

SIMPLE RECIPES TO GET YOU STARTED

These recipes were first featured at the 4xFAR festival in Coachella Valley, CA, as part of a Barebones open-fire cooking demonstration. We aim to alleviate the intimidation of cooking over fire with cast iron, and to demonstrate approachable meals that'll take your outdoor cooking to the next level.

CARNE ASADA FOR STREET TACOS

Ingredients

2 lbs Flank Steak
1 Tbsp Onion Powder
1 Tbsp Garlic Powder
2 tsp Cumin
1 tsp Chili Powder
1 tsp Chipotle Powder
1 tsp Smoked Paprika
1 tsp Oregano
1 Tbsp Salt
1 tsp Pepper
2 Tbsp Brown Sugar
1 Jalapeño
2 Tbsp Olive Oil
½ Cup Cilantro
½ Cup Orange Juice
¼ Cup Lime Juice
2 Tbsp Soy Sauce

Instructions

- In a small bowl, combine the dry ingredients and set aside.
- Using an airtight container, large enough to hold the meat, add the dry ingredients and meat, and coat evenly.
- In a measuring cup add the liquids and stir.
- Dice the jalapeño and rough chop the cilantro. Add to the measuring cup to combine.
- Pour the liquid mixture over the meat and store for 6-12 hours.
- When ready to cook, heat the grill, and place the seasoned meat on the grill. Cook three minutes per side or until light pink in the middle.

Perfect for street tacos, on salads, or accompanied with sides of your choice. This recipe is versatile and elevates any meal it is added to.

GRILLED CROSTINI WITH MAPLE GLAZED PEARS

Ingredients

1 Red Anjou Pear
1 Baguette
½ Cup Pure Maple Syrup
½ Cup Mascarpone Cheese

Instructions

- Slice the baguette into thin slices and grill each side until lightly toasted.
- Quarter and cut the pear into thin bite-sized pieces. Set aside in a bowl.
- In a skillet on medium heat, add the maple syrup and pears. Cook for four minutes or until caramelized.
- Spread the mascarpone on each slice of bread then top with pears and sauce.

WARRANTY

1-year limited warranty covers defects in material and workmanship under normal use, proper care, and maintenance of the product.

To find out more about our products and our full warranty information, visit

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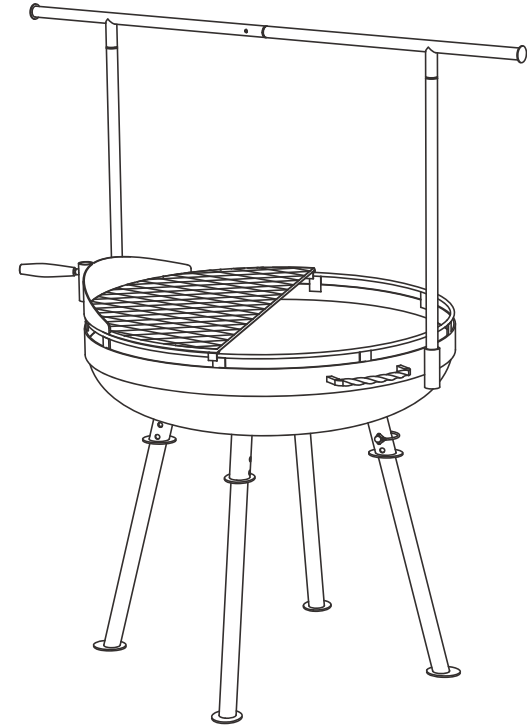
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COWBOY FIRE PIT GRILL - 30"

User Guide

BAREBONES



ABOUT YOUR COWBOY FIRE PIT GRILL - 30"

Meet your outdoor cooking match. The Barebones solid steel Cowboy Fire Pit Grill is the absolute go-to for outdoor grilling and entertaining. Designed with direct input from Barebones open-fire chef partners, this modular design allows for multi-use as fire pit, open-fire grilling, and cooking station. Adjustable grill grate gives you choice for the source and distance of heat, creating perfect cooking conditions every time. Overhead tool storage and hanger bar allow for optimal organization, with additional grill grate and side table available for purchase. Fire it up, cook, and feast just about anywhere.

KEY FEATURES

- Modular design allows for multi-use as fire pit and open-fire grilling/cooking station.
- Multiple ways to cook over open-fire and charcoal.
- Multiple configurations with cast iron and steel cooking accessories.
- Easily portable with simple set up.

PRODUCT DIMENSIONS

Fire Bowl: 29.21" W x 12.72" T
Grill Height with Legs: 31"
Height with Suspension Pole: 54.75"

WHAT'S IN THE BOX?

- a. Suspension Pole
 - i. Horizontal Support Pole I
 - ii. Horizontal Support Pole II
 - iii. Vertical Support Pole (2)
- b. Grill Grate
- c. Locking Handle
- d. Wing Bolts (2)
- e. Fire Bowl Base
- f. 22" Legs (4)
- g. Locking Pins (4)

GRILL GRATE SETUP OPTIONS

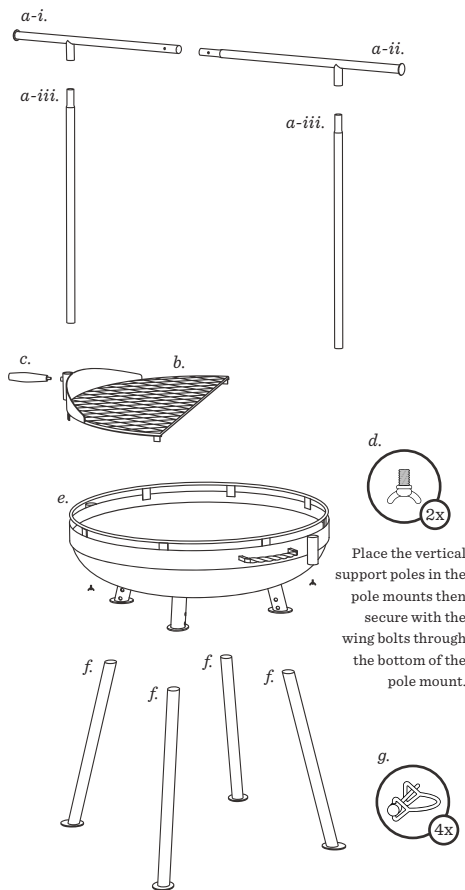
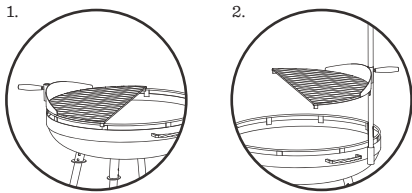
The grill grate can be set up in two variations.

1. Fire Pit Track

Simply rest the grill grate on the fire pit track.

2. Suspension Pole

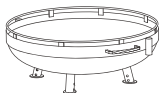
Attach the vertical support poles to the fire bowl base and secure with wing bolts. Slide the grill grate on to either pole and tighten the locking handle at the desired height. Then add the horizontal support poles.



ASSEMBLY OPTIONS

Fire Pit

The fire pit bowl comes ready to use, simply set it on the ground to get started. Fire pit stands 11" tall.



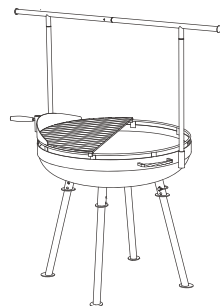
Cowboy Grill

Insert the 22" legs into the leg mounts and secure with locking pins. Additional option for grill grate to rest on fire pit track.



Cowboy Grill w/ Overhead Suspension

Insert the 22" legs into the leg mounts and secure with locking pins. Place the vertical support poles into the pole mounts on the fire pit bowl and secure with wing bolts.



THERE ARE SO MANY WAYS TO SET UP YOUR COWBOY GRILL! HAVE FUN, AND HAPPY GRILLING.

LIGHTING A FIRE

Natural Hardwood

Collect your tinder (newspaper, straw, or dry grass), kindling (thin sticks or twigs), and fuel (dry hardwood).

Begin laying one or two handfuls of tinder in the center of the fire pit. Then build a small teepee using a few pieces of kindling.

Light the tinder.

Carefully begin to add the fuel after the kindling has started to burn.

To maintain sufficient flames, add additional pieces of fuel as the smaller pieces of fuel burn up.

Allow the fire to burn down naturally, starting approximately one hour before you want to put it out. Smother the fire with sand or dirt when only embers remain. In dry climates finish by pouring water over the sand and dirt.

Charcoal

We recommend using a chimney starter.

Load the bottom of the chimney starter with lightly balled newspaper.

Fill the chimney with charcoal briquettes. You should be able to access the newspaper from the bottom.

Light the newspaper in several places and set it in your fire pit.

When the briquettes at the top of the chimney have turned gray, dump the coals into the fire pit. Add 2-3 handfuls of charcoal now if you plan to cook for more than 30 minutes.

CARE TIPS

Cleaning your Grill Grate

Brush your grill grate after every use and thoroughly clean the grill grate every few months depending on usage.

For thorough cleansing, remove the grill grate and place it into warm soapy water. Let it soak for at least 15 minutes.

After your grill grate has soaked, remove it from soapy water, and scrub thoroughly with a long-handled grill brush. For stubborn grease, form a paste using one cup water and three cups baking soda. When finished scrubbing, rinse the grill grate clean. Dry thoroughly to prevent rust.

When dry, rub the grill grate with a light coating of cooking oil, like olive or avocado.

COOKING METHODS

Placing Food in Coals

Cooking directly on coals is one of the most traditional ways to cook over an open fire. All you need is white-hot charcoal and a piece of meat, vegetables, or bread dough. The coals sear the meat and create a crust that prevents coals from sticking to food. Pay attention to your food as it will cook quickly.

Grill on Grate Attachment

Our grill grate attachment is a perfect cooking surface for your cowboy grill. Lay it directly on the fire pit track, or take control of the heat by attaching it to the vertical support poles and moving it up or down.

Hang from the Suspension Pole

Hang your food from the suspension pole and adjust the heat direction by setting up the placement of your heat source in the fire pit.

Roast Over Fire

Use your Cowboy Fire Pit Grill to experiment with different open-fire cooking methods, different fuels and hardwoods, and experience the flavors from open-fire cooking.

TIPS FOR TEMPERATURE CONTROL

Control the temperature of your fire by removing or adding fuel or by adjusting the height of the grill grate on the vertical support poles.

Cleaning your Fire Bowl

We recommend cleaning your fire bowl after each use to prevent ash from accelerating the deterioration of the metal.

After the fire bowl has cooled, remove any debris that can be saved and safely store for your next burn.

Using a small broom, sweep ash from the walls of the fire pit to the center of the bowl. Scoop out the pile and dispose material in a non-flammable container.



WARNING

ASH CAN RETAIN HEAT FOR UP TO FOUR DAYS, OR LONGER.
NEVER DISPOSE ASH INTO A FLAMMABLE CONTAINER!