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## Oakridge BBQ Saigon 21 Notes

Thank you for purchasing our new Saigon 21 Experimental rub! We are very excited to hear what you think about it. If you post images of your cooking experiments on social media, please be sure to tag your posts and pictures with #OakridgeBBQ and @OakridgeBBQ so we can find them.

**Basic usage recommendations:** As with every Oakridge BBQ rub, any time you are pan searing, grilling or slow & low BBQ'ing with our rubs, we **highly recommend** you allow the rub enough time to fully "sweat out" before the item is placed in the pan or on the grill. This means you need to wait for the rub to become moistened and no longer appear dry on the surface before you start cooking the item. We use the industry's highest percentage of dried/dehydrated herbs, spices, chiles and vegetables in our rubs and these dried spices need time to rehydrate before they are subjected to the high heat of the grill. Also, the salt and sugar need time to dissolve and begin to setup the foundation for that trademark Oakridge BBQ crusty bark.

Additionally, I also recommend you use some kind of liquid fat as a base layer before applying the rub. This could be plain vegetable oil, olive oil, peanut oil, walnut oil, grapeseed oil, duck fat spray, ect. Not only does the fat aid in adhesion, it also helps lean proteins develop a better crust, creates a more unctuous mouthfeel with the chew, helps poultry skin get crispy, and in the case of highly flavored oils like extra virgin olive oil or duck fat spray – adds another flavor component to the mix. For high-heat grilling, my typical go-to is extra virgin olive oil. It has a low smoke point and a high concentration of volatiles and solids in its composition. These compounds do burn at high temp, which is actually quite desirable in this application, because they impart a distinct nutty flavor which marries perfectly with the char and smoke from a hardwood fire.

So, to recap; apply a thin layer oil to all protein surfaces, pushing off any excess so there is no pooling or ponding of oil. Then, liberally apply the rub to the bottom surface first. Wait about 3 minutes for rub to settle into the oiled surface, then gently flip the protein over and apply a liberal dusting to the top side as well. Cover loosely with plastic wrap, and place back in refrigerator. Now you can go start your grill and get it warmed up. If you always remember to prep your protein(s) first before you start your grill, you never have to wait on the rub to fully sweat out because it should be just about ready by the time your grill is preheated.

**Recipe recommendations:** First and foremost, don't be afraid of this rub, especially if you don't like the flavor of licorice. My entire family hates black licorice, but we all love this rub. So again, don't be afraid of the aromas & flavors when you first open the bag. You're about to embark on a craveable departure from everyday barbecue!

Using the seasoning technique outlined above, I have found that thin-cut, fatty proteins grilled/charred direct over hardwood lump charcoal are my favorite so far – pork steaks (pork boston butt cross-cut into thin steaks), thin cut ribeyes, skirt steak, flank steak, boneless/skinless chicken thighs, pork belly cut into 2" cubes and grilled with some char on all sides, duck breasts (done indirect then seared to crispy), chicken wings, and grilled shrimp have all become family favorites.

**Quick & Easy Pho Ga (Vietnamese chicken noodle soup):** This recipe is for one serving. To upscale, just multiply measurements/ingredients by the number of servings desired. The time does not change.

1 box (32 oz) Swanson No Salt Added Chicken Stock (do not substitute other kind)  
1 boneless/skinless chicken breast (around 6-8 oz)  
1 Tablespoon + 1 teaspoon Saigon 21 seasoning  
Bahn Pho rice noodles (thin vermicelli size)

Empty entire box of chicken stock into medium sauce pan with 1 Tablespoon Saigon 21 seasoning. Bring to low boil. As soon as bare boil is achieved, start 25 minute timer and reduce heat to keep at low boil. Wait 5 minutes. At 20 minutes remaining, gently place chicken breast into stock and pause timer. Turn heat up to quickly resume low boil. When pot returns to low boil, reduce heat to prevent rapid boil and resume timer. Now prepare rice noodles per package instructions. They should be cool and rinsed/drained before timer goes to zero. At end of time, with tongs remove chicken breast and check internal temp (should be at least 165° inside) – kill the heat. Set chicken aside to cool while you add 1 teaspoon Saigon 21 to stock, stir and cover with tight fitting lid. Now, shred the chicken breast into small to medium shreds. Place rinsed/drained rice noodles in bottom of large bowl, top with shredded chicken then ladle hot stock into bowl until noodles and chicken are fully covered. Try not to disturb the spice sediment at the bottom of the stock pot while ladling into bowl. Garnish bowl with additional pinch of Saigon 21. Optional accoutrements – thin sliced scallions or white onions, fresh jalapeno slices, bean sprouts, cilantro, hoisin sauce, Sriracha and a lime wedge.