



# THE PENDULUM

MAY 12-15, 2021



*"Food for the body is not enough. There should be food for the soul." -Dorothy Day*

## What's in the Box?

"Get Ready for BBQ Season Box"

- **1 Whole Chicken**
- **1 lb. Ground Brisket**
- **1 lb. Baconwurst Sausage**
- **1 Container of Pendulum Ancho Chili BBQ Sauce**

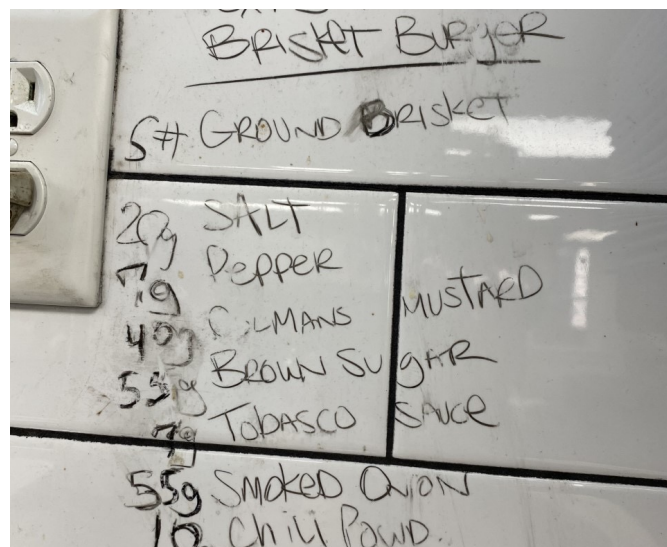
## Texas Barrel Brisket Burgers

This burger was an original. In fact, we wrote the recipe on the wall in 2014 and it has been there ever since in our kitchen (see picture).

### Ingredients:

- 1 lb. ground brisket
- 1 tsp. Colman's mustard
- 1/4 tsp. chili powder
- 2 tbsp. caramelized or smoked onions
- 1/2 tsp. salt
- Pinch Pepper
- 1.5 tsp. brown sugar
- 5 dashes tabasco

Mix all ingredients together and grill.



## ***Spatchcocked BBQ Chicken***

### *How to Spatchcock:*

First, remove the neck and giblets if needed. They usually come stuffed inside the cavity. Next, remove the backbone. The best way to remove the backbone is by using good and strong kitchen shears. If your kitchen shears are flimsy, please be careful. With the kitchen shears, cut alongside the backbone. Remove any extra bones that may be sticking out. Pat the chicken dry on both sides, and then flatten it on a sheet pan or large cutting board. With the lower side of the palm of your hands, press down to flatten the chicken. It's okay to break the breastbone as you press down. The wing tips can burn very quickly in a very hot oven, especially if exposed completely. Be sure to either clip off the wing tips or tuck them under the skin. Roast the chicken for about 35 mins. Remove from oven and brush with some BBQ sauce, and return to oven for 10 minutes. One more time, remove from oven and brush with more BBQ sauce, and return to oven for another 10 minutes. Remember to save some BBQ sauce for serving. It should be about 55 minutes total in the oven, or until internal temperature reaches 165 degrees F. Remove from oven and let the chicken rest for 10 minutes before serving.



### *Ingredients:*

- 1 Whole Chicken
- 2 teaspoons Kosher salt
- 1/2 teaspoons ground black pepper
- 2 teaspoons garlic powder
- Olive Oil
- Pendulum BBQ Sauce

### *Instructions:*

Preheat the oven to 425 degrees. Spatchcock the chicken. Season chicken with salt, black pepper, and garlic powder. Rub some olive oil (about 2-3 tablespoons) along with the seasoning, all over the chicken on both sides.

## **Baconwurst Sausage**

Our baconwurst is one of Pendulum's original flavors. Originally coined "bro-wurst," this sausage grinds the pork with bacon and adds beer. What more could you want in life. Delicious grilled and served on a roll, this is one of our favorites. It is also delicious for breakfast.