

LET'S GET GRILLIN'

· WITH JAMIE & BOBBY DEEN ·



RECIPES, TIPS & TRICKS EXCLUSIVELY FOR THE
Lifesmart Kamado Ceramic Grill

DEEN BROTHERS

LIFE SMART



It probably comes as no surprise that we love to cook—it's a passion passed down through our family, generation after generation. However, there's one aspect of cooking that has always called our names a little louder than the others, and that's grilling.

One of the reasons we love living in Savannah, Georgia, so much is that it's grilling season at least eight months out of the year. In fact, we love grilling so much that we even wrote a cookbook exclusively filled with grilling recipes called *The Deen Bros. Get Fired Up*.

Over the years, we've experimented with a lot of different ways to grill, and one of the ways we've really come to love is cooking on a kamado ceramic grill. Once we had the opportunity to try the Lifesmart Kamado Ceramic Grill, we were hooked.

We enjoy cooking on a kamado grill because it's so versatile. Not only can you grill on them, but you can smoke, bake, sear, and roast, while you're at it. It's truly an all-in-one outdoor cooking appliance.

They heat quickly and the much higher temperatures (this is why you can sear on this grill) than a traditional grill, and the domed shape of the grill combined with the materials used to insulate the grill are designed to retain that heat and cook the food from all sides instead of just the bottom. Because of the heat retention, you can open the door to add sauce to your barbecue without lowering the temperature for longer than thirty seconds or so.

When we were asked to share our excitement for this awesome grill publicly, it seemed like a no-brainer. After all, we've always wanted everyone to be able to create incredible meals for their families; that's why we've been sharing our recipes for years. So it's only natural we'd want to share great products with you when we find them too, and, believe us, this is one product we are singing the praises of.

Oh, and because the Lifesmart Kamado Ceramic Grill keeps the heat in so well, we've been able to extend our grilling season to all year long—yes, even on the coldest of days. Talk about a bonus!

Happy Grilling,

Jamie & Bobby Deen

A handwritten signature in black ink, appearing to read "Jamie Bobby Deen", written in a cursive, flowing style.

GRILLING TIPS & TRICKS

We're always keen on sharing tips for better grilling. Hopefully these will help make your grilling lifestyle a little easier and little more delicious.

- 1** In a pinch, a few feet of crumpled up foil can work as a grill cleaning brush.
 - 2** We prefer a chimney starter to a fluid starter, as it cuts down on any lingering chemical flavors.
 - 3** Soak a wad of paper towels with oil, and, using tongs, grease your grill grates after they're heated.
 - 4** The grill is a great way to heat up a bunch of sandwiches at once.
 - 5** Taking the time to clean your grill every few months throughout the year ensures you're ready to fire up your favorite dishes year-round.
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DEEN BROTHERS' BBQ CHICKEN

Serves 3-4

INGREDIENTS:

| | |
|---------------------------------------|----------------------------|
| (1) 3-4 lb chicken, cut into 8 pieces | 1 tsp Worcestershire Sauce |
| 1 cup ketchup | 1 tsp liquid smoke |
| 1/4 cup packed dark brown sugar | 1/2 tsp dry mustard powder |
| 2 tbsp orange juice | 1/4 tsp cayenne pepper |

DIRECTIONS:

- 1 Preheat the grill to 350°F with the top air flow vent closed and the bottom air flow vent set between 4-5. Brush the grill grates lightly with oil.
- 2 In a large bowl make your bbq sauce by stirring together the ketchup, dark brown sugar, orange juice, Worcestershire Sauce, liquid smoke, dry mustard powder, and cayenne pepper. Reserve 1/3 cup of bbq sauce; set aside. Add chicken to the remaining sauce in the bowl, turning to coat.
- 3 Arrange the coated chicken on the grill. Close the lid. After 20 min, turn and baste with the remaining sauce. Cook with the lid closed for an additional 25 minutes and an internal temperature of 165°F.

LIME MARINATED CHICKEN WINGS

Serves 4

INGREDIENTS:

| | |
|--|------------------------------|
| 3 lbs chicken wings, rinsed & patted dry | 1-2 jalapeno peppers, sliced |
| 1½ limes | 2 tsp tomato paste |
| 1/2 cup fresh cilantro leaves | 4 cloves garlic, chopped |
| 1/4 cup vegetable oil | salt & freshly ground pepper |
| 2 tbsp honey | |

DIRECTIONS:

- 1** For the marinade, finely grate the zest and squeeze the juice from the limes. In a blender, combine zest and juice with the cilantro, vegetable oil, honey, peppers, tomato paste, garlic, and a pinch of salt. Puree until smooth.
- 2** Pour marinade over the chicken and toss to coat. Cover with plastic wrap; refrigerate overnight.
- 3** Preheat the grill to 350°F with the top air flow vent closed and the bottom air flow vent set to 4.
- 4** Arrange chicken on the grill and season with salt and pepper. Close the lid. After 25 minutes, flip the chicken and continue to cook for an additional 20 minutes or until the internal temperature reads 165°F.
- 5** Take the chicken wings off the grill and let rest for 5 minutes before serving.

BEER CAN CHICKEN

Serves 4

INGREDIENTS:

(1) 3½-pound whole chicken, rinsed & patted dry

3 tbsp olive oil

2 garlic cloves, finely chopped

2 tbsp Dijon mustard

salt & freshly ground pepper

1 tsp chili powder

(1) 14.9-ounce can of beer

1tbsp light brown sugar

DIRECTIONS:

- 1** In a small bowl, combine the olive oil, mustard, brown sugar, chili powder, and garlic.
- 2** Season the chicken generously inside and out with salt and pepper. Slather the chicken inside and out with the mustard mixture.
- 3** Preheat the grill to 350° with the top air flow vent closed and the bottom air flow vent set to 4.
- 4** Pop open the beer can and pour out (or slurp up) the top 2 inches of beer. Place the beer can on a solid surface away from the grill. Place the bird cavity over the beer can.
- 5** Stand the chicken and beer upright on the grill grate. Close the cover and cook until the juices run clear and the internal temperature of the thigh is 165°F, approximately 1¼ hours.
- 6** Remove the chicken from the grill and let stand for 10 minutes before carving.

CEDAR PLANK GRILLED SALMON

Serves 4

INGREDIENTS:

2 salmon filets (1 pound each)

extra-virgin olive oil

2 (12 by 6-inch) cedar planks

8 lemon slices

1 bottle dry white wine

6 sprigs fresh rosemary

kosher salt & freshly ground black pepper

DIRECTIONS:

- 1 Soak the cedar planks in white wine in a large baking pan for 2 hours.
- 2 Preheat the grill to 300° with the top air flow vent closed and the bottom air flow vent set to 5.
- 3 Once the grill is preheated, place the cedar planks directly on the hot grill rack and cook for 1 minute on each side.
- 4 Season the salmon on both sides with salt and pepper, then place both filets, skin side down, on the planks. Drizzle the salmon lightly with olive oil and top with lemon and rosemary.
- 5 Close the lid and cook for 20-25 minutes, with the lid closed, until the salmon is opaque and cooked through.

GRILLED FISH TACOS

Serves 6

INGREDIENTS:

1 1/2 pounds Mahi Mahi

12 corn tortillas

Bobby's Taco Seasoning (page 14)

shredded red & green cabbage

1 tbsp canola oil

nonfat Greek yogurt

1/2 tsp kosher salt

Lime wedges

1/2 tsp freshly ground black pepper

Hot Sauce

DIRECTIONS:

- 1** Preheat the grill to 300° with the top air flow vent closed and the bottom air flow vent set to 5.
- 2** Sprinkle the fish with the oil, salt, black pepper and taco seasoning; grill the fish for 3-4 minutes per side to cook through.
- 3** Sprinkle the fish with the oil, salt, black pepper and taco seasoning; grill the fish for 3-4 minutes per side to cook through.
- 4** Slice fish and serve in warmed corn tortillas topped with shredded cabbage, yogurt, lime wedges and hot sauce, if desired.

DEEN BROS BABY BACK RIBS

Serves 4-6

INGREDIENTS:

2 racks baby back pork ribs (4 to 5 pounds)

The Perfect Rib Rub (page 14)

1/2 cup freshly squeezed orange juice

1/4 cup apple cider vinegar

DIRECTIONS:

- 1** To prepare the ribs, place the ribs meat side down, on a rimmed baking sheet. Slide your fingers under the thin membrane in the middle of the rack and peel it off. Repeat with the second rack.
- 2** Transfer 1 tablespoon of the rub to a small bowl for serving and divide the remaining rub between the 2 racks of ribs, rubbing it into the meat.
- 3** Prepare the grill for indirect grilling and brush with oil. Preheat the grill to 275°F with the top air flow vent set to 1 and the bottom air flow vent set between 2-3.
- 4** When ready to cook, place the ribs bone side down, on the grate. Close the cover and cook for 20 minutes.
- 5** Meanwhile in a small bowl, whisk together the orange juice and vinegar. After the ribs have cooked for 20 minutes, brush them with the orange juice mixture. Close the cover and continue to grill for an additional 1 hour and 40 minutes, brushing it with sauce every 20 minutes.
- 6** Let the ribs rest for 5 to 10 minutes before cutting them for serving. Sprinkle with reserved rub before serving.

JAMIE'S SMOKED BRISKET

Serves 12

INGREDIENTS:

(1) 5-6 lb brisket, trimmed but left with a layer of fat about 1/4 inch thick

6 tbsp Deen Bros No Bull Steak Rub

6 tbsp Deen Bros Sweet Poppin' Chipotle

1 1/2 tsp onion powder

6 cups soaked hickory chips

DIRECTIONS:

- 1** Place the soaked hickory chips into the chip box, or make a pouch with tin foil for the chips, then place pouch directly over the coals.
- 2** Preheat the grill to 255-300°F with the top air flow vent set at 1 and the bottom air flow vent set at 5.
- 3** In a small bowl, mix together the No Bull Steak Rub, Sweet Poppin' Chipotle, and onion powder. Rub on all sides of the brisket.
- 4** Place the brisket fat side up in a large disposable aluminum pan and place in the center of the grate and close the grill.
- 5** Slow grill the brisket until tender and an instant-read thermometer inserted in the center of the meat reads between 195-200°F, about 6 hours.
- 6** Transfer the brisket to a cutting board to rest about 10 minutes. Slice the brisket across the grain and serve.

SMOKED PORK BUTT

Serves 8

INGREDIENTS:

One 5-pound pork butt

Sweet & Spicy Pork Rub (page 14)

hickory wood chips, soaked for 1 hour in water

DIRECTIONS:

- 1** Place the pork butt on a rimmed sheet tray. Rub the Sweet & Spicy Pork Rub all over the pork butt. Cover with plastic wrap and let marinate for at least 1 hour at room temperature or up to overnight in the fridge. Let come to room temperature before smoking.
- 2** Place the soaked hickory chips into the chip box, or make a pouch with tin foil for the chips, then place pouch directly over the coals.
- 3** Preheat the grill to 225-250°F with the top air flow vent closed and the bottom air flow vent set between 1-2.
- 4** Place the boston butt fat side up in a large disposable aluminum pan and place in the center of the grate and close the grill. Check the grill every hour to make sure the grill maintains a temperature between 225-250°F and add additional wood chips as needed.
- 5** Smoke the boston butt until an instant-read thermometer inserted in the center of the meat reads between 185-195°F, about 8 hours.
- 6** Transfer meat to a cutting board to rest about 10 minutes. Shred and serve.

SPICE-RUBBED STRIP STEAKS

Serves 3-4

INGREDIENTS:

| | |
|-------------------------------------|--------------------------|
| (2) 16-18 oz steaks | 2 tsp dry mustard powder |
| 1 clove garlic | 1 1/2 tsp dried oregano |
| 1/2 tsp freshly ground black pepper | 1 tsp chili powder |
| 3/4 tsp salt | |

DIRECTIONS:

- 1** In a small bowl, stir together the mustard powder, oregano, chili powder, salt, and pepper.
- 2** Rub each of the steaks with the cut sides of the garlic halves. Pat the spice mixture all over the steaks. Let steaks rest at room temperature while you prepare the grill or cover and refrigerate for up to 24 hrs (bring meat to room temperature before grilling).
- 3** Preheat the grill to 300°F with the top air flow vent closed and the bottom air flow vent set to 5.
- 4** Grill the steaks for 6-7 minutes per side for medium rare. Transfer steaks to a cutting board and let stand for 5 minutes before serving.

GRILLED PEPPERONI PIZZA

Serves 4

INGREDIENTS:

1 pound prepared pizza dough, divided into 4 equal-size balls

1 cup tomato sauce

3 cups grated mozzarella cheese (3/4 lb)

2 ounces thinly sliced pepperoni

corn meal

DIRECTIONS:

- 1** On a lightly floured surface, roll each ball of dough into a circle about 7 inches in diameter.
- 2** Place the pizza stone on the grill and preheat the grill to 450°F with the top air flow vent open and the bottom air flow vent set at 6.
- 3** Sprinkle a thin layer of corn meal on the pizza stone then transfer the dough rounds to the pizza stone. Close the lid and cook until golden on the bottom, approximately 4-5 minutes. Checking frequently so that it does not burn.
- 4** Using tongs or a heatproof spatula, flip and quickly spoon the tomato sauce onto each pizza. Scatter the mozzarella cheese and pepperoni over the pizzas. Close the lid and cook for 1 minute.
- 5** Transfer pizza to the upper rack, close the top air flow vent and change the bottom air flow vent to 4. Cook until cheese is melted.

SEASONINGS & RUBS

BOBBY'S TACO SEASONING

1 tbsp ancho chili powder

1 tsp dried Mexican oregano

1 tbsp chili powder

1 tsp smoked paprika

1 tsp ground coriander

1 tsp celery salt

1 tsp ground cumin

1 tsp kosher salt

1 tsp garlic powder

1/4 tsp cayenne pepper

SAVANNAH RIB RUB

2 tbsp kosher salt

1½ tsp freshly ground black pepper

2 tbsp dark brown sugar

1 tsp onion powder

1 tbsp sweet paprika

1 tsp hot paprika

2 tsp garlic powder

1 tsp dried oregano

2 tsp dry mustard powder

½ tsp celery seed

SWEET & SPICY PORK RUB

2 tbsp light brown sugar

1 tsp garlic powder

1 tbsp dry mustard powder

1 tsp freshly ground black pepper

1 tbsp kosher salt

1 tsp cayenne pepper

2 tsp paprika

1/2 tsp celery seeds

1 tsp chili powder

JAMIE DEEN

Jamie Deen is an entrepreneur, businessman, author, and son of American cooking and lifestyle icon Paula Deen. Jamie hosted his own television show on Food Network, *Home for Dinner with Jamie Deen*, for two seasons and published his solo cookbook, *Good Food*, in 2013. Today, he lives with his wife, Brooke, and their two children in Savannah, Georgia.

BOBBY DEEN

Bobby Deen has long been an essential ingredient in the recipe that has made his mother Paula Deen an American cooking icon. Bobby's show, *Not My Mama's Meals*, showed people how to enjoy good Southern cooking in a healthier way. He also hosted *Holiday Baking Championship*, as well as *Spring Baking Championship*, on the Food Network, where eight pastry-savvy chefs participated in a seasonal baking competition with the hopes of winning a sweet spot in the hearts of judges. In addition, Bobby co-hosted a popular show on the Cooking Channel, *Junk Food Flip with Nikki Dinki*, where they found gut-busting dishes around the country, created lighter versions of them, and put them up against the originals to see who came out on top. He has written two books on his own: *New York Times #1 Bestseller From Mama's Table to Mine* in 2013 and *Everyday Eats* in 2014. In 2018, Bobby and his wife, Claudia, welcomed triplets into their home in Savannah.

Bobby & Jamie have written four cookbooks together and shared the screen on their joint Food Network shows, *Road Tasted* and *Southern Fried Road Trip*. They have developed a line of spices, seasonings, cookware, and more to help their fans around the country to create delicious meals for their loved ones. Together, along with their mother, Paula Deen, they own the famed restaurant, *The Lady & Sons*, in Savannah, Georgia, as well as *Paula Deen's Creek House*, also in Savannah.

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