

## **Rival Rubs BBQ Ribs**

1 full rack pork baby back ribs  
6 Tbsp. Rival Rubs BBQ Seasoning & Rub  
4 Fluid ounces desired Rival Rubs BBQ Sauce

### **Oven**

1. Rub ribs with Rival Rubs Seasoning & Rub mixture evenly on whole rib.
2. Place ribs bone side down on a small rack.
3. Bake at 300 degrees until tender – Approx. 3 hrs.
4. If ribs are getting too brown place another pan over the top and finish cooking until tender.
5. Coat lightly with BBQ sauce on both sides and continue cooking, uncovered, until golden brown.
6. Cut in between ribs and enjoy with Rival Rubs BBQ Sauce.

### **On the grill**

1. For cooking on the BBQ do the same as above but don't place ribs directly on the grill – place on a heavy duty baking sheet.
2. Place baking sheet on medium heat – 300 degree grill and cook until tender approx. 2 1/2 hours.
3. After ribs are tender finish cooking the ribs directly on grill until golden brown.
4. Brush lightly with Rival Rubs BBQ Sauce on both sides, cooking just until BBQ sauce starts to caramelize.

### **Smoker**

1. Rub Rival Rubs BBQ Seasoning & Rub onto the outside of ribs.
2. Place in ribs into the smoker (Following smoker directions) and cook for approximately 3 hours at 250 degrees or until tender.
3. Brush with Rival Rubs BBQ Sauce and continue cooking until golden brown.

To determine tenderness you should be able to insert a fork into the meat with very little resistance. The meat shouldn't fall off the bone when you pick it up, only when someone bites into the rib the meat should pull away from the bone easily and be very tender.

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## **Rival Rubs Roast Beef, Tenderloin or Prime Rib**

1 - 7 pound prime rib or beef tenderloin

Just enough Olive Oil to lightly coat the meat

4 Tablespoons Everything or Espresso Seasoning & Rub

(The amount of seasoning needed depends on size of the roast)

1. Lightly coat meat with olive oil.
  2. Preheat oven to 425 degrees or heat a large pan.
  3. Coat meat evenly with Everything Seasoning or Espresso Seasoning & Rub.
  4. Place in oven or sear in pan until meat is golden brown.
  5. Finish in oven at 325 degrees until meat reaches desired doneness.
  6. Remove and place in a warm place and let rest for 15 - 45 minutes depending on the size of the roast. 4lb roast = 15 minutes – 8lb roast = 30 minutes.
  7. Place back in oven at 200 degrees for about 5 minutes to warm up outside.
  8. Slice, serve and enjoy.
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### **Rival Rubs BBQ Tri Tip or Flank Steak**

18 Ounces trimmed flank steak or tri tip

1/4 Cup olive oil

2 Tablespoons BBQ Seasoning & Rub

2 Tablespoons Everything Seasoning

1. Mix oil and seasonings together & rub onto meat. Place in a zip-lock bag for two hours or overnight in refrigerator.
2. Preheat BBQ grill to 375 degrees.
3. Sear meat and then turn down grill or finish in oven until desired doneness.
4. Let rest for about 10 minutes in a warm place.
5. Slice, serve and enjoy.

Allowing the roast or steak to rest after cooking will let the natural juices redistribute throughout the meat. Slicing immediately after cooking will result in loss of juices & flavor.

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### **Rival Rubs Beef Brisket or Pulled Pork**

7 Pounds pork shoulder, pork butt or beef brisket

6 Tablespoons Rival Rubs BBQ Seasoning & Rub

4 Fluid ounces Rival Rubs BBQ Sauce

### **Smoker or Oven method**

1. Trim excess fat leaving fat cap on. (fat cap is the fat layer on top of the meat).
2. Make thin cuts through fat cap and rub in Rival Rubs Seasoning & Rub evenly over the Pork shoulder.
3. Place in Smoker or oven that has been preheated to about 225 Degrees.
4. Cook until meat is fork tender and can be pulled apart with ease this will take about 6-8 hours.
5. Remove meat and let rest for about 10 minutes.
6. Place in a roasting pan, coat with Rival Rubs BBQ sauce and cover. Bake for approximately 2 hrs.
7. For pulled pork, pull meat apart with two forks removing extra fat or bone. For Beef Brisket slice and serve with extra sauce.

### **Slow cooking (Crock Pot) method**

1. Trim excess fat leaving fat cap on.
2. Make thin cuts through fat cap and rub in Rival Rubs Seasoning & Rub evenly over the pork shoulder or beef brisket.
3. Sear on all sides in a pan with a small amount of fat.
4. Place in crock pot with enough liquid to cover the meat about 3/4. Add BBQ sauce and bring liquid to a simmer.
5. Cover and cook until meat is fork tender and can be pulled apart with ease this will take about 6-8 hours.
6. Remove from liquid and let set for about 10 minutes. For pork, pull meat apart with two forks removing extra fat or bone. For Beef Brisket baste with sauce and finish on the grill or in the oven until golden brown and then slice just prior to serving.

Add Rival Rubs BBQ sauce and serve.

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### **Rival Rubs BBQ Chicken**

One chicken cut into 8 pieces  
8 Tablespoons Rival Rubs BBQ Seasoning & Rub  
6 Fluid ounces Rival Rubs BBQ Sauce

### **Oven or Smoker Method**

1. Rub chicken pieces evenly with Rival Rubs BBQ Rub & Seasoning.
2. Place on a baking sheet and bake at 350 degrees for approximately 1 hour or until chicken reaches an internal temperature of 180 degrees.
3. Coat with BBQ and finish cooking for about 15 minutes. Enjoy.

### **On the grill**

1. Rub chicken pieces evenly with Rival Rubs BBQ Rub & Seasoning.
2. Cook on grill at 350 degrees turning regular to make sure not to burn.
3. Cook until chicken reaches an internal temperature of 180 degrees.
4. Coat with Rival Rubs BBQ Sauce and finish cooking for about 15 minutes. Enjoy.

Note: If chicken begins to get to dark turn grill down or remove and place on a baking sheet and finish in the oven until chicken reaches an internal temperature of 180 degrees

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### **Rival Rubs famous BBQ Joe's**

1 pound lean ground beef  
1 tablespoon everything seasoning  
1/4 cup diced yellow onion -- optional  
6 ounces BBQ sauce -- or as needed

1. Season ground beef with everything seasoning adding onions half way through.
2. When beef is done strain and put back into pan adding BBQ sauce and cook for approximately 15 minutes at a simmer.

Serve on desired bun or makes a good topping for chili dogs.