

Kielbasa with Habanero Barbeque Sauce

1-3 lbs. fresh Kielbasa or Bratwurst
¼ cup (per pound of kielbasa)
Black Swamp Gourmet™ Habanero Barbeque Sauce (use more or less to taste)

Place the kielbasa in a pan of boiling water or beer. Use enough liquid to fully cover the kielbasa. Reduce the heat to a low simmer. Cook for 45 minutes. Brown the kielbasa under the broiler or on the grill. (About 4-5 minutes per side.) Slice the kielbasa into ½" to ¾" pieces. Pour the Black Swamp Gourmet™ Habanero Barbeque Sauce into a frying pan and heat on medium high until the barbeque sauce starts to bubble. Reduce heat to medium and add the sliced kielbasa. Stir occasionally to be sure that the kielbasa gets evenly covered. Cook until the barbeque sauce thickens and becomes sticky. Serve as is, top with sautéed onions and green peppers, or sauerkraut. You can even use the topping to deglaze the frying pan.

Black Swamp Seafood Cocktail Sauce

1 Tbsp Black Swamp Gourmet™ Sweet & Spicy (Hot) Barbeque Sauce
1 Tbsp Black Swamp Gourmet™ Sweet & Tangy (Mild) Barbeque Sauce
1/2 tsp Horseradish
1/4 tsp Lemon Juice

Mix all ingredients in a small bowl. This recipe makes enough cocktail sauce for 12-18 medium shrimp. Use more or less horseradish to taste. For a hotter or milder cocktail sauce, adjust the quantities of the first two ingredients but be sure to maintain 2 Tbsp total.

Omit the lemon juice to use for roast beef or ham.



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BLACK SWAMP GOURMET RECIPES

Here we present five of our favorite recipes using Black Swamp Gourmet™ Barbeque Sauce. Discover your own favorite ways to use Black Swamp Gourmet™ Barbeque Sauce, be creative.

You will find more recipes and other serving suggestions on our web site:

BlackSwampGourmet.com

Black Swamp Gourmet, it's not your typical barbeque sauce.



Black & Blue Barbeque Bacon Burger

1 Pound Ground Beef (Round or Sirloin)
8 to 10 Strips of Thick Sliced Bacon
1/4 to 1/2 Cup Mild or Spicy Black Swamp Gourmet™ Barbeque Sauce
Crumbled Blue Cheese
4 Toasted Buns

Form the ground beef into 4 burgers and fry, broil, or grill to desired degree of doneness. While burgers are cooking, cut bacon crosswise into 3/8" strips cook and drain well. Heat barbeque sauce in a frying pan and add bacon. Stir or toss until well covered. Cook until the barbeque sauce thickens and the bacon sticks together. Arrange bacon into 4 burger-sized patties, and top with blue cheese. Remove from heat. Place top of bun on bacon and cheese patty and lift from pan with a spatula. Top your burger with lettuce, tomato, pickles, extra barbeque sauce or whatever you prefer.

Black Swamp Hot Wings

1 ½ lb Chicken Wings (remove tips) or Wing-Dings
½ Tbsp. Butter (approximate)
Mild or Spicy Black Swamp Gourmet™ Barbeque Sauce
Non-stick frying pan large enough to hold chicken

Rinse chicken and pat dry with paper towels. Heat pan over medium high heat. Melt enough butter to cover the bottom of the pan. Fry chicken skin side down for 4-5 minutes. Turn chicken and fry for an additional 4-5 minutes on the other side. For lower fat remove the skin and fry an additional 2-3 minutes on that side. Make a tray out of foil on a broiler pan or a baking sheet. Arrange chicken on the foil and coat with Black Swamp Gourmet™ Barbeque Sauce. A squeeze bottle works very well for this. Broil on low for 3-4 minutes or until barbeque sauce is bubbly and caramelized. Repeat 2 or 3 more times.

Black Swamp Pulled Pork

3-5 lb. Pork Shoulder (bone in alright) or Boneless Rump Roast
Black Swamp Gourmet™ Spicy or Regular Rub

Trim all visible fat from the roast. Apply Black Swamp Gourmet™ Rub and wrap tightly in plastic wrap. Refrigerate overnight. Heat the oven to 300 degrees. Add ½ inch water to roaster or dutch oven. Unwrap roast and place on rack over water. Cover tightly with aluminum foil. Bake for 5-6 hours until roast starts to fall apart. Remove from pan and wrap in foil from roaster. Allow to rest away from heat for 45 minutes. Place roast on cutting board or large bowl and pull apart with 2 forks, removing any additional fat from meat. Chop the pulled meat on a cutting board to improve the texture. The meat can be held in a crock-pot or roaster with a small amount of Black Swamp Gourmet™ Barbeque Sauce until ready to serve. Add additional sauce on top of pork when serving, or you may glaze the pork with sauce in a frying pan.