

BBQ Recipes to Wow You!

Best BBQ Ribs- Grill

1 rack of pork ribs (can also use beef)

Cover in beer and [Tony Chachere's](#) overnight

Cook on 250 for 3 hours

Drain and put on grill

Slather with BBQ sauce

Cook until sauce is cooked on to the ribs and gets that sticky consistency

James Drake- (Julia's husband)



Smash Burgers-Griddle

Try out [Nick Digiovani's Smash Burger recipe](#)

Follow Nicks directions with toasted buns and a special

sauce along with 2 smashed patties. Slap your mama good!

Romero grandchildren, Charlotte Stumbo and Alex Dahl

wowed the family with their griddle skills and this recipe!

Smoked Chicken- Smoker

1 Whole Chicken

Tony Chachere's season- Sprinkle bird liberally to taste

Fill interior bowl with orange juice

Use flavored wood chips-
mesquite or apple

Smoke for 3-4 hours

By Rosie Romero



Grilled Poppers- Grill

Chicken or game

Soak meat in Italian dressing for 2 or 3 days

Slice into 2-inch pieces.

Top with 1 tsp cream cheese and a slice of jalapeno pepper.

Roll the meat and wrap the piece in bacon.

Cook on the grill until bacon starts to char.

Serve as an appetizer!

By Romey Romero

Carne Asada- Grill

Add to 1 large zip lock bag:

1 cup Orange Juice

½ cup olive oil

Add seasoning

½ cup cilantro

1 lime and 1 lemon juiced

1 Tbsp cumin

1 tsp salt

1 tsp pepper

5-6 cloves garlic

Meat

1 flank steak

Marinate for 6-8 hours

BBQ on high 500 to desired temperature

Rene Romero (Rosie's brother)

[Guidelines for cooking meat](#)

More BBQ and griddle recipes at Evoamerica.com!

