

SOUTHERN PRIDE

# Gas Oven

RECIPE BOOK



**AN EASY-TO-USE GUIDE TO PREPARING MOUTH-WATERING  
PRODUCTS IN SOUTHERN PRIDE OVENS**

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# Dinner House Baby Back Rib # 1

## **NO SMOKE RIB TEXTURE: TENDER**

1. Remove ashes or hot coals from the firebox.
2. Set thermostat at 240°F and preheat the oven.
3. Use 1.75 lb. baby back ribs, remove membrane from concave side of the rib. (see prep for ribs below)
4. Season lightly on both sides with Southern Pride Rib Seasoning.
5. Place ribs, with concave side down, on the flat racks or on edge with the thickest part down if using the optional rib racks.
6. Cook for approximately 2 hrs. and 15 mins.
7. To check for doneness, use a 2-prong meat fork, insert fork between ribs closest to the thickest part, twist fork, ribs should separate easily.
8. Remove from oven and place on a sheet pan - allow to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

### *For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs in half.
3. Place ribs on a hot surface broiler for approximately 3 mins. turning frequently. Brush on sauce if desired.
4. Serve them on a warm platter.  
(1/2 slab for small order, 2-half slabs for larger order).
5. Note: Excellent for appetizers - three individual ribs with appropriate garnish.

### **Prep for Ribs**

TO REMOVE THE RIBS MEMBRANE (Thin Film like tissue that is on the bone side of the ribs): Start at the small end of the rib (The Thickest Bones) and count down two rib bones. Next insert the handle end of a soup spoon in between the bone and the tissue. Carefully lift the spoon handle like a lever to separate the tissue from the bone and the surrounding meat. Work your fingers between the tissue, and the ribs removing the spoon handle. Using your hands and a towel, peel the tissue away from the entire length of rib and discard the tissue.

### **Rib Texture Definitions**

**Very Chewy:** Small amount of meat sticks to all surfaces of the bone. Very chewy texture.

**Chewy:** Small amount of meat sticks to some surfaces of the bone. Slightly chewy texture.

**Tender:** Meat releases from the bone easily. Medium texture.

**Very Tender:** Meat completely releases from the bone with little effort. Soft texture.

# Dinner House Baby Back Rib #2

**NO SMOKE**

**RIB TEXTURE: CHEWY**

1. Remove ashes or hot coals from the firebox.
2. Set the thermostat at 270°F and preheat the oven.
3. Use 1.75 lb. baby back rib, remove the membrane from the concave side of the rib. (see prep for ribs below)
4. Season lightly on both sides with salt, pepper, and garlic powder.
5. Place ribs, with concave side down, on the flat racks or stand them on edge with the thick side down if using the optional rib racks.
6. Cook for approximately 1 hr. and 45 mins. to 2 hrs.
7. To check for doneness, use a 2-prong meat fork, insert fork between ribs closest to the thickest part, twist fork, ribs should separate easily.
8. Remove the ribs from the oven and place on a sheet pan - allow them to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

## *For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs in half.
3. Place ribs on a hot surface broiler for approximately 3 mins. turning frequently. Brush on sauce if desired.
4. Serve them on a warm platter.  
(1/2 slab for small order, 2-half slabs for larger order).
5. Note: Excellent for appetizers - three individual ribs with appropriate garnish.

## **Prep for Ribs**

TO REMOVE THE RIBS MEMBRANE (Thin Film like tissue that is on the bone side of the ribs): Start at the small end of the rib (The Thickest Bones) and count down two rib bones. Next insert the handle end of a soup spoon in between the bone and the tissue. Carefully lift the spoon handle like a lever to separate the tissue from the bone and the surrounding meat. Work your fingers between the tissue, and the ribs removing the spoon handle. Using your hands and a towel, peel the tissue away from the entire length of rib and discard the tissue.

# Chicago Style Baby Back Ribs #1

## **LIGHT SMOKE RIB TEXTURE: CHEWY**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per the charts on page 38.
2. Set the thermostat at 250°F and preheat the oven.
3. Use 1.75 lb. baby back ribs, and remove the membrane from the concave side of the ribs.
4. Season lightly on both sides, with Southern Pride Rib Seasoning, or Southern Pride Special Blend Seasoning.
5. Place ribs, with the concave side down, on the flat racks or stand them on edge with the thick side down on the optional rib racks.
6. Cook for approximately 2.5 hrs.
7. To check for doneness, use a 2-prong meat fork, insert fork between ribs closest to the thickest part, twist fork, ribs should separate easily.
8. Remove the ribs from the oven and place on a sheet pan - allow them to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

### *For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs in half.
3. Place the ribs on a hot surface broiler for approximately 3 mins., turning frequently. Brush on sauce if desired.
4. Serve them on a warm platter.  
(1/2 slab for small order, 2-half slabs for larger order).
5. Note: For appetizer orders, cut 3 ribs from side, heat in broiler or microwave, garnish and serve.

### **Rib Texture Definitions**

**Very Chewy:** Small amount of meat sticks to all surfaces of the bone. Very chewy texture.

**Chewy:** Small amount of meat sticks to some surfaces of the bone. Slightly chewy texture.

**Tender:** Meat releases from the bone easily. Medium texture.

**Very Tender:** Meat completely releases from the bone with little effort. Soft texture.

# Chicago Style Baby Back Ribs #2

**MEDIUM SMOKE**

**RIB TEXTURE: TENDER**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per the charts on page 38.
2. Set the thermostat at 240°F and preheat the oven.
3. Use 1.75 lb. baby back ribs, and remove the membrane from the concave side of the ribs.
4. Season lightly on both sides with Southern Pride Rib Seasoning.
5. Place ribs, with the concave side down, on the flat racks or stand them on edge with the thick side down on the optional rib racks.
6. Cook for approximately 2 hrs. and 15 mins.
7. To check for doneness, use a 2-prong meat fork, insert fork between ribs closest to the thickest part, twist fork, ribs should separate easily.
8. Remove the ribs from the oven and place on a sheet pan - allow to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

*For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs in half.
3. Brush on mild barbecue sauce.
4. Place the ribs on a hot surface broiler for approximately 3 mins., turning frequently.
5. Serve them on a warm platter.  
(1/2 slab for small order, 2-half slabs for larger order)

## **Prep for Ribs**

**TO REMOVE THE RIBS MEMBRANE** (Thin Film like tissue that is on the bone side of the ribs): Start at the small end of the rib (The Thickest Bones) and count down two rib bones. Next insert the handle end of a soup spoon in between the bone and the tissue. Carefully lift the spoon handle like a lever to separate the tissue from the bone and the surrounding meat. Work your fingers between the tissue, and the ribs removing the spoon handle. Using your hands and a towel, peel the tissue away from the entire length of rib and discard the tissue.

# Sweet and Sticky Ribs

## **LIGHT SMOKE RIB TEXTURE: CHEWY**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in firebox per charts on page 38.
2. Set the thermostat at 280°F and preheat the oven.
3. Use 1.75 lb. baby back ribs, remove the membrane from the concave side of the ribs.
4. Mix 5 lbs. light brown sugar with 5 lbs. of Southern Pride Rib Seasoning and season heavily on both sides.
5. Place ribs, with the concave side down, on the flat racks or stand them on edge with the thick side down on the optional rib racks.
6. Cook for approximately 1 hr. and 15 mins.
7. To check for doneness, use a 2-prong meat fork, insert fork between ribs closest to the thickest part, twist fork, ribs should separate easily.
8. Remove the ribs from the oven and place on a sheet pan - allow to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

### *For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs in half.
3. Place the ribs on a hot surface broiler for approximately 3 mins., turning frequently.
4. Serve them on a warm platter. Brush on sauce if desired. (1/2 slab for small order, 2-half slabs for larger order).
5. Note: For appetizer orders, cut 3 ribs from side, heat in broiler or microwave, garnish and serve.

### **Rib Texture Definitions**

**Very Chewy:** Small amount of meat sticks to all surfaces of the bone. Very chewy texture.

**Chewy:** Small amount of meat sticks to some surfaces of the bone. Slightly chewy texture.

**Tender:** Meat releases from the bone easily. Medium texture.

**Very Tender:** Meat completely releases from the bone with little effort. Soft texture.

# Hot and Spicy Ribs

**LIGHT SMOKE**  
**RIB TEXTURE: TENDER**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in firebox per charts on page 38.
2. Set the thermostat at 250°F and preheat the oven.
3. Use 1.75 lbs. baby back ribs, and remove the membrane from the concave side of the ribs.
4. Mix 1/2 lb. cayenne pepper and 1/2 lb. black pepper with 5 lbs. of Southern Pride Rib Seasoning and season both sides of the ribs lightly.
5. Place ribs, concave side down, on the flat racks or stand them on edge with the thick side down on the optional rib racks.
6. Cook them for approximately 1 hr. and 45 mins. to 2 hrs.
7. To check for doneness, use a 2-prong meat fork, insert fork between ribs closest to the thickest part, twist fork, ribs should separate easily.
8. Remove the ribs from the oven and place on a sheet pan - allow to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

## *For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs in half.
3. Brush them with hot barbecue sauce.
4. Place the ribs on a hot surface broiler for approximately 3 minutes, turning frequently.
5. Serve them on a warm platter.  
(1/2 slab for small order, 2-half slabs for larger order)
6. Note: Excellent for appetizers - three individual ribs with the appropriate garnish.

## **Prep for Ribs**

TO REMOVE THE RIBS MEMBRANE (Thin Film like tissue that is on the bone side of the ribs): Start at the small end of the rib (The Thickest Bones) and count down two rib bones. Next insert the handle end of a soup spoon in between the bone and the tissue. Carefully lift the spoon handle like a lever to separate the tissue from the bone and the surrounding meat. Work your fingers between the tissue, and the ribs removing the spoon handle. Using your hands and a towel, peel the tissue away from the entire length of rib and discard the tissue.



# Southern Style Spare Rib #1

## **LIGHT SMOKE RIB TEXTURE: CHEWY**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in firebox per charts on page 38.
2. Set the thermostat at 280°F and preheat the oven.
3. Use 3.5 lb. spare ribs, trim off excess fat and brisket bone.
4. Season lightly on both sides with Southern Pride Rib Seasoning.
5. Place ribs, concave side down, on the flat racks or stand them on edge with the thick side down on the optional rib racks.
6. Cook for approximately 2.5 - 3 hrs.
7. To check for doneness, use a 2-prong meat fork, insert fork between ribs closest to the thickest part, twist fork, ribs should separate easily.
8. Remove the ribs from the oven and place on a sheet pan - allow to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

### *For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs in half.
3. Brush them with mild barbecue sauce.
4. Place ribs on a hot surface broiler for approximately 3 mins. turning frequently.
5. Serve as a rib plate with french fries/slaw/bread or 3-bone rib sandwich.

### **Rib Texture Definitions**

**Very Chewy:** Small amount of meat sticks to all surfaces of the bone. Very chewy texture.

**Chewy:** Small amount of meat sticks to some surfaces of the bone. Slightly chewy texture.

**Tender:** Meat releases from the bone easily. Medium texture.

**Very Tender:** Meat completely releases from the bone with little effort. Soft texture.

# Southern Style Spare Rib #2

## **LIGHT SMOKE RIB TEXTURE: TENDER**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 2 - 2.5 lb. cuts of St. Louis Ribs.
4. Season them lightly on both sides with Southern Pride Rib Seasoning.
5. Place ribs, with concave side down, on the flat racks or stand them on edge with the thick side down on the optional rib racks.
6. Cook for approximately 3 hrs.
7. To check for doneness, use a 2 prong meat fork, insert fork between ribs closest to the thickest part, twist fork, ribs should separate easily.
8. Remove the ribs from the oven and place on a sheet pan - allow to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

### *For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs in half.
3. Brush them with mild barbecue sauce.
4. Place the ribs on a hot surface broiler for approximately 3 mins., turning frequently.
5. Serve as a rib plate with french fries/slaw/bread or 3-bone rib sandwich.

### **Prep for Ribs**

TO REMOVE THE RIBS MEMBRANE (Thin Film like tissue that is on the bone side of the ribs): Start at the small end of the rib (The Thickest Bones) and count down two rib bones. Next insert the handle end of a soup spoon in between the bone and the tissue. Carefully lift the spoon handle like a lever to separate the tissue from the bone and the surrounding meat. Work your fingers between the tissue, and the ribs removing the spoon handle. Using your hands and a towel, peel the tissue away from the entire length of rib and discard the tissue.

# Southern Style Spare Rib #3

## HEAVY SMOKE

### RIB TEXTURE: VERY TENDER

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 225°F and preheat the oven.
3. Use 2 - 2.5 lb. cuts of St. Louis Ribs.
4. Season them lightly on both sides with Southern Pride Rib Seasoning or Southern Pride Premium Blend Seasoning.
5. Place ribs, concave side down, on the flat racks or stand them on edge with the thick side down on the optional rib racks.
6. Cook for approximately 3.5 - 4 hrs.
7. To check for doneness, use a 2 prong meat fork, insert fork between ribs closest to the thickest part, twist fork, ribs should separate easily.
8. Remove the ribs from the oven and place on a sheet pan - allow to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

#### *For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs into individual orders of 3 to 5 ribs.
3. Brush them with a mild barbecue sauce.
4. Place the ribs on a hot surface broiler for approximately 3 mins., turning frequently.
5. Serve as a rib plate with french fries/slaw/bread or 3-bone rib sandwich.

### **Rib Texture Definitions**

**Very Chewy:** Small amount of meat sticks to all surfaces of the bone. Very chewy texture.

**Chewy:** Small amount of meat sticks to some surfaces of the bone. Slightly chewy texture.

**Tender:** Meat releases from the bone easily. Medium texture.

**Very Tender:** Meat completely releases from the bone with little effort. Soft texture.

# Carolina BBQ Ribs

## **OPEN PIT FLAVOR RIB TEXTURE: VERY TENDER**

*Charcoal Usage:* SP-1000 ..... 30 lbs. plus 2 lbs. raw pork fat

1. Remove ashes or hot coals from the firebox and place appropriate amount of charcoal and pork fat in the firebox per chart above.
2. Set thermostat at 250°F and preheat the oven.
3. Use 3.5 lb. spare ribs, trim off excess fat and brisket bone.
4. Season lightly on both sides with Southern Pride Rib Seasoning.
5. Place ribs, concave side down, on the flat racks or stand them on edge with the thick side down on the optional rib racks.
6. Cook for approximately 3 hrs.
7. To check for doneness, use a 2 prong meat fork, insert fork between ribs closest to the thickest part, twist fork, ribs should separate easily.
8. Remove the ribs from the oven and place on a sheet pan - allow to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

### *For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs into individual orders of 3 to 5 ribs.
3. Brush them with a mild barbecue sauce.
4. Place the ribs on a hot surface broiler for approximately 3 mins., turning frequently.
5. Serve as a rib plate with french fries/slaw/bread or 3-bone rib sandwich.

### **Prep for Ribs**

TO REMOVE THE RIBS MEMBRANE (Thin Film like tissue that is on the bone side of the ribs): Start at the small end of the rib (The Thickest Bones) and count down two rib bones. Next insert the handle end of a soup spoon in between the bone and the tissue. Carefully lift the spoon handle like a lever to separate the tissue from the bone and the surrounding meat. Work your fingers between the tissue, and the ribs removing the spoon handle. Using your hands and a towel, peel the tissue away from the entire length of rib and discard the tissue.

# Texas Style Spare Ribs

**MEDIUM SMOKE**  
**RIB TEXTURE: CHEWY**

1. Remove ashes or hot coals from the firebox and place appropriate amount of mesquite wood in the firebox per chart on page 38.
2. Set thermostat at 280°F and preheat the oven.
3. Use 3.5 lb. spare ribs, trim off excess fat and brisket bone (3 to 5 lb. rib can be substituted but cooking time should be increased 30 to 40 mins.)
4. Mix 2 lbs. of light brown sugar with 5 lbs. Southern Pride Rib Seasoning and season both sides heavily.
5. Place ribs, concave side down, on the flat racks or stand them on edge with the thick side down on the optional rib racks.
6. Cook for approximately 2.5 hrs.
7. To check for doneness, use a 2 prong meat fork, insert fork between ribs closest to thickest part, twist fork, ribs should separate easily.
8. Remove the ribs from the oven and place on a sheet pan - allow to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

## *For Serving:*

1. Remove the ribs from refrigeration.
2. Cut the side of ribs into individual orders of 3 to 5 ribs.
3. Brush them with a mild barbecue sauce.
4. Place ribs on a hot surface broiler for approximately 3 mins. turning frequently.
5. Serve as a rib plate with french fries/slaw/bread or 3-bone rib sandwich.

## **Rib Texture Definitions**

**Very Chewy:** Small amount of meat sticks to all surfaces of the bone. Very chewy texture.

**Chewy:** Small amount of meat sticks to some surfaces of the bone. Slightly chewy texture.

**Tender:** Meat releases from the bone easily. Medium texture.

**Very Tender:** Meat completely releases from the bone with little effort. Soft texture.

# Rib Tips

## LIGHT SMOKE

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use the brisket, and cut off of a 3.5 lb. spare rib.
4. Season lightly on both sides with Southern Pride Rib Seasoning.
5. Place rib tips on the flat racks .
6. Cook them for approximately 2 hrs.
7. Cook to an internal temperature of 145°F or until desired doneness.
8. Remove the rib tips from the oven and place on a sheet pan - allow to cool for 1/2 hr.
9. Individually wrap each rib tip with plastic wrap before refrigerating.

### *For Serving:*

1. Remove the ribs from refrigeration.
2. Brush them with a mild barbecue sauce.
3. Place ribs on a hot surface broiler for approximately 3 mins. turning frequently.
4. Using a meat cleaver, chop into small bites and serve as rib tip basket.

### **Prep for Ribs**

TO REMOVE THE RIBS MEMBRANE (Thin Film like tissue that is on the bone side of the ribs): Start at the small end of the rib (The Thickest Bones) and count down two rib bones. Next insert the handle end of a soup spoon in between the bone and the tissue. Carefully lift the spoon handle like a lever to separate the tissue from the bone and the surrounding meat. Work your fingers between the tissue, and the ribs removing the spoon handle. Using your hands and a towel, peel the tissue away from the entire length of rib and discard the tissue.

# BBQ Beef Ribs

## **MEDIUM SMOKE RIB TEXTURE: CHEWY**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 4, 6, or 8 bone beef ribs (whole).
4. Season heavily on both sides with Southern Pride Rib Seasoning.
5. Place ribs, concave side down, on the oven racks.
6. Cook for approximately 4 hrs.
7. To check for doneness, use a 2-prong meat fork, insert fork between ribs closest to thickest part, twist the fork, ribs should separate with light pressure.
8. Remove the ribs from the oven, place on a sheet pan and allow them to cool for 1/2 hr.
9. Individually wrap each rib with plastic wrap before refrigerating.

### *For Serving:*

1. Remove ribs from refrigeration.
2. Cut into individual portions.
3. Brush on mild barbecue sauce.
4. Place ribs on hot surface broiler for approximately 3 minutes, turning frequently.
5. Serve as a rib plate for lunch or dinner.

### **Rib Texture Definitions**

**Very Chewy:** Small amount of meat sticks to all surfaces of the bone. Very chewy texture.

**Chewy:** Small amount of meat sticks to some surfaces of the bone. Slightly chewy texture.

**Tender:** Meat releases from the bone easily. Medium texture.

**Very Tender:** Meat completely releases from the bone with little effort. Soft texture.

## Roasted Prime Rib

### **NO SMOKE**

1. Remove ashes or hot coals from the firebox.
2. Set thermostat at 250°F and preheat the oven. Cook at 250°F for 2 hrs., then reduce temperature to 150°F, and hold for an additional 8 hrs.
3. Season Prime Rib with your desired spices. (We use a mix of Tones Rosemary Garlic Seasoning, sea salt, garlic powder, ground pepper, Southern Pride Premium Blend Seasoning, and lemon pepper seasoning.)
4. Check for doneness with meat thermometer, 145°F for 15 sec. or to desired internal temperature. (see chart on page 39)
5. Remove the prime rib from the oven and place it in a food warmer till serving, or leave the oven temperature at 150°F for holding and serving.

*NOTE: Cooking time remains the same regardless of how many prime ribs are loaded into the oven.*

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## Smoked Prime Rib (Bone-In)

### **LIGHT SMOKE**

Use 12 – 14 lb. boneless or bone-in prime rib with fat cap removed.

1. Remove ashes or hot coals from the firebox and place the appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Season Prime Rib with your desired spices. (We use a mix of Tones Rosemary Garlic Seasoning, sea salt, garlic powder, ground pepper, Southern Pride Premium Blend Seasoning, and lemon pepper seasoning.)
4. Place prime rib on the oven racks.
5. Cook for 1 hr. and 45 mins. at 250°F, then reduce temperature to 150°F for 8 hrs. Check internal temperature, 145°F for 15 seconds or to desired internal temperature. (see chart on page 39)
6. Remove them from the oven and place them in a food warmer for serving, or leave them in the oven for continued holding and serving.



# Smoked Eye of Round

## LIGHT SMOKE

Use 5 – 6 lb. eye of round cuts.

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Clean and dry meat. Season lightly on both sides with Southern Pride Premium Blend Seasoning.
4. Place meat on the oven racks.
5. Cook approximately 2 hrs. and 45 mins. at 250°F to internal temperature of 145°F for 15 seconds or until desired doneness.
6. Remove the rounds from the oven and place in a food warmer for serving, or leave in the oven for continued holding and serving.

*NOTE: Cooking time remains the same regardless of how many cuts are loaded into the oven.*

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# BBQ Beef Top Round

## LIGHT SMOKE

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Cut the round into 3 pieces (7 lbs. each) for quicker cooking, or it can be cooked whole for a longer period of time (21 lbs.).
4. Season on both sides with Southern Pride Premium Blend Seasoning.
5. Place meat on the oven racks starting from the bottom up.
6. Cook for approximately 1 hr. and 30 mins. (7 lb.) and 4 hrs. for whole (21 lb.). Check internal temperature, 145°F for 15 seconds or until desired internal temperature. (see chart on page 39)
7. Remove the round from the oven and place in a food warmer for serving, or store them in a refrigerator wrapped in plastic wrap.

*For Serving:*

1. Remove the top round from refrigeration.
2. Reheat in oven and hold in warmer.
3. Serve as plate dinner or BBQ Beef Sandwich.

*NOTE: Gooseneck rounds may be substituted.*

# Roasted Top Round

## NO SMOKE

1. Remove ashes or hot coals from the firebox.
2. Set the thermostat at 300°F and preheat the oven.
3. Cut the round into 3 pieces (7 lbs. each), or it can be cooked whole.
4. Season lightly with Southern Pride Premium Blend Seasoning.
5. Place the meat on the oven racks starting from bottom up.
6. Cook for approximately 1 hr. 30 mins. (pieces) and 4 hrs. for whole (21 lbs.). Check for doneness with a meat thermometer, 145°F for 15 seconds or to desired internal temperature. (see chart on page 39)
7. Remove the round from the oven and place in a warmer for serving, or store in the refrigerator wrapped in plastic wrap.

### *For Serving:*

1. Remove from refrigeration.
  2. Reheat in the oven and hold in food warmer.
  3. Serve as plate dinner or roast beef sandwich.
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# Beef Brisket Roast

## LIGHT SMOKE

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use fully trimmed brisket. Remove all fat. Finished product should be approximately 1.5" thick.
4. Season heavily with Southern Pride Premium Blend Seasoning.
5. Place brisket on the oven racks.
6. Cook for approximately 2.5 - 3 hrs.
7. Remove from oven, wrap in plastic wrap and store in a refrigerator.

### *For Serving:*

1. Remove brisket from refrigeration.
2. Slice wafer thin on meat slicer, add barbecue sauce and warm in an oven or a microwave.
3. Serve as plate dinner or brisket sandwich.

# Texas Style Brisket

## HEAVY SMOKE

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 190°F and preheat the oven.
3. Use 10 to 12 lb. boneless untrimmed briskets.
4. Season heavily with Southern Pride Premium Blend Seasoning.
5. Place brisket with fat side up, on the oven racks.
6. Cook for approximately 14 hours or until internal temperature reaches 170°F.
7. Remove from the oven, trim and slice while warm as needed for orders or wrap in plastic for refrigeration.

### *For Serving:*

1. Remove brisket from refrigeration.
  2. Reheat the brisket in the oven and hold in a warmer for serving.
  3. Serve as plate dinner or brisket sandwich.
- .....

# Roasted Steamship Round

## NO SMOKE

1. Remove ashes or hot coals from the firebox.
2. Set thermostat at 325°F and preheat the oven.
3. Season heavily with Southern Pride Premium Blend Seasoning.
4. Place the rounds on bottom shelves only.
5. Cook for 2 hrs. at 325°F then 275°F for approximately 5 hrs., checking for doneness with meat thermometer, 145°F for 15 seconds or to desired internal temperature. (see chart on page 39)
6. Can be held in the oven at 150°F or in a food warmer.

### *For Serving:*

Can be sliced on a buffet line for serving.

# New York Strip Steak

## **LIGHT SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
  2. Set thermostat at 300°F and preheat the oven.
  3. Use 8 oz. New York Strip Steaks.
  4. Sprinkle lightly with Southern Pride Premium Blend Seasoning.
  5. Place steaks on the oven racks.
  6. Cook for approximately 20 minutes, 145°F for 15 seconds, or to desired doneness. (see chart on page 39)
  7. Serve immediately.
- .....

# Smokey Hamburgers

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount of wood in the firebox per chart on page 38.
  2. Set thermostat at 300°F and preheat the oven.
  3. Use 6 oz. hamburger patties.
  4. Sprinkle heavily on top with Southern Pride Premium Blend Seasoning.
  5. Place hamburger patties on the oven racks.
  6. Cook for approximately 20 mins. until texture is firm and juices run clear, 155°F for 15 seconds.
  7. Remove from the oven and serve immediately.
- .....

# Grilled Hamburgers

## **OPEN PIT FLAVOR**

1. Remove ashes or hot coals from the firebox and place appropriate amount of charcoal in the firebox per chart on top of page 22.
2. Set thermostat at 300°F and preheat the oven.
3. Use 6 oz. hamburger patties.
4. Sprinkle heavily on top with Southern Pride Premium Blend Seasoning.
5. Place hamburger patties on the oven racks.
6. Cook for approximately 20 mins. until texture is firm and juices run clear, 155°F for 15 seconds.
7. Remove from the oven and serve immediately.

# Boston Pork Butts Bone-in “Pulled Pork”

## **HEAVY SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
  2. Set thermostat at 225°F and preheat the oven.
  3. Use 8 -10 lb. pork butts.
  4. Season moderately on both sides with Southern Pride Rib Seasoning.
  5. Place butts on the oven racks.
  6. Cook for approximately 10-12 hrs.
  7. Cook until internal temp. reaches 190°F for pulling apart by hand.
  8. Remove the butts from the oven and place in a warming oven, pulling apart as needed for serving.
- .....

# Danish Pork Collar

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 5 to 6 lb. boneless pork collar.
4. Season lightly with Southern Pride Premium Blend Seasoning.
5. Place collars on the oven racks.
6. Cook for approximately 3.5 hrs.
7. Cook to 170°F for slicing and 190°F for pulling apart by hand.
8. Remove from the oven & place on sheet pan. Allow to cool for 1/2 hr.
9. Cover the sheet pan with plastic wrap, or a sheet pan plastic bag and place in the refrigerator.

### *For Serving:*

1. Remove collars from refrigeration.
2. Reheat in the oven and hold in a food warmer until needed.
3. Sell as whole roast or any type sandwich or plate.

# Roasted Pork Loin

## **NO SMOKE**

1. Remove ashes or hot coals from the firebox.
2. Set thermostat at 250°F and preheat the oven.
3. Use 6 – 8 lb. pork loins.
4. Season lightly with Southern Pride Premium Blend Seasoning.
5. Place pork loins on the oven racks.
6. Cook for approximately 2 - 3 hrs.
7. Cook to internal temperature of 150°F for 15 seconds.
8. Cover sheet pan with plastic wrap, or a sheet pan plastic bag, and place in refrigeration.

### *For Serving:*

1. Remove pork loins from refrigeration.
  2. Preheat in the oven and hold in a food warmer until needed.
  3. Can be sold as sliced pork plate or sandwich.
- .....

# Smoked Loin of Pork

## **LIGHT SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 6 – 8 lb. pork loins.
4. Season lightly with Southern Pride Premium Blend Seasoning.
5. Place pork loins on the oven racks.
6. Cook for approximately 2-3 hrs.
7. Cook to internal temperature of 150°F for 15 seconds.
8. Cover sheet pan with plastic wrap, or a sheet pan plastic bag and place in refrigeration.

### *For Serving:*

1. Remove pork loins from refrigeration.
2. Preheat in the oven and hold in a food warmer until needed.
3. Can be sold as a sliced pork plate or sandwich.

# Smoked Pork Tenderloin

## **LIGHT SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 2 lb. pork tenderloins.
4. Season lightly with Southern Pride Premium Blend Seasoning.
5. Place pork tenderloins on the oven racks.
6. Cook for approximately 1.5 - 2 hrs.
7. Cook to internal temp. of 150°F for 15 seconds or to desired internal temperature. (see chart on page 39)
8. Individually wrap each tenderloin with plastic wrap before refrigerating.

### *For Serving:*

1. Remove pork tenderloins from refrigeration.
  2. Preheat in the oven and hold in a food warmer until needed.
- .....

# Pork Shoulders

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 225°F and preheat the oven.
3. Use 10 to 12 lb. shoulders.
4. Season heavily with Southern Pride Premium Blend Seasoning.
5. Place shoulders, fat side up, on the oven racks.
6. Cook for approximately 10 to 14 hrs.
7. Cook to 170°F for slicing and 190°F for pulling apart by hand.
8. Remove from the oven and allow to cool for 1/2 hour – wrap in aluminum foil and refrigerate. Pulling should be done hot, as soon as you can safely handle the meat.

### *For Serving:*

1. Remove shoulders from refrigeration.
2. Preheat in the oven and hold in a food warmer until needed.
3. Sell as whole shoulder roast or any type BBQ sandwich.

# Pork Shoulder North Carolina Style

## **OPEN PIT FLAVOR**

*Charcoal Usage:* SP-1000 ..... 30 lb. plus 2 lb. raw pork fat

1. Remove ashes or hot coals from the firebox and place appropriate amount of charcoal and pork fat in firebox per charts above.
2. Set thermostat at 225°F and preheat the oven.
3. Use 10 to 12 lb. shoulders.
4. Season heavily with Southern Pride Premium Blend Seasoning.
5. Place shoulders, fat side up, on the oven racks.
6. Cook for approximately 10-14 hrs.
7. Cook to internal temperature of 190°F for pulling apart by hand, or 170°F for slicing.
8. Remove from oven and allow to cool for 1/2 hr. (Pulling should be done hot, as soon as you can safely handle the meat). Wrap in aluminum foil and refrigerate.

### *For Serving:*

1. Remove shoulders from refrigeration.
2. Reheat in the oven and hold in a food warmer until needed.
3. Sell as whole shoulder roast or any type BBQ sandwich.

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## Fresh Hams

### **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in firebox per charts on page 38.
2. Set thermostat at 225°F and preheat the oven.
3. Use 14 to 16 lb. fresh hams.
4. Season heavily with Southern Pride Premium Blend Seasoning.
5. Place hams, centered and balanced, on the oven racks. (We recommend using the optional ham racks.)
6. Cook for approximately 6-8 hrs.
7. Cook to internal temperature of 170°F for slicing and 190°F for pulling apart by hand.
8. Remove the hams from the oven and allow to cool for 1 hr. Wrap in aluminum foil and refrigerate.

### *For Serving:*

1. Remove hams from refrigeration.
2. Reheat in the oven, and hold in a food warmer until needed.
3. Sell as whole hams or sliced for sandwiches.



# Baked Honey Hams

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 225°F and preheat the oven.
3. Use 16 to 20 lb. bone-in pre-cooked hams. Trim and score hams.
4. Mix 4.5 cups of honey, 1/4 cup of lite soy sauce and 3 cups of light brown sugar together.
5. Place hams on the oven racks, steam table pans, or ham racks.
6. Pour half of the honey mixture over the hams and allow it to penetrate into scored hams.
7. Rub 3 cups of brown sugar into the hams.
8. Cook for approximately 2 hrs. to an internal temperature of 170°F for slicing, or 190°F for pulling.
9. Remove from oven and pour remaining honey mixture over hams. Allow them to cool for 1 hour. Wrap in aluminum foil and refrigerate.

### *For Serving:*

1. Remove hams from refrigeration.
  2. Reheat in the oven, and hold in a food warmer until needed.
  3. Sell as whole hams or sliced for sandwiches.
- .....

# Pre-Cooked Smoked Hams

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 15 to 20 lb. pre-cooked hams.
4. Place hams on oven racks. We recommend using optional ham racks.
5. Cook for approximately 2 hrs. at 170°F for slicing, or 190°F for pulling.
6. Cooking gives extra color and more smoke flavor.
7. Remove from the oven and slice while hot.
8. For storing, cover with plastic wrap and refrigerate.

### *For Serving:*

1. Remove hams from refrigeration.
2. Reheat in the oven and hold in a food warmer.
3. Can be served as dinner ham or ham sandwiches.

# Fresh Smoked Pork Chops

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
  2. Set thermostat at 250°F and preheat the oven.
  3. Use any size pork chops.
  4. Season lightly with Southern Pride Premium Blend Seasoning.
  5. Place pork chops on the oven racks.
  6. Cook for approximately 45 mins. to 1 hr.
  7. Cook an to internal temperature of 150°F for 15 seconds or until desired doneness.
  8. Remove from oven and serve or store in food warmer.
- .....

# Smoked Stuffed Pork Chops

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 325°F and preheat the oven.
3. Use 1.25" thick pork chops.
4. Season lightly with Southern Pride Premium Blend Seasoning.
5. Prepare stuffing mix per directions.
6. Add 4 lbs. of cooked sausage and 6 peeled and diced apples to the stuffing mix. (This makes enough to fill 24 pork chops).
7. Make a pocket in each chop and stuff with stuffing.
8. Wrap each chop with a slice of bacon.
9. Place pork chops on the oven racks.
10. Cook for approximately 45 mins. to 1 hr.
11. Cook to an internal temperature of 165°F for 15 seconds.
12. Remove from the oven and serve or store in a food warmer.

# Pre-Sauce BBQ Chicken

## **LIGHT SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 2.5 or 3 lb. chickens (rinsed) cut in half or quartered if desired.
4. Season lightly on both sides with Southern Pride Premium Blend Seasoning and dip into mild barbecue sauce.
5. Place chickens, skin side up, on the oven racks.
6. Cook for approximately 2 hrs. and 30 mins. or to an internal temperature reading of 180°F for 15 seconds.
7. Remove from the oven, place the chicken on sheet pan and allow to cool for 1/2 hr.
8. Cover the sheet pan with plastic wrap, or a sheet pan plastic bag and place under refrigeration.

### *For Serving:*

1. Remove chicken from refrigeration.
  2. Brush on mild barbecue sauce.
  3. Place chicken on hot surface broiler for 3 mins. turning frequently.
  4. Serve as BBQ plate lunch or dinner.
- .....

# Chicken Breast

## **LIGHT SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 280°F and preheat the oven.
3. Use any size boneless chicken breasts (rinsed).
4. Season lightly with Southern Pride Premium Blend Seasoning.
5. Place chicken breasts on the oven racks.
6. Cook for approximately 1 hr. and 45 mins. to an internal temperature of 165°F for 15 seconds.
7. Remove from the oven, place them on a sheet pan and allow them to cool for 1/2 hr.
8. Cover the sheet pan with plastic wrap, or a sheet pan plastic bag and place under refrigeration.

### *For Serving:*

1. Remove the chicken breast from refrigeration.
2. Brush on mild barbecue sauce or sweet and sour sauce.
3. Place breast on a hot surface broiler for 2 mins. turning frequently.
4. Serve as a sandwich or a chicken breast plate.

# Charcoal Chicken

## **OPEN PIT FLAVOR**

*Charcoal Usage:* SP-1000 ..... 30 lbs. plus 2 lbs. raw pork fat

1. Remove ashes or hot coals from the firebox and place appropriate amount of charcoal and pork fat in the firebox per chart above.
2. Set thermostat at 250°F and preheat the oven.
3. Use 2.5 or 3 lb. chickens (rinsed) cut in half or quartered if desired.
4. Season lightly on both sides with Southern Pride Premium Blend Seasoning.
5. Place the chickens, skin side up, on the oven racks .
6. Cook for approximately 2 hrs. or to an internal temperature reading of 180°F for 15 seconds or until desired doneness.
7. Remove from the oven, place them on a sheet pan and allow them to cool for 1/2 hr.
8. Cover the sheet pan with plastic wrap, or a sheet pan plastic bag and place under refrigeration.

### *For Serving:*

1. Remove chicken from refrigeration.
2. Brush on mild barbecue sauce.
3. Place the chicken on a hot surface broiler for approximately 3 mins., turning frequently.
4. Serve on a warm platter for lunch or dinner.

# Chicken Drummets

## MEDIUM SMOKE

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use any size drummets (rinsed).
4. Season lightly with Southern Pride Premium Blend Seasoning.
5. Optional: Dip into mild barbecue sauce or sweet and sour sauce for a different flavor.
6. Place drummets on the oven racks.
7. Cook for approximately 1 hr. 10 mins. until tender, to an internal temperature of 180°F for 15 seconds.
8. Remove from the oven, place them on a sheet pan and allow them to cool for 1/2 hr.
9. Cover the sheet pan with plastic wrap, or a sheet pan plastic bag and place under refrigeration.

### *For Serving:*

1. Remove drummets from refrigeration.
2. Reheat drummets in the oven or hold in a food warmer.
3. Serve as appetizers or a chicken basket.

# BBQ Chicken Southern Style

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 2.5 to 3 lb. chickens (rinsed), cut in half or quartered if desired.
4. Season lightly on both sides with Southern Pride Premium Blend Seasoning.
5. Place the chickens, skin side up, on the oven racks .
6. Cook for approximately 2 hrs. or to an internal temperature reading 180°F for 15 seconds.
7. Remove from the oven, place them on a sheet pan and allow them to cool for 1/2 hr.
8. Cover the sheet pan with plastic wrap, or a sheet pan plastic bag and place under refrigeration.

### *For Serving:*

1. Remove chicken from refrigeration.
2. Brush on a mild barbecue sauce.
3. Place the chickens on a hot surface broiler for approximately 3 mins., turning frequently.
4. Serve as a BBQ plate lunch or dinner.

# Roasted Chicken

NO SMOKE

1. Remove ashes or hot coals from the firebox.
2. Set thermostat at 250°F and preheat the oven.
3. Use 2.5 to 3 lb. whole chickens (rinsed) cut into 1/2's.
4. Season lightly on both sides with Southern Pride Premium Blend Seasoning.
5. Place the chickens, skin side up, on the oven racks.
6. Cook for approximately 2 hrs. or to an internal temperature reading of 180°F for 15 seconds or until desired doneness.
7. Remove from oven, place on a sheet pan & allow to cool for 1/2 hr.
8. Cover the sheet pan with plastic wrap, or a sheet pan plastic bag and place under refrigeration.

*For Serving:*

1. Remove chicken from refrigeration.
2. Place the chickens on a hot surface broiler for approximately 3 mins. turning frequently.
3. Serve as a roasted chicken for lunch or dinner.

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# Mexican Chicken

NO SMOKE

1. Remove ashes or hot coals from the firebox .
2. Set thermostat to 250°F and preheat the oven.
3. Using the whole chicken (rinsed), cut through chicken at backbone, lay open and press flat, keeping chicken in one piece.
4. Clean interior of chicken thoroughly.
5. Submerge in mixed solution consisting of:

3.5 gallons water	
4 cups orange juice	1 tablespoon garlic powder
2 cups lemon juice	1 teaspoon thyme
1 cup lime juice	1/2 teaspoon canela seed

and allow chicken to marinate for 1/2 hr.
6. Place the chickens, skin side up, on the oven racks.
7. Cook approximately 1 hr. and 30 mins, to an internal temperature of 180°F for 15 seconds.
8. Chop the chicken into portions and serve.

# Smoked Turkey Legs

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 1 – 1.5 lb. turkey legs.
4. Season heavily with Southern Pride Premium Blend Seasoning.
5. Place turkey legs on the oven racks.
6. Cook approximately 3 hrs. to an internal temperature reading of 175°F.
7. Remove from oven, place on a sheet pan & allow to cool for 1/2 hr.
8. Cover the sheet pan with plastic wrap or a sheet pan plastic bag and place under refrigeration.

### *For Serving:*

1. Remove the turkey legs from refrigeration.
  2. Place turkey legs in the oven for reheating, or hold in a food warmer.
  3. Can be used for carnival activities, or other outdoor on-site cookings at county fairs, etc.
- .....

# Roasted Turkeys

## **NO SMOKE**

1. Remove ashes or hot coals from the firebox.
2. Set thermostat at 250°F and preheat the oven.
3. Use 20 lb. whole turkeys with necks and gizzards removed, leaving cavity open and rinse well.
4. Season heavily with Southern Pride Premium Blend Seasoning.
5. Place turkeys on the oven rack. We recommend using optional ham racks.
6. Cook for approximately 5 – 6 hrs. to an internal temp. reading 175°F.
7. Remove from oven, place on a sheet pan, & allow to cool for 1/2 hr.
8. Cover the sheet pan with plastic wrap, or a sheet pan plastic bag and place under refrigeration.

### **FOR SERVING:**

1. Remove turkey from refrigeration.
2. Place the turkeys in the oven for reheating or hold in a food warmer.
3. Sell whole turkeys during Thanksgiving and Christmas holidays.



# Whole Smoked Turkeys

## MEDIUM SMOKE

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 20 lb. whole turkeys with necks and gizzards removed, leaving cavity open and rinse well.
4. Season heavily with Southern Pride Premium Blend Seasoning.
5. Place turkeys on the oven racks. (We recommend using optional ham racks.)
6. Cook approximately 5–6 hrs. to an internal temperature reading 175°F.
7. Remove from the oven, place the turkeys on a sheet pan, and allow to cool for 1/2 hr.
8. Cover the sheet pan with plastic wrap, or a sheet pan plastic bag and place under refrigeration.

### *For Serving:*

1. Remove turkey from refrigeration.
2. Place the turkeys in the oven for reheating or hold in a food warmer.
3. Sell whole turkeys during Thanksgiving and Christmas.

# Smoked Turkey Breasts

## MEDIUM SMOKE

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 5 – 8 lb. turkey breasts.
4. Season heavily with Southern Pride Premium Blend Seasoning.
5. Place turkey breasts on the oven racks. We recommend using optional ham racks.
6. Cook for approximately 4–5 hours to an internal temp. reading 170°F.
7. Remove from oven, place on a sheet pan, and allow to cool for 1/2 hr.
8. Cover sheet pan with plastic wrap, or sheet pan plastic bag and place under refrigeration.

### *For Serving:*

1. Remove the turkey breasts from refrigeration.
2. Place the turkey breasts in the oven for reheating, or they can be served as cold turkey sandwiches.

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## Miscellaneous Products

**Baked Potatoes:** Wash potatoes and place on rack with no foil. Cook at 325°F for approximately 1.5 hrs.

**Corn on the Cob:** Place whole unshucked sweet corn on racks. Cook at 325°F for 45 mins. Remove from oven, shuck and serve.

**Vegetables:** Vegetables or other items may be cooked in Southern Pride ovens by using full size pans in the model SP-1000. Do not overfill pans. Place pans on racks starting with the bottom rack and working your way to the top rack.

## Veal Loin

### **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 6 lb. veal loins.
4. Sprinkle lightly with Southern Pride Premium Blend Seasoning.
5. Place veal on the oven rack.
6. Cook for approximately 1 hr. and 45 mins. or to an internal temperature reading of 145°F for 15 seconds or to desired doneness.
7. Remove from oven, place on a sheet pan and allow to cool for 1/2 hr.
8. Cover the sheet pan with plastic wrap, or a sheet pan plastic bag and place under refrigeration.

*For Serving:*

1. Remove veal loin from refrigeration.
  2. Place the veal in the oven for reheating or hold in a food warmer.
- 

## Roasted Veal Tenderloin

### **NO SMOKE**

1. Remove ashes or hot coals from the firebox.
2. Set thermostat at 250°F and preheat the oven.
3. Use 6 lb. veal loins.
4. Sprinkle lightly with Southern Pride Premium Blend Seasoning.
5. Place veal on the oven rack.
6. Cook for approximately 1 hr. and 45 mins. or until an internal temperature reading of 145°F for 15 seconds or to desired doneness.
7. Remove from oven, place on a sheet pan & allow to cool for 1/2 hr.
8. Cover the sheet pan with plastic wrap or a sheet pan plastic bag and place in refrigeration.

*For Serving:*

1. Remove veal loin from refrigeration.
2. Place the veal in the oven for reheating, or hold in a food warmer until needed.

# Rack of Lamb

## **LIGHT SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 1.5 to 2 lb. lamb racks.
4. Place lamb on racks.
5. Cook for approximately 1.5 to 2 hrs. or to an internal temperature reading or 145°F for 15 seconds or to desired internal temperature. (see chart on page 39)
6. Remove from oven, place on sheet pan and allow to cool for 1/2 hr.
7. Cover the sheet pan with plastic wrap or a sheet pan plastic bag and place under refrigeration.

*For Serving:*

1. Remove lamb from refrigeration.
  2. Can be reconstituted in a microwave or a food warmer.
- 

# Roasted Rack of Lamb

## **NO SMOKE**

1. Remove ashes or hot coals from the firebox.
2. Set thermostat at 250°F and preheat the oven.
3. Use 1.5 to 2 lb. lamb racks.
4. Place lamb on racks.
5. Cook approximately 1.5 – 2 hrs. by checking the internal temperature with meat thermometer, 145°F for 15 seconds, or to desired internal temperature. (see chart on page 39)
6. Remove from oven & place on sheet pan & allow to cool for 1/2 hr.
7. Cover the sheet pan with plastic wrap or a sheet pan plastic bag and place under refrigeration.

*For Serving:*

1. Remove lamb from refrigeration.
2. It can be reconstituted in a microwave or a food warmer.

# Smoked Fish Fillets

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use 6 - 8 oz. fish fillets.
4. Season lightly with Southern Pride Premium Blend Seasoning.
5. Place fish fillets on the oven rack.
6. Cook for approximately 40 mins., or to desired doneness.
7. Remove from oven, place on a sheet pan & allow to cool for 1/2 hr.
8. Wrap each fillet individually before refrigerating.

### *For Serving:*

1. Remove fish fillets from refrigeration.
  2. For reconstitution, heat approximately 3 mins. in a microwave oven.
  3. To serve, reheat in the oven or a charbroiler.
- .....

# Whole Smoked Fish

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use any type of whole fish – split open, skin side down.
4. Season lightly with Southern Pride Premium Blend Seasoning.
5. Place the whole fish on the oven racks.
6. Cook allowing approximately 40 mins. per lb. to an internal temperature of 145°F for 15 seconds or if stuffed 165°F for 15 seconds.
7. Remove from oven & place on a sheet pan & allow to cool for 1/2 hr.
8. Wrap each fillet individually before refrigerating.

### *For Serving:*

1. Remove fish product from refrigeration.
2. It can be served cold, or reheated in an oven or on a charbroiler.

# Smoked Shrimp

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use any size shrimp. We recommend 16/20 IQF PD.
4. Place in a perforated steam table pan, full size pans for the SP-1000.
5. Season with a mixture of butter, lemon juice, garlic powder, salt & pepper.
6. Cook approximately 20 mins. until firm, to an internal temperature of 145°F for 15 seconds.
7. Remove from oven and serve.

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# Smoked Lobster Tail

## **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 300°F and preheat the oven.
3. Use 6 -7 oz. split tail or whole lobster.
4. Season with a mixture of butter, lemon juice, garlic powder, salt, & pepper.
5. Place lobster on the oven rack.
6. Cook approximately 10 mins. until transparency is gone or to an internal temperature of 145°F for 15 seconds.
7. Remove from oven and serve immediately.

## Smoked Sausage - Raw

### **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox per charts on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use any sausage.
4. Place sausage on the oven racks.
5. Cook approximately 1 hr. and 15 mins., or until internal temperature reaches 165°F for 15 seconds.
6. Remove from oven, place on a sheet pan and allow to cool for 1/2 hr.
7. Wrap each sausage individually before refrigerating.

#### *For Serving:*

1. Remove sausage from refrigeration.
  2. Can be served hot from a food warmer and finished on a charbroiler.
- .....

## Smoked Sausage - Precooked

### **MEDIUM SMOKE**

1. Remove ashes or hot coals from the firebox and place appropriate amount of wood in the firebox per chart on page 38.
2. Set thermostat at 250°F and preheat the oven.
3. Use any size precooked smoked sausage.
4. Place sausage on racks.
5. Cook for approximately 45 mins. to an internal temperature of 165°F for 15 seconds.
6. Remove from oven, place on sheet pan and allow to cool for 1/2 hr.
7. Wrap each sausage individually before refrigerating.

#### *For Serving:*

1. Remove sausage from refrigeration.
2. It can be served hot from a food warmer and finished on a charbroiler.

# General Information

- Keep an extra fork and tongs near the oven.
- Spray grills with vegetable oil spray to prevent sticking.

The kind of wood and how much you use for flavoring are a matter of personal taste. The chart below contains some recommended woods for selected products that can be used in your smoker.

**All BBQ products are traditionally smoked with Hickory Wood**

**Poultry** - Apple, Cherry, Mesquite

**Pork** - Apple, Cherry, Mesquite

**Beef** - Pecan, Walnut,

**Fish** - Apple, Aspen, Cedar

## Wood Usage:

In general the following recommendations will provide the appropriate amount of smoke for the varieous recipes in this book.

**Light Smoke..... 1 Log**  
**Medium Smoke..... 2 Logs**  
**Heavy Smoke..... 3 Logs**



## Internal Temperature Chart

Product	Internal Temperature
Beef	Rare - 140°F Medium - 160°F Well Done - 170°F
Ground beef	In February, 1993, the FDA issued interim guidance to food service operators that ground beef should be cooked to 155°F. Juices should run clear and all pink color on the inside should be gone.
Pork	160°F for medium 170°F for well done
Veal	160°F for medium 170°F for well done
Lamb	160°F for medium 170°F for well done
Chicken	180°F -Juices should run clear when skin is pierced with fork.
Chicken Breast	165°F
Turkey	180°F -Juices should run clear when skin is pierced with fork. Turkey breasts may be safely cooked to an internal temp. of 170°F. Cook thighs and wings until the juices run clear.
Fish	Smoke-cook fish for 1 hr. per inch of thickness. Add 1/2 hr. to smoke-cook time for frozen fish.

## Time and Temperature Chart

Product	Approximate Cooking Time	Oven Temperature
Beef Brisket	1 hour per lb. (12-14 lb. average) 10 hour minimum	190°F
Pork Ribs	1 hour per lb.	250°F
Pork Roast	1 hour per lb. 4 hour minimum	225°F
Chicken	1 hour per lb.	250°F
Turkey	5-6 hrs. for a 12-lb. turkey	250°F

# COOLING AND REHEATING

**Chill food rapidly, using an appropriate cooling method:**

- Place food in shallow containers (no more than 4" deep) and uncovered on the top shelf in the back of the walk-in or reach-in cooler
- Use a quick-chill unit like a blast chiller
- Separate food into smaller or thinner portions

**Chill cooked hot food from:**

- 135°F to 70°F within 2 hrs. - Take corrective action immediately if food is not chilled from 135°F to 70°F in 2 hrs.
- 70°F to 41°F or below in remaining time - The total cooling process from 135°F to 41°F may not exceed 6 hrs. Take corrective action immediately if food is not chilled accordingly.
- Use a clean, sanitized, and calibrated probe thermometer to measure the internal temperature of the food during the cooling process. Monitor temperatures of products every hour throughout the cooling process by inserting the thermometer into the center of the food and at various locations in the food.

**Reheat cooked hot food to 165°F for 15 seconds**

- Any food that is cooked, cooled, and reheated for hot holding
- Leftovers reheated for hot holding
- Reheat all foods rapidly. The reheat for the food needs to go from 41°F to 165°F in under 2 hours.
- Serve reheated food immediately, or transfer to an appropriate hot holding unit.

**Discard cooked hot food immediately when the food is:**

- Above 70°F and more than 2 hours into the cooling process
- Above 41°F and more than 6 hours into the cooling process

# SOUTHERN PRIDE'S GAS-FIRED WOOD BURNING BARBECUE PITTS AND SMOKERS

## QUALITY

**Quality in Design** – Designed with the user in mind. Fully Automatic for Simple, Easy Operation – Easy to Clean – Energy Efficient.

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**IMAGINE! One SOUTHERN PRIDE MULTI-USE OVEN for all of these applications.**

- Roasting Oven
- Wood Burning Barbecue Pit
- Smoker Oven
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- Rotisserie Oven
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Any product may be cooked to meet your customers' taste preference ... Roasted ... Barbecued ... Light, Medium, or Heavy Smoke. You can even create your own unique products.

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**Reduces Food Costs** – SOUTHERN PRIDE'S Convection Air, Self-Basting Rotisserie and Low Temp Cooking reduces shrinkage and produces a high quality product with day-to-day consistency.

**Reduces Energy Costs** – SOUTHERN PRIDE'S large cooking capacity, fully insulated cabinet, patented air over firebox and energy efficient design greatly reduces energy consumption.

**Add New High Quality Menu Items** – New high quality menu items can broaden your customer base and can increase the frequency your existing customers patronize your establishment.



# **Southern PRIDE**

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**[service@sopride.com](mailto:service@sopride.com) • [parts@sopride.com](mailto:parts@sopride.com)**