



COME & TASTE IT

**BBQ & TEX MEX
EDITION**

SNACKS

Jalapeño Poppers



12 ct	Jalapeño pepper
8 oz	Cream cheese
16 oz	Mexican cheese blend
24 oz	Thick cut bacon
Taco season,	salt, pepper, garlic

You can add seeds to the mix to make the jalapeño popper spicier.

There is no right or wrong amount of spices that you can add to the mix. Try adding a sliver of mango or pineapple to sweeten the flavor.

1. Wash and core out all jalapeños, making sure to remove all seeds, then leave soaking.
2. In a bowl, mix cream cheese, shredded cheese, and spices (to taste).
3. Using a spoon or a pastry piping bag, stuff the jalapeño until full, being careful not to rip the pepper.
4. Carefully wrap the bacon around the pepper evenly and insert a toothpick through the pepper and bacon to hold them together.
5. Place peppers on the grill at low heat for approximately 20 to 30 minutes or until bacon is cooked as desired.

Street Corn



12 ct	Whole corn
16 oz	Mayonnaise/butter
16 oz	Parmesan cheese
12 oz	Lemon Pepper
Cayenne	pepper, onion, garlic

If you aren't the mayonnaise type such as myself, you can use Crema Mexicana which is the Mexican equivalent to sour cream.

You can also spritz lemon juice or add hot sauce as well for a powerful flavor.

1. Peel back the corn husks to allow golden kernels to show.
2. Melt 4 oz of butter in a bowl and brush onto corn kernels evenly.
3. Immediately place onto the grill at medium heat, turning the corn every 3 minutes until cooked evenly on all sides, (approximately 20-25 min).
4. When finished cooking, spread butter evenly around the corn and add mayonnaise evenly as well.
5. Add a generous amount of Parmesan cheese and lemon pepper, and add chile powder, onion powder, and garlic powder to your taste.



Cheese Dip

Velveeta cheese, cubed	2 lb
Choice of cooked meat	2 lb
Mexican blend cheese	16 oz
Diced tomato & chili	20 oz
Milk or beer	1/2 cup
Onion, salt, pepper, garlic	



1. In preferably a 13x9 disposable tray, mix all ingredients evenly except the spices.
2. When the smoker, grill, or oven reaches around 250°, insert the tray uncovered into the indirect heat source and allow 1-1 1/2 hours to cook.
3. Stir occasionally to prevent cheese from burning and allow the dip to melt evenly.
4. When ready, serve hot. (Best served with restaurant style tortilla chips)

Add seasonings gradually after fully melted so that you can taste how much you need to put for your taste buds

Add fresh or pickled jalapeno pepper slices to give it a kick

You can use fajitas, ground meat, shrimp, chicken or anything you'd like (there are no rules).

Salsa Dip

Red onion	1 lb
Garlic clove	1 lb
Roma Tomato	8 oz
Cilantro	10 oz
Lime	1/4 cup
Hot Pepper, Salt, cumin, sugar	



1. In a food processor or a blender, combine the onion and garlic. Pulse until well chopped or pureed.
2. Add desired pepper, tomatoes, cilantro, and lime juice and lightly chop until preferred consistency.
3. Add salt, cumin, and a pinch of sugar and mix well.

Add more spices to the desired taste.

Best served with restaurant-style tortilla chips.

Substitute the tomatoes with grilled green tomatoes and red onion for grilled white onions for a green salsa

You may use Serrano peppers, jalapeno peppers, piquines, ghost peppers, habanero peppers, any type you'd like for heat or leave it plain.



TEXAS BRISKET



There are many ways to cook a brisket and this is by no means the perfect way. This recipe provides you the easiest way to understand the process. Marinade, smoke, rest and eat.

While smoking, try and keep the doors shut as much as possible to keep temperatures stable. If you must open the smoke chamber, do so quickly and spritz the brisket with vinegar and apple juice mix to keep it from drying..

Brisket Cut	12-18 lbs	Paprika	3 tbsp
Mustard	8 oz	Cumin	3 tbsp
Coffee grounds	1/2 cup	Crushed red pepper	3 tbsp
Salt	1/4 cup	Apple cyder vinegar	16 oz
Pepper	1/4 cup	Apple Juice	32 oz
Garlic powder	1/4 cup	Apple-wood chips	(2) 192 cu
Onion Powder	1/4 cup	Pecan Logs (halved)	2-3 cu ft

1. Place brisket onto the cutting board remove 3/4 of the fat layer and remove any layer of silver skin possible without exposing red meat as much as possible.
2. Cover the entire brisket with mustard and let rest for 30 minutes.
3. Combine all dry ingredients and mix evenly. Generously cover brisket with spice mix, making sure you don't rub or else you will uncover sections.
4. Pat applied spice mix if necessary. Let sit in the fridge lightly covered overnight.
5. Mix 12 oz of apple cider vinegar and 24 oz of apple juice in a large container and soak wood chips overnight as well.
6. Use pecan logs or charcoal briquettes to heat the smoker to roughly 225° F. Insert a small food tray with a handful of apple juice and vinegar mix and wood chips into indirect heat below the brisket.
7. Keep at temperature throughout the full cooking process, about 1 hour per lb. Occasionally check the wood chip and vinegar/juice level and add accordingly.
8. When the internal brisket temperature reaches 150, Wrap the slab in butcher paper or aluminum and smoke to an internal temp of 195° - 205° F.
9. Take the slab out and wrap it in a towel for 1-4 hours (this step is important). At an internal temperature of 140° F, the brisket is ready to cut.
10. Make sure you cut against the grain and serve!

PULLED PORK



Pork butt	6-8 lbs	Onion Powder	2 tsp
Mustard	2 tbsp	Smoked paprika	1 tsp
BBQ sauce	12 oz can	Apple cyder vinegar	1 tsp
Salt	1 tbsp	Apple Juice	2 tsp
Pepper	1/2 tbsp	Mesquite chips	(1) 192 cu
Garlic powder	2 tsp	Hickory chunks	1 cu ft

1. Place pork butt onto a cutting board and cover the entire pork butt with mustard and let rest for 30 minutes.
2. Combine all dry ingredients and mix evenly. Then generously cover pork with spice mix, making sure you don't rub or else you will uncover sections. (Pat applied spice mix if necessary.)
3. Let the butt sit in the fridge lightly covered overnight.
4. Mix 12 oz of apple cider vinegar and 24 oz of apple juice in a large container and soak wood chips overnight as well.
5. Use pecan logs or charcoal briquettes to heat the smoker to roughly 250 °F. Insert a small food tray with a handful of apple juice and vinegar mix and wood chips into indirect heat below.
6. Keep at temperature for around 6 hours, until the internal temperature in pork reaches 202 °F.
7. Raise smoker temperature to 275 °F. Occasionally check the wood chip and vinegar/juice level and add accordingly. Make sure to add log pieces into the hot box gradually to not drop or raise the temperature too much for an extended period.
8. When the internal pork temperature reaches 202 °F, Wrap the slab in butcher paper or aluminum and smoke for 4 hours, around 10 hours total. Take the slab out and wrap it in a towel for 1 hour before shredding (this step is important). Enjoy!



Pulled pork should be fall-off-the-bone tender after sitting. If it isn't, try and try again .

When pulled apart, I like to add a bit of BBQ sauce to give it flavor.

Pulled pork sandwiches or sliders is best paired with onions, pickles and cold slaw.

Try adding jelly or marmalade into the barbecue sauce and let it simmer in low heat, add hot sauce if desired to sweeten and spice it up.



FAJITAS



Occasionally sample a piece of fajita to make sure it's being cooked desirably. Don't depend on the thermometer as temperature in a grill always fluctuates.

If a fire rises and doesn't die back down, spritz with water or, as my uncles growing up did, pour some beer and close the grill.

You can chop fajitas, dump on a plate full of chips, throw in some pico de gallo and cheese, heat on the grill with the lid closed or in a microwave for about 45 seconds, and boom! Instant nachos. You're welcome.

Skirt Steak	4 lbs	Garlic Powder	2 tsp
Olive oil	2 tbsps	Onion Powder	2 tsp
Tomato Sauce	4 oz	Paprika	1 tsp
Salt	1 tsp	Lemon Juice	1 tsp
Pepper	1 tsp	EL VENADO Seasoning	4 tbsps

1. In a mixing bowl, add all ingredients and mix evenly.
2. Cut skirt steaks into roughly 4in squares.
3. Add skirt steak into marinade, cover, and let it rest for 4-8 hours if possible. (The longer it sits, the more tender the meat will be.)
4. Preheat the grill to about 375 °F before adding the meat.
5. Place several pieces of skirt steak across the grill evenly, allowing the fire below to breathe.
6. Grill for 6-8 minutes on each side as preferred.
7. Take the meat off the grill and place it in a covered container for about 15 minutes to allow for cooling time, then serve.

(Fajitas are usually paired with rice, salsa, pico de gallo, guacamole, and corn tortillas.)

TIME TABLE

Preference	Minutes per Side
Medium	4-5 min
Medium well	5-7 min
Well	7-9 min

T-BONE STEAK



2 in T-bone Steak	Per	Pepper	1/2 tbsp
Olive oil	2 tbsp	Garlic (optional)	2 tsp
Butter	12 oz can	Onion (optional)	2 tsp
Salt	1 tbsp	Mesquite Wood	1 bag

1. Rub the steak with olive oil and add salt, and pepper plus any other optional ingredients you'd prefer.
2. Cover in saran wrap or aluminum tightly and allow to rest for 1-3 hours in the refrigerator.
3. Take steaks out and allow them to reach room temperature 30 minutes before cooking.
4. Heat grill to 375° F. and place steaks in the highest heat possible.
5. Cook each side for the appropriate time then take the steak out and place it on the cutting board.
6. Add butter to the top and cover with foil or butcher paper for 15 minutes before serving.

A steak is a steak! Add steak sauce, chimi churri sauce, some add ketchup for some weird reason, make it you.

Add garlic and parsley to the butter when you top the steak for a rich flavor.

In my family, we usually pair a great steak with buttery garlic asparagus and a side of baked potato.

TIME TABLE

Preference	Internal Temp	Minutes per Side
Medium rare	135° F	3-5 min
Medium	140° F	5-6 min
Medium well	150° F	6-8 min



BEER CAN CHICKEN



No, you are not harming the chicken when you insert the beer can!

There is no right or wrong amount of spices that you can add to the mix. Play with spices, make it spicy if you fancy.

To truly know if it's fully cooked, poke the chicken with a knife in the thickest places, the liquids should come out clear.

This is best paired with a beer of course, but not the leftover from the chicken. Just don't. I warned you.

Skirt Steak	4 lbs	Garlic Powder	2 tsp
Olive oil	2 tbsp	Onion Powder	2 tsp
Tomato Sauce	4 oz	Paprika	1 tsp
Salt	1 tsp	Lemon Juice	1 tsp
Pepper	1 tsp	EL VENADO Seasoning	4 tbsp

1. In a mixing bowl, add all ingredients and mix evenly.
2. Rub the mix all over and inside of the chicken skin and let it rest in the fridge for 4-8 hours, if possible. (The longer the chicken sits, the more flavorful the chicken will be)
3. Preheat the grill to about 350° F before adding the chicken.
4. Drink half of your favorite beer, then place the beer can into the back end of the chicken so that it balances standing.
5. Place the chicken close to the center on medium heat. Allow about an hour and a half of cooking so that the thickest part of the thigh reaches 165° F. (Total cooking time will vary)
6. Carefully transfer the chicken to a pan or tray.

CAUTION!

There may still be boiling beer inside the can and may burn you if spilled.

LOADED POTATOES



Pepper	1 pinch	Large Potato	1 per
Chives	1 stalk	Butter	16 oz
Bacon bits	1 tbsp	Sour cream	16 oz
Choice of meat	Taste	Salt	1 pinch
Shredded cheese	4 oz		

1. Vigorously puncture the potatoes evenly around using a fork to allow for even cooking.
2. Lightly coat the exterior with salt and butter then wrap whatever number of potatoes you'd like to make with aluminum foil.
3. Preheat or maintain grill heat at 350°F Place Potatoes into the grill away from direct fire, then Shut the lid and allow roughly 30 to 40 minutes to fully cook without opening the lid.
4. After 30 minutes, pierce potato skin with a fork or skewer to check for softness When the pierce goes through easily, the potato is done.
5. Remove the potatoes from the grill and place them directly onto the plate.
6. Cut open the top and use a spoon to carve out and loosen the potato contents from the skin. Add butter, salt, pepper, cheese, bacon bits, chives, and your choice of shredded meat in the potato and serve hot or reheat if necessary.



This Isn't just an ordinary baked potato, This is an addition to your leftovers! You can gill these potatoes after you have finished cooking the main meal and your fire still hot. Simply throw them in and forget they exist for a while.

When you prepare them the next day, just throw them into the microwave, top it with yesterdays meat and you're good to go for another meal.



You know what they say,
The cheaper the tequila,
the better the margarita!

Fill cup with ice if
you are blending the
margarita in the blender,
if not only fill with ice
half way.

Make a batch of
michelada sauce in a
bottle and add directly
into your beer instead
of wasting precious
drinking time on
preparing your drink.

Fill your cup with
ice before adding the
ingredients for an ice
cold drink.

The truth is, there is no
real tea in Texas tea,
but you can always add a
spritz of lemon for flavor.

DRINKS

MARGARITA

Silver tequila	1 1/2 oz
Orange liqueur	1 oz
Fresh squeezed lime juice	3/4 oz
Agave nectar/simple syrup	Taste
Ice	Taste
Lemon wedge & salt for rim	

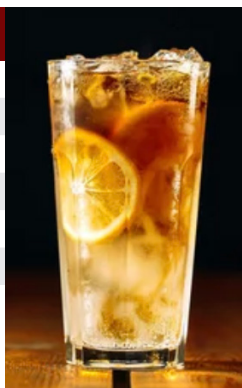


MICHELADA

Your favorite beer	1 1/2 oz
CLAMATO tomato juice	3-4 oz
Fresh squeezed lime juice	1/2 oz
Worcestershire sauce	1 tsp
A1 steak sauce	1 tsp
Salt, pepper, Tabasco	Taste

TEXAS TEA

Blanco tequila	1/2 oz
Bourbon whiskey	1/2 oz
Gin	1/2 oz
Light rum	1/2 oz
Vodka	1/2 oz
Triple sec	1/2 oz
Cola/Dr Pepper	3 oz



BLOODY MARY

CLAMATO tomato juice	48 oz
Salt, pepper, Tabasco Sauce	Taste
Fresh squeezed lime juice	Taste
Worcestershire sauce	3 tbsp
A1 steak sauce	3 tbsp
Vodka	12 oz



CLAMATO tomato juice is the key! Don't skimp on it to save a couple cents.

Garnish with a lime wedge and celery stick if you're fancy.



PIÑA COLADA

Malibu coconut rum	1 1/2 oz
Pineapple juice	1 oz
Coconut cream	3/4 oz
Ice	Taste
Cut pineapple	Taste

Blend all ingredients in blender



You can core out the pineapple and use it as your drinking vessel.

Substitute for your favorite rum.

MOJITO

Mint leaves (muddled)	3
Simple syrup/agave	1/2 oz
White rum	2 oz
Club soda	To top
Lime juice	3/4 oz
Ice	To top



Fill your cup with ice before adding the ingredients for an ice cold drink.

For a fresh look, add orange zest and fresh mint leaves to hide the muddled ones.

DEAR READER,

Welcome to my personal recipes in Come and Taste It. These are simple recipes that my family and I love and that anyone can learn from and make their own. I encourage you to take these recipes as your own and explore!

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