



## **CUSTOM SMOKED MEATS**

### **BABY BACK RIBS**

Hand trimmed Loin Back Ribs, marinated overnight with our extremely low sodium PIGSASS Rib Dust, smoked 4 hours over Pecan, Apple, Cherry, Sassafras and Hickory Hardwood Embers and continually basted with our HOGWARSH Moppin' Solution to ensure a moist and flavorful mouthwatering slab of ribs. World Championship Quality and Winner of many Bar-B-Q Contests!

### **WHOLE BUTTERFLIED GRILLED "DIXIE" CHICKEN**

Colossal, Hormone Free Chickens dusted with our extremely low sodium CHICKSASS Poultry Seasoning, smoked for 3 hours over our Exotic Smokin' Hardwood Blend and continually glazed with our BIRDBATH Moppin' Solution until the meat will Fall-Off-The-Bone. Juicy and very flavorful.\*Winner of the Prestigious Memphis-In-May World Championship Open Contest. Also available Grilled "Dixie" Chicken Halves and Grilled "Dixie" Chicken Quarters which are available from our CATERING MENU. Awesome with our Butter Injected Garlic/ Tarragon Rolls for soppin' up the juices.

### **WHOLE PREMIUM PORK BUTTS**

Large 9-10 pound trimmed Boston Pork Butts massaged with our HOGSASS Pork Butt Rub, smoked over Pecan, Apple and Sassafras Hardwoods for 14-16 hours and continually glazed with our HOGWARSH Moppin' Solution until the succulent meat will Fall-Off-The-Bone. Great for get-togethers where the "Pulled Pork" will surely star. Hot-Off-The Grill Juicy Pork with a Deep Smoke Ring and Mahogany Bark.

### **WHOLE ANGUS BEEF BRISKETS**

Hand trimmed Brisket Flats rubbed with our secret BULLSASS Brisket Spice, slow smoked over Pecan, Apple and Sassafras Hardwoods for 12-14 hours and continually mopped with our Texas Dark Roast Coffee Moppin' Solution until it is fork tender with a beautiful Deep Smoke Ring and mouthwatering flavors.

### **SMOKED BEEF SAUSAGES**

100 percent Premium Beef Sausages, lightly glazed, seasoned with our WHIPPIN' POST Beef Spice Blend and cold smoked over Pecan, Cherry, Apple, Sassafras and Hickory Hardwood Embers until plump and juicy. Great with Colby Jack & Havarti Cheeses and crackers.



## **MORE CUSTOM SMOKED MEATS**

### **HOLIDAY HAMS**

Large 9-10 pound Hams slow smoked for at least 20 hours over Pecan, Cherry, Apple, Sassafras and Hickory Hardwood Embers, spiral cut, richly flavored with our SASSY HONEYDUST Ham Seasoning and glazed with our Cabernet Franc, Pan Juice and Honey Reduction. Absolutely the most Mouthwatering and Flavorful Ham you will ever have in your life and will feed 18-20 loved ones. Available for Easter, Thanksgiving and Christmas time or Special Order. Also wonderful with our Butter Injected Garlic/Tarragon Rolls.

### **HALF CHARGRILLED & SMOKED PORK LOINS**

Thick 4  $\frac{1}{2}$  - 5  $\frac{1}{2}$  pound Pork Loins, brined for 24 hours, hand rubbed with our PIGGYSASS Pork Loin Spice Blend, lightly chargrilled and crusted over premium charcoal and then smoked over our Pecan, Apple and Sassafras Hardwood Blend for 3 hours while being continually mopped with our HOGWARSH Moppin' Solution and then glazed in the end with a Sweet Balsamic Dijon and Fresh Herb Reduction.

### **WHOLE BEEF TENDERLOINS**

Large, hand trimmed Angus Beef Tenderloins seasoned with our COWSASS Beef Granules, chargrilled until crusty, then slow cooked next to a hot bed of premium charcoal infused with the smoke from a small stick of Green Sassafras and cooked to Medium Rare Perfection. Accompanied with a tube of our chilled Maître' D' Butter.

### **SMOKED MEAT LOAF (Coming Soon)**

Perfectly seasoned Ground Angus Beef combined with sautéed onions, seasoned Panko bread crumbs and traditional fixins, smoked over White Oak, Pecan, Apple, Sassafras and Hickory hardwood Embers and glazed with our Bold and Thick Savory Sauce.

### **GRILLED HAMBURGER STEAKS (Coming Soon)**

Hand formed ground Angus Beef Steaks, generously seasoned with our Whippin' Post Beef Spice Blend and chargrilled to a juicy perfection. Served with sautéed onions, our Savory Homemade Brown Gravy. Awesome with our Andouille' Mashed Potatoes.



## **STILL MORE CUSTOM SMOKED MEATS**

### **PAN SEARED BONELESS SKIN ON CHICKEN BREASTS (C. Soon)**

Large 9-12 ounce Chicken Breasts seasoned with our RICKSASS premium blend of herbs and spices, drizzled with a combination of melted clarified Salt Free Butter and Garlic/ Tarragon/ Rosemary or Thyme infused Extra Virgin Olive Oil, pan seared over high heat to lock in the moisture and finished off in a slow oven to slowly bring up the internal temperature of the chicken to a juicy and flavorful perfection. Served with pan juices and another sprinkle of RICKSASS. Great with our Tangy Chicken Diane Sauce and Nutty Popcorn Rice from South Louisiana.

### **SMOKED SIDES OF SALMON (Coming Soon)**

A whole side of Skin On Premium Wild or Farm Raised Salmon lightly seasoned with our SALMONSASS King Salmon seasoning, lightly drizzled with clarified Salt Free Butter and Dill infused Extra Virgin Olive Oil and cold charsmoked over buffered premium charcoal and our Exotic Smokin' Wood Blends until the Salmon reaches the perfect moist and flaky goodness. Served with our fabulous Honey Mustard Dill Sauce and Toasted French Bread Thins. A great beginning to the perfect feast!

### **WHOLE TOP SIRLOIN BUTT ROAST (Coming Soon)**

A whole 12-14 pound Angus Beef Roast studded with cloves of fresh garlic, coated with our SASSY EVOO & COWSASS Beef Granules and charroasted to a mouthwatering and deeply flavorful medium rare. Made famous by Cordell's.

### **WHOLE SMOKED BONELESS PIT HAMS (Coming Soon)**

Huge 10-12 pound Whole Boneless Pit Hams slow smoked for at least 22 hours over Pecan, Cherry, Apple, Sassafras and Hickory Hardwood Embers, richly flavored with our SASSY HONEYDUST Ham Seasoning and glazed with our Cabernet Franc, Pan Juice and Honey Reduction. Can be sliced to any thickness for entrees or sandwiches.

### **CRANBERRY BRINED WHOLE SMOKED BONELESS TURKEY BREAST (Coming Soon)**

Fresh 8-11 pound turkey breasts brined in cranberry juice for 24 hours and lightly dusted with our RICKSASS premium blend of herbs and spices, gently smoked over Apple, Cherry and Hickory Hardwood Embers to a juicy and flavorful goodness and glazed with a drizzle of White Clover Honey. Great for entrees or sandwiches.