



BBQ

RECIPE *collection*





Grilled Romaine & Veggies *with Balsamic-Herb Vinaigrette*

Mix $\frac{1}{4}$ C. balsamic vinegar, 2 T. canola oil, $\frac{1}{8}$ tsp. salt, and 1 tsp. each dried basil, dried oregano, and garlic powder; set aside. Cut 12 asparagus spears into 1" pieces; cut 1 orange bell pepper and $\frac{1}{2}$ green bell pepper into $\frac{1}{2}$ " pieces and dump everything into a big bowl along with 2 C. halved white mushrooms, 2 C. grape tomatoes, and $1\frac{1}{2}$ tsp. olive oil. Sprinkle with 1 tsp. each seasoned salt, onion powder, and garlic powder and toss to coat. Dump onto an oiled grill pan over medium heat; grill for 8 minutes, until crisp-tender, turning occasionally. Cut 3 romaine hearts in half lengthwise, brush with olive oil, and grill cut side down for a few minutes, until golden. To serve, top the romaine halves with the asparagus mixture, some shredded Romano cheese, and the balsamic mixture. **Serves 6**



Sweet Corn 2 Ways

Preheat the grill on medium heat and grease grates. Prepare 8 ears of sweet corn. **In Husks:** Pull back husks without removing them and discard silk; coat kernels with cooking spray, sprinkle with salt, and replace husks. Rub outside liberally with water; grill on grate for 10 to 15 minutes, until husks blacken and kernels are soft, turning occasionally. **Without Husks:** Discard husks and silk. Coat kernels with cooking spray, sprinkle with salt; grill on grate for 10 to 12 minutes, until beginning to char in places, turning occasionally. **Bacon-Blue Cheese Butter:** Mix $\frac{1}{2}$ C. softened butter with 1 T. finely chopped cooked bacon and $1\frac{1}{2}$ T. crumbled blue cheese. **Garlic-Herb Butter:** Mix $\frac{1}{2}$ C. softened butter with 2 tsp. minced garlic, $\frac{1}{4}$ C. grated Parmesan cheese, and 2 T. each chopped fresh parsley, basil, and green onion. Season with salt and pepper. Serve butter with corn. **Makes 8**



Sesame Steak Kabobs

In a gallon-size zippered bag, mix $\frac{1}{2}$ C. soy sauce, $\frac{1}{4}$ C. rice wine vinegar, 3 T. honey, and 1 T. toasted sesame oil; remove $\frac{1}{4}$ C. and set aside. Cut 2 lbs. flank steak into $1\frac{1}{2}$ " chunks and add to the bag; chill for 1 to 8 hours. Preheat a grill on medium-high heat. Cut 3 big bell peppers and 1 big red onion into $1\frac{1}{2}$ " pieces and slide onto metal skewers alternately with the marinated steak chunks. Brush some of the marinade from the bag over the food, season with salt and black pepper, and grill until done the way you like. Remove the skewers from the grill, let rest for 5 minutes, then brush the food with the set-aside marinade. **Serves 6-8**



Fireside Pork Chop Dinner

Brush 4 pork chops with 1 T. lemon juice; sprinkle with salt and set aside. In a small saucepan, heat 1 C. apple jelly with 2 T. lemon juice, and 1 tsp. cinnamon, stirring until smooth. Spritz a double layer of foil with cooking spray. Cut a combination of zucchini, yellow squash, apples, red onions, and bell peppers (*about 4 C.*) into pieces and dump them on the center of the foil; crimp the edges to form a ridge and drizzle with half the jelly mixture. Cover with foil and seal the edges. Cook on a grate over medium coals or cooking fire for 10 to 15 minutes. Push the pack to one side and oil the exposed grate; add the chops and grill 12 to 15 minutes, until the internal temperature reaches 145°, turning once and basting with the remaining butter mixture. **Serves 4**



Lemon Pepper Fish & Chips

Brush both sides of 2 tilapia fish fillets (*thawed if frozen*) with olive oil and sprinkle with lemon pepper, seasoned salt, and black pepper. Set fish on one side of an oiled grill basket. Top with lemon slices. Drizzle a big handful of cherry tomatoes with olive oil; season with salt and black pepper and dump into the basket beside the fish. Arrange frozen sweet potato fries (*as many as you'd like, thawed*) in the remaining space in the grill basket; sprinkle with seasoned salt. Close the basket and set over hot coals or cooking fire until everything is done, turning several times. **Serves 2**



Honey Dijon Chicken

Preheat a grill to medium heat and brush the grate with olive oil. In a bowl, mix $\frac{1}{3}$ C. Dijon mustard, 3 T. honey, and 3 T. snipped fresh parsley; set aside. One at a time, place 4 boneless, skinless chicken breast halves between two pieces of waxed paper and flatten with the flat side of a meat mallet to about $\frac{1}{2}$ " thickness. Grill for 3 minutes; flip and brush generously with the set-aside mustard mixture. Grill 2 to 3 minutes more or until golden and juices begin to run clear. Transfer chicken to a platter and cover loosely with foil; let stand 5 minutes. Season with salt and black pepper. **Serves 4**



Prosciutto-Wrapped Asparagus

Grease the grill rack and preheat the grill on medium heat. Cut 6 oz. prosciutto slices in half crosswise and wrap each piece tightly around a trimmed asparagus spear. Thread crosswise onto side-by-side metal skewers. Brush both sides with olive oil and sprinkle with salt and black pepper. Set on the hot grill rack for 5 minutes on each side, until prosciutto is crisp and asparagus is crisp-tender. **Makes about 20**



Grilled Donut Shortcakes

Line the grill grate with foil and spritz foil with cooking spray. Preheat the grill on low heat. In a bowl, stir together $\frac{1}{4}$ C. sugar and 1 T. cinnamon. In another bowl, mix $\frac{1}{4}$ C. melted butter with 2 T. brown sugar. Set both aside. Separate the biscuits from a 16 oz. tube of jumbo refrigerated buttermilk biscuits, push a hole through the center of each, and arrange on the foil. Close the grill lid and cook 4 to 5 minutes on each side until browned on the outside and cooked through. Remove the biscuits; one at a time, dip both sides in the butter mixture then toss around in the cinnamon-sugar to coat. To serve, top with a mount of whipped cream and fresh fruit. **Serves 8**



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