

# SMOKEY GOODNESS

THE ULTIMATE BBQ BOOK



JORD ALTHUIZEN  
PYRO-CULINARY ADVENTURER





# KOSM • S

[www.kosmosuitgevers.nl](http://www.kosmosuitgevers.nl)

The tablespoons used in this book measure 15 ml, the teaspoons 5 ml. Spoons are always leveled, unless stated otherwise.

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**JORD ALTHUIZEN**

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Kosmos Uitgevers, Utrecht/Antwerp







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# FIRESTARTER

'Do you want to stop by a BBQ festival?' Unaware of the impact this question from my friend and brother-in-law Ryan would have, my wife and I answered with a wholehearted 'Yes!'. We had just returned to our car after an afternoon of wild-water rafting in Colorado and our stomachs were growling. Once we reached Frisco, a tiny mountain village, a whole new world opened up to us: A street lined with gigantic steel grills and smokers of a size unseen in The Netherlands back in 2010. Rugged men were busy handling imposing cuts of meat, while smoke, fire and people enjoying the culinary richness were everywhere. At the various stalls we sampled our first taste of slow cooked spareribs, pulled pork, and brisket, all of which had been tenderized to perfection over a wood fire for many hours. Only two weeks after returning from my vacation, these memories still fresh in my head, I attended an office BBQ at work. It was a classic Dutch BBQ, meaning frozen chicken saté skewers and sausages, cooked on a gas-fired steel plate accompanied by mountains of cheap bread slices and inferior potato salad straight from the tub. The contrast couldn't have been bigger. That's when I realized that the enormous difference in quality and ambiance between this and what I had just experienced in Colorado offered a unique opportunity: To introduce the Netherlands to barbecuing done the American way. So, together with my friends and colleagues Derk and Freek, we began our adventure. We filed

the paperwork with the chamber of commerce, slapped together a market stall in my kitchen, rented a smoker, and headed for the Amsterdam Rolling Kitchens Festival, which was then in its second year. There, we sold our first wood-fire-cooked spareribs and pulled pork to the curious public. And we were immediately hooked.

Fast forward to 2019. Today, we adhere to the same principles as when we started in 2010: We work exclusively with sustainably-produced meat, which we patiently cook on our wood-fired smokers and grills for as long as it takes to get the best quality, allowing us to offer the ultimate BBQ experience. Benefitting from the ever-growing interest in outdoor cooking, and with our wood-fired grills humming year-round, I'm proud to be able to share our collective expertise and personal interpretations of authentic barbecue in this very first book, proclaimed Best Dutch Cookbook of 2016: Smokey Goodness, the ultimate BBQ book, and other books that followed in the years thereafter. With this collection of stories, reports, and recipes, I hope to inspire you. Smokey Goodness books are an invitation to submerge yourself in the world - and lifestyle - of barbecuing. Go all out with the recipes, practice with competition-style barbecuing, jerry-rig your own Hillbilly grill pit and share your cooking skills with friends.

But the guys and girls of Smokey Goodness offer more than just books. We keep the fire burning with a growing number of fiery services and flaming activities: catering for (music) festivals and companies. Smokey's own BBQ Festivals and Events. BBQ workshops in our BBQ Walhalla (as we

like to call our BBQ headquarters in Delft). Inspiring BBQ aficionados worldwide with our BBQ Web Portal. And our Black Smoke restaurants in Antwerp and Rotterdam. And why do we keep on going? Because all of this gives us the chance of meeting you: true devotees of fire. After all, the true essence of barbecuing is not the delicious meal or the great drinks themselves but the company you share them with. Enjoy!

## WEBSITES

### Catering & Workshops:

[www.smokeygoodness.nl](http://www.smokeygoodness.nl)

### BBQ Inspiration:

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# TEXAS BEEF RIBS

**IN TEXAS, BBQ REVOLVES ABOUT ONE THING ONLY: BEEF! THEY'RE SO PROUD OF THE QUALITY OF THEIR BEEF, IN FACT, THAT TEXANS DON'T ALLOW ANY OTHER DISTRACTIONS ON THEIR PLATE. THAT MEANS NO SAUCE OR EXOTIC SPICE RUB. INSTEAD, TO COMPLEMENT THE STRONG BEEF FLAVOR TEXANS PREFER A DALMATIAN RUB, A SIMPLE MIXTURE OF SALT AND COARSELY GROUND BLACK PEPPER. FOR THIS RECIPE IT IS IMPORTANT TO USE NICELY THICK RIB RACKS OF A FINELY MARBLED BREED AND TO TAKE YOUR TIME WHEN COOKING. AFTER ABOUT 8 TO 10 HOURS INSIDE THE BBQ, SMOKING WITH A STRONG WOOD VARIETY, YOU'LL BE ABLE TO SINK YOUR TEETH IN AN EXQUISITELY FLAVORFUL PIECE OF BEEF.**



## *Ingredients (serves 4)*

1 short rib (a rack of 4 ribs) of about 4 1/2 pound

## **DALMATIAN RUB**

2 tbsp coarse sea salt

3 tbsp coarsely crushed black pepper

## *Gear*

BBQ for indirect grilling

3 hickory chunks (blocks of smoking wood of about 2" x 2")  
butcher paper

optional: Phillips head screwdriver

BBQ Guru (see page 13, optional)

## *How to make*

*Duration:* Preparation 1/2 hour,  
cooking 8 hours

Configure the BBQ for indirect grilling and heat to 240 °F (115 °C).

The back, the exposed bone side of the rack, is covered in a tough membrane. Work a screwdriver in between bone and membrane and, making a prying and pulling motion, remove the entire membrane from the bones. Using a small knife, cut off the fat layer and any remaining pieces of membrane on the meat side until the meat is nice and clean. Combine the sea salt and black pepper for the Dalmatian Rub and generously sprinkle the entire short rib with the mixture. Don't be concerned about the amount of pepper – the slow cooking will make the flavor a lot milder.

Place the hickory chunks in between the glowing coals and place the seasoned short ribs, bones facing down, on the grate inside the BBQ and close the lid. Keep the BBQ at a constant temperature of 240 °F (115 °C) for the next 6 to 8 hours (you can use a BBQ Guru for this). Don't wrap

the short ribs in aluminum foil, otherwise they'll become too tender. What you want is to retain a light but firm bite. You'll need an internal temperature of 198 °F (92 °C) to achieve this.

If you want, you can wrap the short ribs in butcher paper, which is an oil-free kraft paper that allows heat and moisture to partly penetrate it. This speeds up the cooking process without affecting the texture of the meat too much. Texan pit masters like Aaron Franklin swear by it.







# HOT-SMOKED LEMON-PEPPER SALMON

**YOU WON'T FIND EASIER, SIMPLER, AND BETTER-TASTING FOOD THAN THIS HOT-SMOKED LEMON-PEPPER SALMON WHEN YOU'RE BARBECUING. ONLY TWO INGREDIENTS, A GOOD AMOUNT OF SMOKING WOOD AND AN HOUR OF PATIENCE IS ALL YOU NEED TO PUT A VERY SURPRISING DISH ON THE TABLE – ONE THAT WILL BE TALKED ABOUT LONG AFTER IT'S BEEN EATEN.**



## *Ingredients (serves 4)*

1 side of salmon, with skin, of about 3 lbs (1.4 kg)  
3 tbsp lemon pepper

## *To garnish*

2 lemons, sliced and briefly grilled  
4 thyme sprigs, leaves only

## *Gear*

BBQ for indirect grilling  
1 handfuls of beech, birch or oak wood smoking chips, soaked  
2 large spatulas

## *How to make*

*Duration:* Preparation 5 minutes, cooking about 1 hour

Prepare a large BBQ with lid for indirect grilling and preheat until it has reached a temperature of about 195 °F (90 °C).

Sprinkle the soaked wood chips on the coals and place the entire salmon, skin down, on the grate. Sprinkle generously with the fruit-pepper lemon and close the lid. Cook the salmon for about an hour until it feels firm but the flesh flakes when you press with your thumb. Don't overcook, as the salmon will dehydrate and you'll find coagulated protein (that's the white stuff) on the salmon.

Carefully slide two large spatulas underneath the salmon and transfer it from the BBQ onto a platter. Garnish with grilled lemon slices and the thyme leaves. Serve with a green summer salad or as part of a BBQ buffet.

Leftover salmon can be used for 3 days in a deliciously home-made salmon salad, or for rillettes.







# S'MORES SKILLET WITH SALTED CARAMEL

**THIS SWEET-SALTY CHOCOLATE DECADENCE IS INSPIRED BY THE TRADITIONAL YANKEE CAMPFIRE TREAT OF S'MORES: A STICK-ROASTED MARSHMALLOW AND A LAYER OF CHOCOLATE SANDWICHED BETWEEN TWO PIECES OF GRAHAM CRACKER. IN ORDER TO GIVE THIS DISH A SMOKEY GOODNESS TOUCH, WE ADD BOURBON AND SMOKED CARAMEL SAUCE TO IT AND SERVE IT IN A RUGGED, CAST-IRON PAN. THERE! SUDDENLY THE TOUGH GUYS ARE SHOWING UP FOR DESSERT AGAIN.**



*Ingredients (serves 5 to 6)*

## SMOKED SALTY CARAMEL SAUCE

7 tbsp (100 g) granulated sugar  
2 tbsp water  
a scant 1/2 cup (100 ml) heavy (double) cream  
2 tbsp butter  
2 1/2 tsp smoked salt  
10 1/2 oz (300 g) dark chocolate baking callets (small drops)  
4 tbsp bourbon  
10 1/2 oz (300 g) marshmallows  
4 tbsp roasted hazelnuts, chopped  
16 digestive wholewheat biscuits

## GEAR

BBQ set up for indirect grilling  
cast-iron skillet, about 12" in diameter

## How to make

*Duration:* Preparation 1/2 hour, cooking 1/2 hour

Set up a BBQ or grill for indirect grilling and heat to 465 °F (240 °C).

First make the smoked salty caramel sauce by slowly melting the sugar in the water over very low heat. In order to prevent crystallization, try not to stir the mixture. Heat the melted sugar until it starts to turn golden brown. Meanwhile in another pan, heat the heavy cream and combine with the golden caramel (be careful: the hot sugar syrup will splatter). Lastly stir the butter and the smoked salt into the caramel sauce.

Divide the chocolate baking callets over the bottom of the cast-iron skillet. Sprinkle with bourbon and cover with marshmallows. Place the skillet inside the preheated BBQ, configured for indirect grilling, and bake until the chocolate has melted and the marshmallows have turned golden brown. Sprinkle with the smoked salty caramel sauce and the hazelnuts, and serve with the wholewheat biscuits for dipping.











Franklin  
BARBECUE

• A LINE •  
**MANIFESTO**



**WE ARE BYOB FRIENDLY!**

*You must drink responsibly. If you drink too much,  
we will ask you to leave.*

**PLEASE BE RESPECTFUL OF  
OTHERS.**

*Please keep "joiners" to a minimum.*

**IF YOU SMOKE CIGARETTES  
OR CIGARS,**

*we ask that you please step a reasonable distance  
away of the line while doing so.*

**WE LOVE DOGS!**

*Dogs must be on a leash and are ok to be on the deck,  
but not inside dining room.*

**PLEASE DON'T TAKE A TABLE  
UNTIL YOU HAVE FOOD.**

*We have limited seating, and lots of folks waiting so  
please don't save tables.*



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# REAL MEN COOK WITH FIRE

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JURY MEMBER MASTERCHEF HOLLAND**

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