

Recipes for Applecreek Orchards KY BOURBON MARINADE and BBQ SAUCE

BEEF TENDERLOIN - Put Beef Tenderloin in a roasting pan. Pour *Marinade* over tenderloin to cover $\frac{1}{2}$ to $\frac{3}{4}$ high and marinate for 6 hours or overnight. Bake at 500° for 20 minutes. Without opening the oven, bake at 350° for another 20 minutes. Turn off the oven and leave the tenderloin in for another 20 minutes.

BAKED CHICKEN - Put 2-4 Chicken breasts in a covered baking dish. Pour *Marinade* over chicken to cover $\frac{1}{2}$ to $\frac{3}{4}$ high. Sprinkle with our *Premium BBQ Seasoning* for extra flavor. Bake at 400° for 1 hour, turn off oven but leave chicken in for another $\frac{1}{2}$ hour and it should fall apart. Serve as is or with your favorite *Applecreek BBQ Sauce (Bourbon, Mr. B's Regular or Hot)*.

PORK LOIN ROAST / PULLED PORK BBQ - Put Pork Loin in slow cooker. Pour *Marinade* over pork loin to cover $\frac{1}{2}$ to $\frac{3}{4}$ high. Cook for 3-4 hours on medium-high or until loin starts to fall apart. Serve either plain or pull apart and it makes great barbeque with your favorite variety of our *BBQ Sauce (Bourbon, Regular, or Hot)*.

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MEATBALL APPETIZERS – Buy a bag of your favorite already-made meatballs (the more dense, less fatty the better). Put the meatballs in a slow cooker and cover with your favorite variety of **Applecreek BBQ Sauce** (**Bourbon, Regular or Hot**). It usually takes about 1 ½ bottles to fully cover a large bag of meatballs. Cook on medium to med-high heat until meatballs are warmed thoroughly.

BEEF ROAST – Place a 3-4lb beef roast in a roasting pan. Add water to the pan until 1/8” to ¼” deep. Puncture meat all over with a fork and pour **Marinade** over the roast. Roast in the oven at 350 for 2 to 2 ½ hours, basting often. Add a little water if fluid level gets too low.