



# COACH SPOSATO'S BAR-B-QUE EXTRAS



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## BAR-B-QUE BAKED BEANS

This recipe serves approximately 30 people

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| 1 gallon Bush's Baked Beans                       | 1 cup mustard                            |
| 1 each green, red, and yellow bell peppers, diced | 1 cup of Coach Sposato's Bar-B-Que Sauce |
| 1 onion, diced                                    | ½ cup maple syrup                        |
| 1 small bottle of liquid Barbeque Smoke®          | ⅓ cup Head Country Bar-B-Que Spice       |
| Brisket or Ribeye trimmings, minced               | Hot pepper sauce (to taste if desired)   |

Combine all ingredients and cook very slowly for at least 5 hours. Stir every 30 minutes.

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## DICED POTATOES

This recipe serves approximately 4 people

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|----------------------------|-------------------------------------|
| 4 potatoes, diced          | 1 bottle butter, liquid             |
| 1 cup Worcestershire sauce | 2 Tablespoons Lawry's seasoned salt |

1. Dice potatoes into ½-inch cubes. Place potatoes into a foil boat or an aluminum pan.
2. Sprinkle Worcestershire sauce all over the potatoes. Sprinkle butter over the potatoes.
3. Sprinkle seasoned salt next. Cook until potatoes are done either on a grill or in a smoker.

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## CORN AND BLACK BEAN SALSA

This recipe serves approximately 4 people

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|---|--------------------------------|
| 1 15-oz. can of black beans, rinsed and drained | 3 Tablespoons of lime juice    |
| 1 cup of frozen corn kernels, thawed            | 2 Tablespoons balsamic vinegar |
| ½ cup red bell pepper, chopped                  | ½ teaspoon ground cumin        |
| ½ cup cilantro, chopped                         | ½ teaspoon salt                |
| 8 each green onions, sliced                     | 1 package of corn chips        |

Combine all ingredients and chill.

**We want to hear from you!**  
Do you have grilling or smoker questions?  
Do you want to give us feedback on our sauce or recipes?  
Contact Coach Sposato at: [coachbbq@pgtc.com](mailto:coachbbq@pgtc.com)

