

Recipes from Mandolin Restaurant, Raleigh, NC

Panzanella Salad with Mr. Soul's Vinaigrette



Serves: 4

4 cups bread, cut into 1" cubes
1 TBS olive oil
3 cups diced tomatoes
2 cups diced cucumber
½ cup diced red onion
½ cup sliced olives
¼ cup capers
¼ cup chopped parsley
¼ cup chopped dill
¼ cup chopped basil
½ cup Mr. Soul's North Carolina BBQ Sauce
½ cup extra virgin olive oil
3 hard-boiled eggs, cut into quarter
½ cup shredded parmesan

- 1) Preheat the oven to 250 °F. Toss the bread in 1 TBS of olive oil. Lightly season it with salt and pepper. Spread the bread onto a sheet pan and toast them off for about 20-25 minutes in the oven. Let them cool.
- 2) Place the bread, tomatoes, cucumber, onion, capers, and herbs in a large mixing bowl. Dress the salad with the olive oil and Mr. Soul's.
- 3) Garnish with the hard-boiled eggs and cheese and serve salad immediately.

Mr. Soul's Marinated Chicken:



Serves 2

2 * 6-8 oz boneless chicken breasts
½ bottle of Mr. Soul's NC BBQ Sauce
Salt and Pepper

- 1) Pour ½ a bottle of Mr. Soul's into a 1 quart re-sealable freezer bag.
- 2) Optional step: If you have a hand held, multi-blade meat tenderizer, run it over each side of your chicken breast 3-4 times.
- 3) Place the chicken breasts into the bag. Seal the bag tightly and shake it a few times.
- 4) Place your marinating chicken breasts in the refrigerator for two hours while you fire up the grill.
- 5) Get your grill to about 450-500°F, and make sure the coals are white hot, with little flame.
- 6) Remove the chicken breasts from the marinade, lightly season them with salt and pepper, and place them on the grill. Flip them several times, until they reach an internal temperature of 165°F, around 15-20 minutes. If you have flare-ups,

close the lid and vents to cut off the oxygen to the flames, to keep from burning the chicken

- 7) When your chicken is done, remove it from the grill and let it rest for a couple of minutes before slicing or eating.

Hefeweizen Grilled Oysters with Mr. Soul's Mignonette



12 oysters

1 can of Lynnwood Helluva Hefeweizen

1 jar of Mr. Soul's North Carolina BBQ Sauce

Chopped Parsley for garnish

1) Fire up the grill and get it ripping hot.

2) Shuck your oysters and pour a splash of beer in each one.

3) Place the oysters on the grill with tongs or a grill mitt. Enjoy the other half of the beer while the oysters are cooking.

4) Let the oysters cook over high heat for about 6 minutes or until the edges of the oyster just begin to curl up and brown. Remove them from the grill.

5) Shake the bottle of Mr. Soul's and pour just a splash of sauce onto each oyster.

Garnish with parsley and enjoy the oysters while they are hot.

Blue Eyed Pete's Smoked Chicken

Chicken Brine:

1 quart of water, 1 sprig of thyme, 3 cloves of garlic, 1/2 cup kosher salt, 1/4 cup granulated sugar, and 1 quart of ice

- 1) Place the water in a 2 quart sauce pot with the thyme, garlic, salt and sugar. Bring it to a boil, stirring occasionally so that the salt and sugar dissolve. Simmer for two minutes.
- 2) Place the ice in a 4 quart non-reactive, plastic container. Pour the brine over the ice and stir until cool. Refrigerate until ready to use.

BBQ Chicken Dry Rub:

2 TBS paprika, 1 TBS chipotle powder, 2 TBS brown sugar, 1 TBS kosher salt, 2 tsp black pepper, 2 tsp ground coriander, and 2 tsp ground cumin

- 1) Mix all of the ingredients together and store in a sealed container for up to two months.

Chicken:

1 whole 3 lb. chicken, split into quarters

2 quarts of chicken brine

Wood chips or charcoal

Smoker or grill

4 TBS of dry rub

1/2 bottle of Blue Eyed Pete's BBQ Sauce™

- 1) Submerge the chicken quarter in the brine, cover it, and refrigerate for two hours.

- 2) After two hours remove the chicken from the brine and allow it to rest for 30 minutes.
- 3) While the chicken is resting, fire up your smoker. You want to smoke your chicken at 200-225°F. The temperature should never going below 175°F or above 250°F. Make sure your coals are glowing red with white and gray ash. You should have little to no flame. If the coals start to flare up, close the vents to reduce the flame. Add wood or charcoal, as necessary, to maintain your smoke and temperature. You can pour small amounts of water over the coals to reduce your temperature.
- 4) Rub the chicken parts with a small amount of your rub. Place them in your smoker.
- 5) Cook the chicken at 200-225°F until a meat thermometer reads 160°F when inserted into the thickest part of the leg. (Probably after 2 1/2 hours of smoking).
- 6) Remove the chicken from the smoker and toss it in a liberal amount of Blue Eyed Pete's BBQ Sauce™.
- 7) Return the chicken to the smoker along with a small sauce pan with about 4oz of sauce in it . Cook the chicken for an additional 30 minutes. Once the chicken reaches an internal temperature of, at least 165°F, remove it from the smoker. Finish, by basting the chicken with heated sauce. Eat it while it's hot!