



## ALPHA OMEGA



To view last year's Alpha Omega's Father's Day Live Virtual Tasting & BBQ Demo, where various types of wood for the fire and different cuts of meat, sauces and rubs are discussed, click [here](#).

### National BBQ Month Live Virtual Tasting

**Date:** Sunday, May 16, 2021

**Time:** 3:00 P.M. PT/ 6:00 P.M. ET

#### Pairings and Recipes

#### Rosé Reserve Napa Valley 2019 and Smoked Trout

#### SOUTH CAROLINA SAUCE

[Carolina Treet Original BBQ Sauce - purchase here](#)

[South Carolina Barbecue Sauce Recipe](#)

#### Ingredients

2/3 cup yellow mustard

1/2 cup brown sugar

2 tablespoons cider vinegar

1 tablespoon Worcestershire sauce

2 teaspoons hot sauce

#### Directions:

Mix ingredients together in a small saucepan. Bring to a simmer over medium heat, whisking, until the sugar is dissolved, about 1 minute. Remove from the heat and stir in 3 tablespoons butter until melted; season with salt and pepper. Let cool.



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### ALABAMA SAUCE

Alabama White BBQ Sauce and Smoked Trout with Summer Vegetables

[Big Bob Gibson Original White BBQ Sauce – purchase here](#)

[Big Bob Gibson's Alabama White BBQ Sauce Recipe](#)

#### Ingredients

1 quart mayonnaise

3/4 quart apple cider vinegar

1/2 cup corn syrup

1/4 tablespoon cayenne pepper

Prepared horseradish

Lemon juice

Salt and freshly ground black pepper

#### Directions:

Place all ingredients in a very large blender or food processor. (It may be necessary to do this in 2 batches; just add 1/2 of each ingredient and then repeat.) Blend for 1 minute, or until thoroughly combined and mixture is smooth. Pour sauce into a large bowl. This sauce is also great for dipping.



## ALPHA OMEGA

### SMOKED TROUT

#### Ingredients

1/2 cup kosher salt

1 quart water

2 pounds trout filets, 3 to 5 ounces each, skin on, pin bones removed

#### Directions:

Combine the salt and water in a 4-quart container and stir until the salt has dissolved, 1 to 2 minutes. Add the trout filets, making sure they are submerged.

Cover and refrigerate for 3 hours.

Remove the trout from the brine, rinse thoroughly, and pat dry. Place the trout, skin side down onto a cooling rack set in a half sheet pan. Dry in the refrigerator 21 to 24 hours or until the skin becomes shiny and somewhat tacky to the touch.

The next day, turn the smoker on so that it maintains a temperature of 150 to 160 degrees F. Place the trout onto smoking racks, skin side down, separating them by at least 1/4-inch and place into a smoker. Adjust heat as needed and cook for 2 ½ to 3 hours or until the fish is, cooked through, has darkened in color, and has the desired level of smoke flavor. Incorporate into a dip or eat as an appetizer.



## ALPHA OMEGA

### Cabernet Sauvignon Atlas Peak Napa Valley 2018 and Smoked Boston Pork Butt

#### TEXAS SAUCE

[Franklin Texas BBQ Sauce – purchase here](#)

[Franklin Texas BBQ Sauce Recipe](#)

#### Ingredients

1  $\frac{3}{4}$  cups ketchup  
1/2 cup plus 2 tablespoons water  
1/4 cup plus 1 tablespoon cider vinegar  
1/4 cup plus 1 tablespoon white vinegar  
1/4 tablespoon plus 1  $\frac{1}{2}$  teaspoons brown sugar  
2 tablespoons plus 1  $\frac{1}{2}$  teaspoons Worcestershire sauce  
1 tablespoon chile powder  
1 tablespoon ground cumin  
1  $\frac{1}{2}$  teaspoons kosher salt  
1  $\frac{1}{2}$  teaspoons coarse black pepper

#### Directions:

Combine all of the ingredients in a saucepan and warm gently over medium heat, stirring occasionally. There is no need to bring the mixture to a boil, as the idea is just to warm it enough to melt and integrate the ingredients. Once you have done that, remove from the heat and let cool. Transfer to a jar, bottle, squeeze bottle, or however you want to store it. Store in the refrigerator for up to 1 month.



## ALPHA OMEGA

### NORTH CAROLINA – LEXINGTON STYLE SAUCE

[Lillie's Q Carolina BBQ Sauce – purchase here](#)

[Lexington Style BBQ Sauce Recipe](#)

#### Ingredients

3 cups cider vinegar  
3/4 cup tomato ketchup  
6 tablespoons light brown sugar  
3 tablespoons granulated sugar  
1 ½ tablespoons kosher salt  
2 ¼ teaspoons finely ground white pepper  
2 ¼ teaspoons red chile flakes  
3/4 teaspoon freshly ground black pepper

#### Directions:

In a medium bowl, whisk all the ingredients together and let sit for at least 10 minutes. The longer the sauce sits, the hotter it gets, as the vinegar brings out the heat of the chile flakes (so start with the amount of chile flakes called for and then add more to taste).



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### SMOKED BOSTON PORK BUTT (Baggett Ranch Style)

#### Ingredients

1 7-to-8-pound Boston pork butt  
4 ounces spice rub (Robin's favorite, Big Poppa's Sweet Money Rub)  
1 cup apple juice or apple cider

#### Directions:

Apply spice rub all over the pork butt. Place the pork, fat side up, in a preheated 225- to 250-degree F smoker for 10 ½ hours, or until the internal temperature reaches 190 to 200 degrees F. During the smoking process, leave the smoker closed for the first 2 hours and then spray the pork with a small amount of apple juice or cider every 2 hours thereafter.

Remove pork butt from the smoker, wrap in aluminum foil and let rest for at least 15 minutes before pulling apart.



## ALPHA OMEGA

### Petit Verdot Napa Valley 2018 and Baggett Ranch St. Louis Ribs

#### MISSOURI SAUCE

[Arthur Bryant's Original BBQ Sauce - purchase here](#)

[Kansas City-Style BBQ Sauce Recipe](#)

#### Ingredients

2 tablespoons neutral-tasting oil, such as grapeseed or vegetable  
6 cloves garlic, smashed  
2 tablespoons tomato paste  
1 slightly heaping tablespoon chili powder  
1 tablespoon paprika  
1 teaspoon crushed red pepper  
1/4 teaspoon ground allspice  
Pinch ground cloves  
2 cups ketchup  
2 cups water  
1/2 cup cider vinegar  
1/4 cup dark molasses  
1/4 cup firmly packed dark brown sugar  
1 tablespoon kosher salt  
1 tablespoon soy sauce  
1 tablespoon Worcestershire sauce  
2 teaspoons English-style dried mustard  
1 teaspoon freshly ground black pepper  
1 bay leaf

#### Directions:

Heat the oil in a medium saucepan over medium heat. Stir in the garlic, tomato paste, chili powder, paprika, red pepper, allspice and cloves and cook, stirring until paste is dark brick red, about 3 minutes. Add the ketchup, water, vinegar, molasses, brown sugar, salt, soy sauce, Worcestershire, mustard, black pepper, and bay leaf. Adjust the heat to maintain a gentle simmer and cook until the flavors come together, about 30 minutes. Remove and discard bay leaf before using.



## ALPHA OMEGA

### TENNESSEE NASHVILLE STYLE SAUCE

[Swamp Boys Original BBQ Sauce – purchase here](#)

[Nashville BBQ Sauce Recipe](#)

#### Ingredients

1 ½ cups ketchup  
1/2 cup packed brown sugar  
1/3 cup cider vinegar  
2 tablespoons Worcestershire sauce  
2 tablespoons liquid smoke, optional  
2 tablespoons molasses  
1 teaspoon salt  
1 teaspoon ground mustard  
1 teaspoon chili powder  
1/2 teaspoon paprika  
1/2 teaspoon pepper

#### Directions:

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat, simmer, uncovered until slightly thickened and darkened in color, 20-25 minutes.





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### ST. LOUIS STYLE RIBS

#### Ingredients

Three slabs trimmed St. Louis style pork spareribs, 8 to 9 pounds or 36 ribs

French's yellow mustard

Big Poppa's Sweet Money BBQ Rub

1 ½ cups apple juice

1 ½ cups water

#### Directions:

Start smoker and establish temperature at 270°F.

Trim spareribs into an almost perfect rectangle removing any excess fat and chine bones. Remove shiny membrane on the bony side of the ribs, using a paper towel to get a good grip.

With your hand, lightly coat one side of the ribs evenly with mustard to create a thin film of glue to hold the rub. Apply the rub, using the Money Rub shaker, lightly but completely covering one side of the ribs. Let sweat for 15 to 20 minutes and pat down rub. Turn ribs over and repeat the process.

Place the ribs vertically in a rib rack in the smoker with bigger bones down. Mix apple juice and water in a spray bottle. After 1 hour, spray the ribs every 30 minutes with the apple juice mixture to keep them moist. Using a ThermoWorks ThermoPen, check the internal temperature, removing ribs when the temperature reaches no less than 190 degrees F. Total cook time will be 3 ½ to 4 hours.

Remove from smoker, cover with aluminum foil, and let rest for 10 minutes before slicing.