

Delicious and Irresistible Barbecue Recipes from Alabama

Holy Grail Pulled Pork

Serves 8-10 | Prep. time 15 minutes | Cooking time 10 hours

Ingredients

- 1 bone in pork roast, approximately 5 pounds
- 1 ½ cups apple cider vinegar
- 2 ½ cups water
- ¼ cup brown sugar
- ¼ cup sea salt
- 4 cloves garlic, crushed and minced
- 1 tablespoon crushed red pepper flakes
- Classic Alabama White Sauce, optional

Directions:

1. Prepare a grill or smoker using wood chips of your choice. Bring the heat to approximately 300°F.
2. Combine the apple cider vinegar, brown sugar, salt, garlic, and crushed red pepper flakes in a large saucepan over medium-high heat.
3. Bring the liquid to a boil and then add the water. Return to a boil before reducing the heat and simmering for 5 minutes. Remove it from the heat and let it cool slightly.
4. Generously brush the pork roast with the sauce and place it on the grill.
5. Cover and cook for 8 hours, checking occasionally and brushing with more sauce.
6. Carefully remove the meat and place it on a large piece of aluminum foil. Bring the sides of the foil up around the meat and pour at least one cup of the sauce over the meat before sealing the foil and carefully replacing it on the grill.
7. Cover and cook and additional 1 ½-2 hours.
8. Remove it from the grill and open the aluminum foil. Let the roast rest for 20 minutes.
9. Shred the pork and toss it with remaining the sauce before serving.
10. Serve with a side of Classic Alabama White Sauce, if desired.

Classic Grilled Chicken with Classic Alabama White Sauce

Serves 6 | Prep time 25 minutes | Cooking time 1 hour

Ingredients

- 2 pounds bone-in chicken pieces
- 1 orange, halved
- 1 teaspoon coarse salt
- 1 teaspoon coarse ground black pepper
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- Vegetable oil
- Classic Alabama White Sauce, for dipping

Classic Alabama White Sauce (Makes approximately 2½ cups of sauce)

- 2 cups mayonnaise
- 1 cup apple cider vinegar
- 1 tablespoon corn syrup
- 2 teaspoons Worcestershire sauce
- 1 tablespoon prepared horseradish
- ½ teaspoon crushed red pepper flakes
- 1 teaspoon lemon juice
- ½ teaspoon salt
- ½ teaspoon coarse ground black pepper

Directions

1. Prepare a grill or smoker and brush the grates with vegetable oil. Bring the temperature to approximately 300°F.
2. Wash the chicken and pat it dry. Rub the oranges, cut side down, over the chicken, squeezing out juice as you go along.
3. Season the chicken pieces with salt, black pepper, garlic powder, and paprika.
4. Place on the grill, cover, and cook for approximately 50 minutes, turning occasionally, or until the internal temperature of the meat measures 165°F.
5. While the chicken is cooking, prepare the Classic Alabama White Sauce according to the recipe.
6. Remove the chicken from the grill and set it aside to rest for 10 minutes.
7. While the chicken is resting, baste with the white sauce.
8. Serve with additional white sauce on the side, if desired.

To make the sauce:

1. Combine all of the ingredients together in a blender or food processor.
2. Adjust the amount of horseradish to suit your personal tastes. You may want to start with a smaller amount and add more as desired.
3. Pulse or blend the sauce until well mixed.
4. Pour the sauce into a bottle or jar, cover, and place in the refrigerator for at least 30 minutes.
5. Stir or shake before using. This sauce can be stored in the refrigerator for up to 5 days.

Garlicky Brisket

Serves 8 | Prep. time 15 minutes | Cooking time 7 hours

Ingredients

- 1 beef brisket, approximately 3 pounds
- 1 tablespoon coarse sea salt
- ½ cup vegetable or olive oil
- 2 tablespoons shallots, diced
- 5 cloves garlic, crushed and minced
- ½ cup tomato paste
- ½ cup dry sherry
- 1 tablespoon soy sauce
- ¼ cup brown sugar
- Hickory wood chips

Directions

1. Prepare a grill or smoker using hickory wood chips. Bring and maintain the heat at approximately 225°F.
2. Season the brisket with sea salt and place it on the grill. Cover and cook, turning occasionally, for 6 ½ hours.
3. Place the vegetable oil in a saucepan over medium heat. Add the shallots and garlic and cook for 2-3 minutes.
4. Next, add the tomato paste, sherry, soy sauce, and brown sugar. Bring to a low boil while stirring.
5. Reduce the heat and simmer for at least 30 minutes.
6. Remove the cover from the meat and baste generously with the sauce, repeating frequently as you continue to cook the meat for an additional 30-45 minutes, depending on desired doneness.
7. Remove the brisket from the grill and let it rest 15 minutes before slicing.

Twice Baked Sweet Potato Casserole

Serves 6 | Prep. time 10 minutes | Cooking time 1 hour

Ingredients

- 4 medium-sized sweet potatoes
- 1 tablespoon olive oil
- ¼ cup shallots, diced
- ½ cup heavy cream
- ½ cup butter, cubed
- ¼ cup goat cheese
- ¼ teaspoon cayenne powder
- ½ teaspoon cinnamon
- 1 teaspoon salt
- 1 teaspoon black pepper
- ½ cup brown sugar
- ½ cup pecans, chopped

Directions:

1. Preheat the oven to 400°F and line a baking sheet with aluminum foil.
2. Gently pierce a couple of holes in the sweet potatoes with a fork, and brush them with olive oil.
3. Place the sweet potatoes in the oven and bake for approximately 45 minutes, or until tender.
4. Remove the potatoes from the oven, keeping the oven turned on, and carefully slice each of them down the center to allow the steam to escape. Set them aside.
5. Pour the remaining olive oil in a skillet and heat over medium. Add the shallots and sauté for 2-3 minutes, or until tender.
6. Completely open the sweet potatoes and scoop out the insides into a blender or food processor. Discard the skins.
7. Add the shallots, heavy cream, butter, goat cheese, cayenne powder, cinnamon, salt, and black pepper. Pulse or blend until creamy.
8. Lightly oil an 8x8 baking dish and spread the sweet potato mixture into it.
9. Combine the brown sugar and pecans and sprinkle them over the top of the casserole.
10. Return the casserole to the oven and bake for 15-20 minutes.
11. Remove from the oven and let cool slightly before serving.

Old South Sugar Cake

Serves 8 | Prep. time 10 minutes | Cooking time 40 minutes

Ingredients

1 cup whole milk
½ cup pure vegetable shortening
1 vanilla bean, scraped insides only
1 teaspoon hazelnut extract
2 cups flour
1 ½ cup white sugar
1 tablespoon baking powder
¾ teaspoon salt
4 egg whites
¼ cup powdered sugar
1 cup fresh strawberries
Whipped cream

Directions

1. Preheat the oven to 350°F and lightly oil a 10-inch cast iron skillet.
2. Combine the milk, vegetable shortening, vanilla, and hazelnut extract. Cream together until smooth.
3. In a separate bowl, combine the flour, sugar, baking powder, and salt. Add the dry ingredients to the wet ingredients in two or three increments, mixing just until blended.
4. Add the egg whites and mix until blended.
5. Pour the batter into the cast iron skillet and lightly tap to even out and remove large air bubbles.
6. Place the skillet in the oven and bake for 40 minutes, or until cooked in the center.
7. Remove from the oven and let cool slightly before sprinkling with powdered sugar.
8. Serve directly out of the skillet with fresh strawberries and whipped cream.

***These recipes and more can be found in David Martin's *Let's Grill Alabama's Best BBQ Recipes*. To get your copy, click on the cover or click [here](#).

