

2 Brothers Hot Bacon Dressing

Ingredients

2 lbs. Bryan bacon diced
1 yellow onion diced
1 tbsp. minced garlic
1 cup olive oil
1 cup red wine vinegar
1 cup sugar
3 cups **2 Brothers Original BBQ Sauce**

Steps

Sauté' bacon and onions until bacon is just crisp. Stir in garlic, remove from heat and whisk together olive oil, vinegar, sugar and **2 Brothers ORIGINAL BBQ Sauce**.

Season with salt and pepper to taste. Serve warm over spinach with red onion, hard boiled egg and bacon bits. Old Waverly Chef David' best ever dressing!!

2 Brothers Surf and Turf

16 oz. Rib eye Steak
5 16-20 count shrimp
2 Brothers BBQ Butter ([see recipe](#))

Steps

Generously season rib eye and shrimp with **2 Brothers Original Seasoning** and olive oil on both sides. Grill to desired temperature. Sauté the shrimp in butter and **2 Brothers Original Seasoning** for 2 minutes on each side. Then add, 2 oz. 2 Brothers BBQ Butter. Set shrimp on top of rib eye and pour remaining sauce over the entire plate. ENJOY!!!!!!

2 Brothers Ancho Chili Fajitas

2 cups water
3 ancho chilies
8 garlic cloves
1 lb. beef flank steak, trimmed of fat
4 large Anaheim chilies, sliced crosswise
2 red bell peppers, seeded and sliced
1 red onion, sliced
1 Tbs. ground cumin
Salt and freshly ground pepper, to taste
8 fat-free flour tortillas, each 6 inches in diameter, heated
¼ cup **2 Brothers Original Seasoning**
Suggested condiments: fat-free sour cream, salsa, chopped green onions, chopped fresh cilantro and lime wedges

Directions

In a saucepan, bring the water to a boil. Remove from the heat and add the ancho chilies. Cover and let stand off the heat until the chilies are soft, about 15 minutes.

Using tongs remove the chilies from the water; reserve the water. When cool enough to handle, slit the chilies lengthwise and seed them. Discard the stems and seeds. Place the ancho chilies, garlic and 3 Tbs. of the cooking water in a blender and process until smooth. Set the puree aside. Place the flank steak in a shallow non-aluminum bowl. Add 1/3 cup of the ancho puree and turn the steak to coat both sides. Cover the bowl and refrigerate for at least 6 hours or for up to overnight. Reserve the remaining puree in a separate covered bowl in the refrigerator.

Heat a large nonstick fry pan over medium heat. Coat with nonstick cooking spray. Add the Anaheim chilies, bell peppers,

red onion, cumin, salt and pepper and sauté until the vegetables are tender, about 25 minutes. Remove from the heat and keep warm. Meanwhile, heat another nonstick fry pan over medium heat. Coat the pan with nonstick cooking spray. Season the steak with **2 Brothers Original Seasoning** and add to the pan. Cook until the meat is well browned on one side, about 5 minutes. Turn and continue to cook until well browned on the other side and medium-rare at the center, about 4 minutes more. Transfer the steak to a cutting board and let rest for several minutes.

Thinly slice the steak across the grain and place in a bowl. Add another 3 Tbs. of the ancho puree and mix well. Transfer the vegetables and the steak to a warmed platter, arranging them separately. Serve with the hot tortillas and the condiments in small bowls for guests to help themselves. Serves 4.

2 BROTHERS FETTUCINI ALFREDO

8 ounces cream cheese cut in bits
¾ cup Parmesan cheese grated
½ cup butter or margarine
½ cup milk
2 Tbsp. **2 Brothers Original Seasoning**
8 ounces fettuccine cooked, drained

In large saucepan combine cream cheese, parmesan, butter, 2 Brothers seasoning and milk. Stirring constantly until smooth. Toss pasta lightly with sauce coating well. You may use either chicken or shrimp.

Coat chicken or shrimp in **2 Brothers Original Seasoning**. Place in sauté pan with a little oil and sauté until cooked. Then place on top of fettuccini.

2 BROTHERS GRILLED DUCK

Ingredients

8 tablespoons (1 stick) butter
1 tablespoon Worcestershire sauce
1 teaspoon chopped garlic
8 ounces fresh mushrooms, sliced
6 duck breasts (preferably mallard), removed from the bone and skinned

2 Brothers Original Seasoning

Black Pepper
Cayenne pepper
6 thick strips of bacon
6 slices of white bread, toasted and buttered

Steps

Melt the butter in a saucepan over medium heat. Add the Worcestershire sauce, garlic and mushrooms. Cook, stirring occasionally, for three to four minutes, or until the mushrooms are slightly soft. Remove from heat and set aside. Light a fire in the barbecue pit and allow the coals to get glowing red hot. Rub the duck breasts generously with **2 Brothers Original Seasoning**, black pepper, and cayenne. Carefully wrap each breast with a strip of bacon, securing it with toothpicks. Let stand at room temperature for 30 minutes. When the coals are ready, grill the breasts quickly, three to four minutes on each side if you like them juicy with a little blood in the meat; longer if you prefer them well done. Baste with some of the butter sauce. To serve, place the duck breasts on the toasted, buttered bread and pour the remaining butter and mushroom sauce over each breast. Accompany the breasts with a tangy, tossed green salad and wild rice tossed with a handful of chopped roasted pecans.

2 BROTHERS PORK LOIN CHOP

CUT A BRYAN BONELESS PORK LOIN INTO 10 OZ. PORK CHOPS. SEASON LIBERALLY WITH 2 BROTHER'S ORIGINAL SEASONING AND GRILL. WHEN DONE, POUR 2 OZ. OF 2 BROTHER'S ORIGINAL BBQ SAUCE ON TOP AND SERVE. SERVING SUGGESTION: SERVE ON A BED OF CARAMELIZED ONIONS.

2 Brothers Wings

For the best tasting wings on the planet you will need the following ingredients:

6-12 whole chicken wings
1 bottle 2 Brothers Original BBQ Sauce
1 can **2 Brothers Original Seasoning**
Worcester sauce
Olive oil

Generously season wings on both sides with **2 Brothers Original Seasoning**. Mix ½ bottle 2 Brothers Original BBQ Sauce, 3 tablespoons Worcester sauce and 3 tablespoons olive oil. Pour mixture over wings and let marinate for 15 minutes or more. Grill over charcoal fire each side approximately 15 minutes until golden brown.

Heat remaining ½ bottle 2 Brothers Original BBQ Sauce on the stovetop or microwave and pour over wings for a finger lickin' feast. Serve with blue cheese dressing and celery for an out of this world appetizer or no carb meal.

2 Brothers BBQ Butter

1 bottle 2 Brothers Original BBQ Sauce
¼ can **2 Brothers Original Seasoning**
1 lb. Butter
¼ cup fresh lemon juice
1/8 cup fresh rosemary
1 tbsp. fresh minced garlic
1 teaspoon white pepper
1 teaspoon black pepper
1 teaspoon cayenne pepper
2 oz. Worcestershire sauce

Melt butter over medium heat, add all other ingredients and bring just to a boil, turn heat off and emulsify with a hand blender. Enjoy over almost anything you can imagine, we do.

2 Brothers Fire-Roasted Corn Salad

Fresh corn is best between the months of July and September, making it a popular vegetable for a summer barbecue. Try it grilled and folded into this salad with bright cherry tomatoes and tangy feta cheese.

Juice of 3 limes
2 tsp. ground cumin
1 tsp. mild chili powder
¾ cup extra-virgin olive oil, plus more
for brushing

Coarse salt and freshly ground pepper, to taste
6 ears of corn, husks and silks removed
3 cups cherry tomatoes, stemmed and halved
1/2 cup diced red onion
1/2 cup chopped fresh cilantro
1/4 lb. feta cheese, diced
2 tsp. cumin seeds, toasted and lightly crushed
4 Tbsp. **2 Brothers Original Seasoning**

In a bowl, whisk together the lime juice, ground cumin, **2 Brothers Original Seasoning** and chili powder. Pour in the ¾ cup olive oil in a slow, steady stream while whisking to make vinaigrette. Season with pepper.

Prepare a medium-hot fire in a grill. Brush a little olive oil on each ear of corn. Grill the corn, turning the ears often so they cook evenly, until lightly charred, about 10 minutes.

Steady each ear of corn on a cutting board and, using a sharp knife, cut down along the cob to strip off the kernels. Put the kernels in a large bowl. Add the tomatoes, onion, cilantro, feta and the vinaigrette and toss to coat evenly. Transfer the salad to a platter and sprinkle with the cumin seeds. You may add **2 Brothers Original Sauce** to spice up the flavor. Serve immediately. Serves 8.

2 Brothers Portobello Mushrooms

4 medium Portobello mushroom caps, cleaned
12 small sun-dried tomatoes
2 Tbsp. olive oil
2 Tbsp. balsamic vinegar
4 Tbsp. **2 Brothers Original Seasoning**
¼ cup grated parmesan cheese

Marinate the mushrooms Grill the mushrooms and PLACE mushroom caps, top sides down, in microwavable 9-inch square baking dish; sprinkle with **2 Brothers Original Seasoning** and top each with 3 tomatoes.

DRIZZLE with oil and vinegar; sprinkle with cheese.

MICROWAVE on high 4 minutes or until heated through,
OR

BAKE in oven at 350°F for 10 to 12 minutes or until heated through and cheese is bubbly.

2 Brothers Grilled Steak with Avocado-Tomatillo Salsa and Tortillas

You may also accompany this Southwestern-inspired dish with sour cream and shredded jack cheese.

1/2 lb. fresh tomatillos, husks removed
2 to 3 Serrano chilies
2 unpeeled garlic cloves
2 small ripe avocados, pitted and peeled
1 Tbs. chopped fresh cilantro
Juice of 2 limes
Salt and freshly ground pepper, to taste
2 New York strip steaks, each about 12 oz. and
1 inch thick
Grape seed oil for grilling
8 to 12 flour tortillas, warmed
2 tsp. **2 Brothers Original Seasoning**

Bring a large saucepan two-thirds full of water to a boil over high heat. Add the tomatillos, return to a boil and cook until tender, 3 to 4 minutes. Drain and let cool to the touch, about 20 minutes. In a dry small fry pan over medium-high heat, roast the chilies and garlic, tossing occasionally, until blackened and tender, 8 to 10 minutes. Remove from the heat and let cool to the touch. Remove the skin and seeds from the chilies and chop the chilies coarsely. Peel the garlic.

In a food processor, combine the tomatillos, chilies, garlic, avocados, cilantro and lime juice and process until smooth and blended. Season with **2 Brothers Seasoning** and pepper. Cover the salsa and refrigerate until ready to serve.

Prepare a hot fire in a grill. Season the steaks with salt and pepper and brush with the grape seed oil. Grill the steaks until seared and browned, 2 to 3 minutes per side for rare to medium-rare, 4 to 6 minutes per side for medium to medium-well. Transfer the steaks to a carving board and let rest for 5 minutes before slicing.

Slice the steaks crosswise into 1/4-inch-thick strips and transfer to a warmed platter. Pass bowls of salsa and a plate of warm tortillas alongside. Serves 4.

2 Brothers Black Eyed Peas

1	qts	basic pork or chicken stock
1/2	lbs	dried black-eyed peas
1/4	lbs	slab bacon -- cut in 1" cubes
1/8	lbs	Tasso -- cut in 1" cubes
3/4	c.	Finely chopped onions
1/4	c.	Finely chopped green bell peppers
1/8	c.	Finely chopped celery
1/2	tsp	minced garlic
2	tbls	2 Brothers Dry Rub

In a large sauce pan, combine the stock, peas, bacon, tasso, onions, bell peppers, celery, and garlic. Cover pan and bring to a boil over high heat, stirring occasionally so peas don't stick. Put lid askew and continue boiling about 5 minutes. Stir well, reduce heat to maintain a simmer, and re-cover pan with lid askew. Simmer about 1 hour, stirring occasionally (more often toward the end of cooking time so the mixture doesn't scorch). Stir in the **2 Brothers Dry Rub**, re-cover pan, and simmer about 30 minutes, stirring frequently and being careful the mixture doesn't scorch. If it does scorch, do not stir; change to a new pan. Remove cover and simmer until creamy thick, about 10 minutes more, stirring as necessary. Remove from heat and serve immediately. Serve and top with 2 Brothers sauce to add flavor.

2 Brothers Roasted Potatoes

2	lbs.	Potatoes -- peeled and cut in quarters
3	tbsp	bacon grease

1	tsp	garlic -- minced
1½	tbsp	2 Brothers Dry Rub

Toss diced potatoes with bacon grease, garlic and half the **2 Brothers Dry Rub**. Place potatoes on a heavy baking tray, sprinkle with remaining **2 Brothers Dry Rub**. Roast at 375° F for 30-40 minutes, turning often.

2 Brothers Blackened Pork Chops

18	5 oz	pork chops -- 3/4" thick
¾	lbs.	Melted unsalted butter -- (note

Seasoning Mix

1	tbsp	2 Brothers Original Seasoning
1	tbsp	+ 3/4 tsp black pepper
2½	tsp	dry mustard
2½	tsp	cayenne pepper
2	tsp	garlic powder
¾	tsp	dried thyme leaves

The ¾ pound (3 sticks) unsalted butter must be kept melted and warm in the skillet. Let the chops come to room temperature before blackening. Combine the seasoning mix ingredients thoroughly in a medium-size bowl. Heat a large cast-iron skillet over very high heat until it is extremely hot and just short of the point at which you see white ash or a white spot forming in the skillet bottom, about 8 minutes. (The time will vary according to the intensity of the heat source.) Heat the serving plates in a 250°F oven. Just before cooking each chop, dip it in the melted butter so that both sides are well coated, then sprinkle each side generously and evenly with the seasoning mix (use between

1/4 and 1/2 teaspoon on each side), patting it in with your hands. (If you lay the chop on a plate or other surface to season it, be sure the surface is warm so the butter won't congeal and stick to the surface instead of to the chop. Wipe the surface clean after seasoning each chop. Use any remaining seasoning mix in another recipe.) Immediately place the chop in the hot skillet. If the chop is very lean, pour about 1 teaspoon butter on top. (Be careful, as the butter may flame up.) If you cook more than 1 chop at a time, place each chop in the skillet before buttering and seasoning another one. Cook uncovered over the same high heat until the underside forms a crust, about 2 minutes (the time will vary according to the thickness of the chops and the heat of the skillet or fire).

2 Brothers Blackened Redfish, Salmon, Red Snapper, Etc.

6 8 oz fish fillet of choice -- (8 to 10)
 3/4 lbs. Unsalted butter -- melted

Seasoning Mix

1 tbls sweet paprika
 2 1/2 tsp **2 Brothers Original Seasoning**
 1 tsp onion powder
 1 tsp garlic powder
 1 tsp ground cayenne pepper
 3/4 tsp ground black pepper
 1/2 tsp dried thyme leaves
 1/2 tsp dried oregano leaves

Preparation:

Cut about Fish fillets (preferably redfish, pompano or tilefish) about 1/2 inch thick. Heat a large cast-iron skillet over very high heat until it is beyond the smoking stage and you see white ash in the skillet bottom (the skillet cannot be too hot for this dish), at least 10 minutes. Meanwhile, pour 2 Tablespoons melted butter in each of 6 small ramekins; set aside and keep warm. Reserve the remaining butter in its skillet. Heat the serving plates in a 250°F oven. Thoroughly combine the seasoning mix ingredients in a small bowl. Dip each fillet in the reserved melted butter so that both sides are well coated; then sprinkle seasoning mix generously and evenly on both sides of the fillets, patting by hand. Place in the hot skillet and pour 1 teaspoon melted butter on top of each fillet (**be careful, as the butter may flame up!**). Cook, uncovered, over the same high heat until the underside looks charred, about 2 minutes (the time will vary according to the fillet's thickness and the heat of the skillet). Turn the fish over and again pour 1-teaspoon butter on top; cook until fish is done, about 2 minutes more. Repeat with remaining fillets. Serve each fillet while piping hot. To serve, place one fillet and a ramekin of butter on each heated serving plate.

2 Brothers BLACKENED PRIME RIB TOPPED WITH 2 BROTHERS BBQ SHRIMP

2 Brothers Fried Oysters

24 large oysters, shucked
2 eggs
2 cups Buttermilk
1 cup Flour
2½ tbsp **2 Brothers Original Seasoning**
1/8 tsp pepper
dash ground cayenne pepper, optional

Season oysters with some of the **2 Brothers Original Seasoning** and add the rest to the flour. Dust the oysters in the flour. Dip into the buttermilk and eggs, then dust again in the seasoned flour and fry in oil at 350° f until golden brown. Serve with Cocktail and/or tartar sauce.

2 Brothers Fried Shrimp

24 lg shrimp peeled and deveined with tail on shrimp
2 lg eggs
2 c. Buttermilk
1 c. Flour

2½ tbsp **2 Brothers Original Seasoning**
1/8 tsp pepper
dash ground cayenne pepper, optional

Season shrimp with some of the **2 Brothers Original Seasoning** and add the rest to the flour. Dust the shrimp in the flour. Dip into the buttermilk and eggs, then dust again in the seasoned flour and fry in oil at 350°F until golden brown. Serve with Cocktail and/or tartar sauce.

2 Brothers Fried Chicken/ Chicken Fingers

1 fryer chicken cut into 8 Pieces / chicken strips
1/2 c. **2 Brothers Original Seasoning**
2 tbsp. Pepper
2 c. Buttermilk
4 c. Flour

Marinate Chicken by mixing ¼ cup **2 Brothers Original Seasoning**, pepper, buttermilk and chicken for one hour. Add ¼ cup of **2 Brothers Original Seasoning** to the flour. Dip the premarinated chicken in the flour, cover with flour completely. Fry Chicken in oil at 350°F until golden brown

2 Brothers Grilled Salmon

1/4 cup **2 Brothers Original Seasoning**
2 Tbsp. brown sugar
1 green onion, sliced
1 lb. salmon steaks
2 Brothers Original Sauce

MIX 2 Brothers Original Sauce, brown sugar, and onion.
PLACE salmon on greased grill over medium-hot coals.
GRILL 4 minutes on each side. Brush generously with 2 Brothers Sauce mixture. Grill an additional 2 to 4 minutes or until salmon flakes easily with fork, turning once and brushing with remaining sauce mixture.
SERVE with **2 Brothers Original Sauce** and garnish with remaining green onions.

2 Brothers Zesty Grilled Vegetables

2 Tbsp. **2 Brothers Original Seasoning**
¼ cup vinegar
3 Tbsp. lemon juice
½ cup olive oil
2 lb. assorted cut-up vegetables (zucchini, red peppers, yellow peppers, green peppers, new potatoes, and squash)

MIX 2 Brothers Seasoning with vinegar, lemon juice, and oil in cruet or small bowl. Reserve ¼ cup dressing; refrigerate.
POUR remaining dressing over vegetables; cover. Refrigerate 1 hour to marinate. Drain.
GRILL vegetables on greased grill over medium-hot coals 8 to 10 minutes or until tender, turning and brushing occasionally with reserved ¼ cup dressing.

2 Brothers Citrus Chicken Breasts

1-1/2 cups **2 Brothers Original Sauce**
1 Tbsp. grated orange peel
1 Tbsp. grated lemon peel

1 Tbsp. grated lime peel
1/3 cup orange juice
1/4 cup lemon juice
3 Tbsp. **2 Brothers Original Seasoning**
6 large boneless skinless chicken breast halves (about 2 lbs.)

MIX 2 Brothers Original Sauce, orange peel, lemon peel, lime peel, orange juice, and lemon juice. Reserve ½ cup of the sauce mixture. Pour remaining sauce mixture into shallow baking dish. Add chicken; turn to evenly coat both sides. Sprinkle **2 Brothers Original Seasoning** over chicken. Cover. Refrigerate 30 minutes to marinate. Drain; discard marinade.

PREHEAT greased grill to medium heat. Grill chicken 12 to 15 minutes or until cooked through, turning and brushing occasionally with the reserved ½ cup sauce mixture after 8 minutes.

GARNISH with orange, lemon, and lime zest and serve with **2 Brothers Original Sauce** for added flavor.

2 Brothers Chicken Wrap

½ cup 2 Brothers sauce
½ cup of Tomato salsa
1 lb. Boneless Chicken
1 medium onion

1 medium green bell pepper
2 tbsp. Butter
½ cup of cheese
½ cup diced tomatoes
½ cup shredded lettuce
½ cup of avocado
8 (6 ½ inch) flour tortillas, warmed

Blend **2 Brothers Sauce** and Salsa. Then cut 1 lb. Boneless chicken cut into strips and place into a container. Using half the 2 Brothers salsa mixture cover the chicken and refrigerate for 1 hour.
Slice the onion and peppers. Using a large skillet at Medium-high heat, Cook the onions, peppers, and butter for 3-5 minutes or until tender. Remove these ingredients and set aside on a separate plate.
In the same skillet add the Chicken and the 2 Brothers salsa mixture, cook for 5 minutes or until done. Then add onions and peppers; cook until heated thoroughly.
Wrap the 2 Brothers Chicken mixtures, add the cheese, diced tomatoes, and lettuce for more flavor. Serve with remaining salsa.

Meat Loaf

2-½ lb. Ground Beef
1 cup Onion finely chopped
½ cup Celery finely chopped
½ cup Bell Peppers finely chopped
1 tbsp. Minced Garlic

2 tbsp. **2 Brothers Original Seasoning**
1 cup Bread Crumbs
4 oz. Ketchup
4 oz. **2 Brothers Original BBQ Sauce**
2 eggs, beaten
2 tsp. Salt

Sauce

1 cup **2 Brothers BBQ Sauce**
2 Tbsp. prepared mustard
2 Tbsp. Light Brown Sugar

Preheat oven 350° F. Combine all meat loaf ingredients together. Mix well. Shape into lightly greased loaf pan. Bake meat loaf for 45 minutes or until the internal temperature is 165° F.
Combine all sauce ingredients together and brush on meat loaf 5 minutes before they are done. Makes 8 servings.

2 Brothers Popcorn

1 pkg of Popcorn (unsalted)
2 **2 Brothers Original Seasoning**

Popcorn in the microwave as directed on the package and add **2 Brothers seasoning** generously.

2 Brothers Grilled Cheese

2 slices of Texas Toast
2 Tbsp butter
2 slices Cheddar Cheese
1 Tbsp **2 Brothers Original BBQ Sauce**

Put the sliced cheese between the pieces of toast. Using a skillet at Medium heat melt 1 tbsp butter and 1 tbsp. **2 Brothers Sauce**. Add the toast with the cheese. Cook on one side for 2 minutes. Take off add Remaining butter and sauce. Cook the other side for 2 minutes or until cheese is completely melted.

2 Tbsp. garlic, finely chopped
1 Tbsp. Sherry
¼ c. Parmesan cheese, shredded
2 Tbsp. Asiago cheese, shredded
TT salt and pepper
1 lb. Linguine noodles, cooked and kept warm
Tomatoes, chopped (optional garnish)
Basil leaves (optional garnish)

Season the shrimp with **2 Brothers Original Seasoning** and set aside. In a large saucepan add the heavy cream, sun-dried tomatoes, garlic, and Sherry. Reduce this down by 1/3 (to 2/3 qt). Add in Parmesan, Asiago, seasonings, salt and pepper. Grill the shrimp. Plate the pasta. Add the shrimp and sauce on top of the pasta. Serve.

2 BROTHERS SHRIMP LINGUINE

Yield: 6-8 servings

1 lb. medium shrimp, peeled and deveined
1 Tbsp. **2 Brothers Original Seasoning**
1 qt. heavy cream
3 Tbsp. sun-dried tomatoes, finely chopped

2 BROTHERS DEEP FRIED PICKLES

3 c. flour
3 Tbsp. **2 Brothers Original Seasoning**
2 tsp. Cilantro
2 tsp. garlic powder
3 eggs
40 dill chips pickles

2 to 4 c. vegetable oil

Place oil in 8 inch pan until about 1 ½ inches full. Heat oil to 350 degrees. Combine in one bowl 1 ½ cups flour, 1 ½ Tbsp. **2 Brothers Original Seasoning**, 1 tsp. Cilantro, and 1 tsp. garlic powder. Repeat the process again in a second bowl. Beat the eggs. Take the pickles and place them in the first flour mixture until covered. Then place them in the beaten eggs and then into the second flour mixture. Place in oil for about 2 to 4 minutes or until golden brown. Take out of oil and let drain. Makes four servings, at ten pieces per serving.

MS. WANDA'S 2 BROTHERS SUNDAY POT ROAST

2 Tbsp. oil
3-4 lb. beef roast
2 Tbsp. **2 Brothers Original Seasoning**

5 garlic cloves
Salt and pepper

SAUCE

¼ c. **2 Brothers Original BBQ Sauce**
1 c. stock, chicken or beef
8 oz. coke
1 c. ketchup
¼ c. cider vinegar
4 Tbsp. whole butter
4 Tbsp. Worcestershire sauce
2 bay leaves
2 garlic cloves, chopped
1 tsp. paprika
1 tsp. chili powder
¾ c. packed dark brown sugar
1 tsp. black pepper
2 stalks celery, large dice
½ c. onion, small dice
1 tsp. salt

Season roast with salt and pepper. Heat oil in heavy skillet or roasting pan and sear roast on all sides. Remove roast from skillet, make small slits in the roast and insert garlic cloves. Rub the **2 Brothers Original Seasoning** over meat surface. Place the roast back in heavy roasting pan. Pre-heat oven to 350 degrees. Place all items for the sauce in 2 quart boiler. Bring to a boil. Pour some of the sauce around the roast. Cover remaining sauce tightly and keep warm. Place roast in oven and cook for 2-3 hours (depending on roast size) or until meat thermometer registers 160 degrees when inserted in thickest part of meat. Once roast is tender, remove roast from pan and cover with foil to retain heat.

Strain remaining sauce and adjust consistency and seasonings if needed. Slice the roast across the grain and serve with remaining sauce.

crosswise into slices
1/2 cup ranch dressing

Seasoning:

1 tsp dried oregano leaves, crushed
1 clove garlic, minced
1 Tbsp. **2 Brothers Original Seasoning**

Instructions:

1. Combine seasoning ingredients. Press evenly into both sides of beef steak. Place steak on grid over medium, ash-covered coals. Grill, uncovered, 13 to 16 minutes for medium rare to medium doneness, turning occasionally. 2. Season steak with salt, as desired. Drizzle with lemon juice. Carve steak crosswise into thin slices. 3. In large bowl, combine salad greens and tomatoes; toss gently. Arrange beef on top of salad. Serve with dressing.

2 Brothers Grilled Steak Salad

Ingredients:

1 1/4 lb boneless beef top sirloin steak, 3/4" thick
1 tsp fresh lemon juice
6 cups mixed salad greens
2 medium plum tomatoes, halved lengthwise, then cut

2 BROTHERS BRUNCH CASSEROLE

Ingredients

4 cups cubed day-old French bread
2 cups shredded Cheddar cheese

10 eggs, lightly beaten
1 quart milk
1 teaspoon dry mustard
1 teaspoon **2 Brothers Original Seasoning**
1/4 teaspoon cayenne
1/4 teaspoon onion powder
8 to 10 slices bacon, cooked and crumbled
1/2 cup sliced mushrooms
1/2 cup chopped tomatoes

Steps

Generously butter a 9 x 13 baking dish. Arrange the bread in the baking dish and sprinkle with cheese. In a bowl, combine the eggs, milk, mustard, and **2 Brothers Original Seasoning**, cayenne and onion powder. Pour this mixture over the bread. Sprinkle with the bacon, mushrooms and tomatoes. Cover and chill up to 24 hours. F. Bake uncovered for about one hour or until the mixture Preheat oven to 325 sets. Tent with foil if the top begins to over brown. Yield: 12 servings