

Recipes by Jack Sieban, Rollin' Smoke BBQ of Mission Hills, S.D.

1. Recipe: Rollin Smoke Beans (catering portions)

Note: My bean recipe goes all the way back to my childhood watching my grandmother make the beans from scratch. Of course I do not have that kind of time, so I have altered the recipe. I start with Bush's beans and bacon now instead of dry beans soaked overnight and ham hocks.

Ingredients:

- 3 gal. beans (Bush's canned)
- 3 lb. bacon
- 5 sweet Vidalia onions (chopped)
- 12 oz. mustard
- 3 jars molasses (Blackstrap brand)
- 2 oz. liquid smoke
- 3 T. garlic powder
- 4 c. instant oatmeal (serves as thickening agent)
- 3 lb. brown sugar

Directions: **Step 1:** Cook bacon, onion, and garlic powder in skillet until onion is soft. **Step 2:** Mix bacon and onion mixture with the rest of the ingredients, pour into a lined 48-quart electric roaster. **Step 3:** Cook at 250 degrees Fahrenheit for 4 hours. Stir occasionally during cooking.

Recipe 2:

Spice Rub Mix

Recipe Note: This dry spice mix is enough for 300 pounds of meat. I make a big batch and use it on all my meats whether smoked or grilled.

Dry Rub Ingredients:

1/4 c. cayenne pepper

1/4 c. black pepper

1/4 c. cumin

1/4 c. Cajun seasoning

3 c. Lawry's seasoning

1 1/2 c. garlic powder

1 1/2 c. onion powder

31 oz. lemon pepper

18 oz. paprika

8 oz. Greek seasoning

Directions: Mix all ingredients and use as needed. This spice mix works on top sirloin, brisket, ribs, hamburgers, roasts - anything you want to smoke or grill. If I am smoking meat, I combine equal parts spice rub mix and brown sugar. The brown sugar counteracts the bitterness of the smoke. If I am grilling, I only use the spice rub mix. When smoking top sirloin or prime rib, smoke at 250 degrees Fahrenheit until the internal temperature reaches 135 degrees. When smoking ribs, smoke at 250 degrees Fahrenheit until the internal temperature is 185 degrees.