

MATTHEW WHITEFORD'S "LAYERS OF FLAVORS" COOKING GUIDE

Whiteford Gourmet BBQ Products were developed to achieve award winning chicken, ribs, pork and brisket on the competitive BBQ circuit.

Read, learn and enjoy achieving the same appearance, taste and tenderness that national BBQ contest judges expect.

Achieving results like a competitive barbecue chef isn't a secret...it's a learned process that starts and finishes with the application of flavors throughout the cooking process.

The 'Layers of Flavors'™ guide helps to...

- Make sense of all the BBQ products and ingredients available through local grocers.
- Teach how and when to apply selected rubs, sauces and glazes.
- Take the guesswork out of cooking times and temperatures that enhance the way chicken, ribs, pork and brisket react to low indirect heat and slow cooking.

Whether you're eager to learn or a seasoned BBQ cook, Whiteford's Layers of Flavors™ guide will truly enhance your Bar-B-Quest!

Compliment this guide with Whiteford's Gourmet BBQ products and enjoy the fusion of 100% natural flavors that will delight your pallet with award winning taste. Dig in, experiment, have fun and **LOVE YOUR BBQ!**

Matthew



WHITEFORD'S™

"LOVE YOUR BBQ"
www.loveyourbbq.com



Layer 1: RUB

The RUB selection is the unsung hero of great BBQ. It's also the foundation on which all the following flavors are built. Start by liberally applying Whiteford's Sweet Spice Rub. Build on this by following the guide with other Whiteford BBQ products.

Layer 2: MARINADE and BASTE

To Marinade, submerge or inject an hour before cooking. To Baste, add to oil and butter and apply throughout cooking to add flavor and tenderness.

* Whiteford's Marinade and Baste Sauce makes a great additive for a Zingy Southern Cole Slaw.

Layer 3: GLAZE

The glaze layer adds a distinctive 'Caramelized Bark' and seals in the tenderness achieved in layer 2. Use Whiteford's Original BBQ Sauce and apply 20 minutes before end of cooking.

Layer 4: FINISH

All Whiteford Gourmet BBQ sauces are interchangeable as a 'Finish' layer. Apply 5 minutes before end of cooking to gently coat the glaze layer... slather to taste. Experiment with them all to discover which combination works best for you.



BBQ COOKING GUIDE

Cooker Temp @ 225°-250° Cooking times and temperatures are based on indirect heat. Adjust as needed for your equipment.

Meat Selection:	1/2 Chicken	Ribs	Pork	Brisket
Approx. Cooking Time:	3-3:30 hrs.	5:30-6 hrs.	10 hrs.	11 hrs.
Meat Doneness Temp:	175°	190°	195°	195°
(F)-Foil (B)-Broth	N/A	(F)-3 hrs.	(F)-7 hrs.	(B)-7 hrs. (FINISH IN BEEF BROTH)
RUB: Layer 1	Apply to all meat selections 2-24 hrs. before cooking.			
BASTE: Layer 2	Add to Oil and Butter: Baste throughout the cooking process.			
GLAZE: Layer 3	Apply 20 minutes before end of cooking.			N/A
✓FINISH: Layer 4	Apply 5 minutes before end of cooking.			N/A
SLATHER to Taste:	Apply your favorite Whiteford's BBQ Sauce and you'll "LOVE YOUR BBQ!"			

✓FINISH Layer 4 – is your favorite Whiteford's BBQ Sauce applied in the final 5 minutes of your cook. The goal is not to bake on the finish, but rather to coat the Glaze with the final 'Layer of Flavor.' During cooking gently warm each layer of marinade, glaze and sauce before application.

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* Denotes the three criteria on the four meat categories judged by The Kansas City Barbecue Society (KCBS) in national contests.