



Where Opportunities
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Dr. Pepper Ribs

Ingredients:

- Any type of Ribs
- Two (2) Cans of Dr. Pepper Soda

Directions:

1. In Crockpot, add Ribs and two (2) Cans of Dr. Pepper.
2. Cook on high for 4 to 5 hours.
3. Once cooked, pour out all juices.
4. Pour Wild-Man-Bob's Mango Barbeque Sauce over the Ribs.
5. Cook for 5 to 10 minutes on top rack of barbeque to let them glaze over.

-Serve.



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Pulled Pork Sandwiches

Ingredients:

- One (1) Pork Roast
- Two (2) Cans of Beer
- One (1) Diced Onion
- Two (2) Tablespoons of Minced Garlic

Directions:

1. Add all ingredients to Crockpot and cook on low for nine (9) hours.
2. When finished cooking, pour out all of the juices.
3. Pour one (1) – 16 ounce bottle of KC Masterpiece Brown Sugar Barbecue Sauce over the Pork Roast and mix well.

Serving Suggestions:

- Coleslaw
- King's Hawaiian Rolls



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Root Beer Ribs

Ingredients:

- Any type of Ribs
- Two (2) Cans of Root Beer

Directions:

1. In Crockpot, add Ribs and two (2) Cans of Root Beer.
 2. Cook on high for 4 to 5 hours.
 3. Once cooked, pour out all juices.
 4. Pour Wild-Man-Bob's Mango Barbeque Sauce over the Ribs.
 5. Cook for 5 to 10 minutes on top rack of barbeque to let them glaze over.
- Serve.



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Crockpot Ribs

Ingredients:

- Any type of Ribs
- Two (2) Cans of Beer

Directions:

1. In Crockpot, add Ribs and two (2) Cans of Root Beer.
 2. Cook on high for 4 to 5 hours.
 3. Once cooked, pour out all juices.
 4. Pour Wild-Man-Bob's Pineapple Barbeque Sauce over the Ribs.
 5. Cook for 5 to 10 minutes on top rack of barbeque to let them glaze over.
- Serve.



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Smoked Bacon

Ingredients:

- Bacon
- Dark Brown Sugar
- Honey
- 18-ounce KC Masterpiece Hickory Brown Sugar Barbecue Sauce

Directions:

1. Rub Dark Brown Sugar into the meat.
 2. With a torch, glaze Honey over the meat.
 3. Lightly coat the meat with the Barbecue Sauce.
 4. Let it cure for 24-hours in the refrigerator.
 5. Cook in the Smoker for 4 – 5 hours **“OR”**
Cook in Oven for 4 - 5 hours at 225 degrees.
- Serve.



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Smoked Ham

Ingredients:

- Bacon
- Dark Brown Sugar
- Honey
- 18-ounce KC Masterpiece Hickory Brown Sugar Barbecue Sauce

Directions:

1. Rub Dark Brown Sugar into the meat.
 2. With a torch, glaze Honey over the meat.
 3. Lightly coat the meat with the Barbecue Sauce.
 4. Let it cure for 24-hours in the refrigerator.
 5. Cook in the Smoker for 9 – 10 hours **“OR”**
Cook in Oven for 9 – 10 hours at 225 degrees.
- Serve.



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Tenderloins

Ingredients:

- Tenderloin
- One (1) Basket of Mushrooms
- Two (2) Fresh Cloves of Garlic (Crushed)
- Butter
- Two (2) Small bags of Cocktail Tomatoes

Directions:

1. Melt butter in saucepan. Add Crushed Garlic.
2. Drizzle Garlic Butter over the top of the Tenderloin.
3. Insert Meat Thermometer.
4. Bake in oven at 450 degrees for 17-minutes.
5. Cook to an internal temperature of 165 to 170 on the Meat Thermometer.

-Serve with Cocktail Tomatoes as garnish.



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Lemon Pepper Tenderloins

Ingredients:

- Tenderloin
- Virgin Olive Oil
- Lemon Pepper Seasoning
- Fresh Lemons or Limes

Directions:

1. Lightly cover Tenderloin with Virgin Olive Oil.
 2. Sprinkle Lemon Pepper Seasoning evenly over the meat.
 3. Squeeze fresh lemon or lime juice over the top of the Tenderloin.
 4. Let it marinate for three (3) to six (6) hours.
 5. Lay tinfoil on the top rack of the barbecue and grill it slowly.
 6. Squeeze fresh lemon or lime juice over the meat as it is grilling.
 7. Insert Meat Thermometer.
 8. Cook to an internal temperature of 165 to 170 on the Meat Thermometer.
- Serve.*



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Chili Verde

Ingredients:

- Half a Pound of Bacon
- One (1) Can of Green Enchilada Sauce
- One (1) Onion
- Two (2) Tablespoons (TBSPS) Minced Garlic
- One (1) Can of Ortega Chiles

Directions:

1. Cook bacon in frying pan until browned.
2. Add all other ingredients and simmer until hot.

-Great for all Wild Game, Pork Shoulder Roast, and Rams hindquarters, and shoulders.



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“Wild-Man-Bob’s” - Pineapple Barbecue Sauce

Ingredients:

- Yellow Bell Peppers
- Orange Bell Peppers
- Onions
- Pineapple
- Picnic Ham

Directions:

1. Cut into cubes:
 2. Add each ingredient equally to skewers.
 3. Brush with Wild-Man-Bob’s Pineapple Barbecue Sauce
 4. Baste lightly with barbecue sauce as you are grilling.
- Serve.