

freedom grill  
**Fire Brand**™

**2008** CALENDAR



# JANUARY 08

# freedom grill Fire Brand

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**NEW YEARS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
		1	2	3	4	5	
6	7	8	9	10	11	12	
13	14	15	16	17	18	19	
20	21	22	23	24	25	26	
27	28	29	30	31			
		<b>MARTIN LUTHER KING JR. DAY</b>					

## RECIPE of the MONTH

### Hickory Bar-B-Q Chicken Pizza

- 2 boneless grilled chicken breasts cut into strips
- 1/3 cup Fire Brand Bar-B-Q Sauce
- 1/2 cup shredded smoked Gouda cheese
- 1/2 cup shredded mozzarella cheese
- 1/2 cup thinly sliced red onion

- 1/4 cup of fresh basil
- 1 green onion, chopped
- 1 store-bought pizza crust
- 1 pizza stone
- Parchment paper



There's no better way to ring in the New Year than with some tasty barbecued pizza. Preheat grill to 450 with the pizza stone on the grates. Roll out the pizza crust on a piece of parchment paper. Top with Fire Brand Bar-B-Q sauce and chicken breast strips. Distribute onions and basil evenly and top with grated cheeses. Move pizza on the parchment paper to the pizza stone and cook for about 10 minutes or until the crust is brown and the cheese is melted.



# FEBRUARY 08

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GROUNDHOG DAY



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	

NATIONAL FREEDOM DAY

"THE BIG GAME"

PRESIDENTS DAY

FAT TUESDAY (MARDI GRAS)



## RECIPE of the MONTH

### Oyster Shooters Caliente

- 3 ounces vodka
- 1 tsp cocktail sauce
- 2 tsp Fire Brand Original Habanero Sauce
- Dash of horseradish

- Pinch of lemon zest
- 2 raw oysters, shucked with liquid reserved

Oysters and chili peppers are aphrodisiacs so tread carefully with this recipe. Pour vodka over ice in a cocktail shaker to chill. Stir together cocktail sauce and Fire Brand Habanero Sauce with a dash of horseradish in a small dish. Place the oysters with their liquid into 2 shot glasses. Spoon sauce on top of the oysters and slowly pour vodka through the strainer over the mix. Top with a small pinch of lemon zest and serve immediately.



**MARCH 08**

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

NATIONAL PIG DAY

DAYLIGHT SAVINGS  
TIME STARTS

ST PATRICK'S DAY

EASTER

POULTRY DAY

FIRST DAY OF SPRING

**RECIPE of the  
MONTH**

**Comed Beef and Cabbage  
with Mustard Sauce**

- 8 carrots, cut into thick slices
- 2 onions, chopped
- 8 wedges cabbage
- 1 ½ pounds new potatoes scrubbed and halved
- 5-6 lb. corned beef brisket
- 1 cup malt vinegar
- 12 ounces of brown ale
- 1 tablespoon mustard seed

- 1 tablespoon coriander seed
- 1/2 tablespoon black peppercorns
- 1/2 tablespoon dill seed
- 1/2 tablespoon whole allspice
- 1 bay leaves
- 2 Tbsp. Fire Brand Habanero Mustard.
- 1/4 cup brown sugar
- 1/2 cup water



This hearty meal can be indirect cooked in a large pan on the grill or in a slow cooker. The Fire Brand Mustard gives it a nice unexpected kick. In 4-6 quart pan, combine carrots, potatoes and onions. Mix spices in a small bowl. Rinse corned beef under cold water and pat dry. Place in pan and sprinkle with spice mixture. Pour beer and vinegar over brisket and spread Fire Brand Habanero Mustard on top of the meat. In small bowl mix brown sugar with water and pour over brisket. Cover pan and cook on low for 11-12 hours.

Remove corned beef from pan and cover with foil to keep warm. Add cabbage wedges to vegetables and liquid in pan. Cover and cook on high for additional 30 minutes or until cabbage is tender. Cut beef across grain into thin slices. Remove vegetables from pan and serve with beef. Serve cooking juices over servings. Top with Fire Brand Habanero Mustard. 12 servings



APRIL 08

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APRIL FOOL'S DAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

			1	2	3	4	5
6	7	8	9	10	11	12	
13	14	15	16	17	18	19	
20	21	22	23	24	25	26	
27	28	29	30				

SWEET G'S BIRTHDAY

NATIONAL PRIME RIB DAY

ARBOR DAY  
(Those wood planks don't grow themselves)

NATIONAL GARLIC DAY

## RECIPE of the MONTH

6 pounds beef brisket. Wood chips soaked in water and whiskey.

### Dry Rub

- 1 Tbs sea salt
- 3 Tbs chili powder
- 2 tsp black pepper
- 2 tsp maple sugar

- 1 tsp cayenne pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp cumin
- 1 tsp dried oregano
- 1/2 tsp mustard powder

### Mop Sauce

- 1 cup apple cider vinegar
- 12 ounces of beer
- 2 Tbs Fire Brand Hickory Molasses Bar-B-Q Sauce
- 1 tsp red pepper flakes
- 1 tsp black pepper
- 1/2 tsp liquid smoke

### BBQ Beef brisket

You need at least 2 days to prepare this feast so plan ahead. Rinse the meat, pat dry, and place in a foil roasting pan. Mix rub and liberally spread all over the brisket. Cover with plastic wrap and place in the refrigerator overnight. Make sure the meat is in the pan fat side up.

Mix mop sauce and start one side of the grill on low. Wrap wood chips in foil with holes on top for smoke and place in grill over the flame. Unwrap brisket pan and place over the burner that isn't lit. Baste the meat with the mop sauce after the first hour and once every hour until the internal temperature reaches 180. With the grill at or below 200 degrees, this should take between 12 and 20 hours. When the brisket is done, let it rest for about 10 minutes off of the grill before slicing against the grain and smothering it in Fire Brand Bar-B-Q sauce. Serve with sourdough rolls.





MAY 08

NATIONAL BARBECUE MONTH

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CINCO DE MAYO

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

MOTHER'S DAY

MEMORIAL DAY

NATIONAL SEA MONKEY DAY

ARMED FORCES DAY



**RECIPE of the MONTH**

- 4 salmon fillets (6 ounces each with skin)
- 2 Tbs olive oil
- 2 Tbs Fire Brand Spicy Habanero Mustard
- 2 Tbs fresh lime juice
- 1 tsp lime zest
- 1 tsp honey
- Sea salt
- Cracked pepper

**Sweet & Spicy Mustard Glazed Wild Salmon**

Use wild salmon for this recipe if you can get it. It's darker red than the farm raised salmon and has a nicer flavor. Preheat oven to broil. Mix olive oil, Fire Brand Mustard, lime juice and zest, and honey in a small bowl and add salt and pepper to taste. If the flavor isn't quite right, add more honey to balance the tanginess of the lime juice. Rinse the fillets, spray a baking pan with cooking spray and place the fish skin down on the pan. Brush mustard glaze over the salmon to evenly coat each fillet. Broil about 3" from heat for about 10 minutes until the fish is opaque and the glaze has started to brown. Serve with vegetables and rice.



JUNE 08

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FATHER'S DAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

SUMMER BEGINS  
FIRE BRAND FOUNDER  
SCOTT FREE'S BIRTHDAY

FLAG DAY



RECIPE of the  
**MONTH**

- 4 salmon fillets (6 ounces each with skin)
- 2 Tbs olive oil
- 2 Tbs Fire Brand Spicy Habanero Mustard
- 2 Tbs fresh lime juice
- 1 tsp lime zest
- 1 tsp honey
- Sea salt
- Cracked pepper

*Sweet & Spicy Mustard  
Glazed Wild Salmon*

Use wild salmon for this recipe if you can get it. It's darker red than the farm raised salmon and has a nicer flavor. Preheat oven to broil. Mix olive oil, Fire Brand Mustard, lime juice and zest, and honey in a small bowl and add salt and pepper to taste. If the flavor isn't quite right, add more honey to balance the tanginess of the lime juice. Rinse the fillets, spray a baking pan with cooking spray and place the fish skin down on the pan. Brush mustard glaze over the salmon to evenly coat each fillet. Broil about 3" from heat for about 10 minutes until the fish is opaque and the glaze has started to brown. Serve with vegetables and rice.



**JULY 08**

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**JULY 4TH  
INDEPENDANCE DAY  
FREEDOM GRILL'S  
6TH BIRTHDAY**

**NATIONAL  
HOT DOG DAY**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

**RECIPE of the  
MONTH**

**Firecracker Ribs**

- 1 Tablespoon salt
- 1 Tablespoon paprika
- 1 Tablespoon brown sugar
- 1 teaspoon black pepper
- 1 teaspoon chili powder
- 1 teaspoon dried oregano
- ½ teaspoon white pepper

- Braising Sauce**
- ½ cup Firebrand
  - Hickory-Molasses Bar-B-Q Sauce
  - 12 oz. beer

Combine all rub ingredients and rub on all sides of the ribs. Let rest in refrigerator for 4 hours up to overnight. Preheat grill to hot. Place ribs on grill and cook for 5 minutes on each side. This will sear the meat to seal-in the juices and put grill marks on the meat. Remove ribs from grill and place in large pan (the bottom of a broiler pan works well). Turn of one burner and turn other burner to low. Combine braising sauce ingredients and slowly pour over the ribs into the pan. Place aluminum foil over the pan and seal tightly on all sides. Slide onto grate over the burner that is off and cook for 4 – 5 hours until the meat is falling off of the bone.





# AUGUST 08

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**BROTHER'S DAY**

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

**NATIONAL MUSTARD DAY**

**INTERNATIONAL LEFT HANDERS DAY**

					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						



## RECIPE of the MONTH

### Swordfish With Spicy Mango Salsa

2 Swordfish steaks  
Olive oil  
Lemon pepper  
Sea salt

1 ripe mango, peeled, pitted, and chopped  
1/2 English cucumber chopped into small pieces  
1/2 Sweet red onion, finely chopped  
1/4 Red bell pepper, finely chopped  
1/4 cup of fresh cilantro, chopped  
1 Tbs fresh lime

1-2 Tbs Fire Brand Original Habanero Sauce  
Sea salt  
Fresh black pepper  
1 avocado (optional)



This is a great meal for Sunday afternoons or date night. It's mostly prep work and it really makes it look like you know your way around a kitchen. Prepare the salsa first so you can refrigerate it and let the flavors come together. Combine all of the chopped ingredients in a large bowl. Dissolve the sugar into the vinegar and stir in the lime juice then pour the liquid into the large bowl and stir gently. Add Fire Brand Original Hot Sauce, salt, and pepper until you get the right amount of kick for your taste. Cover and refrigerate the salsa for at least an hour.

Fire up the grill and get it hot. Brush olive oil onto the Swordfish steaks and sprinkle with lemon pepper and sea salt. Make sure the grates are clean and spray with a grilling spray so the fish won't stick. Grill for about 2 minutes per side for 1 inch thick fillets. Top swordfish steaks with mango salsa and enjoy.



# SEPTEMBER 08

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NATIONAL TAILGATING MONTH

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LABOR DAY

NATIONAL CHEESEBURGER DAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

FIRST DAY OF FALL  
OCTOBERFEST BEGINS



*Fire Brand Habanero  
Hot Blazing Chicken Wings*

## RECIPE of the MONTH

- 18 Chicken Wings (drumettes)
- 1 Tbs. Vegetable oil
- 1/2 cup of Fire Brand Habanero Hot Sauce
- 2 Tbs. of red pepper hot sauce like Cholula or Tabasco to taste

Boil chicken wings on the stove or grill for 8 minutes. Whisk together sauce ingredients in a small pan. You can either add the chicken wings to the sauce for a few minutes and then grill them or grill them first then add them to the sauce. It's really up to you. If you make enough sauce you can do both for even more flavor. Pre-boiling the wings makes them more juicy than just grilling them and grilling will only take a few minutes per side.



# OCTOBER 08

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FIRE PREVENTION WEEK  
COLUMBUS DAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

HALLOWEEN

## RECIPE of the MONTH

### Hot Buttered Pretzels with Spicy Mustard

- 1 packet (2-1/4 teaspoons) active dry yeast
- 1 Tbs clover honey
- 1-1/2 cups warm water
- 1 Tbs. canola oil
- 1 tsp salt
- 2 cups whole wheat flour

- 2 to 2-1/2 cups unbleached flour
- 1 beaten egg with 1 teaspoon water
- Sea Salt
- Fire Brand Spicy Habanero Mustard
- 2 Tbs. melted butter

It's Octoberfest and time for beer, sausage, and hot pretzels with mustard. These pretzels are just the ticket. In a large bowl, mix the yeast and honey with warm water and let sit for about 5 minutes until it bubbles up. Stir in oil, salt, whole wheat flour, and about 2 cups of white flour, or enough to make soft dough. Move the dough to a lightly floured surface and knead it for 5 to 10 minutes until it is smooth and just a bit tacky. Add small amounts of flour if needed.

Preheat the oven to 425 degrees. Take pieces of dough and roll on a flat surface to form 1/2 inch thick ropes. Shape ropes into pretzels and transfer onto a greased baking sheet keep them about 1 inch apart. Brush the pretzels with the beaten egg and water and sprinkle with sea salt. Let the pretzels rise in a warm place for 30 to 45 minutes until they are almost doubled; then bake them for 15 to 20 minutes, or until they are browned. Top with melted butter and serve hot with Fire Brand Spicy Habanero Mustard and your favorite German Pilsner.





# NOVEMBER<sup>08</sup>

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DAYLIGHT SAVINGS  
TIME ENDS  
DEVILLED EGG DAY

VETERANS DAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

THANKSGIVING

## RECIPE of the MONTH

### Bar-B-Q Turkey Sandwiches

- 1 lb. Leftover roasted turkey (shredded)
- 1 Cup Fire Brand Hickory Molasses Bar-B-Q Sauce
- 2 Tbs Apple cider vinegar
- 2 Tbs water
- Pinch of Sea salt
- 4 Kaiser Rolls
- Napa Cabbage leaves (rinsed and dried)

Spice up your Thanksgiving leftovers with a terrific twist on the usual turkey sandwiches. Pour 2 Tbs of water into slow cooker and add shredded turkey. Slowly fold in Fire Brand Bar-B-Q sauce, then add vinegar and salt. Let the meat simmer for about 6 hours. - Split Kaiser rolls and top bottom half with a cabbage leaf. Spoon bbq turkey onto the cabbage and serve open faced. Try topping with a dollop of Fire Brand Habanero Hot Mustard for extra zing.





# DECEMBER 08

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
		HANUKKAH	1	2	3	4	5	6
7	8	9	10	11	12	13		
14	15	16	17	18	19	20		
21	22	23	24	25	26	27		
28	29	30	31					
						CHRISTMAS		

NEW YEAR'S EVE

CHRISTMAS



## RECIPE of the MONTH

### Cabernet Smoked Standing Rib Roast

- 8 Pound bone-in rib roast
- 6 garlic cloves peeled and split in half
- 3 Tbs Fresh parsley
- 3 Tbs Fresh oregano
- 3 Tbs Fresh thyme
- 2 Tbs Fresh rosemary
- 1 Tbs Cracked pepper
- 1 Tbs Sea salt
- Extra-virgin olive oil
- Cabernet wood chips
- Fire Brand Original Steak Sauce
- Horseradish

This smoked prime rib is an incredible holiday treat for parties or family dinners. Start with the roast and with a sharp knife, cut small slits into the meat and slide garlic clove halves into the slits. Make sure that the garlic is evenly dispersed throughout the roast. Chop all of the fresh herbs and combine in a non-reactive bowl. Add salt, pepper, and just enough olive oil to hold everything together. Rub the paste all over the meat, wrap with plastic wrap and refrigerate for at least an hour or overnight if you wish.

Take the meat out of the refrigerator and start soaking the wood chips. After about an hour wrap wood chips in foil and punch holes in the top so the smoke can get out. Preheat the grill to about 400 degrees and add the wood chip smoke pack. Place the rib roast on one side of the grill and cook for about 30 minutes at 400, then turn off the burner under the roast and place a large drip pan under it with some water for moisture. Turn the other burner to low to get the grill temperature down to below 300 and cook for about 3 hours until the meat's internal temperature reaches 135 degrees for medium rare. Let the roast settle for at least 5 minutes before carving and serve with horseradish and Fire Brand Original Steak Sauce.

