



Creole *BBQ* Seasonings



Recipes..

Brisket smoked on a grill or in a **crock pot**. I brined my meat(3 hours will do) 24 hours before, I have Bomdelilicious Brines that add flavorful seasonings to all meats, poultry. Check out my website for purchase. After 24 hours of brine, prepare your meat in crockpot, put your aromatics(onions(and minced onion)(minced garlic), peppers (chili,chiles,chipotle,ancho), celery)(optional liquid smoke) I add a can of (Fire Roasted Tomatoes) in with Bomdelilicious **CREOLE BBQ** seasonings $\frac{3}{4}$ cup and I would use low sodium vegetable stock or if you have your own chicken, pork, or beef stock would be better. No salt if you have already used Bomdelilicious brine. Put brisket on low /med. Heat check every hour, we want it to cook slowly.(Taste your soup mixture add or subtract based on your taste).

Brisket Smoked Okay let's take meat out of *BomdeliliciousHOR* brine, pat it dry, now get a sheet of foil, lay it down or in a pan, cookie sheet, put meat (brisket) on foil.

Okay let GO! Season with Bomdelilicious Creole BBQ season generously on both sides, let sit for about 15 mins while you get your smoker ready. I use mesquite and cherry wood, sometimes applewood. Let grill or smoke get to 250 degrees, let smoke for 4-6 hours check to see if temp. of meat is at 165 degrees, if so then proceed to to use *Bomdelilicious BBQ Jelli* (awesome) or your own wrap meat up in 2 layers of foil, I've also have use butchers paper! I do a half an hour depending on how many pounds, but you can be safe with $\frac{1}{2}$ hour. Remove from grill or smoker, leave in foil DO NOT CUT INTO MEAT YET as you will lose all the juices, let set for $\frac{1}{2}$ hour. At this time if you want more **BOMDELILICIOUS BBQ JELLI** lather on more!

Now you can use you creative mind and create meals from this!

A single serving of creole bbq blend has 2 calories.

Your strength also depends on the number of other ingredients you add. To get the best results, please use the following ingredients: salt, pepper, garlic, onion, celery, green onions, southern seasonings, and other aromatic flavors.

Nutrition Facts	
Serving size 1/4 cup	
Amount per serving	
Calories	
Total Fat 1/4 cup	2
Sodium 1/4 cup	2
Cholesterol 1/4 cup	2
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bomdelilicious seasonings

<https://www.youtube.com/channel/UC53CBK5WwCPDyKggfK3q>

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- Tacos
- Chili
- Burrito
- Nacho



[Sweet Smokey Bomdelilicious Pork Neck Bones - YouTube](#)

[Bomdelilicious Creative Seasoning line of FlavorFul Blends was a unimagined creative vision and thought](#)
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