

2022

4-H Tailgate Cookery Contest

4-H in the Panhandle



UF | IFAS Extension
UNIVERSITY of FLORIDA



Foundation for the Gator Nation: An Equal Opportunity Institution

CAMPFIRE RIBEYES

Aubrie - Escambia



Ingredients

- Two, 1/2 to 3/4 inch thick Ribeye Steaks
- 1Tbsp Butter
- 1 Tbsp olive oil
- 1 tsp Montreal Seasoning
- 1 tsp Cosmos Cow Cover



Preparation Time : 30 min



Total Time : 45 min



Servings : 2

- 1 tsp Beer Can Chicken Seasoning
- 1 tsp salt
- 1 tsp Worcestershire
- 1 Tbsp Soy Sauce

Preparation Steps

- Mix wet ingredients and allow steaks to marinate while you are preparing the grill
- Mix dry ingredients to prepare rub
- Take steaks out of the marinade, pat dry, and apply rub
- Place steaks on the grill and cook until they reach 145 degrees internal temperature
- Allow steaks to rest 10 minutes before serving

JALAUPIN YA BUZNIZ BURGERS

Aidden - Walton



Preparation Time : 30 min



Total Time : 45 min



Servings : 2



Ingredients

- 1 lb. ground beef, 75% lean
- 1Tbsp Butter
- 2 jalapenos, seeded and chopped
- 1 packet ranch seasoning
- Salt and pepper to taste
- Hamburger buns and preferred condiments and toppings

Preparation Steps

- Melt butter and mix with ranch seasoning, salt, and pepper
- Add chopped jalapenos
- Gently mix into ground beef and form 3-4 patties
- Place patties on grill and cook until the internal temperature reaches 160 degrees
- Serve with your favorite buns, condiments, and toppings

MAPLE PORK CHOPS

Brooke - Escambia



Ingredients

- 2 thick-cut, bone in pork chops
- 1Tbsp garlic butter
- 1 tsp basil
- 1 Tbsp maple syrup



Preparation Time : 30 min



Total Time : 45 min



Servings : 2

Preparation Steps

- Melt butter and mix with maple syrup and basil
- Coat pork chops with mixture
- Place pork chops on grill and cook until the internal temperature reaches 145 degrees

CHOMP-CHOMP CHOPS

Cate - Okaloosa



Ingredients

- 1 onion, halved
- 2 bone-in center cut pork chops
- 1 Tbsp Kinders Prime Steak Seasoning
- 1 tsp Himalayan pink salt



Preparation Time : 30 min



Total Time : 45 min



Servings : 2

Preparation Steps

- Sprinkle chops and onion halves with dry seasonings and let sit while coals are being prepared
- Place onion halves and chops on the grill and cook until the internal temperature of the chops is 145 degrees and the onions are soft
- Serve chops with onions

HULI-HULI CHICKEN

Vanessa - Wakulla



Preparation Time : 30 min



Total Time : 45 min



Servings : 2

Ingredients

- 1 chicken, cut in pieces
- 1 Tbsp brown sugar
- 1 Tbsp soy sauce
- 1 tsp ketchup
- 1 Tbsp chicken broth
- 1/2 tsp minced ginger root
- 1/2 tsp minced garlic



Preparation Steps

- Mix ingredients to prepare marinade.
- While coals are preparing, cut up chicken and marinate in the mixture
- Place chicken on grill and cook until the internal temperature reaches 165 degrees

JAMISON'S GRILLED CHICKEN

Jamison - Jackson



Ingredients

- 1 chicken, cut in pieces

For the rub:

- 1 Tbsp honey
- 1 Tbsp minced onion
- 1/2 tsp minced garlic
- 1/4 tsp paprika
- 1/8 tsp jalapeno powder

For the sauce:

- 1 Tbsp brown sugar
- 1 Tbsp ketchup
- 1 Tbsp vinegar
- 1 tsp cane sugar



Preparation Time : 30 min



Total Time : 45 min



Servings : 2

- 1 tsp honey
- 1 tsp onion power
- 1 Tbsp apple cider vinegar
- 1/2 tsp chili power
- 1 tsp smoked paprika
- 1 tsp Worcestershire sauce
- 1 tsp anchovy paste
- 1/2 tsp vanilla extract

Preparation Steps

- Prepare the rub and the sauce by mixing ingredients together
- While coals are preparing, cut up chicken and apply the rub
- Place chicken on grill and baste with the sauce. Cook until the internal temperature reaches 165 degrees

LEMONICIOUS SHRIMP

Addie - Escambia



Ingredients

- 1/2 lb headless, deveined shrimp
- 1 Tbsp lemon-pepper seasoning
- 1 Tbsp Tony's Creole Seasoning
- Fresh lemon (optional)
- 4 Tbsp avocado butter



Preparation Time : 30 min



Total Time : 35 min



Servings : 4

Preparation Steps

- Melt butter and mix with seasonings
- Marinate shrimp while coals are being prepared
- Place shrimp on skewer
- Place skewers on grill and cook until shrimp is slightly pink, or reaches an internal temperature of 145 degrees

MASON'S STELLAR SHRIMP

Mason - Escambia



Ingredients

- 1/2 lb headless, deveined shrimp
- 2 Tbsp olive oil
- 1/2 Tbsp lemon juice
- 1 tsp garlic powder
- 1 tsp mushroom umami
- 1 tsp Creole seasoning
- 1 tsp nutritional yeast



Preparation Time : 30 min



Total Time : 35 min



Servings : 4

Preparation Steps

- Melt butter and mix with seasonings
- Marinate shrimp while coals are being prepared
- Place shrimp on skewer
- Place skewers on grill and cook until shrimp is slightly pink, or reaches an internal temperature of 145 degrees