



Ofargo

# MEAT CLAWS

## Recipe e-Book





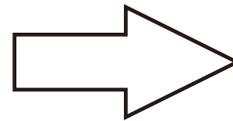
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## About Ofargo

Ofargo Co., Limited, doing business as Ofargo, is a global e-commerce company based in the world factory—China that designs, develops, and sells outdoor grill and kitchen tools by online business. Founded by three grill fanatics— Sook, John and Evan, Ofargo is engaged in becoming the world’s leader in outdoor BBQ, grill & smoking tools, kitchenware and backyard cooking gears.

Ofargo is primarily known for its turkey or grill tools and accessories, for its great valued products and friendly customer services. Its high-quality and affordable product lines are divided into high-end elegant products as gift idea, cost-efficient ones as daily tools and cost-saving options for temporary supply, varying subject to individual needs and practical situations.

Recognizing the increasingly potential market for mobile shopping trends, Ofargo is persistently focus on selling directly to the target markets via regional web shops and Amazon marketplaces. Specialized in heavy duty products and flexible services, Ofargo is committed to injecting all of your enjoyment into every juicy bite.



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# 1.Safety & Warnings

As we know, backyard grill or BBQ is one of the most interesting and exciting entertainment activities, but safety should be placed at first all the time. Before Ofargo Meat Claws bring enjoyable experience into your every juicy and delicious bite, you are recommended to take time to read our SAFETY & WARNINGS first. We believe, your family and friends will thank you for it.



**! WARNING:**  
KEEP AWAY FROM KIDS or USE WITH ADULT SUPERVISION ONLY!



**! WARNING:**  
NO OPEN FLAMES! DON'T BURN IT ON FIRE!



**! WARNING:**  
SHARP TIPS! KEEP OUT OF THE REACH OF CHILDREN!



## 2. How To Use Ofargo Meat Shredder Claws

### 2.1 Before Use

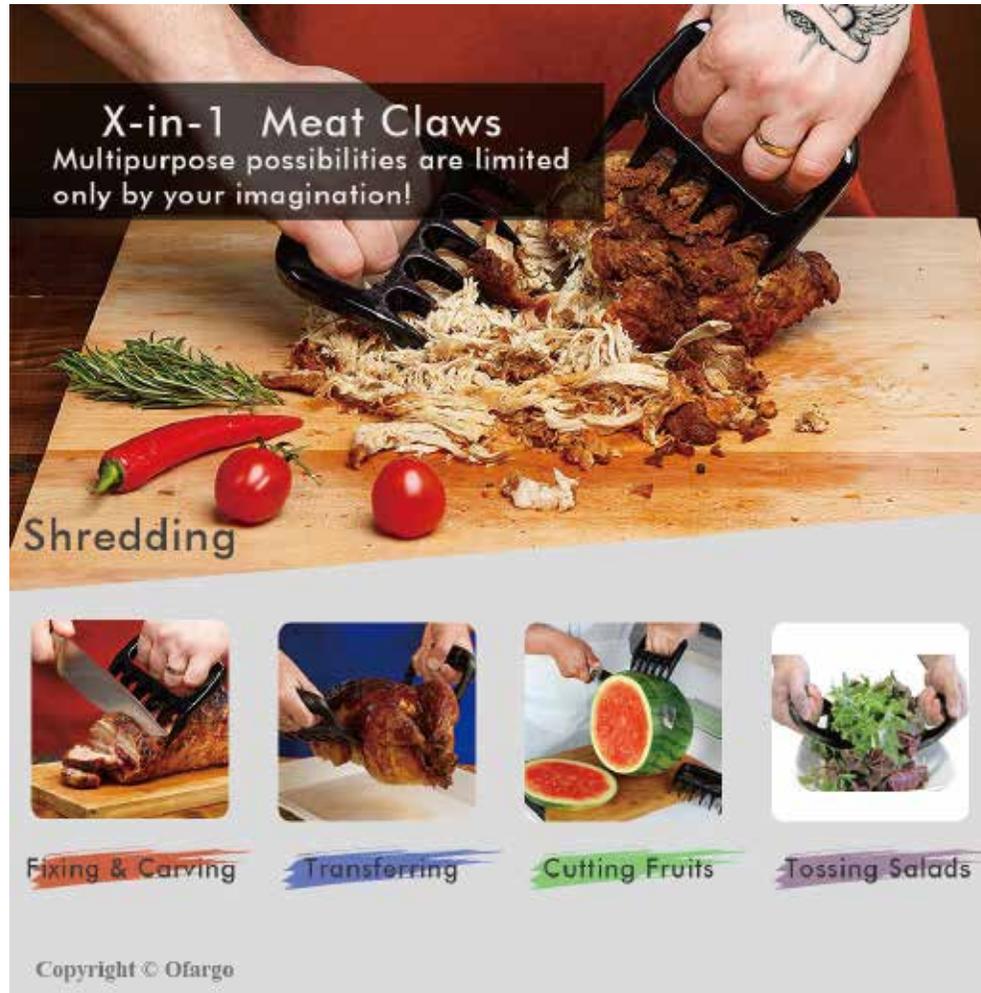


Although our heavy duty product is FDA approved and high-qualified with extremely care in 20+ production process, it is still necessary to care for and clean Ofargo Meat Claws properly. After all, they fly across half of the world to arrive at your home. More importantly, the final purpose is to keep your family healthy and safe. So, let's move on the following steps:

Before the first time you use Ofargo meat claws, please wash them gently in warm water with a dime-sized amount of dishwashing liquid, or you can place them in the dishwasher instead of wash by hand.



## 2.2 X-in-1 Multipurpose Uses Introduction



Ofargo's bionic bear-paw meat shredder claws are widely used to shred pulled pork, chicken, turkey, beef, smoked briskets and so on. Apart from that, they can fix pulled meat or fruit in carving and cutting, so as to keep your fingers safe, and transfer stuff especially hot meat or whole big turkey in your cooking or grill. Moreover, you can use them to toss salads. That is really a must-have kitchen & Grill accessories for shredding or cooking.



Last but not least, they are well packaged in high-end exquisite box, which make them perfect gift ideas for family members, friends or colleagues, who are BBQ fanatics, grill pro and cooking lovers. In a word, the use possibilities and variations are limited only by your imagination!





## 2.3 Friendly Reminders In Uses



**Safety First, Enjoyment Second.**

When you open the package box, please read our Friendly Reminders on the box (also available to see Safety & Warnings on e-Book Chapter 1) . Don't miss them out!

- Watch out sharp claw tips when use, especially lifting food with two claws, avoids claw tips hurting your hands ( see picture on left side).
- Before or after use, please clean and dry

meat claws, including grip grooves. That can help prevent growth of bacteria and keep your meat claws clean and hygienic.

- Heat-resistant Only, Non-fireproof Material. So keep them away from open fires.
- Do not leave them in your meat while it's cooking, or in shredded meat you're warming in the microwave.



### 3. Pro BBQ/Grill/Smoke Secrets for better shredded meat





While the process of cooking and pulling is simple enough, there's still a knack of selecting the right meat, cooking it to the right internal temperature using the low and slow method, and shredding it into meltingly tender strands rather than tough chewy bites or flavorless fluff. Here are professional secrets to put you a step closer to pulled meat perfection.

### 3.1 Select the Right Cut of Meat for Shredding

Generally speaking, the ideal cuts for pulled beef, pork, even big game always come from the shoulder part of the animal. As these part of meat always contains flavorful fat and connective tissues that melt while in low and slow cooking method, making the muscle fibers moist, tender, and easy to pull apart. More importantly, these cuts are relatively cheap.

1) When choosing pork, you'd better opt for a picnic shoulder or Boston butt (also known as a pork butt). Both cuts come from the whole shoulder, which



can produce anywhere up to 20 pounds of meat. If you're willing to pay a little more, look for chunk roasts from domestic pigs, who are specially bred for their high fat content and taste.

2) When cooking beef, you are recommended to stick with chuck roasts, bottom round roasts, and briskets. Even though these cuts can be tough, the tender they will become the longer you cook them over low heat. This makes them perfect options for pulled beef.

3) When selecting poultry, I believe you can't go wrong with whole birds, breasts, or thighs. A whole bird will give you a good mixture of light and dark meat while thighs are loaded with flavor and moisture. Breasts work well, but you'll need to keep an eye on them since they tend to dry out and become chewy over long cooks.

Whether you purchase bone-in or bone-out cuts depends on your preference. But, what you focus on is that the meat is pulled off the bone and slides out easily when it's cooked sufficiently based on our instructive secrets.



## 3.2 Buy the Right Amount of Meat for Serving

Whatever meat you buy, there will always be some shrinkage. Depending on the cut you choose, you also need to factor in any bones or excess fat you'll discard. Total loss can be anywhere up to 30%. Therefore, you should buy approximately 1/2 pound uncooked meat per person. If you're serving filling side dishes, you might get away with less.

## 3.3 Prepare the Meat Before Cooking

The first thing you want to do is trim your meat. Don't cut off all the fat, but remove any loose or thick pieces of fat and gristle. Keep in mind, you want your seasonings to enhance the meat (not the fat & gristle), as well as form a crunchy bark.

Next, you should rinse the meat with water and then thoroughly pat it dry with paper towels.



If you're going to season the meat quicker and taster, you are suggested to use Ofargo Meat Injector to inject marinade fluid or brine into your meat and then baste any fluid overflow or leftover sauces on meat surface with Ofargo Basting Brush.

Coat the cut with food oil like vegetable oil or olive oil. Be sure to cover the entire meat surface, as the oil can help your seasoning adhere to the meat.

Liberally season the cut with your favorite rub, ensuring the spices reach into every crevice.

By the way, if you have time, let the meat sit for some to absorb the flavors. Here is a Marinating Time Guide table for your reference. You can fine-tune these times based on your actual results:

### Marinating Time Guide

Meat or Poultry	Time
<i>Beef</i>	<i>3-24 hours</i>
<i>Pork</i>	<i>2-6 hours</i>
<i>Chicken/ Turkey /Goose/Duck</i>	<i>2-4 hours</i>
<i>Lamb</i>	<i>3-8 hours</i>
<i>Shellfish</i>	<i>15 hours</i>
<i>Seafood</i>	<i>20-30 hours</i>





### 3.4 Friendly Tips on Brines, Marinades, and Rubs

Where there's a BBQ, there's likely to be a debate. As a rule, purists will never inject and only season with salt and sugar while the hardcore strong-tasters usually inject and generously season with complex variety of flavors.

So, the best advice you can follow is to keep your own favorable flavor profile, and keep it simple if possible. Use a combination of complementary herbs, spices, and aromatics you enjoy. After all, one thousand readers have one thousand Hamlet.

### 3.5 Cook the Meat

Low and slow cooking process can be unpredictable. In some cases, meat will require 90 minutes per pound at 225°F. In other cases, it can take a full 2 hours or more. The grill heat and thickness of your meat are just two of many factors that can affect the cooking time. So, have a good plan for your grill BBQ day to ensure you're not caught off guard.



From grilling, smoking, and braising to baking, roasting, and steaming, there are numerous ways to cook protein for pulling. Simply adapt your recipe according to the cooking method you prefer. The trick is to cook low and slow, ensuring the meat reaches the specified internal temperature before removing it from the heat source.

If you're using a grill or smoker, check your cooker hourly to ensure there is sufficient fuel and smoke. If you want to add additional flavor and moisture to the surface of the meat as it cooks, apply a mop.

Hickory embers are great for barbecuing meats and poultry for pulling, but there's no harm in experimenting with other grilling woods to achieve a smoke flavor you love. Be sure to measure how much wood you use for each smoke so that you develop consistency. Keep in mind that too much smoke can ruin your meat so you'll want to keep track of your preferences.



**Friendly Reminder:** Always use a meat thermometer to check internal cooking temperatures.

A combination of smoking and braising can cut down on cooking time by a few hours. Simply smoke your meat for 2 hours at 225 °F with loads of smoke. Preheat your oven to 350 °F and use Ofargo Meat Claws to transfer your meat onto a rack in a roasting pan. Add a thin layer of apple juice, broth, or water to the bottom of the pan and then cover with foil, ensuring the edges are properly sealed. Roast the meat for a further 2 hours or until the internal temperature reaches a sufficient heat. When probing the meat, it should have a butter-like feel.

### 3.6 Control Internal Cooking Temperatures

Believe it or not, you need to cook your meat way beyond the minimal internal temperatures stipulated by regulatory agencies in the food industry. For pulled meat or poultry, well-done protein is essential—even if it makes the medium rare steak lover cringe.



For poultry, you want to push the internal temperature to approximately 185°F. All beef, pork, game, and other meats should reach between 195°F and 205°F. Always check tenderness with a fork before pulling your meat off the grill. If the bone is in, you can twist it to see if turns easily. Whatever you do, don't cook to an internal temperature above 205°F. At this stage, the muscle fibers start to lose moisture and toughen, which makes for unpleasantly chewy pulled meat.

### 3.7 Understand the Stall Temperature

Barbecue has a tendency to plateau between 150°F and 160°F. It can remain there for several hours, which usually freaks out novice grill enthusiasts who don't understand what's happening at this stage of the "low and slow" cooking method. While the knee-jerk reaction is to turn up the heat, it's crucial to be patient.



During this time, the moisture in the meat starts moving to the surface like sweat and then evaporates. This significantly hinders the internal temperature's race to reach the specified level of doneness. The good news is that this stall dries the exterior of the meat and helps develop the crusty bark that's a major part of the barbecue experience.

If you don't have a cold beverage and good company to help you wait out this period, there is a solution. Tightly wrap your meat in heavy-duty tin foil along with a tablespoon or two of water or apple juice and then place it back on the grill. This will push the protein through the plateau faster, but it can affect the outcome of the crust. Perfectly cooked meat for the purposes of shredding takes time, but the results are worth it. If you can, wait out the stall. Rather concentrate on temperature control.

### 3.8 Rest the Cooked Meat

Resting relaxes the cooked muscle, thereby increasing moisture retention and improving the flavor. Depending on the size of the cut, you can let it sit



anywhere from 10 minutes to a few hours. Whole animals can be left a little longer.

To rest large meat chunks or entire birds for long periods, place them in an oven at 170°F. Alternatively, you can wrap the protein in foil and hold it in a cooler filled with towels and newspaper for insulation. While this method may soften the crust slightly, it's the best way to maintain a safe temperature if you're an hour or more from mealtime.

### 3.9 Professionally Shred the Cooked Meat

The pulling technique separates the muscle fibers into bundles, allowing for optimum juice retention. Chopping, dicing, or slicing causes meat to dry out quickly, which is why pulling is best.

If you've purchased a bone-in cut, pull it out before you start shredding. Properly cooked meat should simply fall away, leaving behind little meat on the bone—if any at all. You can shred your meat or poultry in a pan with all its juices or you can reserve the drippings for later. Make certain the bowl



or pan you use provides enough room to shred comfortably. Find the grain of the meat, insert the claws, and pull in opposite directions to break the meat into shards. You can also use one claw to stabilize the meat and the other claw to pull in a downwards motion.

Don't shred too finely or you'll lose the texture and flavor you want. Don't pull the meat into big pieces either or you'll potentially end up with chewy, tough bites. Be sure to discard any chunks of fat or gristle you come across as you're pulling.

### 3.10 Store Shredded Meat and Poultry Leftovers

Whether you're lucky enough to have leftovers or you've purposefully made extra, you can store your meat in the refrigerator for 3–4 days or in your freezer for 2–3 months. If you're planning to freeze and haven't added any sauces, pour a little of the cooking juices over the meat in a Ziploc bag before freezing it. Be sure to remove as much air as possible to prevent freezer burn. If you're simply storing leftovers in the refrigerator, put the meat in a shallow, airtight container.



## 4. Cooking Master's Recipes

### Recipe Secret 1 :

### **KANSAS CITY-STYLE BOSTON BUTT IN THE INFUSION COOKER**



You don't have to be a pit master to create an amazing Kansas City-style Boston butt. All you need is your grill and Ofargo meat claw. Ready in 2-1/2 hours, you'll have pork packed with smoky, juicy Kansas City perfection.



## What You'll Need

<b>1</b>	4-5 pound Boston Butt, or pork shoulder	<b>1</b>	tablespoon chili powder
<b>1/2</b>	cup brown sugar	<b>1</b>	tablespoon garlic powder
<b>1/4</b>	cup paprika	<b>1</b>	tablespoon onion powder
<b>1</b>	tablespoon black pepper	<b>1</b>	teaspoon cayenne pepper
<b>1</b>	tablespoon salt		

## How to Make It

- 1** Place brown sugar, paprika, black pepper, salt, chili powder, garlic powder, onion powder and cayenne into bowl and mix together.
- 2** Liberally rub the dry mixture into the meat on all sides of the Boston butt.
- 3** Set your grill to high and preheat grill for 10-15 minutes, or until your grill has reached maximum temperature.
- 4** Place a hand full of hickory wood chips into the bottom of the Grill Infusion Cooker. Place the infuser basket into the infuser bottom. Cover with infuser lid, and then place on the preheated grill.



- 5 When wood chips begin to smoke, remove the lid with a spatula and place Boston butt into the infuser basket. Recover. Cook for approximately 15 minutes on high.
- 6 After 15 minutes, set grill to low temperature. Cook for approximately 1½ - 2 hours or until the internal temperature of the meat reaches 145°F.

**TIP: For pulled pork, cook to 200°F.**

**Recipe Secret 2:****COMPETITION BBQ PULLED PORK ON A GAS GRILL**

Did you know that you can create some amazing, competition-style pulled pork on your own gas grill? Well, you can! Now, while most BBQ competitions don't allow the use of gas grills, that doesn't mean that you can't create an award-winning masterpiece for your backyard crew.



## What You'll Need

### PEACH NECTAR PORK MARINADE

- 2** cups Peach Nectar
- 1/2** cup light brown sugar
- 1/4** cup kosher salt
- 1/4** cup Butcher BBQ phosphate
- 2** teaspoons Worcestershire
- 1** teaspoon dry mustard

### FOR THE PORK

- 2** 8-10 pound bone in pork butts, or shoulders
- 1** BBQ Dry Rub
- 1** Competition Pulled Pork BBQ Sauce

### FOR THE WOOD

- 4** cups wood chips

## How to Make It

- 1** Make the Peach Nectar Marinade. Mix all ingredients thoroughly by whisking in a bowl. Set aside in fridge for a minimum 4 hours or overnight prior to injecting pork.

**TIP: Do not use a blender to mix the injection as it will over-activate the phosphates.**

- 2** Trim the butt of excess fat from the top of the meat. Make sure to leave the bottom fat cap intact.



**TIP: Trimming some of the hard fat pockets will allow the rub to better penetrate the meat. The intact fat cap will act as a natural heat shield for the bottom of the butt.**

- 3 Place each pork butt in a 2 gallon resealable ziplock bag. Using Ofargo marinade injector, inject each pork butt with 8 to 10 ounces of Peach Nectar Marinade.
- 4 Rub each pork butt with 1 cup Chicken & Pork Rub. Rest the pork in the fridge for a minimum of 4 hours. Overnight is best.

**TIP: During this time, the rub will soak into the pork. It will help with the formation of the bark, or crust.**

- 5 Make 4 wood chip packets. Lay one sheet of foil down. Add approximately 1 cup of wood chips. Close the packet tightly to form a flat package. Poke holes in the top of the packet to allow the smoke to come out.

**TIP: A smoke box will make it even easier to smoke without having to make packets.**

- 6 Create an indirect cooking zone by only lighting one burner of your gas grill. Place the pork butts fat side down on the indirect zone. It can come right from the fridge. The temperature of the grill should be approximately 225 to 250 °F.



- 7 Check your pork ever ½ hour. If the surface is dry then spray with your unsweetened apple juice spray. Replace your smoker packet every hour.
- 8 When the pork butts reach 165 to 175 °F , approximately four hours, it is time to wrap. Place each pork butt in a ½ size disposable pan.

**TIP: The bark or crust should be a rich, deep mahogany color at this time.**

- 9 Pour 1 cup of apple juice and 1 cup of brown sugar over each pork butt and wrap with heavy duty foil sealing it tightly.
- 10 Return to the grill (indirect) or oven at 300 °F until the internal temperature of the pork reaches 200 °F . You should be able to pull the bones out easily.
- 11 Turn off the grill and rest for 1/2 hour covered.
- 12 Shred the pork butt with Ofargo meat claws, discarding fats and any gristle. Mix with Competition Pulled Pork BBQ Sauce and serve on buns with slaw.



## Recipe Secret 3:

### **BALSAMIC GLAZED PORK CHOPS**



A bone-in pork chop is a quick and easy dinner choice to prepare on the grill, one that your family and friends will love these. The balsamic vinegar and maple mixture not only added flavor but gave the chops a wonderfully caramelized color.



## What You'll Need

<b>4</b> Bone Pork Chops - Organic if possible	<b>1</b> tbsp sea salt
<b>1/2</b> cup maple syrup	<b>1</b> cloves garlic flattened
<b>1/4</b> cup balsamic vinegar	<b>4</b> cups wood chips
<b>1/4</b> cup tamari sauce	<b>1/2</b> cup water optional
<b>1/2</b> cup olive oil	

## How to Make It

- 1** Blend together all the ingredients, except the water
- 2** Place the pork chops in a large bowl or baking pan and pour marinade over them.
- 3** If the mix does not cover the chops almost completely add in a little water to until it does. (the pan should be just big enough to hold the chops touching).
- 4** Allow pork chops to marinate 2-4 hours.
- 5** Heat saute pan until very hot using a paper towel dipped in oil, lightly coat the pan, or use pan spray.



- 6** Place the chops into the pan and allow them to remain on that side for at least two minutes, or until sugars in marinade caramelize ( you want the side to sear and get dark in color).
- 7** Turn over pork chops and allow the other side to sear and caramelize (2-4 minutes).
- 8** At this point the pork chops should almost be done.
- 9** Turn over chops one last time and add two tablespoons of the marinade to the pan, after one minute remove the pan from the heat.
- 10** Serve pork chops with your favorite sides



## Recipe Secret 4:

### **THE BIG EASY SOUTHERN THANKSGIVING TURKEY RECIPE**



Nothing brings the family together like a delicious, golden-fried turkey for Thanksgiving. But without the proper equipment, your cooked bird may be all style, and no substance. So, fried turkey has gained notice for its unique flavor profile and quick cooking process. Moreover, don't forget Ofargo Meat Claws for shredding.



## What You'll Need

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 1 whole turkey, 12-13 pounds         | 1 cup herb seasoning or dry rub |
| 2 tablespoon vegetable or peanut oil |                                 |

## INGREDIENT TIPS

### TYPES OF OIL

It does not matter which of the two you use - vegetable or peanut. Both are mild in flavor and also have higher smoke points, making them excellent for deep frying. We do recommend avoiding heavier oils like olive. These tend to be richer in flavor and will affect the taste of food.

## How to Make It

- 1 Prepare turkey for cooking - remove the giblets, neck, etc.
- 2 Remove any plastic or metal ties used to hold legs or cavity in place.



- 3 Rinse the turkey in tepid water and pat dry with paper towels.
- 4 Apply dry rub on outside of turkey - if your hands are small enough you can also work rub in between the skin and the meat on the breast and leg/thigh area.
- 5 Lightly spray or brush oil on outside of turkey.
- 6 Truss the legs and place turkey legs down in the cooking basket.

**TIP: To help prevent sticking, oil the wire in the cooking basket before placing turkey in it.  
Insert meat thermometer in the breast so that the tip does not touch bone and the dial is easily read when the basket is in the cooker.**

- 7 Light the burner according to instructions in manual - no pre-heating required.
- 8 Plan to cook the turkey for approximately 10 minutes per pound - and monitor the temperature closely as the last "planned" 20 minutes begin.
- 9 When the thermometer registers about 3 degrees below the target temperature of 165 °F - turn off the cooker and remove the cooking basket with the



turkey in it. Place the basket on a shallow sheet pan and allow to rest for about 15 minutes while the turkey continues to cook from internal heat. Remove the turkey from the cooking basket.

**TIP: You can use your hands to make sure the turkey doesn't get hung up while trying to remove...and invert the basket and allow the turkey to gently "fall" out.**

- 10 After the turkey rests for about 20 - 30 minutes total it will be ready to carve and shred.



## Recipe Secret 5:

### **PEPPERED PORK LOIN WITH A PECAN-CHILI FRUIT SAUCE**



It's a time to celebrate the day through by sharing this Peppered Pork Loin meal with your family and friends. This meal won't take you all night to make and shouldn't cause you added stress, because not only is the Peppered Pork Loin delicious, it's also easy to make and can be on your table in about 30 minutes.



## What You'll Need

1	in pork tenderloin seasoned and cut half	1	teaspoon sea salt
1	tablespoon unsalted butter	1/2	cup diced pineapple
1/2	cup cranberries	1	in small tangerine segments
1	teaspoon tangerine zest	1/C	cup toasted pecans
1	cup sweet chili sauce more if you like	1	tablespoon chopped cilantro or parsley
1	teaspoon black pepper cracked is better		
1	teaspoon cajun seasonings or paprika if you don't like heat		
1	tablespoon all purpose flour gluten free flour can be substituted		

## How to Make It

- 1 cut pork loin in half and season liberally with sea salt, black pepper and cajun seasoning. Set aside until needed.
- 2 toast pecans in a hot saute pan and set aside
- 3 in a small saucepan over medium heat add butter and allow to melt.
- 4 add pineapple and cook for 1 -2 minutes.
- 5 add cranberries, tangerine segments, zest and sweet chili sauce. Bring to quick boil and remove from heat.



- 6** Add in Pecans, mix well. Set aside until needed. (can be cold or at room temperature)
- 7** lightly coat pork loin with flour.
- 8** Heat a large saute pan over medium heat, add olive oil as needed and place both pieces of pork loin into pan. Do not disturb them for 4-5 minutes
- 9** turn pork over and allow other side to cook for about 4-5 minutes. Sear any ends that may not have gotten cooked.
- 10** Continue cooking pork loin in saute pan over medium low heat (adding a little more oil as needed) or in a preheated oven at 350 degrees for about 10 minutes.
- 11** The internal temperature of the pork should be 165 °F or less if you like medium well pork.
- 12** Slice into medallions after allowing the pork to rest for 10 minutes, or serve whole with the fruit sauce and your favorite side dishes.



## Recipe Secret 6:

### VERY CLASSIC DRY-BRINED ROAST TURKEY



As Thanksgiving and the holiday season approaches, thoughts to turn to plum juicy turkeys, roasted to perfection, served with gravy and all the trimmings.....But how many times have you had sat down to dinner to be disappointed by a dry and flavorless bird? Keep in mind that the brine doesn't just keep the meat juicy—it helps deliver that beautiful browned skin. If you feel like skipping the infused-butter baste, brush occasionally with a light coat of extra-virgin olive oil to get that golden brown skin.

Finally, use Ofargo Meat Claws to shred your classic roast turkey.



## What You'll Need

<b>3</b>	tablespoons light brown sugar	<b>2</b>	sprigs rosemary
<b>2</b>	garlic cloves, crushed	<b>1/2</b>	cup (1 stick) unsalted butter
<b>2</b>	teaspoons soy sauce		
<b>3/4</b>	cup Diamond Crystal or 7 tablespoons Morton kosher salt		
<b>1</b>	12–14-pound turkey, neck and giblets removed, patted dry		

## How to Make It

- 1** Place salt and brown sugar in a medium bowl and work together with your fingers to incorporate. Place turkey on a flat or V-shape roasting rack set inside a large roasting pan. Pack dry brine all over turkey, inside and out, nudging some into areas where the skin naturally separates from the bird, such as around the neck and top of the breast and between the legs and breast. Chill, uncovered, at least 12 hours and up to 2 days.
- 2** Place oven rack in lower third of oven; preheat to 425°F. Rinse turkey and pat dry. Rinse roasting pan and rack if needed. Place turkey, breast side up, on rack in roasting pan and pour 1 cup water into pan.



This will prevent drippings from burning. Roast turkey, rotating pan back to front halfway through and adding more water by  $\frac{1}{2}$ -cupfuls as needed to maintain some liquid in the pan, until skin is browned all over, 35–45 minutes.

- 3** Meanwhile, cook rosemary, garlic, butter, and soy sauce in a small saucepan over medium heat until bubbling and fragrant, about 5 minutes; keep warm.
- 4** Reduce oven temperature to 350°F and continue to roast turkey, basting with butter mixture every 10–15 minutes and rotating pan every 30 minutes or so if bird is browning unevenly, until an instant-read thermometer inserted into the thickest part of breast registers 150°F (temperature will continue to climb as the bird rests), 40–70 minutes longer. Transfer turkey to a cutting board and let rest at least 30 minutes and up to 1 hour before carving and shredding.



## Recipe Secret 7:

### **SPATCHCOCKED TURKEY WITH ANISE AND ORANGE** **(8 to 10 Servings)**



Most butchers will remove the backbone for you. Lots of guests? Roast two 12–14-pounders; spatchcocking anything larger will be harder and takes longer.



## What You'll Need

<b>5</b>	teaspoons aniseed	<b>1/2</b>	cup kosher salt
<b>2</b>	teaspoons freshly ground black pepper	<b>2</b>	medium onions, quartered
<b>4</b>	large carrots, peeled, halved	<b>4</b>	celery stalks
<b>3</b>	heads garlic, halved	<b>1/2</b>	cup olive oil
<b>2</b>	tablespoons dark brown sugar		
<b>1</b>	12–14-lb. turkey (neck, giblets, and backbone removed and reserved)		
<b>1/4</b>	cup finely grated orange zest, plus 4 wide strips orange zest		
<b>1</b>	tablespoon coarsely chopped fresh rosemary, sprig reserved		
<b>1</b>	tablespoon fresh thyme leaves, sprigs reserved		

## How to Make It

- 1** Toast aniseed in a dry small skillet over medium heat, tossing occasionally, until fragrant, about 3 minutes. Let cool; finely grind in a spice mill or a mortar and pestle. (Alternatively, chop with a knife.)
- 2** Finely chop salt, grated zest, sugar, chopped rosemary, thyme leaves, pepper, and 4 tsp. aniseed in a food processor.
- 3** Place turkey, skin side down, on a cutting board. Use a knife to score down long oblong bone in the center of breast. Turn skin side up and press down



on breastbone to flatten. You should hear a crack and feel the bones give way. Rub all over with salt mixture; place turkey, skin side up, on a wire rack set inside a rimmed baking sheet and chill, uncovered, 6–18 hours.

- 4** Preheat oven to 450°F. Arrange onions, carrots, celery, garlic, and thyme and rosemary sprigs in a roasting pan. Rinse turkey, pat dry, and place, skin side up, on top of vegetables; let sit at room temperature 30 minutes.
- 5** Meanwhile, heat oil, orange zest strips, and remaining aniseed in a small saucepan until oil is sizzling, about 2 minutes; let cool slightly.
- 6** Brush turkey with oil, add ½ cup water to pan, and roast turkey 30 minutes. Reduce oven temperature to 350°F and continue to roast, brushing with oil every 20 minutes, until skin is deep golden brown and crisp and an instant-read thermometer inserted into thickest part of thigh registers 165°, about 1 hour longer. Transfer to a platter; tent with foil and let rest at least 30 minutes before carving and shredding.



## Recipe Secret 8:

### **GRILLED LAMB CHOPS AND WATERMELON FETA SALAD**

Summer is closing in fast and that means its time to fire up the grill and get your favorite side dishes ready for your next barbecue! This year its time to think outside the box just a bit and come up with some new ideas to make your summer gatherings more delicious than ever before.

Grilled Lamb Chops are a great way to up your game just a bit and can be a tasty starter if you're feeding a large group, or a main meal for an intimate gathering.





## What You'll Need

- |  |                                |
|--|--------------------------------|
| <b>1</b> pound lamb chops of your choice   | <b>2</b> tablespoons olive oil |
| <b>1</b> tablespoon balsamic vinegar   | <b>3</b> tablespoons water     |
| <b>1</b> tablespoon Montreal steak seasoning or your own mix of cracked black pepper sea salt and garlic |                                |

### **WATERMELON FETA SALAD**

- 2** cups cubes of watermelon
- 1** cup cubes of feta cheese
- 1/2** cup pickled onions

### **PICKLED ONIONS**

- 1** medium red onion thinly sliced
- 1/2** cup apple cider vinegar
- 1** cup warm water
- 1** tablespoon sugar
- 1** teaspoons  $\frac{1}{2}$  sea salt

## How to Make It

- 1** mix chops together in a ziplock bag with the oil, vinegar, water and seasonings. Mix well and allow to sit for an hour.
- 2** Get your grill hot.
- 3** place chops on grill for about 2 minutes per side for the rib chop, and depending upon the thickness 3 minutes or more per side for the loin chops. You want the meat to be a little pink for the best flavor.



## **WATERMELON FETA SALAD**

- 1** Gently toss watermelon, feta and pickled onions together. serve as side or on a bed of arugula.

## **PICKLED ONIONS**

- 1** Thinly slice the red onion
- 2** Combine vinegar, water, sugar, and salt in a medium bowl. Whisk together until sugar and salt are completely dissolved.
- 3** Pour mixture over sliced red onions and cover. Allow to set at least one hour or overnight.
- 4** Leftover onions can be saved and used on burgers and sandwiches.

**Recipe Secret 9:****GRILLED & BRAISED RACK OF BEEF SHORT RIBS**

Nothing will warm your family's hearts faster than a hearty beef dish. Low and slow is the ticket to this fantastic dish, and reminiscent of an osso buco. The beef ribs add a flavor that's all their own. Add whatever vegetables are in season and you will have a whole meal ready at the same time. What could be easier?



## What You'll Need

<b>1/4</b>	rack of beef short ribs	<b>1/2</b>	teaspoon fresh thyme
<b>1/4</b>	cup flour	<b>1/2</b>	teaspoon fresh oregano
	cup brown sugar		seasonal vegetables
	kosher salt	<b>1</b>	cup beef stock
	black pepper	<b>1</b>	cup hearty red wine

## How to Make It

- 1** About an hour before grilling, remove ribs from packaging, remove membrane from underside, rinse with tepid water and dry with paper towels.
- 2** Apply the mixture of flour, sugar, salt, pepper, thyme and oregano on the ribs and work in with your hands so it's a good coating.
- 3** Rest ribs on counter and rise to room temp.
- 4** While that's happening, clean and prep the vegetables - covering with water, if necessary to prevent browning.



- 5 Pre-heat half of the grill to *Medium-High*, the other half no heat.
- 6 Spritz the ribs with a bit of oil and place on clean, hot grates.
- 7 Use tongs to turn so they don't burn and brown surface of rib on both sides (the outside color should be darker than peanut butter, but not as dark as chocolate).

**TIP: This may take anywhere from 5-15 minutes, depending on the heat of your grill.**

- 8 When they are brown, put them into the disposable pan (you can cut the rack in half, if you need to.)
- 9 Add the vegetables, wine, and beef stock to the pan with the ribs. Leave the pan over the hot side until the liquid is hot. and then turn down to low.
- 10 Cover the pan with the foil and move the pan to unheated section of the grill. Close the hood of the grill and cook for at least 2 hours, opening the grill as little as possible.

**TIP: When you check for doneness, add more stock, as necessary, to keep some liquid in the bottom. The fat from the ribs, along with the flour and liquid, will form a rich, dark gravy.**



- 11** Remove the ribs to the kitchen and cut them into individual ribs for serving.
- 12** Plate with the vegetables and top with the gravy.



## Recipe Secret 10:

### **THE BIG EASY HOLIDAY BEEF SHANK**

The holidays are here and soon turkeys, hams, and rib roasts will be adorning tables across the country. Those are classic holiday meals, tried and true; however, you may sometimes have an itch to shake things up a bit. Roasting a whole beef shank is a fun way to take the holiday meal in a different direction. It creates a stunning impression when you do like this.





## What You'll Need

### FOR THE BEEF SHANK

- 8-10** pound beef shank
- 1/2** cup beef broth
- 1/4** cup coarse grain mustard

### FOR THE BRAISING LIQUID

- 1 3/4** cup stock
- 3** tablespoon soy sauce
- 1** tablespoon sesame oil

### FOR THE RUB

- 3** tablespoon coarse ground black pepper
- 3** tablespoon kosher salt
- 2** tablespoon chili powder
- 2** tablespoon dried oregano

### EQUIPMENT NEEDED

- 2** pieces aluminum foil, 18" x 36"
- 8"** pie pan

## How to Make It

- 1** Preheat The Big Easy Oil-Less Turkey Fryer to medium heat.
- 2** Prepare the beef shank. Trim the fat cap and membrane. Use a meat syringe to inject the shank with beef broth .
- 3** Slather the coarse grain mustard all over the beef. Mix rub ingredients together and season the beef on all sides.



- 4** Place the two pieces of foil on a table forming an “x.” Place the 8” pie pan in the center. Mix together the braising liquid and add 1 cup to the pan. Place the beef shank upright with the fatter end down in the pan. Pull up the foil, tightly sealing around the shank. Place this into The Big Easy basket. Take care not to tear the foil. You need to keep the liquid in the pack for it to braise.
- 5** Place the basket into The Big Easy fryer and cook at medium, 300-325°F target, for 4 hours.
- 6** Remove the basket. Carefully pull the foil back and pour the remaining cup of braising liquid so that it runs down the leg into pie pan. Seal the shank back up. Cook until the roast reaches an internal temperature of 195°F, about a total cook time of 8 hours.
- 7** Carefully remove the roast from the foil, reserving the liquid. Place the roast back in The Big Easy for 10-15 minutes to crisp the outer crust.
- 8** Pour the liquid into a grease separator. Strain off the jus, leaving the grease in the separator. Taste for seasoning, adjusting with salt and pepper if desired.



- 9** Remove the beef from The Big Easy and let rest for 10 minutes. Use two large forks to shred the meat.
- 10** Serve the shredded beef on mashed potatoes or stone ground grits, topped with the beef jus.

**Recipe Secret 11:****APPLEWOOD SMOKED CHICKEN**

This recipe's smoky flavor accented with mild fruity infusion is perfect for an easy weeknight dinner on the grill.



## What You'll Need

	BRINE		RUB	
whole chicken	4	cups apple juice	1	tablespoon paprika
BBQ Sauce	3	sliced jalapeno peppers	1	tablespoon brown sugar
applewood smoking chips	1	tablespoon salt	1	teaspoon salt
	1	teaspoon black pepper	1	teaspoon pepper
			1/2	teaspoon onion powder

## How to Make It

- 1 In a large container capable of containing a whole chicken, combine all of the Brine ingredients together and mix until the salt have dissolved.
- 2 Split the chicken into two halves then place them into the brine. Brine for 4 to 6 hours in the refrigerator.
- 3 Preheat your grill for indirect heat.
- 4 Mix all of the Rub ingredients together then rub the chicken on both sides.



- 5** Place the chicken halves on the grill grate for indirect cooking; Toss one or two apple wood chunks onto hot coals and close the lid; Smoke for about 2 Hours at 250°F.
- 6** Glaze the chicken with your favorite BBQ sauce then close the lid for another 10 minutes.
- 7** The chicken is ready to serve when the internal temperature reaches 165°F on an instant read thermometer.



## Recipe Secret 12:

### **EASY CHICKEN PARMESAN**

This top-rated chicken Parmesan recipe makes a delicious, satisfying family meal with spaghetti and a simple salad. Best part is, it's easy to prepare and bake. The chicken is breaded, browned and then baked with spaghetti sauce along with Parmesan and mozzarella cheese.

Flatten the chicken breasts to cook quickly and evenly or slice them horizontally to make two thin cutlets for each chicken breast. Alternatively, buy thinly sliced chicken breasts or cutlets.





## What You'll Need

<b>1</b>	large egg	<b>1/2</b>	cup milk
<b>1</b>	cup Italian seasoned breadcrumbs	<b>2</b>	to <b>3</b> tablespoons extra-virgin olive oil
<b>8</b>	slices mozzarella cheese	<b>1</b>	(24-ounce) jar pasta sauce
<b>1/2</b>	cup Parmesan cheese (grated)	<b>8</b>	ounces pasta (spaghetti or linguine)
<b>4</b>	boneless chicken breast halves (about 1 1/2 pounds)		

## How to Make It

- 1** Heat the oven to 350 °F (180 C/Gas 4).
- 2** Lightly grease a 9 x 13-inch baking dish.
- 3** Put the chicken breasts between sheets of plastic wrap and gently pound to about 1/2 inch in thickness.
- 4** Whisk together the egg and milk in a bowl.
- 5** Put the seasoned breadcrumbs in a different, wide, shallow bowl.
- 6** Dip the chicken breasts in milk and egg mixture and then in breadcrumbs, turning to coat thoroughly.



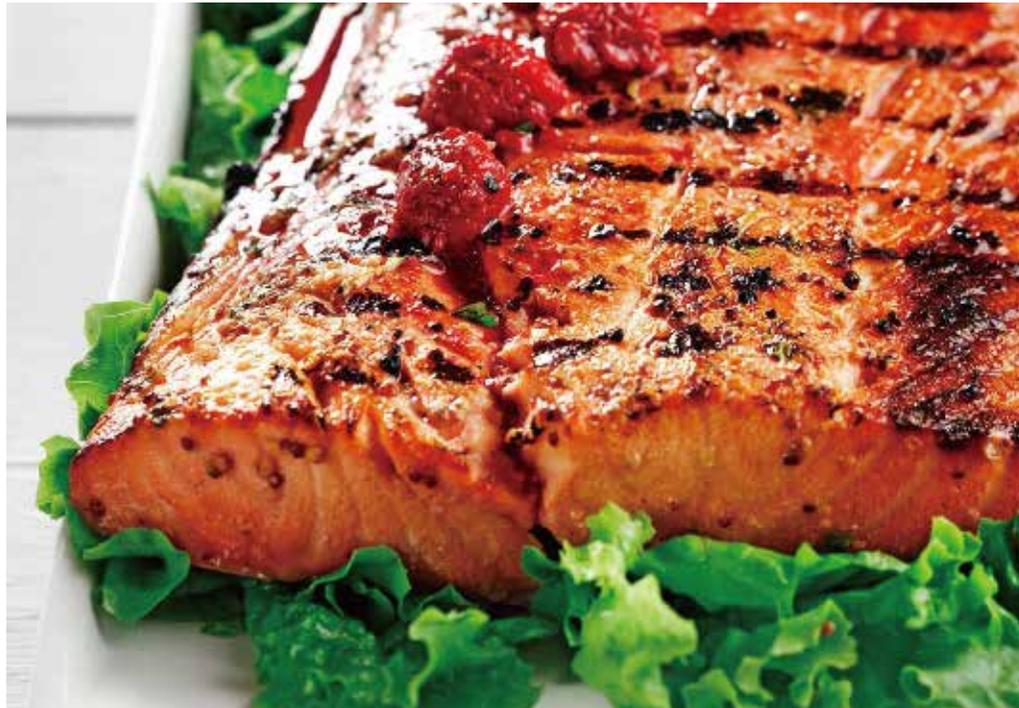
- 7 Heat the olive oil in a large skillet or saute pan over medium-high heat.
- 8 Brown the chicken in the hot oil on both sides until golden brown, about 3 to 4 minutes on each side. Arrange the chicken in the prepared baking dish.
- 9 Slice 8 pieces of mozzarella cheese and put two on each chicken breast. Pour 1 jar of your favorite spaghetti sauce over all. Sprinkle with Parmesan cheese and a little more mozzarella and bake for about 25 to 30 minutes, or until bubbly.
- 10 Meanwhile, cook the spaghetti or linguine in boiling salted water following package directions. Drain well.
- 11 Serve with spaghetti, garlic bread, and a tossed green salad.

**TIP: To flatten the chicken, place a chicken breast between two sheets of plastic wrap or in a food storage bag. Using the smooth side of a meat tenderizer or a rolling pin, pound gently until uniform in thickness. You can also buy the thin sliced chicken breasts/cutlets for this recipe. Or, slice the chicken breasts horizontally to make thin cutlets. If the chicken breasts are very large, you might only need 2 or 3 for a meal.**



## Recipe Secret 13:

### **FIRECRACKER SALMON**



This salmon is marinated in an Asian-style mixture with just enough spice and heat to give it a little kick. Perfect for any occasion and a great way to spice up a healthy choice. Serve with grilled vegetables, brown rice, or quinoa.



## What You'll Need

**4** 6-ounce salmon steaks (or fillets)

### For the Marinade:

**2** tablespoons/30 mL soy sauce

**2** tablespoons/30 ml green onions (chopped)

**1/2** cloves garlic (minced)

**1** teaspoon/5 mL sesame oil

**1** tablespoon/15 mL sambal chili paste (or 1 teaspoons/5 mL pepper flakes)

**1/4** cup/60 mL peanut oil (use vegetable oil as substitution)

**2** tablespoons/30 mL balsamic vinegar

**2** teaspoons/10 mL brown sugar

**1** teaspoon/5 mL grated ginger

**1/2** teaspoon/2.5 mL salt

## How to Make It

- 1** Combine marinade ingredients in a small bowl until sugar and salt have dissolved. Place salmon in a large resealable bag (or two, if needed). Pour marinade mixture over top, making sure fish is well coated. Force all the air from the bag and seal. Place in the refrigerator to marinate for 1 hour.
- 2** Preheat grill for medium high heat. Make sure to oil the grill grates well before grilling fish. This will keep the fish from breaking during the cooking process.



- 3** Remove fish from bag and place on a hot grill. Brush liberally with some of the marinade and discard the rest. Cook over a high heat for about 4 to 5 minutes per side or until done (between 145-150 °F.). Time might vary because of the thickness of the fish.
- 4** Once fish has cooked, remove from grill and serve with your favorite sides.



## Recipe Secret 14:

### **GRILLED PIZZA MARGHERITA**



How about a rustic wood-fired pizza grilled to crisp, yet tender, perfection? Try this new, smokey twist on an Old World Italian classic — Grilled Pizza Margherita. This pizza is incredibly simple to prepare. It uses fresh herbs, spices, cheeses and dough, a hint of smoky hardwood and the intense radiant heat of Char-Broil's patented TRU-Infrar...



## What You'll Need

### FOR THE PIZZA

- |  |   |
|--|---|
| <b>1</b> ball pizza dough, about 16 ounces | marinara sauce                                    |
| olive oil                                  | heirloom tomatoes, thinly sliced                  |
| cornmeal                                   | fresh mozzarella cheese, torn                     |
| salt to taste                              | prosciutto, finely sliced and pulled into strands |
| freshly ground pepper to taste             | fresh leaves thyme, oregano and basil             |
|  | parmesan cheese                                   |

## How to Make It

- 1** Preheat your grill to high 20 minutes before grilling. Toss a large handful of hickory wood chips directly over the grates or apply 1 pre-packaged wood chip pack to integrate rustic smoky flavors into the dough.
- 2** Meanwhile, roll out the room-temperature dough on a floured surface to 1/4-inch thickness. Brush dough with oil and dust with cornmeal.
- 3** Lay dough directly over grates, searing the first side for 3-5 minutes with lid open or until dough rises and edges begin to brown. Flip dough over and



immediately dress with sauce, tomatoes, cheese and prosciutto. Turn down the temperature of the grill to medium. Close the grill lid and allow the pizza to bake until cheese bubbles and dough is cooked through.

- 4** Remove pizza from grill and place on cooling rack to rest for 3-5 minutes.
- 5** Season with salt and fresh ground peppercorn, to taste. Garnish with fresh leaves of basil, thyme and oregano. Finish with a sprinkling of shaved Parmesan. Slice and serve.



## 5 Support

If you have any questions about Ofargo Meat Claws, please feel free to contact us at [info@ofargo.com](mailto:info@ofargo.com). Our friendly customer service team is at your disposal all the time.

## 6 Email Us For Claim Code

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