

{Corky's Cookout Grilling Tips}

Always bring meat to room temperature for one hour after seasoning, to allow Corky's Cookout Seasoning to work its "magic" with the natural enzymes and juices in the meat.

NEVER season meat with pepper before cooking meat on a hot grill, high heat on peppered meat can turn the meat slightly bitter. Only season meat with pepper just before serving.

When cooking pork ribs it is best to cook ribs "standing-up" in rib-racks, this will insure the ribs cook evenly without burning.

I like to cook whole pork loins to 142 degrees and then take the loins off of the heat and let rest for 15 minutes before serving. The roast will continue to cook to 150 degrees and will allow the natural juices to be distributed throughout the loins to insure "juicy tenderness" (beef roasts cook to 150-160 degrees).

Wild game should be thawed and then rubbed with olive oil and covered with Corky's Cookout Seasoning and placed in sealed plastic bags and placed back in the refrigerator overnight. Then allow to come back to room temperature before cooking.

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{Corky's Cookout Grilling Tips cont.}

Grilling outdoors works great year-round, just keep your grill out of the wind and allow more time for pre-heating and cooking.

Pre-heat your grill or smoker for 10 minutes, bring to desired temperature, and clean grates thoroughly with a wire brush before placing meat on the grill.

Only baste meat the last ten minutes on the grill, turning frequently to avoid burning.

Store Corky's Cookout Seasoning in a cool, dry, dark shelf. This will insure potency and freshness for several years.

Steaks and chops should be 1.5-2" thick and started on a very hot grill for approximately 4 minute on each side then turn the grill to low to finish. Cut one steak in 1/2 for two people if a whole steak or chop is too much. Internal temps: beef 140 rare, 150 med-rare, 160 med.

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