



CHRISTIE VANOVER'S EBOOK COOKBOOK

Four recipes for each rub, including vegetarian options.



BRISKET RUB

Christie Vanover's award-winning Brisket Rub has the staple seasonings for Texas brisket combined with a touch of heat and a kiss of sweet.



HOT N FAST BRISKET

- **16 lb brisket**
- **1 tbsp Christie Vanover's Brisket Rub**

Brisket Mop

- **2 cups water**
- **10 oz can beef consume**
- **1/4 cup Christie Vanover's Brisket Rub**

Separate brisket flat from the point; remove the fat from the top. On the fattier side, trim the fat, until it is only about 1/4-inch thick.

Rub with Brisket Rub. Cover and refrigerate overnight. Combine the mop ingredients.

Heat smoker to 325F degrees.

Add brisket fat side down. Smoke for 45 minutes. Flip the point. Smoke for 45 more minutes. Flip the flat. Smoke for 1-1/2 hours.

Place the meat in two aluminum half pans. Pour the mop into the pans; cover with foil.

Return to smoker for about 2 hours or until the internal temp reaches 210F.

Let rest 1 hour before slicing.



THE 2-POUND SEAR FIRST RIBEYE STEAK

- **2 lb bone-in ribeye**
- **1 tbsp Christie Vanover's Brisket Rub**

Steak Mop

- **3 tbsp olive oil**
- **1 tbsp Worcestershire sauce**
- **1/2 tsp Christie Vanover's Brisket Rub**

Wellness Temperatures

- **125F – Rare**
- **135F – Medium Rare**
- **145F – Medium**
- **150F – Medium Well**
- **160F – Well Done**

Heat the grill to create two cooking zones, one side with high heat (425F degrees) and one side with low heat (325F degrees).

Apply 1 tablespoon Brisket Rub on all sides of the steak. Combine the mop ingredients in a small bowl.

Place the steak over the high heat. Grill for 7 minutes.

Flip. Grill for 5 more minutes.

Transfer to the cooler side. Continue grilling, basting with the mop a few times, until the center of the meat reaches an internal temperature 5 degrees below your preferred wellness.

Let rest 10 minutes before slicing and serving.



BRISKET BURGERS

- **2 lb ground beef (preferably brisket)**
- **2 tsp Christie Vanover's Brisket Rub**
- **6 slices smoked Gouda cheese**
- **6 brioche burger buns**
- **18 dill pickle slices**
- **pickled red onions**

Brisket Mayo

- **1/2 cup mayonnaise**
- **1 tsp Christie Vanover's Brisket Rub**

Heat grill to medium-high heat about 375F degrees.

Shape ground beef into six patties. Just before grilling, sprinkle all sides with the Brisket Rub.

Grill for 4-5 minutes. Flip. Grill for 2-3 more minutes. Top with cheese and continue cooking to desired doneness. Set aside and keep warm.

Toast the buns on the grill cut side down for 15-30 seconds.

Combine the mayo ingredients and spread on the top and bottom buns.

Layer the bottom bun with a grilled patty, pickles and onions. Add the top bun.



VEGETARIAN MUSHROOM STEAKHOUSE PIZZA

- 16 oz pizza dough
- 2 tsp olive oil
- 1 portabello mushroom, sliced
- 10 asparagus tips
- 1/4 cup bleu cheese crumbles
- 1 tsp Christie' Vanover's Brisket Rub
- 1 cup fresh arugula

Steakhouse Vinaigrette

- 1 tbsp olive oil
- 1 tsp red wine vinegar
- 1/2 tsp Dijon mustard
- 1/2 tsp honey (or agave)
- 1/4 tsp Christie Vanover's Brisket Rub

Place a pizza stone in a grill over indirect heat or in an oven, and heat to 425F degrees.

Divide the dough in half. Shape each half into a circle, and place on a piece of parchment paper. Brush olive oil on each pizza.

Top with sliced mushrooms, asparagus tips and bleu cheese crumbles. Sprinkle with Brisket Rub.

Bake on the pre-heated pizza stone for 12 minutes, or until the crust is golden brown.

While baking, whisk together the vinaigrette ingredients. Just before serving, toss the arugula in the vinaigrette and add on top of the pizza.



CHICKEN RUB

Christie Vanover's Chicken Rub will tease your taste buds with a mix of umami, chiles and herbs.



COMPETITION CHICKEN THIGHS

- **12 chicken thighs**
- **1 tbsp Christie Vanover's Chicken Rub**
- **3/4 cup butter**
- **2 tbsp steak marinade**
- **1 cup barbecue sauce**

Trim chicken thighs by removing the skin and scraping off the fat. Trim excess fat from meat.

Apply the Chicken Rub on both sides of the meat and skin. Lay the skin back on the chicken and shape into pillows.

Heat the smoker to 275F degrees.

Place 2 tablespoons butter and 2 teaspoons marinade into four aluminum loaf pans. Add the pans to the smoker for 10 minutes.

Place three thighs in each loaf pan. Top each with 1 teaspoon butter. Smoke for 45 minutes.

Cover with foil. Cook for 20 minutes.

Dunk in sauce. Place on a wire rack and smoke for 10 more minutes.



ONE-PAN CHICKEN & ROOT VEGETABLES

- **12 baby potatoes**
- **2 carrots**
- **1 shallot**
- **1/4 cup olive oil**
- **5 tsp Christie Vanover's Chicken Rub**
- **1 whole chicken**
- **3-4 sprigs fresh thyme**

Preheat a pellet grill or oven to 400F degrees.

Quarter the potatoes. Peel the carrots and cut into 1/2-inch thick coins. Peel and thinly slice the shallot.

Place the vegetables on a foil-lined baking sheet. Toss with 2 tablespoons olive oil and 2 teaspoons Chicken Rub.

Break the chicken down. Tuck the pieces onto the pan among the vegetables.

Drizzle the remaining olive oil and Chicken Rub onto the chicken. Add thyme sprigs around the pan.

Grill or bake until the vegetables are tender and the internal temperature of the chicken is 165F degrees, about 35 minutes.



ORANGE-ANCHO SMOKED CRISPY CHICKEN WINGS

- **2 tsp Christie Vanover's Chicken Rub**
- **2 tsp baking powder**
- **12 chicken wings**

Orange-Ancho Glaze

- **1 cup brown sugar**
- **1/4 cup orange juice**
- **1/4 cup chicken broth**
- **2 tbsp red wine vinegar**
- **2 tbsp Worcestershire sauce**
- **1 tsp ground ancho chile**

Combine the Chicken Rub with the baking powder. Sprinkle onto all sides of the wings. Leave in the refrigerator uncovered for at least 8 hours.

Heat the smoker to 250F degrees. Add the wings and smoke for 45 minutes.

In a saucepot, combine the glaze ingredients. Cook over medium heat for 15 minutes, until reduced and thick enough to coat the back of a spoon.

Increase the grill temp to 375F degrees. Continue cooking the wings for 5 minutes.

Brush the wings with the glaze and cook for 5 minutes. Brush again and cook for 5 more minutes. Serve with extra glaze.



CRISPY SAVORY CAULIFLOWER WINGS

- **1 head cauliflower**
- **1 cup flour**
- **1 cup sparkling water**
- **1 tbsp olive oil**
- **1 tbsp corn starch**
- **1 tbsp Christie Vanover's Chicken Rub**
- **1/2 tsp kosher salt**
- **2 cups panko breadcrumbs**

Heat a grill (with indirect heat) or oven to 450F degrees. Line a sheet pan with parchment paper.

Cut the cauliflower in half; break into florets.

In a large bowl, combine the flour, water, olive oil, cornstarch, Chicken Rub and salt.

Individually, dip each florets into the batter, and shake off any excess.

Dip each floret into the breadcrumbs and place on the prepared sheet pan, leaving space between each piece.

Grill or bake for 25minutes.

Serve with sauce or dip of your choice.



PORK RUB

Christie Vanover's award-winning Pork Rub blends garlic and molasses to amplify pork and deliver the perfect mahogany color.



SMOKED PORK BUTT

- **1 tbsp Christie Vanover's Pork Rub**
- **5 lb boneless pork butt**
- **3 tbsp butter**
- **2/3 cup brown sugar**
- **1/4 cup maple syrup**
- **1 cup barbecue sauce**

Apply Pork Rub liberally on the pork butt. Cover and refrigerate overnight.

Heat the smoker to 275F degrees.

Add the pork butt to the smoker, fat side down. Smoke for 1 hour and 15 minutes. Flip. Smoke for 45 minutes.

Place the butter and 1/3 cup brown sugar on two sheets of foil. Place the pork butt on top, fat side down.

Sprinkle 1/3 cup brown sugar on top of pork. Drizzle with syrup. Wrap tightly.

Cook for 2 hours, or until the center of the butt reaches around 200F.

Let rest for 30 minutes. Pull and toss with barbecue sauce.



GARLIC MOLASSES GLAZED PORK CHOPS

- **1 tbsp Christie Vanover's Pork Rub**
- **4 pork chops**

Garlic Molasses Glaze

- **1/4 cup butter**
- **2 cloves garlic, minced**
- **1/4 cup molasses**
- **2 tsp soy sauce**
- **pinch of ground cayenne pepper**

Sprinkle Pork Rub all over chops. Let rest for 30 minutes while you light the grill to medium-high heat.

In a saucepot, melt the butter. Add the garlic and sauté for a few seconds. Add the molasses, soy sauce and cayenne. Bring to a boil, whisking constantly and immediately remove from heat.

Place the pork chops on the grill. Cook for 7 minutes. Flip.

Brush with the garlic molasses glaze. Cook for 5 more minutes. Flip.

Brush with more glaze. Cook for 2 minutes, to an internal temperature of 145F degrees.

Let rest five minutes.



SMOKED BACON-WRAPPED PORK TENDERLOIN

- 12 slices bacon
- 1-1/2 lb pork tenderloin
- 1 tbsp maple syrup
- 2 tbsp Christie Vanover's Pork Rub
- 1/2 cup barbecue sauce

Heat the smoker to 275F degrees.

Create a bacon weave by laying six strips of bacon vertically and six horizontally and lifting sections to create a lattice.

Rub the pork loin with syrup and 1 tablespoon Pork Rub.

Place the pork loin on top of the bacon. Wrap the bacon tightly around the pork. Apply the remaining rub.

Smoke seam-side down for 1 hour. Remove.

Increase the grill temperature to 400F. Grill, turning carefully, until the bacon gets crispy. Brush with sauce.

Let rest 10 minutes. Slice to serve.



BARBECUE PULLED EGGPLANT SANDWICHES

- **2 eggplants**
- **3 tsp Christie Vanover's Pork Rub**
- **1/2 cup barbecue sauce**
- **2 buns**
- **1/2 cup prepared coleslaw**

Heat smoker to 275F degrees.

Cut the eggplants in half. Sprinkle 1/2 teaspoon Pork Rub on the cut sides.

Smoke for 1 hour.

Steam in a plastic bag for 10 minutes. Peel the eggplant meat from the skin and discard the skin. Shred the meat with your hands. Toss with 1 teaspoon Pork Rub.

Spread onto a sheet pan and smoke for 1 more hour.

Toss with sauce.

Pile half of the eggplant onto a bottom bun. Top with coleslaw and the top bun.



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