin Steak or Rib Eye Steaks or Beef Tenderloin or Sirloin Steak (approximately 1-1 ½ inches thick)

In a bowl, combine Jack Daniel's, soy sauce, Worcestershire sauce, olive oil, garlic, ginger, brown sugar, black pepper, crushed chilies, cinnamon and fresh rosemary or thyme.

Place steaks into a self sealing plastic bag.

Pour in all but a ½ a cup of the Jack Daniel's Bronzing Steak Marinade and Basting Sauce.

Seal bag and refrigerate steaks for 4-6 hours or overnight.

Preheat grill to high heat, approximately 600-700 degrees F.

Remove steaks from marinade, discarding left over marinade, and pat steaks dry with paper towel.

Grill steaks for 3-5 minutes per side, basting with reserved Jack Daniel's Bronzing Steak Marinade and Basting Sauce.

Remove from grill and allow steaks to rest for 5 minutes before serving.

Serves 4

## Jackito

2 large	glasses (approximately 12 oz. each)
2 handfuls	fresh mint leaves
1 large	sweet and juicy seedless orange, cut into 8 wedges
2 oz.	simple syrup
2 oz.	fresh squeezed orange juice
3 oz.	Jack Daniel's Tennessee Whiskey
8 oz.	Cola

Place a handful of mint into the bottom of each glass.  
Drop 3 orange wedges into each glass.  
Using a pestle, squish the orange and mint together to extract the essential oils and juices.  
Add 1 ounce of simple syrup to each glass.  
Add 1 ½ ounces of Jack Daniel's to each glass.  
Add 1 ounce of orange juice to each glass.  
Fill each glass with ice.  
Top off with ½ cup of Cola.  
Garnish each with remaining wedges of orange.  
Serve immediately.

Makes 2 cocktails