

## Grenough's Magic Dust Recipes



**"Dusted Pork Baby Back Ribs"**  
**Grilled or Oven Baked**  
You need: 1 Jar Grenough's Magic Dust  
2 Racks of Pork Baby Back Ribs  
1 16oz. Johnson's Hickory Smoked BBQ Sauce

- 1) Take Ribs and Dust with Grenough's Magic Dust
  - 2) Throw Ribs on low to medium grill Dusted side up 25-30 min.
  - 3) Flip- Cook additional 25-30 min, brush with sauce
  - 4) Turn one more time with Dusted side up, baste heavy & turn heat down for 10-15 min.
  - 5) FINAL STEP: Break out the napkins and corn on the cob and ENJOY!
- \*Serves two persons per rack \*Baking Ins: Just bake at 375 w/ same instructions



**"Grenough's Famous Hot Wings"**  
You need: 1 bottle of Grenough's Magic Dust  
4 lb. bag of fresh or frozen wings  
16 oz. Red Hot Wing Sauce (or brand of your choice)  
1 bottle of ranch dressing

- 1) Preheat oven to 425 degrees, cut wings at joints (if whole) then Place wings on cookie sheet
- 2) Dust wings twice with Grenough's Magic Dust, turn oven down to 375 degrees, bake wings for 45 minutes
- 3) Take wings out & place in large bowl \*pour in 8-12 oz. of hot wing sauce, (the more sauce-the hotter the wings will be). Let sit 10 min. in bowl & marinate
- 4) Put back in oven on broil 3-5 min. \*Watch carefully, you want "crisp" not burnt!
- 5) Take out and enjoy, dip in ranch to desired taste

## "Grenough's Blazing Chicken"

You need:

1 Jar Grenough's Magic Dust

1 large cut-up fryer

1 Jar Bill Johnson's Honey BBQ Sauce

- 1) Place cut-up chicken on cookie sheet, then dust with Grenough's Magic Dust
  - 2) Bake at 375 for 45 min.
  - 3) Take out, drain grease off of pan, then submerge in BBQ sauce
  - 4) Broil an additional 3-5 min. or until golden brown
- \*\*watch carefully as not to burn \*\*Great with Terry's fried potatoes

## "Terry's Fried Potatoes"

You need: 1 Jar of Grenough's Magic Dust

5-6 medium potatoes

3/4 stick butter, 1/4 red onion (chopped)

- 1) Peel and cut potatoes into medium sized cubes
- 2) Melt butter in skillet, put potatoes in
- 3) Sprinkle with Grenough's Magic Dust Spice (twice)
- 4) Cook at 350 until brown (about 10 min.)
- 5) Turn down to 300 & cover, stir occasionally, cook for about 30 min.
- 6) Remove lid, add onions & cook 15 minutes more, and then enjoy.

\*Great with Steak, Eggs, Chicken & more...

## "Sedona's Sizzling Stir Fry"

You need: 1 Jar Grenough's Magic Dust  
2 Lbs. Beef, Chicken, Pork or Shrimp  
House of Tsang/Korean Teriyaki, Stir Fry Sauce  
Vegetables, 1 Green Pepper, 1 Red Pepper, 1 Red Onion  
Water Chestnuts and 1 box of Minute Rice

- 1) Chop up meat into thin strips, chop peppers and onions into small pieces (put these to the side)
- 2) Start rice, pour Teriyaki sauce into large hot skillet or Wok
- 3) Cook meat for 10 min. on high, dust generously with Grenough's Magic Dust Spice, add vegetables and onions and cook 3-5 minutes.
- 4) Get 4 servings of Rice ready in bowl, serve over rice and ENJOY!