

BUTCHER BOB'S BBQ SAUCE BURGERS

RECIPE & DIRECTIONS

INGREDIENTS

- 2LBS GROUND SIRLOIN
- 1 CUP BUTCHER BOB'S BBQ SAUCE

DIRECTIONS: MIX THE GROUND SIRLOIN AND BUTCHER BOB'S BBQ SAUCE TOGETHER IN A BOWL. ROUGHLY YIELDS 4-5 BURGERS DEPENDING ON 1/3LB- 1/2LB PER BURGER. TAKE MIXED BBQ CHOP MEAT AND MAKE A BALL IN YOUR HAND. USE YOUR HANDS TO MAKE THE BALL INTO A BURGER. COOK ON THE GRILL DEPENDING ON YOUR LIKING FROM MEDIUM-RARE TO MEDIUM-WELL.

GET SAUCED!



BUTCHER BOB'S BBQ MARINATED SKIRT STEAK

RECIPE & DIRECTIONS

INGREDIENTS

- 2LBS PLAIN SKIRT RAW SKIRT STEAK
- 2 CUPS BUTCHER BOB'S BBQ SAUCE

DIRECTIONS: MARINATE THE SKIRT STEAK IN THE BUTCHER BOB'S BBQ SAUCE FOR A FEW HOURS. COOK THE MARINATED SKIRT STEAK IN THE OVEN OR ON THE GRILL DEPENDING ON YOUR LIKING.

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BUTCHER BOB'S BBQ BEEF MEATBALLS

RECIPE & DIRECTIONS

INGREDIENTS

- 2LBS GROUND MEATLOAF MIX (BEEF, PORK & VEAL)
- 2 CUPS BUTCHER BOB'S BBQ SAUCE
- BUNCH OF PARSLEY

DIRECTIONS: CHOP UP PARSLEY AND THEN MIX INTO THE GROUND MEATLOAF MIX. THEN ADD BUTCHER BOB'S BBQ SAUCE INTO THE MEATLOAF MIX. USE YOUR HANDS TO TAKE THE MIXED BBQ MEATLOAF AND MAKE 1/3 OF POUND BALLS. PREHEAT THE OVEN TO 350 DEGREES AND ONCE THE OVEN IS READY COOK FOR 25-30 MINUTES.

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BUTCHER BOB'S BBQ CHICKEN MEATBALLS

RECIPE & DIRECTIONS

INGREDIENTS

- 2 LBS GROUND CHICKEN
- 2 CUPS OF BUTCHER BOB'S BBQ SAUCE
- BUNCH OF PARSLEY

DIRECTIONS: CHOP UP PARSLEY AND THEN MIX IT INTO THE GROUND CHICKEN. THEN ADD BUTCHER BOB'S BBQ SAUCE INTO THE CHICKEN MIX. USE YOUR HANDS TO MIX AND MAKE 1/3 OF POUND BALLS. PREHEAT THE OVEN TO 350 DEGREES AND ONCE THE OVEN IS READY COOK FOR 25-30 MINUTES.

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BUTCHER BOB'S BBQ STEAK SANDWICH

RECIPE & DIRECTIONS

INGREDIENTS

- 1 STEAK (BONELESS SHELL, PORTERHOUSE STEAK, OR SIRLOIN STEAK)
- ½ CUP OF BUTCHER BOB'S BBQ SAUCE
- FRIED ONIONS
- CHEDDAR CHEESE

DIRECTIONS: MARINATE STEAK OF YOUR CHOICE RAW AND THEN COOK THE STEAK TO YOUR LIKING. ONCE THE STEAK IS COOKED, SLICE IT DOWN AND ADD CHEDDAR CHEESE (OR ANY CHEESE YOU PREFER), FRIED ONIONS TO THE BREAD OF YOUR CHOICE.

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**BUTCHER
BOB'S**

Oven & Grill Sauce

BUTCHER BOB'S BEEF MEATLOAF

RECIPE & DIRECTIONS

INGREDIENTS

- 2LBS GROUND SIRLOIN OR GROUND ROUND
- MUSHROOMS
- ONIONS
- LOAF OF ITALIAN BREAD

DIRECTIONS: SAUTEED MUSHROOMS AND ONIONS IN A SKILLET THEN ADD TO YOUR GROUND MEAT. REMOVE THE DOUGH FROM THE ITALIAN BREAD AND ADD TO CHOPPED MEAT. NEXT USE TWO CUPS OF BUTCHER BOB'S SAUCE. MIX ONIONS, MUSHROOMS, BREAD, AND SAUCE UNTIL EVENLY MIXED. NEXT, TAKE THE MIXTURE AND FORM A MEATLOAF SHAPE. COOK AT 350 DEGREES FOR 50 MINUTES AND ENJOY!

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**BUTCHER
BOB'S**

Oven & Grill Sauce

BUTCHER BOB'S WING RECIPE

RECIPE & DIRECTIONS

PREHEAT OVEN TO 400°F (220°C). PLACE CHICKEN WINGS AND TOSS WITH BUTCHER BOB OVEN AND GRILL SAUCE, SHAKING OFF ANY EXCESS. PLACE THE WINGS ON A PARCHMENT PAPER-LINED BAKING SHEET AND SPREAD THEM OUT IN A SINGLE LAYER. BAKE FOR 40 MINUTES, FLIPPING HALFWAY THROUGH, UNTIL SKIN IS CRISPY AND GOLDEN BROWN. PREHEAT OVEN TO 500°F (250°C). IN A SEPARATE BOWL, REAPPLY BUTCHER BOBS OVEN AND GRILL SAUCE. STIR THE COOKED WINGS IN THE SAUCE AND COAT THEM EVENLY. PLACE THE COATED WINGS BACK ONTO THE BAKING SHEET AND SPREAD THEM IN A SINGLE LAYER. BAKE 5- 7 MINUTES, UNTIL SAUCE IS BUBBLY AND CARAMELIZED.

COOL & SERVE

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SAUCED!**



**BUTCHER
BOB'S**

Oven & Grill Sauce