

The Ultimate BBQ Recipes

Barbecuing is an art, there's no doubt about it! Here in the US, we're known for being the best barbecuers in the world. However, this comes with some unwelcome downsides as your guests will probably be comparing your food with all the barbeque masters out there – a tough job and one you don't want to disappoint with! So, here at [NetCost Market](#), we thought we'd do you a favor and give you some ultimate barbeque recipes that you can use at your next cookout to impress your guests and become a true barbecue master!

The ultimate BBQ chicken

Chicken is a versatile meat, and there's nothing quite like good quality BBQ chicken. This recipe is great because it uses the traditional method of brining the chicken and pairs it with a brilliant ultimate BBQ sauce that's to die for!



Recipe

Ingredients for the Brine:

2 quarts water, 2 tbsp. salt, $\frac{1}{4}$ cup brown sugar, 2 cloves garlic – crushed, 4 sprigs fresh thyme, 6 chicken legs with thighs attached and skin on.

Ingredients for the ultimate barbecue sauce:

1 slice bacon, 1 bunch thyme, some olive oil, $\frac{1}{2}$ onion – chopped, 2 cloves garlic – chopped, 2 cups ketchup, $\frac{1}{4}$ cup brown sugar, $\frac{1}{4}$ cup molasses, 2 tbsp. red wine vinegar, 1 tbsp. dry mustard, 1 tsp. ground cumin, 1 teaspoon smoked paprika, black pepper.

To Make:

- In a bowl, mix together the water, salt, sugar, garlic, and thyme and then once everything has dissolved, transfer this to a resealable plastic bag. Add the chicken and close the bag, refrigerating for 2 hours.
- While that's soaking, you can get the sauce going. Start by wrapping the bacon around the bunch of thyme and use some kitchen twine to secure this in place.
- Heat 2 tbsp. oil in a large pan and then get it going over a medium heat. Add the thyme and bacon and allow it to cook for 4 minutes so that the fat from the bacon has melted.
- Add onion, and garlic and cook for a further 5 minutes. Then add the remaining ingredients and stir until a sauce forms.
- Cook for 20 minutes and then remove 2 cups of the sauce for serving as a dipping sauce – the remaining sauce will be used to baste the chicken legs.
- Get the charcoal grill going with one side hot and the other less hot by piling more coals on one side than the other. Ensure you oil the grill before adding the

chicken to stop it from sticking.

- Take the chicken out of the brine and pat it dry with paper towels. Baste the chicken with a thin coating of the BBQ sauce and place it skin side down on the hot part of the grill, and the turn over after 10 minutes.
- Once both sides are done for 10 minutes, move the chicken to the cooler side of the grill for another 10 to 15 minutes on each side, ensuring you baste the top side every 5 minutes with the BBQ sauce.
- Ensure the juices run clear and the meat is cooked all the way through before serving.

Serve with a side of ultimate BBQ sauce!

Classic hickory baby back ribs

Ribs are an American favorite and a great excuse to get your hands dirty! This recipe is a classic southern recipe that uses our ultimate BBQ sauce and hickory wood chips to create a sweet and smoky flavored rack that's perfect for a party or get together!



Ingredients:

2 cups of our ultimate BBQ sauce (see our ultimate BBQ chicken recipe), classic meat rub, 5 racks of baby back ribs.

To Make:

- Start by removing the membrane from the racks of ribs – this allows the BBQ sauce and meat rub to penetrate into the meat much more effectively.
- Use a good quality meat rub and liberally apply it to the ribs, getting into all the crevices and corners.
- Get your smoker going and use hickory woodchips to ensure you get the classic flavor that you're after.
- Alternatively, you can use a charcoal grill with a lid to get that classic smoker effect.
- Add the meat into the smoker and close it, leaving it until it's done – usually about 3 to 4 hours. You will know that the meat is done as it will start to pull away

from the bone at the edges.

- Once this is happening, baste the ribs with some of the ultimate BBQ sauce and allow the sauce to set.
- Serve with a side of ultimate BBQ sauce!

Jerk Eggplant

For those that don't eat meat or just aren't in the mood to have such a heavy meal, this is a great vegetarian option. It's quick, easy, and lower in calories than other barbecue choices so it makes a great addition to any cookout!



Ingredients:

1 large eggplant – cut into inch sized squares, 2 tbsp. coconut oil, 4 tbsp. Jamaican jerk seasoning, 2 tsp. coconut sugar, 2 tbsp. soy sauce, 1 tbsp. lime juice, 2 tbsp. mirin.

To make:

- Combine together the jerk seasoning, coconut sugar, soy sauce, lime juice, and mirin in a bowl, and coat the eggplant pieces. Leave to marinate for 3 to 4 hours.
- Place the eggplant pieces on skewers and over them drizzle the melted coconut oil.
- Get the grill going and grill each skewer for 4-5 minutes on each side until a little charred and the marinade has set.
- Serve with a side of our classic ultimate BBQ sauce (minus the bacon for a vegetarian option) from our BBQ chicken recipe!

With summer on its way, it's a good idea to start thinking about how you're going to spend your time. There's nothing better than a good old' cookout, so have some friends and family over and show them how you can wow them with your barbecuing skills! At NetCost market, we stock all the necessary ingredients to make a brilliant all-American cookout meal, so head down to stock up for this barbecue season!