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let's grill!
**SMOKER +
BBQ GRILL
COOKBOOK**

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JENNA PASSARO





Jenna Passaro

@sipbitego

Hey, I'm Jenna and I love food and travel.

I'm a cookbook author, and your recipe helper when it comes to all things:

cooking from scratch
BBQ smoker + grill favorites
entertaining ideas
easy meals

This guide will help you get started with some of my favorite grill recipes... enjoy!

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Smoked NY Strip Steak

Ingredients

- 2 NY Strip Steaks
- 2 tbsp BBQ rub
- 1 tbsp oil
- 1 tbsp butter
- 2 cloves garlic
- finishing salt
- fresh herbs

Instruction

Preheat your pellet grill to 180°F. Pat dry and season your NY strip steaks, then smoke them until they reach 120°F internally (about 50 minutes).

Remove from the grill and finish them...

Option 1: Grill each side until desired doneness.

Option 2: Sear in a hot skillet, with oil, butter, and smashed garlic cloves until done to your liking, then rest for 10-20 minutes before serving. Enjoy with herbs!

[see the recipe video on SipBiteGo's YouTube...](#)



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Smoked Hot Dogs

Ingredients

- 4 hot dogs (scored)
- 4 hot dog buns
- toppings

Instruction

Preheat your pellet grill to 225°F and score your hot dogs with an "X" pattern. Smoke them for about an hour, using the super smoke feature if available, until they reach an internal temperature of 160°F.

Once done, remove hot dogs from the smoker and prep your favorite toppings like diced red onion, relish, and ketchup.

Serve the smoked hot dogs in toasted buns and add your desired toppings. Enjoy your delicious smoked hot dogs!

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Griddled Broccoli

Ingredients

- 1 head broccoli
- 1 tbsp oil / butter
- 2 tbsp water
- 1 tbsp garlic, minced
- 1 tsp salt
- ½ tsp pepper
- 1 ½ tbsp lemon juice

Instruction

Start by cutting your broccoli into florets, then wash them. Preheat your griddle to medium-high heat and add oil or butter.

Add the broccoli to the griddle and cook for ~5 minutes, flipping occasionally, and season with salt, pepper, garlic, and lemon juice.

Add a splash of water for steam, cover if desired, and finish cooking for another 5 minutes until tender. Remove from the griddle and enjoy your flavorful griddled broccoli!

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Gas Grilled Shrimp

Ingredients

- 32 oz shrimp, jumbo
- 2 tbsp garlic, diced
- parsley, chopped
- ½ tsp salt
- ⅛ tsp pepper
- 1 tbsp olive oil
- ½ lemon, juiced

Instruction

Devein shrimp, leave on tails. Season with garlic, parsley, salt, pepper, olive oil, and lemon juice, and refrigerate for up to 30 minutes.

Optionally, thread the shrimp onto kebab sticks for easier grilling. Preheat the gas grill to high heat and rub olive oil on the grates to prevent sticking.

Grill the shrimp for 90 seconds to 2 min on each side, until they curl, turn orange, and reach an internal temp of 120°F. Enjoy your perfectly grilled shrimp!

[see the recipe video on SipBiteGo's YouTube...](#)



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Smoked Nachos

Ingredients

- 15 oz tortilla chips
- 2 cups cooked meat
- 2 cups cheddar
- 1/4 cup red pepper, marinated, diced
- 1/2 cup onion, diced
- 1/2 cup black beans
- 1/4 cup bbq sauce

Instruction

Preheat Traeger pellet grill it to 375°F. Assemble smoked nachos in layers in a cast iron skillet or rimmed sheet pan, ensuring every chip gets a tasty topping of cheese, meat, marinated pepper, onion, beans, and bbq sauce.

Smoke nachos at 375°F for 15-20 minutes, or until the cheese is melted and bubbly. This easy recipe guarantees delicious smoked brisket nachos that will be a hit at any gathering!

[see the recipe video on SipBiteGo's YouTube...](#)



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My favorite nacho toppings:

smashed avocado, cilantro, lime wedges, salsa, sour cream, cotija cheese, and the creamy jalapeno ranch sauce from SipBiteGo.com

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