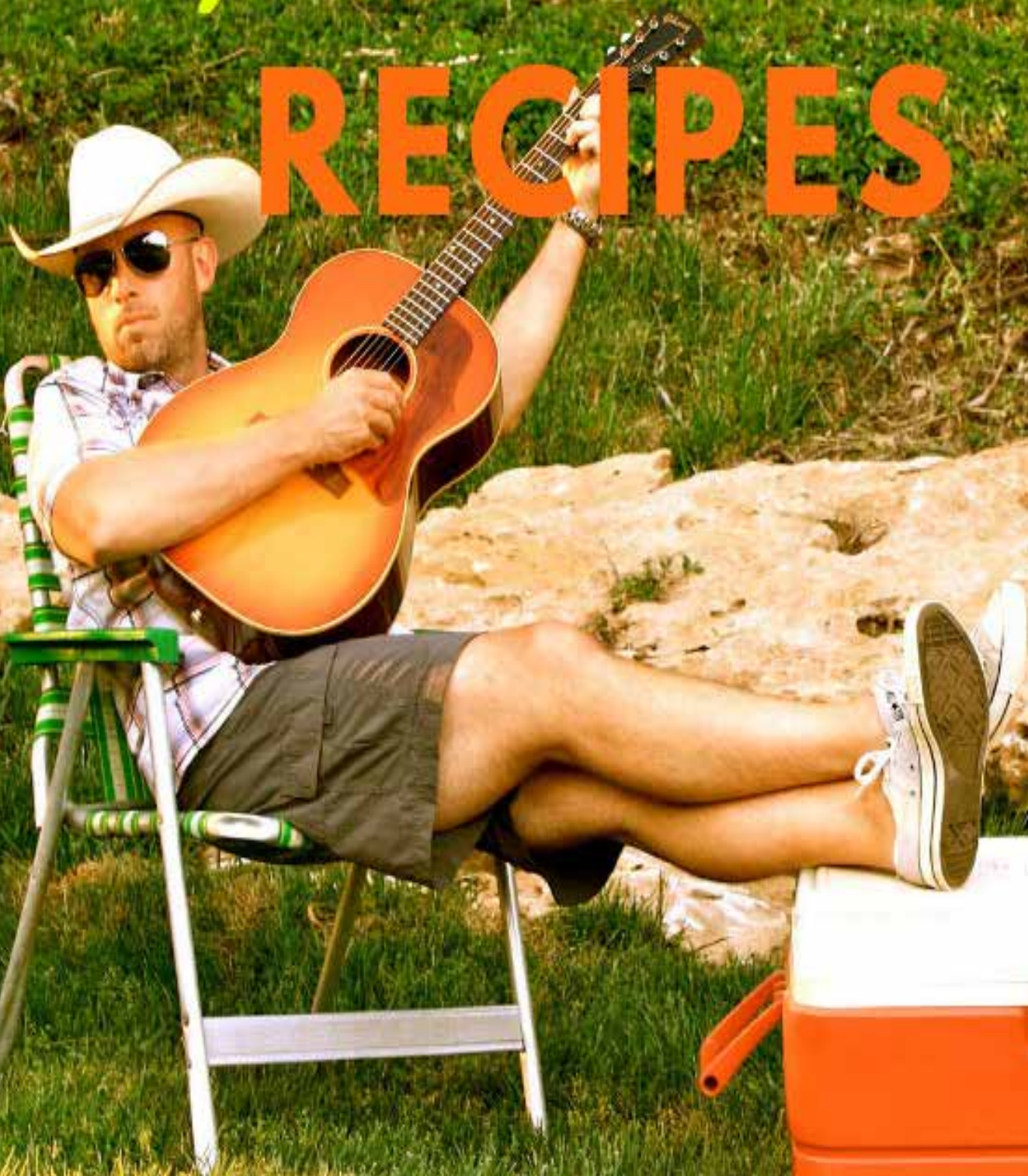


*Grillin' & Chillin'!*

# RECIPES



**BIG CITY BRIAN WRIGHT**



# *Grillin & Chillin!* **RECIPES**

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Big City Brian Wright 2020

***BIG CITY BRIAN WRIGHT***

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# About this **COOKBOOK**



## **Time to get cookin' like I do Down In Dixie!**

Big City Brian Wright has been performing country music for nearly two decades. He gave up being a fan and decided to make his own brand of country music, a fresh sound all his own, rooted in the traditional sounds that pay homage to his heroes.

Music is an act of love, much like cooking. And much like my music, I wanted to put my spin on some recipes to make them my way, while still keeping in the traditions of good ole southern cooking. Where's there's passion, there is flavor. Here you will find some of my small town recipes with a "Big City" twist! I hope you will enjoy them as much as we do at the Wright House.

**I love listening to music while grilling. It's one of my favorite pastimes. I've added some of my songs to this recipe list for you to click on and enjoy while you're grillin' n chillin'! Just click on the Spotify symbol and turn it up!**



Food and music bring folks together! So, grab a cold one, put on some tunes and cook it up, Big City style!

*Big City  
Brian Wright*



# **BIG CITY'S**

## *Hot n' Cole Slaw*

**Serves 4. Ready in less than ten minutes!**

### **INGREDIENTS**

- A bag of shaved lettuce (or shave your own using a food processor and ½ head of lettuce)
- Duke's Mayonnaise (or favorite)
- Apple Cider Vinegar
- 1 jalapeno

### **DIRECTIONS**

1. Toss the shaved lettuce in a mixing bowl
2. Chop and dice 1 jalapeno (I use a food processor or whatever you have to make the smallest of pieces)
3. Add the jalapeno to your bowl
4. Add 3 large (unmeasured) table spoons of mayonnaise
5. Add about ¼ cup of apple cider vinegar
6. Mix thoroughly without crushing your lettuce



**I'M IN NASHVILLE**





# **MRS BIG CITY** *Fries*

Servings 4



## **INGREDIENTS**

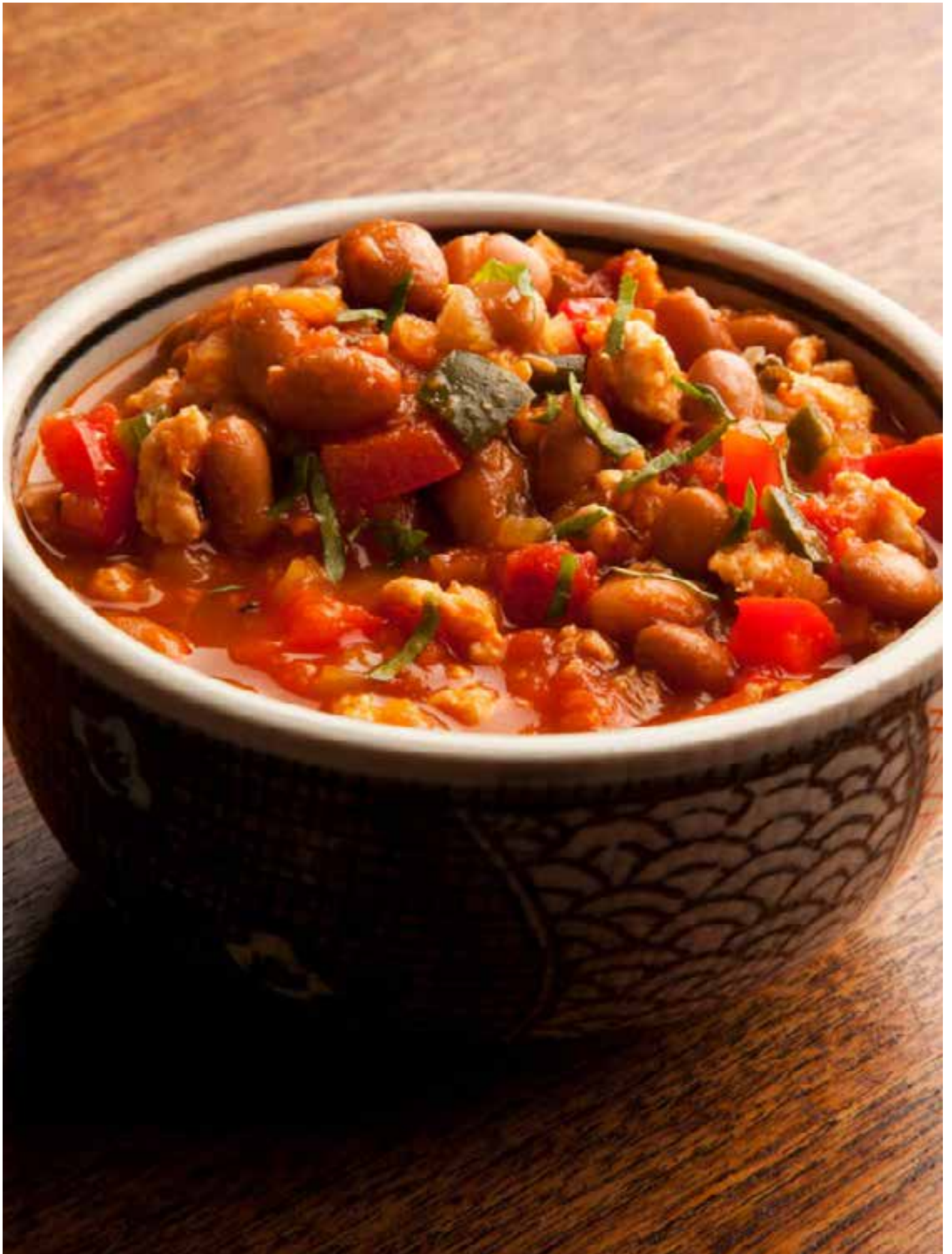
- 2 Yukon Gold potatoes
- 4 tbsp olive oil
- 2 tsp Greek seasoning

## **DIRECTIONS**

1. Cut the potatoes longways into slices
2. Spread slices out on tin foil covered pan and drip olive oil over them. Don't be shy.
3. Sprinkle Greek seasoning over the potatoes.
4. Bake at 400F for 15 mins or until slightly crisped edges.
5. That's it! Healthy, baked, awesome fries.

**BETTER HALF**





# BIG CITY'S REAL JAWJA

## *Brunswick Stew*

15-18 servings (depending on how big a boy are ya)

## INGREDIENTS

- 1/2 lb salted butter
- 1 cups or 1/2 large finely diced sweet onion, preferably Vidalia
- 2 tbsp minced garlic
- 2 tsp cayenne pepper
- 1 tbsp freshly ground black pepper
- 1 tbsp sea salt
- 1/4 cup high quality Worcestershire sauce
- 1 cup sweet mustard-based barbecue sauce - OR Mrs Big City's sauce below
- 8oz tomato sauce
- 3/4 cup vinegar
- 2 tbsp of molasses
- 1/2 cup dark brown sugar
- 2 tbsp of Wocestershire
- 3 tbsp spicy brown mustard
- 1 cup of Heinz ketchup
- 4 shots of Kentucky Bourbon (2 for the steFw, 2 for YOU!). Having fun yet?

The Brunswick stew comes from Georgia (Jawja) and has a long history. The po' folk used to add whatever they had in a stew.

Well, we're a bit more sophisticated here. Yeah, I claimed it. Argue if you wish, but my palate's top notch, thanks to my better half. This is a down home, slap your mama, for real, Georgia Brunswick stew. It is probably the best I've had (closest runner up is Redneck Gourmet in Newnan, GA).

If yours tastes any different (like it does in AL, TN or some other non-Jawja location), it ain't real and might get throwed out.

### FOR THE MEAT

- 3 lbs of meat (preferably smoked) - I like pork tenderloin on the Big Green Egg - for simplicity, Emeril's rib rub or pork rub is easy (I use a rub from a local Pit Master w/ more brown sugar and cayenne - so sweeter and spicer, but Emeril's is great).

It takes about 45 mins to cook pork tenderloin at less than 300F. You'll want to let this meat cool and then grind it up in a food processor until it's fine, small pieces. Sorry, I don't handpull it because it gets stuck in your teeth when you eat it (sorry for the imagery). This is a stew! AL, TN & NC can't get it right.

### FOR THE BBQ SAUCE

- Add to your sauce pot: 2 cans of diced fresh, fire-roasted tomatoes or high quality canned tomatoes
- Add 1 cup of freshly shucked sweet corn or white corn (frozen if necessary), 1 quart of baby butter beans (frozen if necessary) - optional
- Add 2 cups of chicken stock (or as needed for consistency) -
- More = more soupy Texas Pete hot sauce or similar (about 10 shakes, depending on audience)



# DIRECTIONS

1. In a good Dutch oven or cast iron crock pot (or any 5 gallon pot), melt butter over medium - high heat.
2. Add onions and diced garlic, then sauté until translucent, about 15 mins.
3. Stir in cayenne pepper, black pepper, salt and Worcestershire.
4. Simmer for 6-8 mins.
5. Then add BBQ sauces and meat to the pot.
6. Completely cover the meat with the sauces and cook for cook for 10 mins on medium heat.
7. Add tomatoes, corn, beans, stir in chicken stock, and let simmer at low to medium heat for a few hours (1-3), adding more stock, if needed.
8. Like all stews, it gets better by the day and can be frozen and re-heated easily for weeks.
9. Serve with white bread, Sun Beam is great. Or buttermilk cornbread, if you're lucky. You can also cover up a large, grilled Hebrew dog in a bun.



# ***BIG CITY CHILI***

**Serves about 20 Californians or 10 grown Southerners.**



## ***INGREDIENTS***

- 6 slices bacon
- 2 tablespoons vegetable oil
- 1/2 large sweet onion, chopped
- 1 large green pepper, seeded and chopped
- 4 cloves garlic crushed
- 1 28-ounce can diced tomatoes
- 2 cups low-salt beef broth
- 2 cups water
- 1 12-ounce can beef consommé
- 1/3 cup chili powder
- 2 tablespoons ground cumin
- 1 tablespoon brown sugar
- 1 tsp black pepper
- 4 cups grilled or smoked beef, medium diced (any meat you'd like first cooked on Big Green Egg or however you smoke it)
- 1 15-ounce can of dark kidney beans, drained
- 1 -15 ounce can pinto beans, drained.

## ***DIRECTIONS***

1. Preheat a Dutch oven in the EGG at 350°F/177°C over direct heat.
2. Add the bacon and cook until crispy.
3. Remove the bacon and set aside.
4. Add the oil if needed.
5. Add the onion and green pepper and cook until soft.
6. Add the garlic and cook a few more minutes.
7. Add the tomatoes, broth, water, consommé, chili powder, cumin, brown sugar and pepper.
8. Mix well and bring to a simmer.
9. Add the beef and return to a simmer.
10. Cook for one hour adjusting the Egg to maintain a simmer
11. Add the beans and more water only if needed.
12. Chop the bacon and add it back to the pot. Cook another 30 minutes.
13. Check for salt and add if needed.
14. I'd add some heat, like fresh jalapenos.

**65 MUSTANG**





# BIG CITY Burger

In 9 Steps

Servings 4



1. Use All-Natural Grass-fed Beef. And buy local, if available. Yes, it's more expensive, but not as expensive as Cancer!

2. Good beef doesn't require much preparation. Mix 2 lbs of ground beef in a bowl with...

## **1 teaspoon of black pepper 3 ounces of Worcestershire**

Mix it by hand and pat it out into palm sized burgers. I toss them from hand to hand, rotating them. They stay together that way on the grill. They should be between 1/3 and 1/2 lbs.

3. You can add what you want, but I like to let the Beef and the Egg do the talkin'.

4. Ok, here's my secret to cooking burgers on the Egg. (I like to drink something while I cook. I also like to listen to music.)

**Songs are typically 3 mins long (except for you Pink Floyd folks or Jam band types, find your own formula.)**

5. Get your Egg set at 300F BEFORE you put the meat on, your non-flipping hand has something cold in it. Also, make sure you listen to your favorite music. If you need help, listen to mine!

6. Put the burgers on and flip every 2 songs, that's the secret. Your 4th flip (or just prior, depending on the thickness) should be on to the plate (or bun if

you're smart enough to prep early), you're either medium or well done.

7. Now for the fun part, I add to my slightly toasted bun... get a good bun, now. It needs to hold this big burger and absorb those toppings. I usually get the fresh baked ones at the grocery store.

- On the bottom bun, spread some Boars Head Fiery Chipotle Gourmaise (don't go too crazy, it's hot)
- Some fresh jalapeño slices (I prefer fresh, but the jar is more predictable on hotness)
- A sweet, traditional BBQ sauce (Sweet Baby Ray's is good)
- A slice of Monterrey jack or Pepperjack or Cheddar cheese
- Throw the burger on top to help melt the cheese
- Add a over medium to hard fried egg
- 2 slices of bacon
- 1 good slice of fresh avocado
- Blue Plate or Duke's mayonnaise on top bun
- Some brown, spicy mustard

8. Mash it down real good and get after it! Keep a napkin handy, if you care about anything else at this point.

9. You don't need a lot of sides with this Big City Burger. It's big! Some good ol' Bush's Baked Beans or Mrs Big City Fries is plenty.

DOWN IN DIXIE



# PULLED PORK

A proper main course to feed a crowd



## INGREDIENTS

- 1 Boston Butt or Pork Shoulder (they usually come between 8-10 lbs)
- Yellow Mustard
- Your favorite pre-made dry rub
- Or make your own:
  - ¼ cup of paprika
  - ¼ cup of brown sugar
  - 2 tablespoons of oil
  - 2 tablespoons of coarse kosher salt
  - 1 tablespoon of garlic
  - 1 tablespoon of black pepper
- 1 cup of apple juice
- 1 large bowl of apple wood chips (let them soak overnight prior to cooking)

## DIRECTIONS

1. I don't do anything to my meat. Fat is flavor, trim it if you want. But, it's just gonna cook off and melt into the meat, giving it flavor. Leave it alone!
2. About 30 minutes prior to cooking, bring your meat out of refrigeration.
3. I use a Big Green Egg. This is when I would be prepping my Egg and lighting it and giving it time to get up to temperature for cooking. I also put handfuls of the apple wood chips in various locations when I build my natural lump charcoal pile in my grill. This adds smoke at all times during your cooking.
4. Mix your ingredients for your dry rub if you haven't already.
5. Lather your meat generously in yellow mustard. This gives the rub something to hold onto during the cooking process and helps to retain juices and create a tasty bark for your meat.
6. Place a drip pan under your meat on the grill. I fill mine at least ½ full with water. This does two things. It keeps me from having to work so hard to clean the pan later and kind of makes a drip sauce that I will use later.
7. Once your grill is set to 250F, place your meat, fat side up on the grill. (My set up has a ceramic place setter above the fire to set my drip pan on. My meat is then directly over the drip pan on the grill grate like you would normally grill anything).
8. Cook for 3-5 hours or until meat is at 165F internal temperature. Now, go prepare your Big City Sauce!

**BIG CITY'S HERO MIX 1**





9. Remove meat and wrap with tin foil. I double wrap it, leaving the top slightly open and I pour ½ cup of apple juice into the top before resealing it.
10. Place meat back on the grill, maintaining 250F on your grill until your meat reaches 200F.
11. Keep an eye on your drip pan. I add water to it during the cooking to keep everything from cooking and sticking to my pan.
12. Take your meat off the grill and let it rest for at least 30 minutes prior to handling. It will be hot. I suggest using grilling gloves or I have [these for pulling my meat](#).
13. Remove the bone if you have a pork shoulder and just pull your meat apart into small bite size pieces, discarding anything you wouldn't eat.
14. Once you've finished pulling your meat and placing it in a serving dish, take a ladle or large serving spoon and use some of your drip pan drippings to put back into your meat. This will make sure it's moist and also will make it easier to maintain moisture when reheating leftovers.
15. Serve with my Hot n Cole Slaw and my Big City Sauce
16. If you have significant leftovers (3 lbs or more), consider using it to make my Jawja Brunswick Stew! It freezes and reheats easily only gets better with time.

# ***BIG CITY SAUCE!***

**Perfect for your Pulled Pork**

## ***INGREDIENTS***

- 8oz tomato sauce
- ¾ cup vinegar
- 2 tbsp of molasses
- ½ cup dark brown sugar
- 2 tbsp of Worcestershire
- 3 tbsp spicy brown mustard
- 1 cup of Heinz ketchup

Mix in sauce pan and heat on low.



# ***BIG CITY'S JALAPENO BACON PIMENTO CHEESE***

**These awesome two-biters pack some heat!**

## ***INGREDIENTS***

- 1 pack of Bacon
- 2 blocks of sharp cheese
- 1 jalapeno
- Diced pimentos
- 1 package of cream cheese
- Mayonnaise (I prefer Duke's Mayonnaise)

## ***DIRECTIONS***

1. Lay a pack of your favorite bacon on a wire rack.
2. Set rack over a cookie sheet.
3. Cook for 25 mins @ 350F
4. Shred 2 blocks of sharp cheese
5. Dice one jalapeño
6. Dice 8 pieces of bacon
7. Toss ingredients into a mixing bowl
8. Add 2 tablespoons of mayonnaise & 1 small container of diced pimento
9. Add garlic salt to taste (2-3 shakes)
10. Add 1 package of cream cheese
11. Mix (I use KitchenAid mixer and one of the attachments that mixes "lightly" - not the wireblender)



**THE GONE**





# ***BIG CITY'S BACC***

## ***Bourbon Almond Coconut Caramel***

# ***ICE CREAM***

**Servings 4 quarts**

## ***INGREDIENTS***

- 6 egg yolks
- 1 cup of sugar
- 2 cups whole milk (Hatcher Family Dairy if you're here in Nashville)
- 4 cups of heavy whipping cream
- 1 tablespoon of vanilla extract
- 1/2 teaspoon of salt
- 1 cup of caramel (chopped or baking chips)
- 1 1/2 cup of sweetened coconut
- 1 cup of sliced almonds
- 4 ounces of American Barrel Bourbon

## ***DIRECTIONS***

1. Lightly beat 6 egg yolks in a medium sized bowl.
2. In a saucepan, heat on medium - sugar, milk, vanilla extract and bourbon until sugar is melted.
3. Slowly pour saucepan mixture into egg bowl while stirring into the eggs and mix completely.
4. Pour the new mix back into the saucepan on medium heat and add almonds, chopped caramel and coconut - stir frequently until caramel melts.
5. Add saucepan mixture and heavy whipping cream to a large bowl and mix.
6. Pour new mixture into a standard 4 quart ice cream container and churn for approximately 30 minutes.
7. After removing ice cream, let it set up for a few hours in the freezer or overnight (preferred)
8. Before eating, let ice cream sit on counter for approximately 20-30 minutes if hard. Eat and drive responsibly; it's summertime!

**SUMMERTIME**



*I hope you enjoy these  
Recipes!*

**“This cookbook is like my music. It’s a work in progress.**

**Check back for regular updates and additions! I hope you will  
enjoy these with your family and friends as much as I enjoy  
them with mine.”**

**Big City**

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