



REYNOLDS WRAP PRESENTS

# BBQ TERIE ★

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THE REYNOLDS WRAP® BBQTERIE GUIDE

# BBQTERIE★

Welcome to a fun and tasty way to celebrate this summer's barbecue season. The BBQterie board brings the delicious taste of barbecued classics to the shareable (and share-worthy!) presentation of a charcuterie board. We've enlisted charcuterie board expert Emmy Rener [@sophisticatedspreads](#) and grilling wizard Ben McGraw [@firehousegrub](#) to help create the ultimate BBQterie guide.

Follow the accompanying recipes and instructions to create and plate a delicious assortment of grilled meats sure to wow your guests.

#### In this package, we've included:

- Reynolds Wrap® Heavy Duty Foil
- Selection of premium ButcherBox meats
- 5 recipe cards
- BBQterie ingredients and assembly tips



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# BBQ TERIE ★

BOARD INGREDIENTS  
& ASSEMBLY TIPS

BY EMMY RENER



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# BOARD INGREDIENTS & ASSEMBLY TIPS

BY EMMY RENER

## INGREDIENTS

When it comes to making your BBQterrie board, **the meats are the star of the show**. However, you'll want to add a few additional items to bring your board to life.

### We suggest:

- Corn on the cob
- Bell peppers
- Raw red onion
- Pickled vegetables, dill pickles, cornichons, or piquillo peppers
- Barbecue sauce
- Ranch dressing
- Celery
- Baked beans
- Cole slaw
- Asparagus

## ASSEMBLY TIPS

We asked charcuterie board expert **Emmy Rener** her advice for assembling the perfect board:

- Height is everything, so make sure to build vertically while focusing on horizontal growth as well.
- Use a sheet of Reynolds Wrap® Heavy Duty Foil to line the board for an easy cleanup.
- Think quality over quantity. You want to focus on products that bring the best flavors, textures, and colors.
- Add larger items in the corner when starting to assemble your board, to anchor your board.
- Wait until the end of assembling a board to add what I call "hole fillers," which would be little nuts, berries, and other small items.
- To keep sizing consistent on the board, use your fist as a guide for the size of items, like a fist full of bell peppers.
- Have fun with it! It's your creation and there are no mistakes on a BBQterrie board!
- If you have leftovers, wrap them in Reynolds Wrap® Heavy Duty Foil before you put them in the freezer to prevent freezer burn.



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HEAVY DUTY



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**FIRECRACKER  
WINGS**

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# FIRECRACKER WINGS

## INGREDIENTS

- 2 lb chicken wings
- ¼ cup olive oil + more as needed
- BBQ rub as needed
- ⅓ cup sriracha
- ⅓ cup honey
- 2 Tbsp soy sauce
- 1 Tbsp apple cider vinegar
- 1 dash red pepper flakes
- ½ tsp salt + more to taste
- Reynolds Wrap® Heavy Duty Foil

### Ben McGraw's grilling tips:

You can place Reynolds Wrap® Heavy Duty Foil directly onto the coals or high heat.

## INSTRUCTIONS

### Step 1

To create the firecracker sauce, mix the sriracha, honey, soy sauce, apple cider vinegar, and red pepper flakes in a bowl until well combined. Adjust seasonings to taste, then set aside until ready to use.

### Step 2

Preheat grill to 375 degrees. Meanwhile, slather wings with olive oil and coat with your BBQ rub of choice, tossing until well covered. Rip off an 18" sheet of Reynolds Wrap® Heavy Duty Foil and place on the grill.

### Step 3

Once the grill is preheated, place the wings and the foil on the grates and cook until the skin begins to brown and crisp, flipping as needed. Once this occurs, remove the wings from the grill, and make sure they hit an internal temperature of at least 165 degrees.

### Step 4

Plate the wings with a side of the prepared sauce. Serve and enjoy!





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**HOT DOG  
PARTY**

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# HOT DOG PARTY

## INGREDIENTS

- 3 Persian cucumbers
- ½ medium yellow onion
- Salt
- ¾ cup white wine vinegar
- 2 Tbsp sugar
- 1 tsp turmeric
- 15 whole black peppercorns
- ¼ tsp crushed chili flakes
- 1 bunch scallions trimmed
- 3 Tbsp olive oil
- 1 15-oz can pinto beans
- 2 Tbsp chopped fresh oregano
- 1 Tbsp lemon juice
- 2 cloves garlic finely grated
- 1 pint cherry tomatoes halved (quartered if large)
- 1 tsp red wine vinegar
- Canola oil
- 1 package ButcherBox Uncured Beef Hot Dogs or Uncured Beef & Pork Hot Dogs defrosted and pat dry
- 8 hot dog buns
- Cooked bacon, chopped lettuce, and any condiments you like for serving, optional
- Reynolds Wrap® Heavy Duty Foil

## INSTRUCTIONS

### Step 1

Slice the cucumbers into ¼-inch-thick planks and set in a dish large enough that they can lie mostly flat. Cut the onion into ¼-inch slices, add to the cucumbers and toss with ¼ teaspoon salt. In a small pot, combine the white wine vinegar, ¾ cup water, sugar, turmeric, black peppercorns, chili flakes and ¼ teaspoon salt and place over medium heat. Cook until warm, whisking to combine and dissolve the sugar and salt. Pour over the cucumbers and onions and place in the fridge to cool.

### Step 2

In a medium bowl, toss the scallions with the olive oil and 1 teaspoon salt. In a small pot, heat the beans and their liquid over medium until thoroughly warm and starting to simmer, about 5 minutes. Season with salt. Using a slotted spoon, transfer the beans to a serving bowl and stir in the oregano, lemon juice, garlic and 1 tablespoon olive oil. In another small bowl, toss the tomatoes with the red wine vinegar; season with salt.

### Step 3

Prepare a charcoal or gas grill for medium-high heat, line the grill with foil and lightly slick with a brush dipped in canola oil. Once hot, place the hot dog buns directly on the grates and lightly toast, turning once or twice, then transfer to a serving platter. Place the hot dogs on the grates and grill, turning once or twice, until thoroughly hot and with some light charring, about 7 minutes.

### Step 4

Serve the hot dogs with the buns, pickled cucumbers and onions, beans, tomatoes and all the sides.

#### Ben McGraw's grilling tips:

Cook everything over high heat. Let your charcoal and grill get to the desired temperature before placing food on it.





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# GARLIC BUTTER STEAK TIP PACKETS

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# GARLIC BUTTER STEAK TIP PACKETS

## INGREDIENTS

- 1 lb steak tips
- 1 stick of butter
- 4 tsp minced garlic
- Salt and pepper to taste
- 4 sprigs of rosemary
- 8 sprigs of thyme
- 1 bunch of parsley freshly chopped
- Crushed red pepper flakes
- Reynolds Wrap® Heavy Duty Foil

### Ben McGraw's grilling tips:

Let meat rest in the foil packs for 10-15 minutes after grilling to let everything soak in its juices.

## INSTRUCTIONS

### Step 1

Heat grill to medium high heat.

### Step 2

Season steak tips with salt and pepper to taste.

### Step 3

Tear off four 18" sheets of Reynolds Wrap® Heavy Duty Foil. Portion out steak onto the four sheets of foil.

### Step 4

Add 2 Tbsp of butter, 1 sprig of rosemary, 2 sprigs of thyme, a pinch of fresh chopped parsley, and 1 tsp of minced garlic to each foil packet and fold.

### Step 5

Grill for about 10 minutes and shake the foil pack. Continue to grill for another 5-10 minutes.

### Step 6

Remove from the grill and shake again. Open the foil pack and enjoy!



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DUTY**

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EASY OPEN TAB - LIFT HERE

**HEAVY  
DUTY**

**50  
SQ FT**

ALUMINUM FOIL  
16.6 YDS x 12 IN  
4.64 m<sup>2</sup> (15.2 m x 304 mm)

**50  
SQ FT**

ALUMINUM FOIL  
16.6 YDS x 12 IN  
4.64 m<sup>2</sup> (15.2 m x 304 mm)



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# TERIYAKI CHICKEN SAUSAGE PACKETS

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# TERIYAKI CHICKEN SAUSAGE PACKETS

## INGREDIENTS

- 1 lb of chicken apple sausage
- 2 bell peppers
- 1 big purple onion
- 1 pineapple cored and diced into 1" cubes
- ½ cup teriyaki sauce
- Reynolds Wrap® Heavy Duty Foil

### Ben McGraw's grilling tips:

Double fold the foil on edges to ensure that juices don't escape.

## INSTRUCTIONS

### Step 1

Preheat the grill to medium high heat.

### Step 2

Dice chicken sausage, bell peppers, and onion into 1" pieces.

### Step 3

Tear off a 10" sheet of Reynolds Wrap® Heavy Duty Foil and place on counter. Place equal parts of sausage, pineapple, bell peppers and onion onto foil. Drizzle teriyaki sauce over mixture & fold to make a foil packet.

### Step 4

Shake packet to get everything coated in sauce.

### Step 5

Grill for 10-15 minutes. Carefully remove the packet from the grill, it will be hot, and shake again to get everything coated in sauce and juices.

### Step 6

Carefully open packet and enjoy!





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# CAROLINA STYLE RIBS

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# CAROLINA STYLE RIBS

## INSTRUCTIONS

### Step 1

Set your smoker to 275 degrees.  
Add apple or hickory wood chunks for a subtle smokey flavor (optional).

### Step 2

In a mixing bowl, add the ingredients for the dry rub: Smoked paprika, brown sugar, Mexican chili powder, cumin, turbinado sugar, dry mustard powder, salt, pepper and cayenne. Hand mix for a nice combined dry rub.

### Step 3

Prep your ribs by removing the silver skin from the back if needed. You can shape it if you prefer. Now, apply 1 Tbsp of hot sauce on the rack of ribs, bone side up and rub it to cover the whole surface area.

### Step 4

Season generously with the dry rub you just made. Flip the rack and repeat the process with the hot sauce and seasoning. Let it sit and sweat for 45 minutes.

### Step 5

Place on the smoker and cook for 2 1/2 – 3 hours. At the 45-minute mark, begin spritzing with apple cider vinegar. Spritz every 45 minutes.

### Step 6

At the 2 1/2 – 3-hour mark, remove and place rack in aluminum foil, bone side down, and add 4-5 tabs of butter, sprinkle brown sugar on top and then drizzle honey. Wrap it in Reynolds Wrap® Heavy Duty Foil and place back on the smoker for 1 1/2 – 2 hours.

### Step 7

In the meantime, prepare the mustard sauce.

### Step 8

Remove rack and sauce it. Let sit 30 minutes before serving.

## INGREDIENTS

- 1 rack pork ribs
- Hot sauce as a binder
- Apple cider vinegar
- Brown sugar
- Honey

### Dry Rub

- ¼ cup smoked paprika
- 2 Tbsp light brown sugar
- 2 Tbsp Mexican chili powder
- 2 Tbsp cumin
- 2 Tbsp Kosher salt
- 1 Tbsp turbinado powder
- 1 Tbsp dry mustard powder
- 1 Tbsp black pepper
- 1 Tbsp cayenne

### Mustard Wet Sauce

- 2 cups yellow mustard
- ¾ cup apple cider vinegar
- ½ cup honey
- ½ cup brown sugar
- 2 Tbsp ketchup
- 2 Tbsp Worcestershire sauce
- 2 Tbsp garlic paste
- 1 Tbsp red pepper flakes
- 2 tsp black pepper

### Ben McGraw's grilling tips:

Cook directly on the charcoal. If you don't have charcoal, cook directly on the lower grates at high heat.