

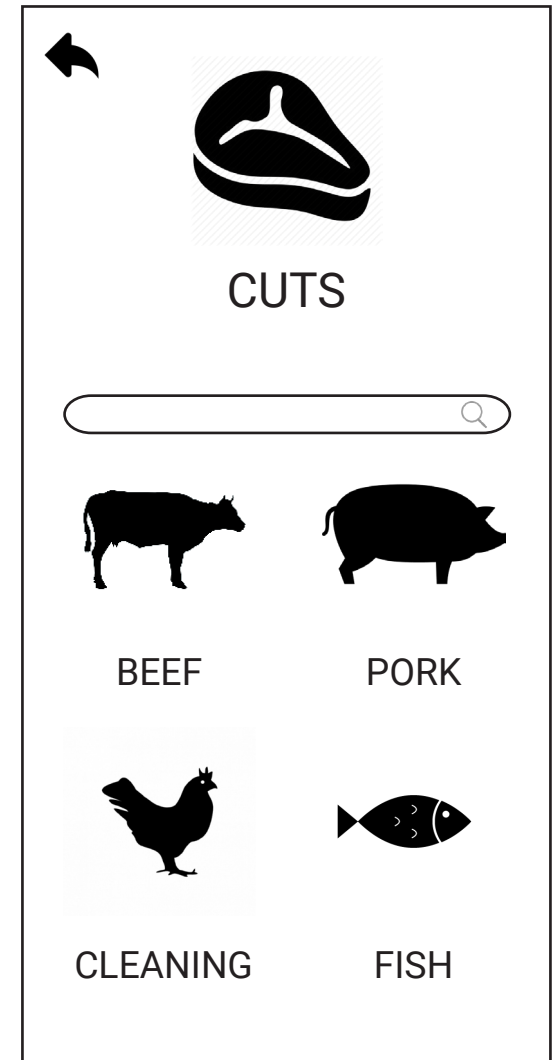
HOME



RECIPE (SPLASH)

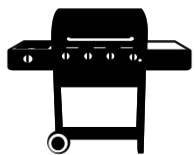


CUTS (SPLASH)





CLEANING



GRILL



SMOKER



FAVORITES



BOSS BURGER



MASTER RIBS



RECIPES



BOSS BURGER



CHICKEN SKEWER



SALT AND
PEPPER RIBEYE



RECIPES



MASTER RIBS



HICKORY
SMOKED BRISKET



OAK SMOKED
PRIME RIB



BEEF



BOTTOM
ROUND ROAST



EYE ROUND
ROAST



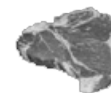
EYE ROUND
STEAK



ROUND TIP
ROAST



SIRLOIN TIP
CENTER STEAK



T-BONE



TENDERLOIN
ROAST



TENDERLOIN
STEAK



TOP LOIN
STEAK (BONELESS)



TOP LOIN
STEAK



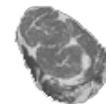
TOP ROUND
STEAK



FLANK STEAK



RIB STEAK



RIBEYE STEAK
BONELESS



THE BOSS BURGER



WHAT YOU'LL NEED

1. _____
2. _____
3. _____
4. _____
5. _____

STEPS

PREP

1. _____
2. _____
3. _____
4. _____
5. _____

COOKING

1. _____ ⌚
2. _____ ⌚
3. _____ ⌚
4. _____ ⌚
5. _____ ⌚



GAS SMOKER



WHAT YOU'LL NEED

1. _____
2. _____
3. _____
4. _____
5. _____

STEPS

1. _____
2. _____
3. _____
4. _____
5. _____



GAS SMOKER



WHAT YOU'LL NEED

1. _____
2. _____
3. _____
4. _____
5. _____

STEPS

1. _____
2. _____
3. _____
4. _____
5. _____

TIMER



1 : 34: 44
TIL NEXT STEP

2. _____





CLEANING



CHARCOAL



GAS



ELECTRIC



CLEANING



CHARCOAL



GAS



FLAT TOP



PORK



T-BONE CHOP



COLLAR STEAK



LOIN EYE STEAK



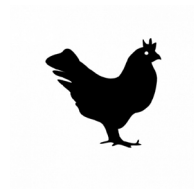
VALENTINE STEAK



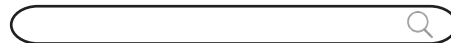
SHOULDER STEAK



RIB CHOP



CHICKEN



BREAST FILLET
(SKIN ON)



BREAST FILLET
(SKIN ON)



WING



BREAST FILLET
(SKINLESS)



WINGETTE



DUMMETTE



FISH



FILLET



CUTLET



PAUPIETTE



TRONCON



PAVE



GOUJONETTES