

HOW TO PO'MAN



“Po’Man” is a noun and a verb. It’s a method and a mindset.

So our how-to includes lighting, assembly and what to do right before your food hits the table or tailgate. The shenanigans you get into while your Po’ Man cooks are up to you.

PREPARE CAN, FILL STARTER CUP & LIGHT



Line bottom of can with aluminum foil for easy clean up; be careful not to cover holes. Place starter cup in bottom of can, fill with rubbing alcohol. If using 70% rubbing alcohol place strip of paper in fluid & light paper. If using 90%, simply light fluid.

LIGHT 'ER UP



Dummy check: make sure can is NOT ON COMBUSTIBLE SURFACE. OK, now fill **deepest side of coal box** to top with plain charcoal briquettes. DO NOT use quick start charcoal as it will burn too quickly & impact the taste of meat.

PLAIN OL' CHARCOAL



Immediately place coal box over lighted starter cup and allow to burn for about 15 minutes. Be sure air gaps in coal box are on same side of can as air holes at bottom of can sides (*do not have to be lined up exactly*)

ASSEMBLE INTERNAL PARTS & CHOOSE HEIGHT



Place drip plate on 1st level of cooking rack (see diagram). Align drip plate to cover coal box. Wrapping drip plate with foil will make for easier clean up.

Place grill grate (if using) on level appropriate for food you are cooking. Place grill grate closer to coals for larger items like turkey or boston butt and higher for smaller meats or vegetables.

When cooking chicken halves or ribs, use skewers rather than grill grate and hang on 4th level of rack.

While coals are getting hot, assemble your cooking rack as needed for foods being prepared.

READY TO GET COOKIN'



Grill is ready when the majority of the briquettes start turning grey.

PREPARE THE PO' MAN



Place assembled cooking rack inside can - being careful to line up the drip plate with the coal box to cover coal box completely.

ADD MEAT. GET HUNGRY.



Hang chicken, wings and ribs on skewers on level 4. Or place big cuts like turkeys & Boston butts on circle grate on level 2 or 3.

RELAX. GET YOUR PO' MAN ON.



Once all food is in can, place lid on, leaving a 1/4-1/2 inch crack. Avoid removing the lid during cooking. Removing lid allows heat to escape and increases cooking time. Now, let the Po’Man do it’s thang - while you do yours. Spend your hours doing what you love - then devour food that tastes like you tended it for hours.

BE SAFE. TRY NOT TO DROOL IN CAN.



Remove with caution. Can is smokin’ hot. Use gloves / mits. Hot surfaces will burn you. How else can we say it? Be careful.

Po’ Man Signature Step: Remove from can, wrap tightly in foil and allow to steam in small, uniced cooler for 15 - 30 min. nto tenderize and break down meat.



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RECIPES, TIPS & TIMES

Important: All cook times are for illustration purposes only. Please use a meat thermometer and follow cooking safety guidelines for each meat type.



Minimum temperature & rest times based on FoodSafety.gov at PoManGrill.com/temps or by scanning mobile QR code, left.

	CHICKEN	WINGS	TURKEY	SPARE RIBS	BABY BACK or ST. LOUIS RIBS	BOSTON BUTT	ROAST & VEGGIES	RIBS & BOSTON BUTT TOGETHER	PORK LOIN	STEAK	BURGERS
Preparation	Cut full chicken into even halves, remove inner parts, wash thoroughly. Marinate in 1 part regular mustard, 1/4 worshshire, 1/4 Italian dressing, 1/4 lemon juice. Before cooking cover with salt, pepper, old bay seasoning, and/or seasons of choice.	Place wings on a oven pan and cover both sides lightly with virgin olive oil. Season with salt, pepper, old bay, or season of choice	Cover entire turkey with peanut oil. Rub salt, pepper, and Old Bay over the entire turkey	Trim fat, grissle, and membrane from inside of slab. Cut or square off the narrow end all the way back to first full rib bone. Next cut the full slab in equal halves. Marinate / season to your liking.	Trim fat, grissle, and membrane from inside of slab. Cut or square off the narrow end all the way back to first full rib bone. Next cut the full slab in equal halves. Marinate / season to your liking.	Trim unwanted fat or pieces. Simply dry rub with favorite seasonings. Plenty of salt and pepper provide a great outer layer.	Trim unwanted fat or pieces. Simply dry rub with favorite seasonings. Plenty of salt and pepper provide a great outer layer.	See instructions for ribs & Boston Butt in othr column then adjust when you place cuts of meat according to required cook times.	Trim up to your preference. Marinate for at least an hour with your choice. After marinating, cover in seasoning of choice.	Cover steaks in extra virgin olive oil and season to your liking. Po' Man uses sea salt and pepper.	Season burgers to your liking. The grate will hold approximately 8 - 10 large burgers
Instructions	Use full box of coal. Once majority of coals in the middle are lit or briquetts are white, place standing rack into can. Using scewers, peirce chicken halves through front of breast and under wing. Hang on top level of the rack with legs towards bottom of can and breast towards lid of can. Spread apart so that halves are not touching each other. Place lid on with a 1/4 - 1/2" opening.	Use 3/4 box of coal. Once the middle is lit or 5 - 10 briquetts are white, place standing rack into can. Set wings on round grate and place on level 2. If cooking two batches place one round grate on level 2 and one round grate on level 3.	Use full box of coal. Once middle is lit or 5 - 10 briquetts are white, add standing rack into can. Place round grate on level 2 if there is enough room between meat and lid, if not place on level 3.	Use full box of coal. Once the middle is lit or 5 - 10 briquetts are white, place standing rack into can. Place skewer between last two bones of narrow end of slab. Hang skewers on top level of rack, with nawwow end towards lid and wide end towards bottom of can. Spread ribs apart so that meat does not touch. Place lid on with a 1/4 -1/2" gap or opening.	Use full box of coal. Once the middle is lit or 5 - 10 briquetts are white, place standing rack into can. Place skewer between last two bones of narrow end of slab. Hang skewers on top level of rack, with nawwow end towards lid and wide end towards bottom of can. Spread ribs apart so that meat does not touch. Place lid on with a 1/4 -1/2" gap or opening.	Use over the top full box of coal. Once the middle is lit or 5 - 10 briquetts are white, place standing rack into can. Insert round grate on level 2 of standing rack. Place meat in center of grate with fat side up. Place lid on with 1/4 - 1/2" gap or opening.	Over-fill coal box. Once the middle is lit or 5 - 10 briquetts are white, place standing rack into can. Insert round grate on level 2 of standing rack. Place meat in center of grate with fat side up. Place lid on with 1/4 - 1/2" gap or opening. After 1:30 hrs remove meat and wrap with 3 - 4 layers of foil. Add potatoes, carrots, onions, and celery. Place back in can for 1:00 - 1:45 hrs, with lid slighty open.	Use over the top full lbox of coal. Once the middle is lit or 5 - 10 briquetts are white, place stand rack in can. Place Boston Butt on level 3 fat side up. Hang ribs on top level with skewers.	Use full box of coal. Once the middle is lit or 5 - 10 briquetts are white, place standing rack into can. Place loins on circular grate on level 2 or 3. Flip one time to get even char.	Use full box of coal. Once the middle is lit or 5 - 10 briquetts are white, place standing rack into can. Place circular grate on level 2 or 3 and allow to get hot before adding steaks. Place steaks on grate and flip once to allow even char and cook.	Use full box of coal. Once the middle is lit or 5 - 10 briquetts are white, place standing rack into can. Place circular grate on level 2 or 3 and allow to get hot before adding burgers. Place burgers on grate and flip once to allow even char and cook.
Size & suggested Cook Time	3 - 5 lbs (2 halves) 1:15 - 1:45 hr 6 - 10 lbs (4 halves) 1:25 - 1:45 hr 11 - 15 lbs (6 halves) 1:30 - 2:00 hr	15 - 25 wings 1:00 - 1:30 hr 25 - 40 wings 1:30 - 1:45 hr	12 - 18 lbs 3:00 - 4:00 hrs <i>(Approx. 10-14 minutes per lb)</i>	2 - 4 half slabs 1:30 - 2:00 hr 6 - 8 half slabs 1:45 - 2:30 hr	2 - 4 half slabs 1:20- 1:45 hr 6 - 8 half slabs 1:30 - 2:00 hr	3 - 5 lbs (1 piece) 2:15 - 2:45 hr 6 - 9 lbs (1 piece) 3:00 - 3:30 hr 6 - 10 lbs (2 pieces) 3:00 - 3:30 hr* 12 - 18 lbs (2 pieces) 3:30 - 4:00 hr* <i>*place larger on level3, smaller on level2</i>	3 - 6 lbs 2:30 - 3:30 hr	See sizes & suggested cook times in columns for ribs & Boston Butt.	1 - 3 lbs 1:00 - 1:30 hrs 4 - 7 lbs 1:30 - 2:30 hrs	1 - 10 lbs 20 - 40 minutes	1 - 4 lbs 30 -45 minutes
Tips	After removing chicken, wrap in tin foil and place in an empty cooler or heating drawer for 15 - 30 minutes.	For a smoked taste with a crispy outside just place on metal sheet pan and place in oven for 5 - 10 minutes before serving. For a sauce base, just let wings sit for about 5 minutes and then cover with sauce.	Place turkey breast side down. This allows the most moisture available to get into the white meat.	Pull ribs when the meat draws back on the bone. Wrap in tin foil with choice of sauce or butter to steam and add moisture. Leave wrapped for 15 - 45 minutes in empty cooler or warming drawer or place back in the Po' Man.	Pull ribs when the meat draws back on the bone. Wrap in tin foil with choice of sauce or butter to steam and add moisture. Leave wrapped for 15 - 45 minutes in empty cooler or warming drawer.	Wrap in tin foil with at least 2 - 4 layers of foil. Add 1/4 cup, 1/4 cup lemon juice, 1/4 stick of butter. For larger roast add 1/2 cup each of lemon juice and vinegar and 1/2 stick of butter. Keep in cooler or warming drawer for 30 - 45 minutes, or place back in can and place lid half way on.	When adding vegetables add salt, pepper, and seasonings before placing in foil. Add worshshire, red wine vinegar, and butter for moisture.	Place Boston Butt in first and cook as directed. At the proper cooking time add ribs. Example: 6 lbs Boston Butt is going cook around 3 hrs, and 2 half slabs of ribs will take around 2 hrs. At the 1 hr mark add the ribs to the can. The drippings off the ribs will baste the Boston Butt below.	Pull meat when internal temp is around 140 or greater. Wrap in tin foil with choice of sauce or butter to steam and add moisture. Leave wrapped for 15 minutes. Larger loins let sit wrapped slightly longer. The meat will continue to cook while wrapped.	Pull steaks at preffered level (rare - well done). You can also hang steaks from skewers w/ narrow end of meat up & hanging approx 5-10" above flame. I remove the drip plate for flame contact. This will produce grease directly on fire so DO NOT leave the lid off for any extended period of time and place tight when done.	Adding a larger gap in the lid (3/4 - 1") will allow burgers to cook faster. Add a little mustard, Italian dressing, etc... when forming burgers to provide more moisture. The added moisture will give you more drippings on the flavor plate, giving you more smoke.

