

THE FURLOUGH FRIDAY COOKBOOK

PART ONE

BY

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Day Eleven.	Chicken, Chorizo and Grilled Vegetable Paella

ADDITIONAL MISCELLANEOUS RECIPES

Buffalo-Style Stuffed Eggs

Grilled Bruschetta

Hot Clam and Crab Dip

Marinated Grilled Asparagus

Grilled Watermelon Salad

Grilled Marinated Shrimp Skewers

Spiced Pecans

Three-Pepper Calzone

Quick Baby Back Ribs

The Bacon Explosion

Turkey and Sausage Gumbo

Yoder's Peanut Butter Cream Pie

MAIN COURSES

Furlough Day One.

Smoked pulled pork.



Ingredients:

Pork Shoulder (12-17 pounds)

Barbecue dry rub

Eastern North Carolina barbecue sauce

For the dry rub:

½ cup brown sugar
1.5 oz. paprika
2 TBS sea salt
1 TBS dry mustard
2 tsp garlic powder
2 tsp onion powder
1 tsp cayenne pepper

Mix all ingredients well. Done!

For the barbecue sauce:

1 cup white vinegar
1 cup cider vinegar
2 TBS crushed red pepper
1 tsp garlic powder
1 TBS freshly ground black pepper

Mix all ingredients in a jar and refrigerate for at least 12 hours

For the pork:

Prepare a wood / charcoal smoker according to manufacturer's directions. Yeah, right. Just get the thing going steadily at 225 degrees F. Then chuck on some apple wood for the smoke.

Score the skin with a very sharp knife. Apply the dry rub generously to the entire shoulder. Reserve at least a ¼ cup of the rub.

Put the shoulder in the smoker for about five hours, ensuring temperature stays at a constant 225 degrees F and maintaining a good stream of smoke.

Now, at this point you have some options. Since you are on furlough, you can start the smoke on Thursday and maintain the temperature (without adding more smoke wood) for about 1.5 hours per pound. This will require LOTS of coffee and some lickies and chewies to get you through the night. Remember to monitor the temperature of the meat as well. What the hell, it's not like you have to get up and go to work in the morning, right?

Another option is to remove the shoulder, wrap it in tin foil and move it to a pre-heated gas grill (using indirect heat, of course). This method allows you to get some sleep but you still have to monitor the temperature of the grill and the meat.

Finally, same method as above but in the oven. Massive downside: the whole house smells like smoked pork. Massive benefit: the whole house smells like smoked pork.

Whatever method you choose, the internal temperature of the shoulder needs to hit 200-210 degrees F. At which time, take it out of whatever device you are using and let it cool and rest for a couple hours.



Then, remove skin, bones, hard things, and as much fat as you can. Now it's time to work out some furlough aggression!

Using bear claws (like in the picture) or a couple of forks, start shredding! Guns n' Roses' "Welcome to the Jungle" is a good accompaniment to this task, by the way. Now add the reserved dry rub and about a cup of the barbecue sauce and mix it into the pork.



Now serve on good rolls with some coleslaw. YEE_HAW!

Vegetarian alternative:



Mojito. And a cigar.