

THE CITY BARBEQUE PANTRY:

**REIMAGINING YOUR  
SLOW-SMOKED FAVORITES**





## PERKS OF THE JOB

There's only one thing we love as much as smoking barbeque, and that's thinking up new things to make with it. We're able to share some of our ideas with you in our restaurants, but others we make at home, just for ourselves. And with more than 20 years of barbeque under our belts, we've got a pretty good stash of recipes to share.

The folks here at City Barbeque exist to serve and create happiness. We love sharing our barbeque with you in your local joint, but we're just as excited to have you take it home and make it into something special to share with your family. Enjoy in good health.

*Rick Malir, City Barbeque founder and CEO*

## TRY SOMETHING NEW WITH YOUR 'QUE

We've all been there: staring down some delicious leftovers and wondering to what heights we could take them. Well, wonder no longer. We've got plans for that barbeque—and now you do, too!

The recipes in this book feature five of our hickory-smoked meats: pulled pork, smoked turkey, smoked sausage, pulled chicken, and beef brisket. Here, you'll find appetizers, salads, soups, pastas, even the centerpiece of your next brunch (page 28). And of course, we can't forget dessert: while we can't divulge *all* our secrets, we've got a pretty solid dupe for our famous Triple Chocolate Cake in here, too (page 44).

We do want to note there's no wrong way to eat City Barbeque leftovers. You don't need a recipe to top your Baked Beans with Brisket with a fried egg for breakfast. Our smoked chicken on the bone is perfect when eaten cold, right out of the fridge.

We've even been known to pep up leftover mac & cheese with dill pickle slices (don't knock it 'til you try it)! You do you, whether it's following a recipe or riffing on your own. And these recipes are pretty flexible: feel free to try brisket where it calls for pork, pork where it calls for chicken, or turkey in everything!

Ultimately, this cookbook is our gift to you, as thanks for your support. We can't wait to see what you come up with. Happy cooking!

**A note about seasoning:** most of our meats (sorry, sausage) are seasoned by hand before smoking, either with our signature dry rub or a healthy dose of salt and pepper. Since these meats form the basis of the recipes you're about to enjoy, you may not need to season things quite as much you normally would. Just keep some extra spoons nearby and taste your work as you go—a tough job, we know, but someone's got to do it!



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pulled  
pork



PULLED PORK  
**BARBEQUE  
PIZZA**





We've ordered some pretty good BBQ pizzas over the years, but it's hard to beat a homemade pie topped with our own pulled pork and one of our favorite barbeque sauces. **Serves four.**

2 1/2 cups all-purpose flour  
3 teaspoons baking powder  
2 teaspoons kosher salt, divided  
about 3/4 cup + 2 tablespoons (7 ounces) water  
1 1/2 tablespoons extra virgin olive oil, divided  
2 tablespoons minced garlic  
1/2 teaspoon black pepper  
1/4 teaspoon oregano  
1/4 teaspoon crushed red pepper (optional)  
1/2 pound City Barbeque Pulled Pork  
4 ounces mozzarella or provolone cheese, shredded  
4 ounces sharp cheddar cheese, shredded  
1/2 cup thinly sliced red onion  
1/2 cup thinly sliced green pepper  
1/4 cup of your favorite City Barbeque sauce (we used Brushfire)

Preheat oven to 375 degrees.

Prepare your crust: in a large mixing bowl, whisk flour, baking powder, and 1 teaspoon salt until combined. Set aside.

In a cup, combine water and 1 tablespoon olive oil. Slowly add most of the water/oil mixture to dry ingredients, holding back a bit of liquid in case it isn't all needed.

Using a wooden spoon or your hands, mix until a dough forms. It should be soft, but not sticky; add your reserved water/oil mixture (or a splash more water) if your dough seems dry.

Lightly flour your work area and a rolling pin. Roll dough into a circle, then carefully transfer to a nonstick pizza base or large baking tray.

Prepare your sauce: mix 1/2 tablespoon olive oil, garlic, 1 teaspoon salt, black pepper, oregano, and crushed red pepper (if using) until thoroughly combined.

Assemble your pizza: paint crust with sauce from end to end, then top with mozzarella, cheddar, pork, onion, and green pepper. Bake for 20–25 minutes, until crust is golden brown.

Remove pizza from oven and immediately drizzle with barbeque sauce. Slice and serve.

# PULLED PORK BOLOGNESE





1 28-ounce can whole peeled tomatoes  
1 28-ounce can crushed tomatoes  
1 large yellow onion, chopped  
2 bell peppers (any color), chopped (we used yellow and red)  
2 jalapeños, seeded, veined, and diced (optional)  
2 tablespoons minced garlic  
2 tablespoons Italian seasoning  
1 teaspoon kosher salt  
1 teaspoon black pepper  
2 tablespoons extra virgin olive oil  
1 pound City Barbeque Pulled Pork  
Pasta, for serving (we used pappardelle)

In a heavy bottomed pot or cast iron Dutch oven over medium heat, sauté onion, bell peppers, and jalapeño (if using) in olive oil until veggies are soft.

Add garlic, Italian seasoning, salt, and pepper. Sauté another 3–5 minutes.

Add tomatoes. Give everything a stir and cook for another 20 minutes.

Add pulled pork and stir to combine. Reduce the heat to low and simmer 2–3 hours.

Serve over pasta.

This one takes a few hours, but the cooking time is almost entirely hands-off and the results are more than worth it. Start your sauce in the afternoon, set your pasta to boil right before dinner, and everything will come together beautifully.

**Serves eight.**



PULLED PORK  
**QUESADILLA | AND |**  
**STREET TACOS**





### **Pulled Pork Quesadilla**

2 taco-size tortillas (we used whole wheat)  
4 ounces City Barbeque Pulled Pork  
2 ounces sharp white cheddar cheese, shredded  
Cooking oil or spray  
Pickled vegetables (recipe follows)  
Your favorite City Barbeque sauce, for serving

Place a pan (big enough to fit your tortilla) over medium heat. Add 1 teaspoon or quick spray of cooking oil, then build your quesadilla right in the pan, layering tortilla, cheese, pork, cheese, tortilla.

Heat quesadilla for 1–2 minutes on each side, until tortillas are lightly browned and cheese is melted.

Serve with pickled vegetables and barbeque sauce.

### **Pulled Pork Street Tacos**

2 taco-size tortillas (we used whole wheat)  
4 ounces City Barbeque Pulled Pork  
2 ounces cotija cheese  
Pickled vegetables (recipe follows)  
Your favorite City Barbeque sauce, for serving

Heat the broiler to high, then warm tortillas under broiler for 20 seconds per side.

Fill tortillas with pulled pork and cheese. Top with pickled vegetables and serve with barbeque sauce.

### **Pickled Vegetables**

1–2 vegetables of your choice, thinly sliced (we used a red onion and a yellow bell pepper)  
1 cup white vinegar  
1 cup water  
1 teaspoon kosher salt  
1/2 teaspoon crushed red pepper  
1 tablespoon sugar

Bring vinegar and water to a boil, then add salt and sugar. Stir until both are fully dissolved and remove from heat.

Place vegetables and crushed red pepper in a clean mason jar.

Pour liquid over vegetables. Let cool completely before refrigerating.

Three recipes in one! We've got two ways to enjoy pulled pork on a tortilla, plus a bonus recipe for quick pickled vegetables. The pickled veggies will keep up to four months in the fridge, while the quesadilla and tacos should (and will, trust us) be enjoyed right away. **The quesadilla and taco recipes each serve one**, but are easily doubled, tripled, quadrupled...









Smoked  
turkey



BREADED SMOKED  
**TURKEY** AND  
SMASHED POTATOES





1 pound City Barbeque Smoked Turkey  
2 eggs, beaten  
1/2 cup all-purpose flour  
1 cup panko breadcrumbs  
1 teaspoon dried parsley  
1 teaspoon kosher salt  
1 teaspoon black pepper  
Pinch cayenne pepper (optional)  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
3 pounds red potatoes, scrubbed  
1/2 yellow onion, chopped  
3 tablespoons butter  
1/2 cup whole milk  
Extra virgin olive oil, for frying

While you're at City Barbeque picking up your smoked turkey, be sure to grab some Green Beans with Bacon for a classic holiday meal, no matter what time of year! **Serves four.**

Place onion and potatoes in a pot and cover with water. Bring to a boil and cook until potatoes are soft enough to pierce with a fork, about 20–25 minutes.

While potatoes are cooking, set up your breading station: place flour, eggs, and breadcrumbs in three separate shallow bowls. In a fourth bowl, combine parsley, salt, pepper, cayenne (if using), onion powder, and garlic powder. Season both the flour and breadcrumbs evenly with seasoning mixture.

Bread each piece of turkey by dipping into flour, egg, and then breadcrumbs. Heat a nonstick (or well-seasoned cast iron) pan and add enough olive oil to cover pan. Cook breaded turkey in batches over medium heat, making sure not to crowd the pan. Set turkey aside.

Drain cooked potatoes. Add butter and milk to pot, season with salt and pepper to taste, and mash everything up. Serve turkey over potatoes.



# RAMEN





# WITH SMOKED TURKEY

- 1 package chicken ramen (we used Kirin Ichiban)
- 4 ounces City Barbeque Smoked Turkey
- 1 hard-boiled egg, halved
- 2 ounces fresh spinach
- 1 ounce red onion, thinly sliced
- 1 ounce fresh carrot, thinly sliced
- 1 pickled baby corn

Prepare ramen according to package directions.

Remove noodles as soon as they're cooked through and place them in your serving bowl. Add spinach to broth and allow to wilt.

Pour broth and spinach over cooked noodles. Top with turkey, egg, onion, carrot, and corn.

The theme of this whole cookbook is "make it your own," really, but there are so many ways for you to make this dish your own! Go big on the baby corn: we call for one, but maybe you want five? Perfect your hard-boiled eggs or take a swing at a soft-boiled one. Add bean sprouts, scallions, mushrooms, seaweed, bamboo shoots, fish cakes... the only limit is your imagination (and the size of your bowl). **Serves one.**







# SMOKED TURKEY CAPRESE SALAD

3 vine-ripened tomatoes, thinly sliced  
8 ounces fresh mozzarella, thinly sliced  
6 ounces City Barbeque Smoked Turkey  
1 ounce fresh basil chiffonade  
Balsamic reduction or glaze, to taste  
Extra virgin olive oil, to taste  
Kosher salt and black pepper

Layer sliced tomatoes, mozzarella, and turkey evenly across your plate. Sprinkle basil chiffonade over the entire salad.

Season with salt and pepper to taste and drizzle with balsamic and olive oil.

We love our smoked turkey on salads, and this one is no exception! This caprese is at its best in the summer, but we like to whip it up whenever we get our hands on some good-looking tomatoes, in season or out.

**Serves two to four.**



S M O K E D T U R K E Y  
**FLATBREAD**  
WITH APPLE CHUTNEY  
AND BRIE





1/2 cup apple-cranberry chutney (recipe follows)  
4 ounces City Barbeque Smoked Turkey  
1/2 cup fresh spinach or arugula  
3 ounces brie, thinly sliced  
1 flatbread or naan

Turn broiler to high.

Cover flatbread with sliced brie. Broil for 2 minutes or until brie melts.

Spread chutney over brie, lay turkey over chutney, and scatter spinach or arugula over turkey. Broil flatbread another 1–2 minutes, until all is heated through.

Fold over—depending on the size of your flatbread, it might help to slice in half first—and serve.

### **Apple-Cranberry Chutney**

2 tablespoons butter  
3 apples, peeled and diced (we used Pink Lady apples)  
1 large yellow onion, diced  
1 cup cranberries (fresh or frozen)  
2 tablespoons maple syrup or honey  
1/2 teaspoon cinnamon  
1/4 teaspoon kosher salt  
2 cups water

Melt butter in a large, heavy-bottomed pan or Dutch oven. Add onion and apples and sauté until they begin to soften.

Add cranberries, water, cinnamon, and salt. Cook until apples and cranberries have broken down, about an hour.

Remove from heat and add maple syrup or honey. Allow to cool.

Juicy turkey, creamy cheese, fresh spinach, and warm chutney, all folded up for maximum portability. If you wind up loving this one as much as we do, you'll be glad to know this chutney recipe makes enough for four flatbreads (about two cups).

**Serves one to two.**



SMOKED TURKEY  
**STUFFED  
SHELLS**





1 12-ounce box jumbo pasta shells  
1 6-ounce box turkey or chicken stuffing mix  
1 small yellow onion, diced  
2 celery stalks, diced  
1 cup mayonnaise  
1/2 pound City Barbeque Smoked Turkey, cubed  
2 cups frozen peas  
1 cup boiling water  
1 10.5-ounce can cream of chicken soup  
1 cup milk  
1/2 cup white wine (optional)  
1 teaspoon black pepper  
1 tablespoon dried parsley  
1/4 teaspoon cayenne pepper (optional)

Preheat oven to 375 degrees.

Bring a large pot of salted water to boil. Cook pasta according to package directions, just shy of al dente. Drain and rinse with cold water to stop cooking process.

Prepare your filling: in a large mixing bowl, combine stuffing, onion, celery, mayonnaise, turkey, peas, and boiling water. Set aside.

Prepare your sauce: in a separate bowl, combine soup, milk, and wine (if using); season with pepper, parsley, and cayenne (if using).

Stuff your shells: fill cooked, cooled shells evenly with your prepared filling. Place stuffed shells in large baking dish or cast iron pot and pour sauce over shells.

Bake covered for 30 minutes, then remove cover and bake for an additional 20 minutes.

This is a great one to make as a family! Get the kids involved with stirring the sauce, stuffing the shells, and gobbling up the finished dish.

**Serves six.**







A close-up photograph of a food dish. In the foreground, a sesame seed bun is topped with a generous amount of shredded white cabbage, finely chopped green onions, and small orange carrot shreds. To the left of the cabbage, there are several slices of pickled green peppers, which appear to be jalapeños, showing some char marks. Behind these toppings, a portion of a smoked sausage is visible, resting on the bun. The background is slightly out of focus, showing another similar dish in a metal tray. The text "Smoked sausage" is written in a white, handwritten-style font across the upper right portion of the image.

Smoked  
sausage



# CITY BARBECUE GUMBO





1/2 pound City Barbeque Smoked Turkey, cubed  
1/2 pound City Barbeque Pulled Pork  
2 links City Barbeque Smoked Sausage, sliced  
3 stalks celery, chopped  
1 large or 2 small yellow onions, chopped  
2 jalapeños, seeded, veined, and chopped (optional)  
5 cups chicken stock  
3 tablespoons flour  
2 tablespoons black pepper  
4 tablespoons butter  
2 tablespoons Cajun seasoning  
Rice, for serving

Melt butter in a large, heavy-bottomed pan or Dutch oven over medium heat. Add celery, onions, and jalapeños (if using) and sauté until translucent, about 10–15 minutes.

Sprinkle vegetables with pepper, Cajun seasoning, and flour. Cook for 2 minutes, taking care not to let the flour burn. (If you find you need more butter, feel free to add more, a tablespoon at a time.)

Add chicken stock and stir to combine. Continue cooking 20–30 minutes over medium heat, until soup begins to thicken.

Stir in turkey, pork, and sausage. Cook for an additional 15 minutes.

Serve over white or brown rice seasoned with butter and salt.

Over the years, we've learned there are a lot of folks who stock up on City Barbeque gumbo. So here it is: a recipe for you to make our fan-favorite gumbo at home (and free up some freezer space)! **Serves six.**



"LIGHTENED UP"





# MAC & CHEESE WITH SMOKED SAUSAGE

2 links City Barbeque Smoked Sausage, sliced  
1 8.8-ounce box lentil or chickpea pasta (we used chickpea rotini)  
1 green bell pepper, roughly chopped  
1 yellow onion, roughly chopped  
2 tablespoons flour  
2 tablespoons butter  
2 cups chicken stock  
1 cup shredded sharp cheddar cheese  
1 teaspoon kosher salt  
1 teaspoon black pepper

Prepare pasta according to package directions.  
Drain and set aside.

Meanwhile, melt butter in a large, heavy-bottomed pan or Dutch oven.  
Add bell pepper and onion and sauté until translucent, about 10 minutes.

Sprinkle vegetables with salt, pepper, and flour. Cook for 2 minutes, taking care not to let the flour burn.

Add chicken stock and stir to combine. Remove from heat and stir in cheese.

Add pasta and sausage and fold to combine.

What's better than creamy, cheesy homemade mac? Creamy, cheesy homemade mac full of our Texas-style sausage. We lightened things up a bit with chickpea pasta, but this cooks up just as well with any pasta you've got on hand. **Serves four.**





# SMOKED SAUSAGE QUICHE



2 1/4 cups flour  
3/4 cup cold butter, cubed  
1 1/2 teaspoons kosher salt, divided  
4–6 tablespoons cold water  
14 ounces fresh spinach  
1 yellow onion, chopped  
1 portobello mushroom, thinly sliced  
2 garlic cloves, crushed  
1 link City Barbeque Sausage, thinly sliced  
4 eggs  
1 cup heavy cream  
7 ounces cheese of your choice, shredded (we used sharp cheddar)  
1/4 teaspoon black pepper  
1/4 teaspoon nutmeg  
2 tablespoons butter  
2 tablespoons extra virgin olive oil

We can (and do) eat literally any City Barbeque leftovers for breakfast, but sometimes you need a more sophisticated way to serve barbeque for brunch. With a simple scratch-made crust and our expertly smoked sausage, this quiche is guaranteed to impress. (Be sure to use a pan that won't shatter going from the freezer to the oven, as that's what we'll be doing here.) **Serves four to six.**

Prepare your crust: in a food processor, combine flour, 1 teaspoon salt, and 3/4 cup cold butter until crumbs form. Add cold water and process until the mixture forms a dough. Be sure not to over-mix.

Transfer dough to a work surface, pat into a ball, and flatten into a disk. Wrap in plastic and refrigerate for 30 minutes.

Prepare your filling: in a large pan, melt remaining butter with olive oil. Add onions and sauté for 5 minutes. Add garlic and spinach, cook until spinach is wilted and reduced in size. Drain. Add sausage to pan and stir to combine. Remove from heat and set aside.

In a large bowl, beat eggs with heavy cream, 1/2 teaspoon salt, pepper, and nutmeg. Set aside.

Lightly flour your work area and a rolling pin, then remove your dough from the fridge. Dust the top of the dough with flour, then roll until dough is about 1/8 inch thick. Transfer the dough to the pan of your choice. Evenly press the pastry onto the bottom and up the sides of your pan, then trim excess dough at the top of the pan. Gently pierce the bottom of the crust with a fork. Transfer to the freezer for 30 minutes.

Preheat oven to 350 degrees.

Remove crust from freezer and bake for 15 minutes, until slightly golden, then remove from oven.

Pour spinach/sausage mixture into crust, then cover with cheese. Pour egg mixture over cheese and bake until quiche is golden brown and set, about 40 minutes.



# SMOKED SAUSAGE AND SHRIMP KABOBS





2 links City Barbeque Smoked Sausage, sliced  
12 ounces large raw shrimp, thawed if frozen  
1 red onion, roughly chopped  
1 bell pepper (any color), roughly chopped  
1 zucchini, roughly chopped  
Extra virgin olive oil, for brushing  
Kosher salt and black pepper  
Couscous or rice, for serving

Clean and peel shrimp. Skewer vegetables, shrimp, and sausage evenly across eight skewers.

Brush skewers with olive oil and season with salt and pepper.

Cook on an outdoor grill or indoor grill pan over medium heat for 10–12 minutes or until shrimp are fully pink.

Serve over couscous or rice.

This is another great dish to make as a family! Older kids can help skewer their own kabobs, while younger kiddos can play with pattern recognition. (We went with zucchini, onion, sausage, shrimp, onion, pepper, sausage, shrimp, zucchini, onion, but feel free to mix things up.)

**Serves four.**





pulled  
chicken

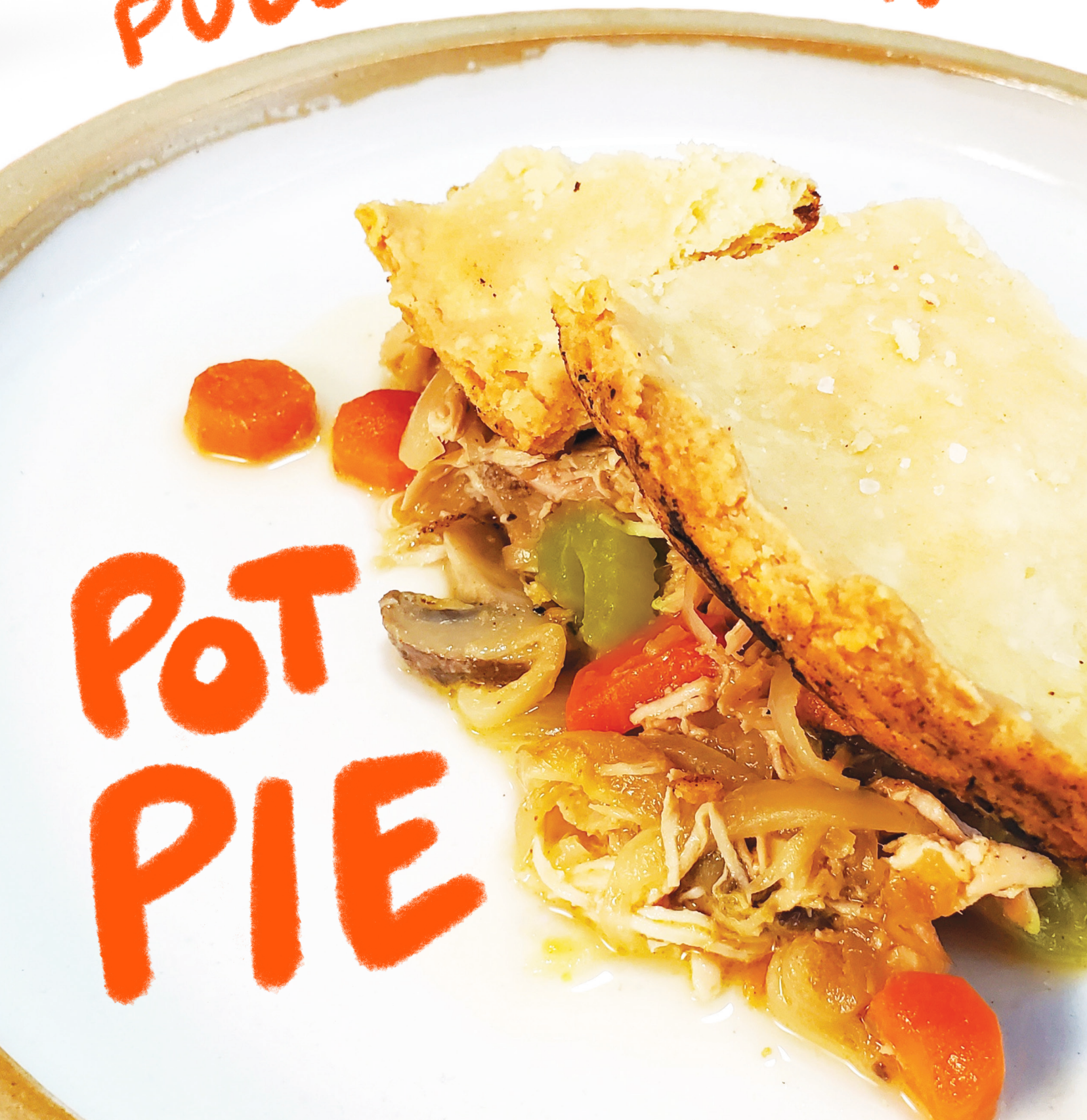






PULLED CHICKEN

POT  
PIE





2 1/4 cups flour  
3/4 cup cold butter, cubed  
2 teaspoons kosher salt, divided  
4–6 tablespoons cold water  
1 yellow onion, chopped  
2 garlic cloves, crushed  
4 large carrots, chopped  
4 stalks celery, chopped  
4 baby portobello mushrooms, chopped  
1 pound City Barbeque Pulled Chicken  
1/2 teaspoon black pepper  
1/4 teaspoon paprika  
1/8 teaspoon cayenne (optional)  
2 tablespoons flour  
1 quart chicken bone broth  
2 tablespoons butter  
2 tablespoons extra virgin olive oil

A classic pot pie, made from scratch—except for the part where you have to roast and break down a chicken (we took care of that for you when we smoked the chicken and pulled it off the bone by hand).

**Serves six to eight.**

Prepare your crust: in a food processor, combine flour, 1 teaspoon salt, and 3/4 cup cold butter until crumbs form. Add cold water and process until the mixture forms a dough. Be sure not to over-mix.

Transfer dough to a work surface, pat into a ball, and flatten into a disk. Wrap in plastic and refrigerate for 30 minutes.

Preheat oven to 375 degrees.

Prepare your filling: in an oven-safe pan over medium heat, sauté onion, garlic, carrot, celery, and mushrooms in remaining butter and olive oil until vegetables are soft.

Sprinkle flour, pepper, paprika, and cayenne (if using) over vegetables. Cook for 1 minute.

Add chicken bone broth. Continue to cook over medium heat for 5 minutes.

Add pulled chicken and fold to combine.

Remove dough from refrigerator and roll out to 1/8 inch thickness. Place over filling mixture so crust fits your cooking vessel.

Bake for 45 minutes, until crust is golden.







## PULLED CHICKEN

# WALDORF SALAD

1/2 pound City Barbeque Pulled Chicken  
2 apples, chopped (we used Pink Lady)  
2 stalks celery, chopped  
3/4 cup walnuts, roughly chopped  
1 cup halved red grapes  
1/4 cup finely sliced red onion  
3/4 cup mayonnaise or Greek yogurt  
1/4 cup Dijon mustard  
Kosher salt and black pepper, to taste  
Pinch cayenne pepper (optional)

Try this bright chicken salad in a sandwich on toasted wheat bread, over spinach or fresh baby greens, with a handful of crisp crackers, or by the spoonful, right out of the bowl!

**Serves four to six.**

In a large mixing bowl, combine chicken, apples, celery, walnuts, grapes, and onion.

In a separate small bowl, whisk mayonnaise or yogurt, mustard, salt, pepper, and cayenne (if using). Pour dressing over salad mixture and fold to combine.



beef  
brisket









BRISKET PHILLY  
**CALZONE**





2 1/2 cups all-purpose flour  
3 teaspoons baking powder  
1 teaspoon kosher salt  
about 3/4 cup + 2 tablespoons (7 ounces) water  
1 tablespoon extra virgin olive oil  
4 ounces City Barbeque Brisket, cubed  
4 ounces mozzarella or provolone cheese, shredded  
1/4 cup thinly sliced yellow onion  
1/4 cup thinly sliced green pepper  
2 mushrooms, thinly sliced (optional)

Preheat oven to 375 degrees.

Prepare your crust: in a large mixing bowl, combine the flour, baking powder, and salt. Whisk until thoroughly combined and set aside.

In a cup, combine the water and 1 tablespoon olive oil. Slowly add most of the water/oil mixture to the dry ingredients, holding back a bit of liquid in case it's not all needed.

Using a wooden spoon or your hands, mix until a dough forms. It should be soft, but not sticky; add reserved water/oil mixture (or a splash more water) if dough seems dry.

Lightly flour your work area and a rolling pin, then roll dough into a 12-inch circle. Transfer dough to a nonstick pizza base or large baking tray.

Prepare your filling: in a separate bowl, combine brisket, cheese, onion, green pepper, and mushrooms. Add filling to center of pizza dough.

Fold crust in half to cover filling. Use a bit of water to help press and seal the edges of your calzone.

Pierce top of dough to allow steam to escape.

Bake for 25–30 minutes, until golden brown.

Filled with fresh veggies, smoky brisket, and a ton of melty cheese—and if you've got any extra filling left over after making your calzone, you've got all the makings of a Brisket Philly Omelet! **Serves one to four** (this makes a *real* big calzone).







dessert







## this is a copycat recipe

1 3/4 cups all-purpose flour  
3/4 cup unsweetened natural cocoa powder  
1 3/4 cups granulated sugar  
2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon kosher salt  
1/2 cup vegetable oil  
2 large eggs, at room temperature  
2 teaspoons pure vanilla extract  
1 cup buttermilk  
1 cup freshly brewed strong hot coffee  
Chocolate buttercream (recipe follows)

Preheat oven to 350 degrees. Grease two 9-inch square cake pans, line with parchment paper, then grease the parchment paper.

Whisk together flour, cocoa powder, sugar, baking soda, baking powder, and salt together in a large bowl. Set aside.

In a separate bowl, mix oil, eggs, and vanilla with a whisk, handheld mixer, or stand mixer with a whisk attachment on medium-high speed. Add the buttermilk and mix until combined.

Add the wet ingredients to the dry ingredients. Add the coffee and whisk or beat on low speed until all ingredients are thoroughly combined.

Divide batter evenly between pans. Bake for 23–26 minutes, or until a toothpick inserted in the center comes out clean.

Set cakes on a cooling rack, still in their pans. Allow cakes to cool completely before turning them out of the pan.



# TRIPLE CHOCOLATE CAKE

## **Chocolate Buttercream**

1 1/4 cups (2 1/2 sticks) unsalted butter, softened  
3–4 cups confectioners' sugar  
3/4 cup unsweetened natural cocoa powder  
3–5 tablespoons heavy cream, at room temperature  
1/4 teaspoon kosher salt  
1 teaspoon pure vanilla extract  
Semi-sweet chocolate chips, to taste

In a large bowl, cream butter with a handheld mixer or stand mixer with a paddle attachment on medium speed; this should take about 2 minutes.

Add 3 cups confectioners' sugar, cocoa powder, 3 tablespoons heavy cream, salt, and vanilla extract. Beat for 30 seconds on low speed, then increase to high speed and beat for 1 more minute. Be sure not to over-whip.

If frosting is too thin, add more confectioners' sugar or cocoa powder (up to 1/4 cup); if too thick, add 1 tablespoon heavy cream. Taste frosting and add a pinch of salt, if needed.

Frost cooled cakes and cover with chocolate chips.

Refrigerate cake for at least 30 minutes before cutting. Leftover cake (if any) will keep in the fridge, tightly covered, for up to 5 days.

So this isn't our exact chocolate cake, but we've got to keep some things secret, you know? This recipe makes two cakes, so you can cut slices just as big as we do in the joint. (If you'd prefer a more traditional, not-square cake, feel free to bake in two round 9-inch pans instead and assemble as a two-layer cake.) You'll notice we only call for chocolate chips on top here, but feel free to add as many as your sweet tooth demands.



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