

APRIL 08

freedom grill  
**Fire Brand**

www.firebrandsauce.com



APRIL FOOL'S DAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

			1	2	3	4	5
6	7	8	9	10	11	12	
13	14	15	16	17	18	19	
20	21	22	23	24	25	26	
27	28	29	30				

SWEET G'S BIRTHDAY

NATIONAL PRIME RIB DAY

ARBOR DAY  
(Those wood planks don't grow themselves)

NATIONAL GARLIC DAY

## RECIPE of the MONTH

6 pounds beef brisket. Wood chips soaked in water and whiskey.

### Dry Rub

1 Tbs sea salt  
3 Tbs chili powder  
2 tsp black pepper  
2 tsp maple sugar

1 tsp cayenne pepper  
1 tsp garlic powder  
1 tsp onion powder  
1 tsp cumin  
1 tsp dried oregano  
1/2 tsp mustard powder

### Mop Sauce

1 cup apple cider vinegar  
12 ounces of beer  
2 Tbs Fire Brand Hickory Molasses Bar-B-Q Sauce  
1 tsp red pepper flakes  
1 tsp black pepper  
1/2 tsp liquid smoke

### BBQ Beef brisket

You need at least 2 days to prepare this feast so plan ahead. Rinse the meat, pat dry, and place in a foil roasting pan. Mix rub and liberally spread all over the brisket. Cover with plastic wrap and place in the refrigerator overnight. Make sure the meat is in the pan fat side up.

Mix mop sauce and start one side of the grill on low. Wrap wood chips in foil with holes on top for smoke and place in grill over the flame. Unwrap brisket pan and place over the burner that isn't lit. Baste the meat with the mop sauce after the first hour and once every hour until the internal temperature reaches 180. With the grill at or below 200 degrees, this should take between 12 and 20 hours. When the brisket is done, let it rest for about 10 minutes off of the grill before slicing against the grain and smothering it in Fire Brand Bar-B-Q sauce. Serve with sourdough rolls.

