

# MINERS MIX<sup>TM</sup>

## Miners Mix Recipes for Egg Fest:

### Grilled Mushrooms:

Wash mushrooms and cut in half or quarters if they are large. Drizzle mushrooms with olive oil. Sprinkle liberally with Miners Mix Steak Rub. Skewer and grill, or place in a Big Green Egg Porcelain Cooking Grid over about 325-400 degree heat. Turn occasionally and grill until done; when mushrooms are soft, juicy and somewhat golden brown.

### Miners Mix Jalapenos:

Blend one package of Miners Mix OMGarlic! Cheese Spread Mix with one 8 oz softened package of cream cheese or Neufchâtel cheese. Remove stem from jalapenos and slice in half lengthwise. Remove seeds and membranes holding seeds. Fill split chiles with cream cheese/Miners Mix spread. Place filled chiles on grill and cook at about 325-400 until the bottom begins to show dark or golden brown and filling is soft. Remove from grill, let cool for a few minutes and eat greedily with a good beer at hand!

### Grilled Pineapple:

Fresh Pineapple tastes best for this. Remove skin from pineapple and slice into about ½” slices. Place directly on grill and dust lightly with Miners Mix Wholly Chipotle Seasoning and Rub. Grill until the slices begin to turn golden brown.

### Miners Mix BBQ Pork Butt:

The Day Before: Rub pork butt liberally with Miners Mix Maynards Memphis Rub. Apply rub heavily! Wrap in plastic wrap and refrigerate overnight.

The Next Day: Prepare Egg for indirect cooking and control heat to maintain temperature between 220 to 250 degrees. Add smoking wood and place rubbed pork butt on grill, over a pan to catch juice and grease. Smoke for at least 6 hours, longer if desired. Remove from grill and wrap tightly with aluminum foil. Place wrapped pork in baking dish (it will produce lots of tasty juice!) and bake in oven or Egg at 300 for another 2-3 hours until the pork is tender and shreds easily.

Save juice and refrigerate to remove grease. Save congealed grease and juice separately in freezer. Substitute grease in place of butter or margarine in any recipe where you might desire a nice smokey flavor (think Stove Top Stuffing, or boxed au gratin potatoes). Use juice to cook rice or use in any recipe that calls for water in which you may want a nice smokey, meaty flavor (like Stove Top Stuffing).

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## Miners Mix Grilled Salmon:

Blend Miners Mix Salmon Marinade according to package directions. Prepare Egg to maintain about 350 degrees. When the Egg is ready, marinate your fresh salmon, tuna or other fish for ONLY 10-15 minutes. Save remaining marinade for basting. Place fish directly on the grill (please don't use aluminum foil; you might just as well cook the fish in a frying pan on the stove), if it's a fillet with skin, place skin side down. The olive oil in the marinade is important to keep the fish from sticking to the grill. Cook for about 7 minutes or so, and with two spatulas under each end of fish, flip/roll fish over GENTLY. Skin will peel easily from the partially cooked fish. Baste fish with marinade (marinade contains a lot of olive oil, be careful of flare ups!) After 10-15 minutes, roll fish over gently with 2 spatulas and baste other side. Cook until desired doneness and enjoy!

## Miners Mix Pulled Pork Dip

1 cup pulled pork, finely chopped (cold)  
1 - 8 oz. block cream cheese  
¼ c. Miners Mix Maynards Memphis Rub  
2 Tbs. fresh jalapenos, finely minced  
2 Tbs. peperoncini or other mild chile peppers, minced

\*For increased depth of flavor and to thin out the dip for easier dipping, add some de-fatted Miners Mix pork butt drippings that you saved after cooking the pork butt (see above).

Allow the cream cheese to soften or hasten the softening in a microwave set on a very low setting. In a mixing bowl, fold in the pulled pork, jalapenos & peppers into the cream cheese. Add the Maynards Memphis Rub and the pork butt drippings if available. Taste and adjust seasonings to suit. Serve cold or at room temperature with crackers or chips.