



*"Rick Browne is one of America's leading barbecue experts."*

REGIS PHILBIN

# 1,001 BEST GRILLING RECIPES

DELICIOUS, EASY-TO-MAKE

RECIPES FROM

AROUND THE WORLD

**RICK BROWNE**

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**RICK BROWNE**

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**SURREY**  
**BOOKS**

CHICAGO

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## DEDICATION

This book is dedicated to and honors Chef Mike Barret, an incredibly dedicated husband; a proud father of four beautiful children; an honest, decent, humble, and caring man; an extremely talented executive chef; as he called himself on his business card, the “Superior Intergalactic Grand Chef of the Universe”; and, to me, a dear, dear friend.

He loved his family, his church, his friends, his coworkers, and life itself. We’ll miss his smile, his wry sense of humor, his passion for excellence, his zest for life, and, of course, his remarkable talents in the kitchen.





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# INTRODUCTION

This book is a collection of recipes I've gathered over ten years of roaming around the United States, Canada, Mexico, and twenty-three other countries. It has been an endless pursuit of the world's best barbecue and grilling recipes—terms, by the way, that I use interchangeably, much to the chagrin of some barbecue purists. But to me, if you cook food outdoors using wood, charcoal, natural gas, propane, or just about any other combustible materials, you're barbecuing. The only measure of success or failure is how the end product—that steak, chicken breast, fish fillet, side dish, or even dessert—tastes when you've finished your culinary endeavors.

I wish to extend my thanks to the hundreds of wonderful people I've met in my travels who freely shared their ideas, cooking and barbecuing tips, techniques, experiences, and recipes so I could to pass them on to others. To all I've met, worked with, worked for, cooked with, and cooked for, I say a big and hearty . . . ThankQUE!

—Rick Browne, *PhB (Doctor of Barbecue)*



# GRILLING GUIDELINES

## Indirect Cooking

A technique that many barbecue chefs use, and that I use throughout this book, is to cook everything with indirect heat—thereby cooking everything “low and slow.” This technique uses a temperature of 180°F (85°C) to 240°F (115°C) for the “low” part of the equation and a cooking time of 2 to 24 hours for the “slow” part. Obviously, the 2 hours is for pork ribs, fish, or small roasts, and the 24 hours is for tough beef briskets, large roasts, and whole birds.

The best way to do this is to use a combination of direct grilling over the hottest part of the grill and indirect grilling, moving the food to an unheated or cooler part of the grill and cooking it slowly, thereby keeping it juicy, tender, and loaded with taste. To create the indirect heat effect when using coals, briquettes, or wood pieces, place them on one side only on the bottom of the barbecue. Leave the other half of the bottom empty (for now) and start your fire as you normally would.

When the barbecue is up to temperature (and the coals are covered with a thin film of white ash), place a 9 × 12-inch (22.5 × 32.5-cm) metal or foil pan on the empty side of the grill, then fill the pan with 1 to 2 inches (2.5 to 5 cm) of water. Refill the pan as the water evaporates during cooking.

I recommend starting meat, poultry, and fish on the direct, hot side of the grill. This way, you can sear the food over high heat, trapping in its natural juices. Depending on the type of food, its thickness, and the fire temperature, you should only need to cook the food for a short time—2 to 10 minutes, on average—on each side.

Then again, depending on the recipe, you may need to move the food to the unheated cooler side of the grill. (“Cooler” is a relative term here; the “hot” side of the grill may be at 600°F [315°C] to 700°F [370°C] while the “cool” side may be as high as 400°F [200°C] to 500°F [260°C], or thereabouts.) In most cases, a temperature of 200°F (100°C) to 250°F (120°C) is a good target for the unheated side.

The pan of water under the unheated side of the grill captures any fat dripping down, keeping flames from shooting up and burning the food. Also, the water evaporates during the cooking process, and the steam helps keep the food above it moist, juicy, and tasty.

If you have a gas grill, the process is much the same, only the placement of the water pan is different. Most gas barbecues have at least two burners,

some have three, and a few have four or more burners. It really doesn't matter, as long as there are at least two. On a two-burner grill, turn on only one burner. Place your water pan over the unlit burner, and you're good to go. Depending on the height of your burners, you may have to put bricks on both sides of the unlit burner to support the water pan. To cook indirectly on a gas barbecue, first place the food on the hot side to sear it, and then transfer it to the cool side for the rest of the cooking time, just as when cooking with charcoal.

If you've got more burners, you can be a bit more creative. With a three-burner setup, you can turn on the two outside burners only (to the same temperature; otherwise you'll cook one side of your food faster than the other). Then place the water pan over the middle burner, again under the grill rack. As with charcoal cooking, sear what you're cooking on one or both of the hot sides, and follow up by cooking for the remaining time on the cool side.

We've used indirect cooking to make soufflés, breads, custards, cakes, and pies and perfectly cooked what might have burned or overcooked if grilled for the full time over direct heat.

Okay, future grill masters—armed with this tidbit of grilling savvy, you can cook “cool” and never have to scrape the burned flesh from a roast, chicken wing, or T-bone steak again.

### Cooking to Temperature Versus Cooking to Time

As we traveled the country making notes, testing recipes, and learning barbecue tips from chefs, we settled on a new method that we recommend to all barbecue cooks. We believe that *cooking to temperature* rather than old-fashioned *cooking to time* is a much better method for grilling, smoking, and barbecuing.

First, if you don't have a meat thermometer, get one. It is invaluable and takes the guesswork out of every barbecue outing. Second, when we remove meat or poultry from the grill, we almost always cover it with foil and let it rest for 5 to 20 minutes to (a) let the natural juices reabsorb into the meat (as the heat has driven the internal juices to the top of whatever we were cooking) and (b) let the temperature rise 5°F (1°C) to 15°F (3°C). So if you've cooked a steak to a perfect 155°F (68°C) medium-rare on the grill, by the time it gets to the table it will have reached 160°F (71°C) to 165°F (74°C), or medium.

If, instead, you follow someone's direction to cook a steak, for “4 to 5 minutes,” it can go wrong in many ways. That 4 to 5 minutes entirely depends on each steak being the same thickness and maintaining the same temperature for the entire cooking time. It allows for no variation in the temperature inside the barbecue, in the fuel you are using, or in the outside temperature or humidity. It accounts for no heat loss from the barbecue itself when lifting the

lid to check on the food. Because of these variables, cooking by time can lead to raw or overcooked food and other assorted culinary disasters.

We prefer to give you a much more accurate means of checking the doneness of the food you are cooking. Time is only a guideline; it's temperature that really rules in barbecue. The following are meat-cooking temperatures provided by the USDA, and while they are quite conservative, they are good guidelines to follow.

- Cook beefsteak to medium-rare (145°F [63°C]), medium (160°F [71°C]), medium well (170°F [77°C]), or your preferred temperature.
- Pork should be cooked to medium pink (155°F [168°C]), medium (160°F [71°C]), or your preferred temperature. Why “medium pink” instead of rare? Because there's something about using the word “rare” while discussing pork that scares people silly; today, pork is perfectly safe served with the center of the meat slightly pink—and much better tasting, too.
- Lamb should be prepared to medium-rare (145°F [63°C]), medium (160°F [71°C]), medium well (170°F [77°C]), or your preferred temperature.
- Poultry (chicken, turkey, duck, game hen, etc.) should be cooked until a meat thermometer inserted in the breast reads 165°F (74°C) and in the thigh, 180°F (82°C).

### **Grilling Tips**

- Preheat your barbecue, whether it's a charcoal, wood, gas, or even electric grill. Most charcoal briquettes need up to 45 minutes to heat to the right temperature, lump charcoal takes an average of 30 minutes, and raw wood logs take about the same length of time as the briquettes to form the right kind of coals. Even instant-flame gas and electric grills need time to reach temperature, so give them 15 minutes to fire up.
- Use the right equipment. Don't use short kitchen tongs, table forks and spoons, or small, kitchen-size oven potholders. Use the proper tools for a safe and enjoyable barbecue. Here are some suggested items you should have if you love to barbecue:
  - Long tongs with rubber grips and clamshell jaws
  - Long-handled barbecue spatula
  - Dripless, heat-resistant silicone basting brush with a shield that prevents dripping sauce from reaching your hands
  - Barbecue gloves or silicone potholders
  - Good set of stainless-steel kebab skewers
  - Top-quality brass grill-cleaning brush

- A 17-inch meat-turning hook
- Instant-read digital thermometer
- Marinating in liquid has become very popular and is an efficient and tasty way to add flavor, promote tenderness, and give a personal touch to an otherwise ordinary chicken, brisket, or other meat. But, for heaven's sake, don't immediately use the marinade as a basting sauce or—horror of horrors—a sauce base. *You must boil the marinade for 10 minutes before using it as a basting or serving sauce!*
- Do not apply sugar-based sauces to any food earlier than the last 10—or, even better, 5—minutes of cooking. Since 90 percent of all commercially bottled barbecue sauces, and most homemade ones, contain sugar, molasses, maple syrup, corn syrup, or tomato sauce, they can burn or char very easily. We have experienced the tragedy of a chicken with a crisply incinerated exterior and a bright pink, raw interior. A raw chicken meteorite is not a good thing.

### GRILLING TIMES & TEMPERATURES FOR FRESH FRUIT

FRUIT, HOW BEST TO COOK	TIME, TEMPERATURE ON GRILL
Apples, whole	35 to 40 minutes (indirect, medium)
Apples, cut into ½-inch (1-cm) thick rounds	4 to 6 minutes (direct, medium)
Apricots, halved and pitted	6 to 8 minutes (direct, medium)
Bananas, halved lengthwise	6 to 8 minutes (direct, medium)
Cantaloupes, cut into wedges	6 to 8 minutes (direct, medium)
Nectarines, halved and pitted	8 to 10 minutes (direct, medium)
Peaches, halved and pitted	8 to 10 minutes (direct, medium)
Pears, halved lengthwise	10 to 12 minutes (direct, medium)
Pineapple, peeled and cored, cut crosswise into ½-inch (1-cm) thick rings or lengthwise into 1-inch (2.5-cm) thick wedges	5 to 10 minutes (direct, medium)
Strawberries, whole	4 to 5 minutes (direct, medium)

ONE

# Appetizers



## Grilled Pepper Poppers

Yield: 16–18 appetizers

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*If jalapeño peppers are too fiery for you, you can substitute milder poblanos, which are the peppers used in chilies rellenos.*

### Dipping Sauce

1 (16-ounce [454-g]) bottle ranch dressing  
Juice of 1 lemon  
1 tablespoon (15 mL) ground paprika  
1 tablespoon (15 mL) minced fresh parsley

### Peppers

1 pound (454 g) hickory-smoked bacon  
8 ounces (227 g) cream cheese, at room temperature  
1 cup (236 mL) shredded provolone cheese  
½ cup (118 mL) shredded cheddar cheese  
1 tablespoon (15 mL) garlic powder  
2 teaspoons (10 mL) ground cumin  
1 teaspoon (5 mL) freshly ground black pepper  
16–18 large jalapeño peppers

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. To make the dipping sauce, in a medium bowl, mix together the ranch dressing, lemon juice, paprika, and parsley. Cover and refrigerate.
3. Fry the bacon, drain it on paper towels, and let it cool to room temperature.
4. With your hands, crumble the bacon into a separate medium bowl. Add the cream cheese, provolone cheese, cheddar cheese, garlic powder, cumin, and black pepper. Mix well.
5. Spoon the cream cheese mixture into a pastry bag or a 1-quart (0.95-L) food storage bag. (If using a storage bag, cut the tip off one of the corners so you can squeeze the mixture into the peppers.)
6. Cut a small cap (about ¼ inch [0.5 cm]) off the top of each pepper and set the tops aside. Squeeze the cream cheese mixture into each pepper and replace the caps. Wrap each pepper tightly in foil.
7. Place the wrapped peppers on the grill over direct heat and cook them for 10 to 12 minutes, turning frequently.
8. Remove the peppers from the grill, remove the foil, and let them cool. Serve with the dipping sauce, which will help cool down the spicy peppers.

## Dragon Eggs

Yield: 36 appetizers

*You can fill these with just about any type of meat, fish, or poultry on the planet.*

### Peppers

36 large jalapeño peppers, roasted and peeled  
 ½ cup (118 mL) minced cooked chicken or shrimp  
 2 teaspoons (10 mL) mayonnaise  
 2 teaspoons (10 mL) bottled chili sauce  
 2 teaspoons (10 mL) minced green onions  
 2 teaspoons (10 mL) minced fresh parsley  
 ½ teaspoon (2.5 mL) hot mustard  
 ½ teaspoon (2.5 mL) grated fresh horseradish  
 ¼ teaspoon (1.25 mL) paprika  
 ¼ teaspoon (1.25 mL) cayenne pepper  
 Salt, to taste  
 Freshly ground black pepper, to taste  
 Peanut or vegetable oil, for frying

### Batter

1¾ cups (413 mL) all-purpose flour  
 ¾ cup (177 mL) (177 mL) beer, at room temperature  
 2 eggs, beaten  
 3 tablespoons (45 mL) minced green onions, green and white parts  
 2 tablespoons (30 mL) olive oil  
 1 tablespoon (15 mL) ketchup  
 2½ tablespoons (37.5 mL) Worcestershire sauce  
 1½ teaspoons (7.5 mL) lemon juice  
 1½ teaspoons (7.5 mL) baking powder  
 1 teaspoon (5 mL) salt  
 1 teaspoon (5 mL) cayenne pepper

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Using a sharp knife, cut a slit along the length of each pepper. Wearing rubber or plastic gloves, carefully scrape out the seeds and rinse out the peppers, and then drain them on paper towels.
3. In a medium bowl, mix together the chicken or shrimp, mayonnaise, chili sauce, green onions, parsley, mustard, horseradish, paprika, cayenne pepper, salt, and black pepper. Spoon 1 to 2 teaspoons (5 to 10 mL) of the filling into each pepper, being careful not to knock off the top cap of the pepper. Arrange the peppers on a plate and refrigerate.
4. Pour ¾ inch (1.5 cm) oil into a skillet (a cast-iron skillet is perfect) and set it on the barbecue grill or on a side burner until the temperature of the oil reaches 350°F (180°C).
5. In a large bowl, combine the flour, beer, eggs, green onions, olive oil, ketchup, Worcestershire sauce, lemon juice, baking powder, salt, and cayenne pepper. Dip each pepper in the batter, coating it completely.
6. Add four or five of the peppers to the heated oil in the skillet and fry until golden brown, turning once, for a total of about 5 minutes. Repeat with the remaining peppers. Drain on paper towels and serve.

## Cheesy Zukes

Yield: 24 appetizers

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*Any leftovers can be refrigerated, covered, and eaten later; just bring them back to room temperature before serving. I've also chopped up leftover pieces and used them to stuff a chicken. You can use this as a side dish with a meat and a second vegetable.*

3 cups (708 mL) thinly sliced zucchini, skin left on  
1 cup (236 mL) Bisquick baking mix  
½ cup (118 mL) grated Parmesan cheese  
½ cup (118 mL) finely chopped yellow or Spanish onion  
1 clove garlic, peeled and finely minced  
4 large eggs, beaten  
½ teaspoon (2.5 mL) seasoned salt  
2 tablespoons (30 mL) minced fresh parsley  
½ teaspoon (2.5 mL) dried oregano  
Freshly ground black pepper, to taste  
1 cup (236 mL) vegetable oil

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Grease or spray with nonstick cooking spray a 9 × 13-inch (22.5 × 32.5 cm) glass baking pan.
3. In a large bowl, mix together the zucchini, Bisquick, Parmesan cheese, onion, garlic, eggs, seasoned salt, parsley, oregano, and black pepper. Spread the mixture in the prepared pan.
4. Bake in the barbecue until golden brown, about 20 to 25 minutes.
5. Cut the zucchini loaf into 2 × 3-inch (5 × 7.5-cm) rectangles and serve warm.

## Bacon-Wrapped Chicken Livers

Yield: 24 appetizers

---

*If you want to make these into world-class appetizers, spend a few extra bucks and buy Whole Foods Black Forest bacon. You will never again look at regular bacon the same way.*

### Livers

12 chicken livers  
6 slices bacon  
24 crackers of your choice or small toast rounds

### Dip

½ cup (118 mL) prepared mustard  
½ cup (118 mL) honey  
1 tablespoon (15 mL) ketchup  
1 pinch salt  
Freshly ground black pepper, to taste

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a nonstick skillet, quickly sauté the livers until they are just firm enough to hold together.
3. Cut the bacon slices and livers in half and wrap each liver half with half a slice of bacon, skewering each with a toothpick to hold them together.
4. Place the bacon-wrapped livers on the grill and grill for several minutes, turning once or twice, until the bacon is browned and crisp.
5. Meanwhile, make the dip by combining the mustard, honey, ketchup, salt, and pepper in a small bowl. Stir well and set aside.
6. Serve the cooked livers immediately on crackers or small toast rounds, accompanied by the dip.

## Barbecued Whole Garlic

Yield: 24 appetizers

---

*Never store garlic in the refrigerator. Instead, keep it in a cool, dry place. Americans consume 300 million pounds (136 million kg) of garlic a year—that's why there are no vampires here!*

4–6 heads garlic  
 ¼ cup olive oil, for drizzling  
 1 pound (454 g) butter, melted  
 2 tablespoons (30 mL) minced fresh parsley  
 1 teaspoon (5 mL) celery salt  
 1 teaspoon (5 mL) paprika  
 24 or more toast rounds, for serving

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Remove the papery outer covering from the garlic heads, but do not separate or peel the cloves. Using a sharp knife, cut off and discard the top ¼ inch (0.5 cm) of each bulb.
3. Place the garlic on a 12-inch (30-cm) square sheet of heavy-duty aluminum foil. Then drizzle the olive oil over the entire heads. Fold the foil over the garlic to seal it in.
4. Bake in the preheated barbecue for 45 minutes.
5. While the garlic bakes, in a small bowl, mix together the butter, parsley, celery salt, and paprika. Brush this mixture on the toast rounds and keep them warm.
6. Serve the whole heads of garlic with a basket of the buttered toast.
7. To eat, pick out individual cloves with a small cocktail fork or toothpick, drop them onto the toast, and spread with a butter knife.

## Robbie's Barbecue Baked Brie

Yield: 12–14 servings

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*Brie cheese gets its name from the French province of the same name. Like wine, Brie gets stronger in flavor and taste as it ages. This recipe comes from Robbie Buckley of Orlando, FL.*

1 (8-ounce, 227 g) wheel Brie cheese  
2 tablespoons (30 mL) butter  
1 cup (236 mL) raspberry or apricot jam  
½ cup (118 mL) slivered almonds  
French bread, for serving

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Place the Brie cheese in an ovenproof baking dish or roasting pan. Dot it with the butter.
3. Spread the jam over the top of the cheese and sprinkle it with the almonds. Place the pan in the heated barbecue and bake until the Brie cheese begins to bulge and the jam is bubbling, about 20 minutes.
4. Serve as an appetizer with fresh or toasted French bread or toasted cocktail rye bread rounds.

## Chiles Rellenos Squares

Yield: 16 appetizers

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*Anaheim chili peppers, also called California green or long chilies, are a mild variety that is perfect for this dish. You can use a commercial “Mexican cheese” blend instead of the individual cheeses listed here.*

4 large eggs, beaten  
½ cup (118 mL) half-and-half  
2 tablespoons (30 mL) all-purpose flour  
8 ounces (227 g) grated Monterey Jack cheese  
8 ounces (227 g) grated cheddar cheese  
2 tablespoons (30 mL) finely chopped yellow or Spanish onion  
12 Anaheim chili peppers, charred, peeled, stem and seeds removed, chopped into 2-inch (5-cm) pieces

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Grease or spray a 9-inch (22.5-cm) square baking pan with nonstick spray and set it aside.
3. Beat the eggs in a medium bowl. Add the half-and-half and flour and stir until smooth.
4. Mix in the cheeses, onions, and peppers. Pour the mixture into the prepared pan.
5. Bake 30 to 40 minutes, or until a knife inserted into the center comes out clean.
6. Remove the pan from heat and cool for 10 minutes. Using a sharp knife, cut into 2-inch (5-cm) squares. Serve warm.

## Great Balls O' Ham

Yield: 20 appetizers

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*These can be made using ground beef, turkey, chicken, lamb, or pork, but the ham provides a nice texture and color that makes it my favorite ingredient for these snacks.*

1½ pounds (681 g) cooked ham, ground  
 2 large eggs  
 1 cup (236 mL) fresh breadcrumbs  
 2 tablespoons (30 mL) minced green onions, green and white parts  
 1 tablespoon (15 mL) minced fresh parsley  
 1 teaspoon (5 mL) prepared mustard  
 ½ teaspoon (2.5 mL) granulated garlic  
 ½ teaspoon (2.5 mL) seasoned salt  
 ½ teaspoon (2.5 mL) freshly ground black pepper  
 1 (10-ounce [280-g]) jar apricot jam  
 ½ cup (118 mL) barbecue sauce of your choice  
 ½ teaspoon (2.5 mL) ground cumin

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a large bowl, combine the ham, eggs, breadcrumbs, green onions, parsley, mustard, garlic, salt, and pepper, stirring until well combined.
3. With your hands, roll the meat into 1½- to 2-inch (3.5- to 5-cm) balls. Put the finished balls on a plate as you work.
4. Carefully place the meatballs on your grill and cook them for 15 to 20 minutes, rolling them around to cook on all sides. When they are finished, remove them from grill and set them aside. Keep the grill flame medium high.
5. While the meat is cooking, in a medium saucepan, combine the jam and barbecue sauce. Stir well, add the cumin, and stir again. Cook until the sauce bubbles and remove the pan from the heat. Add the meatballs and return the pan to the burner or grill. Cook for an additional 5 minutes, or until sauce is bubbling.
6. Serve in a casserole or chafing dish, or serve individual portions of 3 to 4 meatballs per person.

## Bleu Bayou Cheesecake

Yield: 12–14 appetizers

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*This recipe also works as a side dish to a grilled steak dinner. As a side dish, it serves 4 or 5.*

½ cup (118 mL) packed blue cheese  
 4 tablespoons (60 mL) butter, softened  
 ½ cup (118 mL) cream cheese  
 6 large eggs, beaten  
 5 tablespoons (75 mL) sour cream  
 2 tablespoons (30 mL) finely minced chives  
 1 tablespoon (15 mL) granulated sugar  
 ½ teaspoon (2.5 mL) ground white pepper  
 ¼ teaspoon (1.25 mL) seasoned salt

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Butter or spray with nonstick spray a 9 × 13-inch (22.5 × 32.5-cm) baking dish.
3. In a large bowl with an electric mixer or in a food processor, cream the blue cheese with the butter, mixing until very smooth. Add the cream cheese and blend thoroughly.
4. Add the eggs one at a time, mixing until smooth after each addition. Add the sour cream, chives, sugar, pepper, and salt, and blend until smooth.
5. Pour the cheesecake batter into the prepared dish and place this dish in larger pan. Fill the larger pan with enough hot water to come 1½ to 2 inches (3.5 to 5 cm) up the sides of the cheesecake pan.
6. Place the cheesecake in the barbecue and bake in the water bath for 30 to 35 minutes, until the mixture is firm and pulls away from the sides of dish. A knife inserted into the center of the cake should come out clean.
7. Remove the dish and cool the cheesecake to room temperature. Cut it into squares to serve as an appetizer. You can serve it as individual squares on small plates or as a spread with crackers.

## Pesto and Steak Toasts

Yield: 8–16 appetizers

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*These appetizers are super on a cold fall day while watching a football game with friends. Serve them with a cold adult beverage for a festive indoor tailgate party.*

### Pesto Sauce

- 1 cup (236 mL) fresh basil leaves
- ½ cup (118 mL) grated Parmesan cheese
- ¼ cup (59 mL) pine nuts
- 2 cloves garlic, peeled
- Salt, to taste
- Freshly ground black pepper, to taste
- ½ cup (118 mL) olive oil

### Toasts

- 2 tablespoons (30 mL) minced garlic, divided
- 1 teaspoon (5 mL) red pepper flakes
- ½ teaspoon (2.5 mL) freshly ground black pepper
- 4 (¼-inch [0.5-cm] thick) beef steaks, trimmed of most of the fat
- ¼ cup (59 mL) butter, very soft
- 1 tablespoon (15 mL) finely minced fresh cilantro or parsley
- 1 (1-pound, 454-g) loaf French bread (or sourdough)

1. Place all of the pesto ingredients except the olive oil in a food processor and process briefly. With the processor running, slowly drizzle in the olive oil and continue to process until fully incorporated. Cover and set aside.
2. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).

3. Mix 1 tablespoon (15 mL) of the garlic with the red pepper flakes and black pepper to make a loose paste.
4. Rub this paste on both sides of the steaks. Grill the steaks until they are done to your taste. (We prefer medium-rare, 3 to 4 minutes per side.)
5. In a small bowl, combine the soft butter, ¼ cup (118 mL) of the pesto, the cilantro, and the remaining garlic and mix together.
6. Cut 4 (1-inch [2.5-cm] thick) slices of bread on a sharp diagonal. Grill the bread alongside the steaks just long enough to toast both sides.
7. Remove the steaks and bread from the grill. Spread the pesto–butter mixture over the toasted bread and top with the steaks. Cut each steak and toast into halves or quarters for appetizer-size treats.

## Grilled Porky Dates

Yield: 4–6 servings

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*If you want to make these even better, add a small cooked shrimp to each date before adding the bacon and cook for the same length of time.*

12 large pitted dates  
12 slices uncooked bacon

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Roll each date in a strip of uncooked bacon and fasten with a toothpick.
3. Broil on one side until the bacon is brown and crispy, and then turn over and broil the other side. Let the bacon-wrapped dates rest for 2 to 3 minutes on paper towels.
4. Serve as is or on crackers.

## Muffin Tin Burger Biscuits

Yield: 10 appetizers

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1 pound (454 g) ground beef  
½ cup (118 mL) barbecue sauce of your choice  
¼ cup (59 mL) minced onion  
2 tablespoons (30 mL) brown sugar  
1 teaspoon (5 mL) ground oregano  
1 (10-ounce [280-g]) can refrigerated biscuit dough  
¼ cup (59 mL) shredded cheddar or American cheese

1. Preheat the barbecue to medium high (475°F [250°C] to 525°F [275°C]).
2. Grease or spray with nonstick spray 10 of the cups in a muffin pan. Set aside.
3. Brown the ground beef in a cast-iron or nonstick skillet. Drain the pan and then add the barbecue sauce, onion, brown sugar, and oregano and cook, stirring often, for 2 to 3 minutes to blend the flavors.

**4.** Separate the dough into 10 biscuits. Place 1 biscuit in each greased muffin cup; firmly press the dough into the bottom of the cup and up all sides, forming a ¼-inch (0.5-cm) rim. Spoon about ¼ cup (59 mL) of the meat mixture into each biscuit-lined cup and sprinkle with the cheese.

**5.** Bake in the grill for 10 to 12 minutes or until the edges of the biscuits are golden brown. Let the biscuits cool in the pan for 1 minute, and then remove them from the pan and serve.

## Corned Wiener Dogs

Yield: 36 appetizers

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*You can use Vienna sausage in this recipe instead, but you'll probably need to reduce the cooking times by half.*

1 pound (454 g) wieners  
 ½ (12-ounce [336-g]) package corn muffin mix  
 ½ cup (118 mL) whole or skim milk  
 ½ teaspoon garlic powder  
 1 small egg, beaten  
 Fat, for deep frying  
 Ketchup and mustard, for serving

- 1.** With a sharp knife, cut each wiener into four pieces and set the pieces aside.
- 2.** In a medium bowl, mix together the corn muffin mix, milk, garlic powder, and egg to form a thick batter.
- 3.** Drop the wiener pieces into the batter and stir to coat well.
- 4.** On a barbecue side burner or stovetop burner, heat the fat in a deep pan to 375°F (190°C).
- 5.** Drop the battered dogs one at a time into the hot fat and cook until the batter is browned, about 1 minute, turning with a fork or spoon while cooking.
- 6.** Transfer the wieners to paper towels to drain and then serve with ketchup, mustard, or any other dipping sauce you like.

## Nacho Hardest Appetizer

Yield: 8–10 servings

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*If you wish you can use refried black beans instead of the pinto beans and replace the olives with a couple of minced jalapeño or green peppers.*

1½ pounds (681 g) ground beef  
 1 large yellow or Spanish onion, peeled and diced  
 1 (20.5-ounce [574-g]) can refried pinto beans  
 1 (7-ounce [196-g]) can diced green chilies  
 1½ cups (354 mL) shredded Jack cheese  
 1½ cups (354 mL) shredded cheddar cheese  
 1 cup (236 mL) taco sauce  
 1 container guacamole  
 ½ cup (118 mL) sour cream  
 ½ cup (118 mL) minced onions, for sprinkling  
 1 cup (236 mL) sliced or chopped pitted olives, for sprinkling (optional)  
 6–8 cups tortilla chips

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a large cast-iron or nonstick skillet, fry the ground beef and onions until the meat has turned light brown.
3. Spread the refried beans in a 9 × 13-inch (22.5 × 32.5-cm) pan. Cover the beans evenly with the ground beef mixture, chilies, and shredded cheeses. Drizzle taco sauce over the top and bake uncovered for 25 minutes.
4. Remove the pan from the barbecue and let it cool for no more than 4 to 5 minutes.
5. Dollop guacamole and sour cream on top and sprinkle with the minced onions and olives, if using. Serve with the tortilla chips.

## Orange and Lemon MiniRibs

Yield: 16 appetizers

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4 pounds (1.8 kg) pork spareribs (cut the rack of ribs in half horizontally)  
 1 (6-ounce [168-g]) can frozen orange juice concentrate, thawed  
 2 tablespoons (30 mL) fresh lemon juice  
 1½ teaspoons (7.5 mL) Worcestershire sauce  
 ½ teaspoon (2.5 mL) garlic salt  
 ¼ teaspoon (1.25 mL) freshly ground black pepper  
 1 generous pinch ground cinnamon  
 1 generous pinch ground nutmeg

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Cut the rack of ribs into individual ribs and place them in a large Dutch oven or roasting pan with enough water to cover them completely. Bring to a boil on a grill side burner, cover, reduce the heat, and simmer for 1 hour. Drain the ribs, return them to the pan, and set it aside.
3. Combine the juices, Worcestershire sauce, garlic salt, pepper, cinnamon, and nutmeg and stir to mix well. Brush the ribs generously with the sauce and bake, uncovered, for 30 to 40 minutes, basting and turning occasionally.

## Corn Cheddar Biscuits

Yield: 6 appetizers

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*You can add finely chopped shrimp, crab meat, or chicken to the batter if you wish. Double the recipe for more appetizer fritters or to use them as a main course for a luncheon.*

⅔ cup (158 mL) yellow cornmeal  
 ½ cup (118 mL) grated cheddar cheese  
 3 tablespoons (45 mL) all-purpose flour  
 1 tablespoon (15 mL) fresh minced garlic  
 ¼ teaspoon (0.5 mL) seasoned salt  
 ⅛ teaspoon (0.6 mL) baking soda  
 ½ cup (118 mL) whole milk  
 1 large egg, beaten  
 1 tablespoon (15 mL) pure maple syrup  
 ⅔ cup (158 mL) frozen or (well-drained) canned corn  
 ⅓ cup (79 mL) olive oil

1. In a large bowl, whisk together the cornmeal, cheese, flour, garlic, salt, and baking soda.
2. In a small bowl, whisk together the milk, egg, and maple syrup. Pour this mixture into the cornmeal mixture and stir just until moistened (do not over mix). Gently incorporate the corn into the batter.
3. Heat the olive oil in a large nonstick or well-sprayed skillet over medium-low heat on a side burner or stovetop.
4. Spoon 1 heaping tablespoon (22.5 mL) batter per fritter into the skillet. Cook 4 or 5 fritters at a time until they are lightly browned on the bottom, about 2 minutes.
5. With a spatula, turn the fritters over and cook until lightly browned on the second side, approximately another 2 minutes.
6. Transfer the fritters to paper towels to drain, and serve warm.

## Popeye Loaf

Yield: 16 appetizers

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*Do not use frozen spinach in this recipe. It will not produce good results, as it's too watery and lacks the character of fresh spinach.*

3 cups (708 mL) fresh spinach, chopped  
 4 large eggs, beaten  
 1 cup (236 mL) Bisquick baking mix  
 ½ cup (118 mL) finely chopped yellow or Spanish onion  
 ½ cup (118 mL) grated Parmesan cheese  
 2 tablespoons (30 mL) minced fresh parsley  
 ½ teaspoon (2.5 mL) kosher salt  
 ½ teaspoon (2.5 mL) dried oregano  
 ½ teaspoon (2.5 mL) paprika  
 ½ teaspoon (2.5 mL) dried thyme  
 ¼ teaspoon (1.25 mL) garlic powder  
 1 dash cayenne pepper  
 ½ cup (118 mL) olive or vegetable oil

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]) for indirect heating, putting a water pan under the unheated side of the grill.
2. Grease an 8-inch (20-cm) square glass dish or spray it with nonstick spray.
3. In a large bowl, mix together the spinach, eggs, Bisquick, onion, cheese, parsley, salt, oregano, paprika, thyme, garlic powder, and cayenne pepper. Add the oil and stir well.
4. Pour the mixture into the prepared dish and place it in the barbecue. Cook for 25 to 30 minutes, or until the top of the loaf is golden brown.
5. Remove the dish from the grill and let cool slightly. Cut the loaf into 2-inch (5-cm) squares for serving as appetizers.

## Three Cheese Pepperoni Biscuits

Yield: 20 appetizers

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*Please use Parmigiano-Reggiano cheese for this dish. It's a bit pricier than other varieties, but the flavor, consistency, and texture make it the king of Parmesan cheeses, and certainly your guests are worth it!*

1 cup (236 mL) ricotta cheese  
 ½ cup (118 mL) shredded mozzarella cheese  
 ¼ cup (59 mL) freshly grated Parmigiano-Reggiano cheese  
 1 (10-ounce [280-g]) package refrigerated flaky biscuits  
 20 thin slices pepperoni  
 1 (24-ounce) jar marinara sauce of your choice, at room temperature, for dipping (optional)

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Lightly grease a baking sheet or coat it with nonstick spray.
3. In a medium bowl, combine the cheeses and stir to mix well. Set aside.
4. Separate each biscuit into 2 layers. Roll or shape each half into 2 × 4-inch (5 × 10-cm) ovals and set aside.
5. Place 1 slice of pepperoni and 1 tablespoon (15 mL) of the cheese mixture on each oval. Moisten the edges with water, and fold the dough ovals in half (making a crescent-moon shape). Press the edges firmly together and use a fork to seal.
6. Transfer the biscuits to the prepared baking sheet and bake them in the barbecue for 18 to 20 minutes or until the tops of the biscuits are golden brown.
7. Serve the biscuits warm, either as they are or with small bowls of warm marinara sauce for dipping.

## Edible Firecrackers

Yield: 25 appetizers

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*These yummy treats can be refrigerated for two weeks, or frozen for as long as six months, as long as they are tightly sealed in plastic wrap. Thaw them to room temperature before cooking.*

2½ cups (591 mL) all-purpose flour  
 1 teaspoon (5 mL) garlic salt  
 1 teaspoon (5 mL) cayenne pepper  
 1 teaspoon (5 mL) hot paprika  
 1 cup (236 mL) grated cheddar cheese  
 ½ pound (227 g) unsalted butter, at room temperature  
 1 cup (236 mL) finely chopped pecans or walnuts

1. In a medium bowl, sift together the flour, garlic salt, cayenne pepper, and paprika.

2. In a separate bowl, cream together the cheese and butter. Gradually add the flour mixture, stirring to mix thoroughly. Stir in the nuts. Divide the dough in half and roll each half into a log 1½ inches (3.5 cm) wide and 8 inches (20 cm) long.
3. Wrap each log in plastic wrap and refrigerate for at least one day before baking.
4. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
5. Grease a large baking sheet or coat it with nonstick spray.
6. With a sharp knife, cut the logs into ¼-inch (0.5-cm) thick slices. Arrange the slices about ½ inch (1 cm) apart on the prepared baking sheet.
7. Bake for 15 to 20 minutes, or until the slices are a light golden brown.
8. Remove them from the cookie sheet and cool completely. You can serve them right away, or store them for several days in airtight containers.

## Blue Cheese and Chicken Turnovers

Yield: 8 appetizers

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*If you're not a blue cheese fan, you can use Swiss, cheddar, Monterey Jack, or just about any other variety you like. This is a great recipe to use up that barbecued chicken you have in the refrigerator.*

2 tablespoons (30 mL) butter  
 1 cup (236 mL) chopped onion  
 1½ cups fresh crimini mushrooms (or another mushroom of your choice)  
 ½ cup (118 mL) chicken broth  
 1 teaspoon (5 mL) dried rosemary, crushed  
 ½ teaspoon (2.5 mL) dried thyme  
 ½ teaspoon ground cumin  
 2¼ cups (531 mL) diced smoked chicken  
 ½ cup (118 mL) crumbled blue cheese  
 2 (8-ounce [227-g]) cans refrigerated crescent dinner roll dough

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a 10-inch (25-cm) nonstick skillet, melt the butter over medium heat on the grill or side burner. Add the onion and cook for 5 minutes, stirring occasionally. Add the mushrooms and cook, stirring occasionally, until both the onions and mushrooms are tender.
3. Reduce the heat to medium low. Add the broth, rosemary, thyme, and cumin and cook 4 to 5 minutes, stirring occasionally, until the liquid has evaporated. Remove the pan from the heat; stir in the chicken and blue cheese.
4. Separate the dough into 8 rectangles and press or roll each into a 5-inch (12.5-cm) square, firmly pressing down the perforations to seal the pastry. Spoon about ½ cup (118 mL) of the chicken mixture onto center of each dough square, and then bring all 4 corners of the square up over the filling, pinching the seams to seal.
5. Place the turnovers on an ungreased baking sheet and bake in the barbecue for 11 to 14 minutes, until the crust turns golden brown.

## Sausage and Corn Fritters

Yield: 24 appetizers

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*If you use fresh corn, cutting it off the cob as suggested here, run the back of the knife along the cob after you've cut off the kernels, pressing into the cob as you drag the knife from top to bottom all the way around the cob. This will draw out the corn "milk" that is in the cob, a sweet, flavorful liquid that will help the flavor of this dish.*

1 cup (236 mL) all-purpose flour  
 1 tablespoon (15 mL) baking powder  
 1 tablespoon (15 mL) garlic salt  
 1 teaspoon (5 mL) dried rosemary  
 ¼ teaspoon (0.5 mL) paprika  
 ⅛ teaspoon (0.6 mL) freshly ground black pepper  
 1 cup (236 mL) cooked and crumbled pork sausage  
 1 cup (236 mL) fresh corn kernels  
 2 egg yolks, beaten  
 2 tablespoons (30 mL) milk or heavy cream  
 Oil, for frying  
 2 egg whites, beaten until stiff

- 1.** In a medium bowl, sift together the flour, baking powder, garlic salt, rosemary, paprika, and pepper. Add the sausage, corn, egg yolks, and milk and mix until blended.
- 2.** Add the oil to a skillet. On a barbecue side burner or a stovetop burner, heat the oil until a deep-frying thermometer reads 350°F (180°C).
- 3.** Fold the stiffly beaten egg whites into the batter. Slide heaping tablespoons of the batter into the oil and cook for 3 to 5 minutes, or until the fritters turn brown, turning once.
- 4.** Drain the fritters on paper towels and serve warm.

## Shrimp Biscuits

Yield: 3–4 dozen appetizers

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*Scallops, crab, or flaked salmon, trout, or swordfish can be substituted for the shrimp in these appetizers.*

⅔ cup (158 mL) Bisquick baking mix  
 2 tablespoons (30 mL) water  
 1 teaspoon (5 mL) chopped fresh dill, divided  
 4 ounces (112 g) chopped cooked shrimp, rinsed and dried  
 2 tablespoons (30 mL) cream cheese, softened  
 1 tablespoon (15 mL) mayonnaise  
 1 tablespoon (15 mL) finely minced red bell pepper  
 1 teaspoon (5 mL) Dijon mustard  
 1 teaspoon (5 mL) fresh lemon juice  
 ¼ teaspoon onion powder  
 ⅛ teaspoon (0.6 mL) freshly ground black pepper

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a medium bowl, mix together the Bisquick, water, and half of the dill until a dough forms. Turn the dough onto a floured cloth and knead until smooth, 12 to 15 times.
3. Roll out the dough  $\frac{1}{8}$ -inch (0.25-cm) thick. Cut out rounds with a 1-inch (2.5-cm) biscuit cutter or a shot glass dipped in dry baking mix. Place the rounds about 1 inch (2.5 cm) apart on an ungreased baking sheet.
4. Bake the biscuits until they are lightly brown, 6 to 8 minutes. Remove the baking sheet from the barbecue and set aside.
5. In a clean medium bowl, mix together the remaining dill, shrimp, cream cheese, mayonnaise, red pepper, mustard, lemon juice, onion powder, and pepper until thoroughly incorporated. Spoon 1 teaspoon (5 mL) of this mixture onto each baked biscuit.
6. Return the baking sheet to the barbecue and bake 4 minutes longer.
7. Remove the baking sheet from the heat. Transfer the biscuits to a plate or platter and serve immediately.

## Smoked Sausage and Mushrooms

Yield: 12 appetizers

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*The Beaumont Inn in Harrodsburg is Kentucky's oldest B&B, welcoming guests since it opened in 1919. Meals are served in the luxurious main dining room, where you can order this dish, and in the adjoining and very atmospheric Old Owl Tavern. This recipe comes from the Beaumont Inn.*

24 large button mushrooms, cleaned, stems removed  
 $\frac{1}{2}$  pound (226 g) ground smoked sausage, cooked and drained  
 8 ounces (226 g) cream cheese  
 1 ounce (28 g) freshly grated Parmesan cheese

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Cook the mushrooms on the grill for 7 to 9 minutes. Remove from the grill and allow them to cool.
3. In a small bowl, mix together the cooked sausage, cream cheese, and Parmesan cheese. Fill each mushroom cap with 1 teaspoon (5 mL) of the filling. Bake for another 7 to 9 minutes.
4. Remove the stuffed mushrooms from the heat and let cool for 2 to 3 minutes. Serve.

## Marinated Lamb Kebabs

Yield: 12–15 servings

*Lamb is gaining fans in America as young chefs learn how to cook it properly and also because an influx of Middle Eastern immigrants, who have always enjoyed great lamb dishes, are increasing U.S. availability.*

### Marinade

½ cup (79 mL) cider vinegar  
 ¼ cup (59 mL) balsamic vinegar  
 1 tablespoon (15 mL) fresh thyme  
 1 tablespoon (15 mL) fresh rosemary  
 1 tablespoon (15 mL) dried oregano  
 2 bay leaves  
 1 teaspoon (5 mL) freshly ground black pepper  
 3 tablespoons (45 mL) minced garlic  
 1 tablespoon (15 mL) Dijon mustard  
 ¼ cup (59 mL) minced fresh parsley  
 3 tablespoons (45 mL) minced green onions, green and white parts  
 1½ cups (354 mL) olive oil

### Lamb

8 pounds (3.6 kg) boneless leg of lamb or lamb shoulder  
 3 bell peppers, cut into 2-inch (5-cm) squares  
 3 large onions, cut into 2-inch (5-cm) squares  
 Salt, to taste  
 Freshly ground black pepper, to taste

1. To make the marinade, in a food processor, combine the vinegars, thyme, rosemary, oregano, bay leaf, pepper, garlic, and mustard; process until blended.
2. Add the parsley and green onions and pulse until mixed in. Continue running the food processor and add the oil in a thin and steady stream. Process until the mixture has thickened. Cover and set aside.
3. Cut the lamb into 1-inch (2.5-cm) squares.
4. Place the meat, bell peppers, and onions in a large container or plastic garbage bag and pour in the marinade. Refrigerate for 8 to 24 hours—the longer, the better.
5. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to high (400°F [200°C] to 450°F [240°C]).
6. Remove the meat and vegetables from the marinade and alternately thread the lamb, peppers, and onions onto 4-inch [10 cm] bamboo skewers. Transfer the remaining marinade to a saucepan and bring it to a boil. (After boiling the marinade for 12 minutes, you can use it to baste the kebabs.) Season the kebabs with salt and additional black pepper.
7. Grill the kebabs over high heat about 20 minutes, turning often and basting with the marinade.
8. Remove the meat and vegetables from the skewers and serve.

## Mini Calzones

Yield: 8 to 10 servings

*Serve these pastries with a bowl of marinara sauce—either your own or a commercial product—for dipping.*

2 (8-ounce [227-g]) cans Pillsbury Pizza Crust Dough  
 8 ounces (227 g) ricotta cheese  
 ¾ cup (177 mL) grated mozzarella cheese  
 ½ cup (118 mL) grated Parmesan cheese  
 1 large bunch fresh spinach, stems removed, cleaned, and roughly chopped  
 ¾ cup (177 mL) chopped onion  
 ¾ cup (177 mL) chopped red and green bell peppers  
 2 tablespoons (30 mL) dried oregano  
 10–12 slices pepperoni  
 1 cup (236 mL) melted butter  
 1 tablespoon (15 mL) garlic granules

**1.** Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]). If you have a pizza stone, place it on the grill to heat.

**2.** Fold out the pizza dough and use a cookie cutter to cut it into 3-inch (7.5-cm) circles.

**3.** In a large bowl, mix together the ricotta, mozzarella, and Parmesan cheeses, spinach, onion, bell peppers, and oregano.

**4.** Place 1 tablespoon (15 mL) of the mixture on one half of each dough round, add 2 slices of pepperoni, and then fold the dough over the filling, forming a half moon. Moisten the edges with a brush dipped in water and press the edges together. Press with a fork to seal.

**5.** Combine the melted butter and the garlic granules. Place the calzones on a baking sheet and brush them with the butter mixture. Bake in the barbecue for about 30 minutes, until the pastry is golden on top. Remove and let cool slightly, and then serve.

## Parmesan–Caraway–Poppy Seed Appetizers

Yield: 6 dozen appetizers

*Warning: Folks who wear dentures should pass on these tasty treats, because a caraway seed under the dentures can be very painful to the wearer.*

2 cups (473 mL) Bisquick baking mix  
 1 cup (236 mL) freshly grated Parmesan cheese  
 ½ cup (79 mL) heavy cream  
 1 tablespoon (15 mL) caraway seeds  
 1 tablespoon (15 mL) poppy seeds  
 1 tablespoon (15 mL) parsley flakes  
 2 tablespoons (30 mL) vegetable oil  
 ½ teaspoon (2.5 mL) garlic powder  
 ½ teaspoon (2.5 mL) salt  
 1 large egg, beaten

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a medium bowl, mix together all the ingredients to form a stiff dough.
3. Drop generous tablespoonfuls about 1 inch (2.5 cm) apart onto an ungreased baking sheet.
4. Place the baking sheet in the barbecue and bake, turning once, until they begin to lightly brown, about 8 minutes.
5. Remove the baking sheet from the grill, cool slightly, and serve.

## Yakitori (Grilled Chicken and Chicken Livers)

Yield: 6 to 8 servings

*For those not offal-y inclined, you can replace the chicken livers with pieces of bamboo shoot, but the dish won't be the same. Yaki means grilled, and tori means bird or fowl.*

2 tablespoons (30 mL) dry sherry  
 2 tablespoons (30 mL) chicken broth  
 2 tablespoons (30 mL) teriyaki sauce  
 1 small clove garlic, peeled and very thinly sliced  
 1 (1½-inch [3.5-cm]) piece fresh ginger root, peeled and very thinly sliced  
 1 whole chicken breast, skinned and boned, cut into 1-inch pieces  
 8 ounces (227 g) fresh chicken livers, washed and trimmed  
 8 small button or crimini mushrooms, cleaned, stems removed  
 4 green onions, green and white parts, cut into 1-inch (2.5-cm) pieces

1. In a small glass mixing bowl, combine the sherry, chicken broth, teriyaki sauce, garlic, and ginger and mix well. Add the chicken breast and livers and toss to coat them with the marinade. Cover with plastic wrap and refrigerate for at least 2 or 3 hours.
2. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]), covering the grill with a sheet of heavy-duty aluminum foil that you've sprayed generously with nonstick grilling spray.
3. Thread the yakitori onto soaked bamboo or metal skewers, starting with a mushroom cap; add a piece chicken, a piece of green onion, and a chicken liver, and end with another mushroom cap.
4. Pour the remaining marinade into a saucepan and boil for 12 minutes. Use a spoon to scoop out and discard the garlic and ginger slices.
5. Grill the skewers on the aluminum foil, turning once and brushing frequently with the boiled marinade, until the livers are browned and firm and the chicken is tender and the edges are browned, 2 to 3 minutes on each side.
6. Arrange the skewers on a serving plate and brush the remaining marinade or drippings from the foil sheet over them.

## Ham 'N' Cheese Tartlets

Yield: 24 appetizers

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*For variety, you can also make these tartlets with diced roast beef and Cheddar cheese.*

½ cup (118 mL) butter, softened  
1 (3-ounce [84-g]) package cream cheese, softened  
1 cup (236 mL) all-purpose flour  
½ cup (118 mL) diced smoked ham  
⅓ cup (79 mL) shredded Swiss cheese  
¼ cup (59 mL) crumbled, crisp-cooked bacon (about 4 slices)  
2 tablespoons (30 mL) finely minced green onion, green and white parts  
2 large eggs, beaten  
½ cup (118 mL) milk  
½ teaspoon (2.5 mL) paprika  
½ teaspoon (2.5 mL) salt  
Freshly ground black pepper, to taste  
1 dash ground nutmeg

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a bowl, whip together the softened butter and cream cheese until blended. Add the flour and mix well. Cover the bowl and chill the pastry mixture for at least 1 hour.
3. Cut the dough into 24 equal-sized pieces. With your hands, shape each piece into a small ball. Place each ball into an ungreased mini muffin cup. Press the dough onto the bottom and sides of the cups, so that it lines the entire cup. Cover the muffin pan and chill the dough for 30 minutes.
4. In a medium bowl, mix together the ham, cheese, bacon, and green onion. Divide this mixture equally among the pastry-lined cups.
5. In a separate bowl, combine the eggs, milk, paprika, salt, pepper, and nutmeg, and stir to mix. Place about 2 teaspoons (10 mL) of this mixture into each muffin cup over the ham and cheese mixture.
6. Bake in the barbecue for 18 to 20 minutes, or until muffins are browned on top and the mixture is bubbling.
7. Remove the pan from the barbecue and cool for 5 minutes before removing the pastries. Serve warm or chilled, but freshly warmed from the barbecue is best.

## Pesto-Filled Mushrooms

Yield: 24 appetizers

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*If you want to make pesto the traditional way, use a mortar and pestle to grind everything together. I use a modified method: I grind the garlic the old-fashioned way and then put it into the mortar and pestle of today—a food processor—to finish puréeing the sauce.*

3 large cloves garlic, peeled  
 2 cups (473 mL) fresh basil leaves, chopped  
 ½ cup (118 mL) plus 2 tablespoons (30 mL) grated Parmesan cheese, divided  
 ½ cup (118 mL) pine nuts, minced  
 ¼ cup (59 mL) minced fresh parsley  
 ¼ cup (59 mL) olive oil  
 Freshly ground black pepper, to taste  
 24 fresh button, brown, or crimini mushrooms, stems removed, cleaned

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Place the garlic in a mortar and grind the cloves to a fine paste. Set aside.
3. To make the pesto, in a food processor, combine the mashed garlic, the basil, ½ cup (118 mL) of the Parmesan cheese, the pine nuts, the parsley, and the oil and process until smooth. Add the pepper to taste.
4. Spoon a rounded teaspoon (7.5 mL) of pesto into each mushroom cap and sprinkle with the remaining Parmesan cheese.
5. Place the mushrooms directly on the grill (or you may wish to line the grill with a sheet of aluminum foil first) and bake about 10 minutes, or until bubbling and browned on top.
6. Remove the mushrooms from the grill with tongs and drain them on a paper towel. Serve warm.

## Dungeness Crab Muffins

Yield: 24 appetizers

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*If you can't find Dungeness crab locally, feel free to use King crab, blue crab, coconut crab, peekytoe crab, rock crab, snow crab, or pretty much any of the other 4,400 varieties of crab available around the world.*

1 (12 ounce [354 mL]) jar port wine cheese spread of your choice  
 ½ cup (118 mL) butter, softened  
 1½ teaspoons (7.5 mL) mayonnaise  
 1 teaspoon (5 mL) fresh lime juice  
 ½ teaspoon (2.5 mL) garlic salt  
 ½ teaspoon (2.5 mL) seasoned salt  
 8 ounces (227 g) fresh crabmeat  
 6 English muffins, split in half  
 Paprika, to taste (optional)  
 Minced fresh parsley, to taste (optional)

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a medium bowl, mix together the cheese spread, butter, mayonnaise, lime juice, garlic salt, and seasoned salt; stir in the crabmeat. Spread this mixture on the muffin halves.
3. Place the muffin halves on the grill and cook for 2 to 3 minutes, until the bottoms begin to brown and the topping is bubbling.
4. Remove the muffins from the grill and cool slightly. Cut each muffin into quarters and sprinkle with paprika and/or parsley. Serve hot.

## 'Shroom Turnovers

Yield: 2–3 dozen appetizers

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*These may be made ahead and frozen, vacuum-sealed, for up to a month. Merely bring them to room temperature and proceed from Step 5 when you are ready to cook and serve them.*

### Dough

- 1 (8-ounce [227-g]) package cream cheese, softened
- ½ cup (118 mL) butter, softened
- 1½ cups (354 mL) all-purpose flour

### Filling

- 3 tablespoons (45 mL) butter
- 1 large onion, finely minced
- 8 ounces (227 g) mushrooms, finely minced
- 2 tablespoons (30 mL) all-purpose flour
- 1 tablespoon (15 mL) seasoned salt
- ½ teaspoon (2.5 mL) dried thyme
- ½ teaspoon (2.5 mL) dried oregano
- ½ teaspoon (2.5 mL) dried mint
- ½ cup (79 mL) sour cream

### Egg Wash

- 1 egg yolk, beaten
- 1 teaspoon (5 mL) water

1. To make the dough, in a medium bowl, whip the dough ingredients together thoroughly. Refrigerate while you prepare the filling.
2. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (400°F [200°C] to 450°F [240°C]).
3. For the filling, in a cast-iron or nonstick skillet on the grill or a side burner, melt the butter over medium heat. Add the onion and mushrooms and sauté until the onions are translucent, about 4 minutes. Add the flour, seasoned salt, thyme, oregano, and mint and cook until thickened. Stir in the sour cream. Cover and set aside to cool.

**4.** Divide the dough in half and roll out each half to  $\frac{1}{8}$  inch (0.25 cm) thickness. Using a 3- or 4-inch (7.5- or 10-cm) round cookie cutter, cut the dough into circles. Place 1 to 2 teaspoons (5 to 10 mL) of filling on each pastry. Brush the edges with cold water and then fold the rounds over to make half-moons. Seal with your fingers or a fork.

**5.** Mix together the egg yolk and the water. Using a sharp knife, cut three small slits in the top of each pastry. Brush each with the egg wash and arrange them on an ungreased baking sheet. Bake in the barbecue for 12 to 15 minutes, or until the pastries are golden.

## My HoneyYaki Wings

Yield: 24 appetizers

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*This recipe hails from north of the border—it's from Grant Browne of Kimberley, British Columbia.*

### Wings

24 chicken wings (4 pounds [1.8 kg] total)  
 2 tablespoons (30 mL) garlic powder  
 1 tablespoon (15 mL) kosher salt  
 1 teaspoon (5 mL) freshly ground black pepper  
 $\frac{1}{4}$  cup (59 mL) teriyaki sauce

### Honey Glaze

1 cup (236 mL) bottled chili sauce  
 $\frac{1}{2}$  cup (118 mL) butter  
 $\frac{1}{2}$  cup (118 mL) honey  
 6 tablespoons (90 mL) lemon juice  
 $\frac{1}{4}$  cup (59 mL) minced chives or green onions  
 3 tablespoons (45 mL) lime juice  
 1 tablespoon (15 mL) Dijon mustard  
 Several generous grinds black pepper

**1.** Make sure the grill is clean and generously sprayed with nonstick spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).

**2.** With a sharp knife, cut each chicken wing into three sections, discarding the tips (or saving them for stock). Place the remaining sections in a large plastic bag and sprinkle in the garlic powder, salt, and pepper. Shake the bag to coat all the wings and then pour the wings onto a baking sheet. Drizzle the teriyaki sauce over the wings.

**3.** Place the wings in the barbecue and bake for 20 minutes.

**4.** While the wings are cooking, combine the Honey Glaze ingredients in a small saucepan. Heat the glaze over medium-high heat until it bubbles, stirring occasionally to mix well.

**5.** After the wings have cooked for 20 minutes, brush each section with glaze. Bake an additional 20 minutes, basting two or three times, and then remove wings from the barbecue and serve.

## BBQ Yogurt Wings

Yield: 36 appetizers

*I like to use lime yogurt for this recipe, but some find flavored yogurts too sweet. You can substitute any flavor you wish, or just use plain yogurt instead. Alternatively, you can substitute sour cream.*

18 chicken wings (3 pounds [1.4 kg] total)  
 1½ cups (354 mL) Italian seasoned breadcrumbs  
 2 teaspoons (10 mL) finely chopped chives  
 ¼ teaspoon (6.25 mL) salt  
 ¾ teaspoon (3.75 mL) ground ginger  
 ¾ teaspoon (3.75 mL) paprika  
 ¼ teaspoon (1.25 mL) sesame seeds  
 ⅛ teaspoon (0.6 mL) cayenne pepper  
 1 cup (236 mL) lime yogurt  
 1 stick butter, melted  
 3 tablespoons (45 mL) pure maple syrup

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. With a sharp knife, cut each chicken wing at the joint into three sections, discarding the wing tips (or reserve them for stock). Set aside.
3. In a wide, flat dish, mix together the breadcrumbs, chives, salt, ginger, paprika, sesame seeds, and cayenne pepper.
4. In a deeper wide dish, mix together the yogurt, butter, and maple syrup.
5. Place the two dishes side by side. Dip each wing section into the sweetened yogurt, then into the crumbs, making sure the wings are well coated.
6. Place the chicken wings on a broiler rack in a large roasting pan.
7. Bake in the barbecue for 15 minutes, then turn the wings and bake for 10 to 15 minutes longer, or until they are browned and tender.

## Grilled Chicken Enchiladas

Yield: 6 appetizers

*Did you know there are over 500 varieties of avocado? The most popular are the Hass, Bacon, and Fuerte varieties. Each has its own unique flavor characteristic: Hass has a rich taste, Bacon has a lighter taste, and Fuerte has a very creamy flavor.*

### Chicken

1 cup (236 mL) dark beer  
 2 tablespoons (30 mL) olive oil  
 1 tablespoon (15 mL) finely chopped garlic  
 1 teaspoon (5 mL) dried oregano  
 1 teaspoon (5 mL) ground cumin  
 1 teaspoon (5 mL) seasoned salt  
 ½ teaspoon (2.5 mL) freshly ground black pepper  
 ¼ teaspoon (1.25 mL) cayenne pepper  
 6 boneless chicken breasts

**Guacamole**

2 ripe avocados, pits removed, peeled  
1 tablespoon (15 mL) finely minced onion  
1 tablespoon (15 mL) lime juice  
¼ teaspoon (1.25 mL) salt

**To Finish**

6 (8-inch) flour tortillas, wrapped in foil  
¼ cup (59 mL) sour cream  
Paprika, for garnish

- 1.** In a small bowl, mix together the beer, oil, garlic, oregano, cumin, salt, pepper, and cayenne pepper. Place the chicken breasts in a 1-gallon (3.8 L) resealable plastic bag and pour the marinade over the chicken. Seal the bag and turn it over several times to coat all of the breasts. Refrigerate the chicken for 4 to 6 hours, rotating the bag several times to distribute the marinade.
- 2.** Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
- 3.** To make the guacamole, in a medium bowl, combine the avocado flesh, minced onions, lime juice, and salt. Mix thoroughly, cover, and refrigerate the guacamole until 20 minutes before serving. Do not make the guacamole more than 1 hour ahead of when you'll use it as it can begin to turn brown if done too far in advance.
- 4.** Remove the chicken from the bag and discard the marinade. Grill the chicken 12 to 14 minutes, or until the skin is browned and crunchy, the meat is firm, and the juices run clear, turning once halfway through the grilling time. Remove the guacamole from the refrigerator and let it warm up.
- 5.** Remove the chicken from the barbecue, throw the foil-wrapped tortillas on the hot grill, and cut the breasts crosswise into thin strips. Remove the tortillas from the barbecue and unwrap the foil. Spread the warm tortillas on a cutting board. Using tongs, place 4 or 5 strips of chicken on each tortilla, top each with a generous tablespoon of the guacamole, and roll them up. Cut each tortilla in half, top with a teaspoon (5 mL) of sour cream and a sprinkle of paprika, and serve on a warmed platter.

## Baby Porcupine Balls

Yield: 12–14 appetizers

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*No, these don't come from baby porcupines! These appetizers also work as a main dish; just double the recipe and serve them with pasta or mashed potatoes and grilled corn or mixed vegetables, pouring the remaining sauce over the meatballs on the plate.*

### Meatballs

¾ pound (336 g) ground beef  
½ pound (227 g) ground pork  
½ cup uncooked white rice  
1 large egg, beaten  
2 tablespoons (30 mL) finely minced green bell pepper  
1 tablespoon (15 mL) minced garlic  
1 tablespoon (15 mL) minced onion  
1 teaspoon (5 mL) celery salt

### Sauce

2 cups (473 mL) Bloody Mary mix  
2 tablespoons (30 mL) Worcestershire sauce  
2 whole cloves garlic, peeled and mashed  
½ teaspoon (2.5 mL) dried oregano  
½ teaspoon (2.5 mL) ground ginger

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]) or turn a side burner to medium.
2. In a large bowl, combine the ground meats, rice, egg, green bell pepper, garlic, onion, and celery salt and mix well.
3. With your hands form the mixture into 1½-inch (3.5-cm) diameter balls (golf-ball size) and place them in a saucepan on the grill or side burner.
4. In a small bowl, stir together the Bloody Mary mix, Worcestershire sauce, garlic, oregano, and ginger. Add the sauce to the meatballs, cover, and simmer for 45 to 50 minutes.
5. Remove from the heat and serve with toothpicks.

## Crunchy Sweet Potato Bites

Yield: 3½–4 dozen appetizers

*Sweet potatoes are often confused with yams, but yams are large, starchy roots grown in Africa and Asia, while sweet potatoes are Native American plants with a much higher nutritional value.*

3 cups (708 mL) cooked and mashed sweet potatoes  
 ½ cup (79 mL) packed brown sugar  
 ¼ cup (59 mL) chopped pecans  
 2 tablespoons (30 mL) all-purpose flour  
 1 tablespoon (15 mL) butter  
 1 teaspoon (5 mL) vanilla extract  
 ¼ teaspoon (1.25 mL) ground cinnamon  
 ¼ teaspoon (1.25 mL) ground nutmeg  
 1 large egg  
 3 cups (708 mL) crushed Frosted Flakes

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Spray a baking sheet with nonstick cooking spray.
3. In a large bowl, combine the sweet potatoes, brown sugar, pecans, flour, butter, vanilla, cinnamon, and nutmeg and mix well. Add in the egg and stir to incorporate it into the mix.
4. With your hands, form the mixture into bite-size balls (about 1½ inches [3.5 mL] in diameter) and roll the balls in the crushed Frosted Flakes.
5. Place the sweet potato balls on the prepared baking sheet and bake them in the barbecue for about 20 minutes, until the crust is barley charred, turning once or twice with tongs or a long spoon.
6. Remove the balls from the barbecue and serve with toothpicks.

## Escargots on Mushroom Caps

Yield: 18 appetizers

*Two popular brands of canned snails to look for: Escal French Burgundy Escargots (18 per can) or Helix Snails Escargots (24 per can). I've used both with great success, and both can be ordered online if your local grocery store can't provide them.*

1 (18–24 count) can escargots (snails)  
 1 cup (236 mL) dry white wine  
 2 tablespoons (30 mL) finely minced onion  
 4 whole cloves garlic, peeled and crushed  
 1 teaspoon (5 mL) dark soy sauce  
 1 bay leaf  
 2–3 grinds sea salt  
 1 dash allspice  
 ½ cup (118 mL) butter  
 2 tablespoons (30 mL) finely minced fresh parsley  
 2 tablespoons (30 mL) finely minced green onions  
 ⅛ teaspoon freshly ground nutmeg  
 18–24 mushroom caps (the same quantity as the escargots)

1. Open the can of snails and rinse them in cold water. Drain and set aside.
2. In a saucepan on a barbecue grill or side burner, combine the wine, onion, garlic, soy sauce, bay leaf, salt, and allspice. Stir, then add the snails and cook over low heat 10 minutes.
3. Remove and drain the snails, reserving the liquid. Return the liquid to the saucepan. Add the butter, parsley, and green onions to the pan and cook, stirring, for 2 to 3 minutes. Add the nutmeg and stir once more.
4. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
5. Place the mushroom caps in a baking dish or mini-muffin pan and top each cap with a snail. Pour the butter mixture over the caps and bake in the barbecue for 7 minutes.
6. Serve immediately on small plates with sliced French bread, pouring butter sauce over each serving.

## Quick Sausage Nibbles

Yield: 30–40 appetizers

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*You can combine ¼ cup (118 mL) Dijon mustard with 2 tablespoons (30 mL) honey to make a sweet and tangy second dip for these sausages.*

### Meatballs

- 1 pound (454 g) raw pork sausage
- 2 cups (473 mL) Bisquick baking mix
- ½ cup (118 mL) grated cheddar (or blue) cheese
- 1 teaspoon (5 mL) dried oregano
- ½ teaspoon (2.5 mL) freshly ground black pepper

### Dip

- ¼ cup (59 mL) marmalade
- 1 tablespoon (15 mL) curry powder

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Spray a baking sheet with cooking spray or line the grill with aluminum foil.
3. In a medium bowl, mix together all the meatball ingredients together. With your hands, form the mixture into balls 1½ inches (3.5 cm) in diameter. Place the meatballs on the prepared baking sheet or aluminum foil.
4. Bake in the barbecue for 16 to 20 minutes, turning once, until the balls are browned on top.
5. To make the dip, combine the marmalade and curry powder.
6. Remove the balls from the heat and serve with toothpicks to dip the balls into the curried marmalade.

## BBQ Cornflake Chicken Strips

Yield: 6 servings

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*To crush cornflakes, put them in a resealable plastic bag and roll over them with a rolling pin or wine bottle until they are finely ground. You can also buy prepared cornflake crumbs from the grocery store.*

4 cups (0.95 L) crushed plain cornflakes  
 ½ cup (118 mL) all-purpose flour  
 1 teaspoon (5 mL) seasoned salt  
 1 teaspoon (5 mL) poultry seasoning  
 ½ teaspoon (2.5 mL) freshly ground black pepper  
 ½ teaspoon (2.5 mL) onion powder  
 2 large eggs, beaten  
 2 tablespoons (30 mL) heavy cream  
 4 boneless, skinless chicken breast halves, cut into thin strips

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Spray a baking sheet or roasting pan well with nonstick cooking spray.
3. In a medium bowl, combine the cornflakes, flour, salt, poultry seasoning, pepper, and onion powder and stir to mix well.
4. In a wide, flat bowl or pan, whip the eggs and cream together. Dip the chicken strips in the egg mixture, and then roll them in the cornflakes, pressing the meat firmly to coat each strip in crumbs.
5. Place the strips on the prepared baking sheet or roasting pan and place them in the barbecue to bake for 10 minutes. Turn the strips over and cook another 5 minutes, until the crumbs begin to brown.
6. Serve warm on a platter with a bowl of your favorite barbecue sauce for dipping.

## Evan's Eggplant

Yield: 12 appetizers

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*Eggs aren't purple, and neither were the first varieties of eggplant. They looked like long, white eggs. Only later did the purple varieties become popular. Now, the white (egg-colored ones) are as scarce as (sorry for this) hen's teeth.*

1 large eggplant  
 Salt, to taste  
 1 cup (236 mL) all-purpose flour  
 5 large eggs, beaten, divided  
 1 cup (236 mL) seasoned breadcrumbs  
 Freshly ground black pepper, to taste  
 ¼ cup (59 mL) olive oil  
 ¼ cup (59 mL) freshly grated Parmesan cheese  
 ¼ cup (59 mL) chopped fresh parsley  
 1 tablespoon (15 mL) chopped fresh basil  
 10–12 slices Muenster or smoked Gouda cheese  
 2 cups (473 mL) tomato sauce

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Spray a 9 × 13-inch (22.5 × 32.5-cm) baking pan with nonstick cooking spray.
3. Peel and cut the eggplant into ¼-inch (1.25 cm) slices. Place the slices in a colander, salting each layer, and set aside for 1 hour. Quickly rinse the slices and pat dry with paper towels.
4. Put the flour in a shallow bowl, 2 of the eggs in a second shallow bowl, and the breadcrumbs in a third shallow bowl. Dip the dried eggplant slices in the flour, then the eggs, then the breadcrumbs. Sprinkle them lightly with pepper. On a flat griddle (or large skillet) on the grill or a side burner, heat the olive oil. Add the breaded eggplant slices and sauté them until the slices begin to brown.
5. Remove the slices from the grill and drain on paper towels.
6. Beat the remaining 3 eggs with the Parmesan cheese, parsley, and basil and set aside.
7. Place a layer of the eggplant slices in the prepared pan, followed by a layer of cheese slices. Then pour one third of the egg mixture over the top. Repeat these steps until all the eggplant, cheese slices and egg mixture are used, ending with a final layer of egg mixture on the top. Pour the tomato sauce over the assembled dish.
8. Cover and place in the barbecue for 25 to 30 minutes, or until the egg mixture is set and a knife inserted in the center comes out clean.
9. Cut into small squares and serve warm or cold, but warm is better.

## Ham and Swiss Croissants

Yield: 6 appetizers

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*For a more pungent and savory variety of this dish, use Huntsman (sometimes called Stilchester) cheese instead of the Swiss. Huntsman is a combination of several layers of Stilton and English Double Gloucester.*

- 3 tablespoons (45 mL) butter
- 3½ cups (826 mL) sliced mushrooms
- 3 tablespoons (45 mL) minced green onions, white and green parts
- 3 tablespoons (45 mL) all-purpose flour
- 1 cup (236 mL) milk
- ¼ teaspoon salt
- Freshly ground black pepper, to taste
- 6 large croissants, top and bottom separated
- 12 slices smoked or honey-baked deli ham
- 12 slices Swiss cheese

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).

2. In a saucepan, melt the butter. Add the mushrooms and onions and sauté over medium heat until both are tender and all the mushroom liquid has evaporated.
3. Stir in the flour, then the milk. Bring to a boil over medium heat, stirring often. Reduce the heat and simmer the sauce until it thickens. Add salt and pepper.
4. Arrange the bottom halves of the croissants in a large baking pan. Place 2 slices of ham and 2 slices of cheese on each croissant. Pour the mushroom sauce over the cheese and cover with the tops of the croissants.
5. Bake in the barbecue for about 15 minutes, or until the croissants are heated through and the sauce is bubbling. Slice to serve in appetizer portions.

## Herbed Tater Wedgies

Yield: 20 appetizers

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*Most of the potatoes grown in the state of Idaho are Russet Burbanks—what we normally call Russets—which were originally grown mainly to feed the hungry and poor gold miners who flocked to Idaho in 1860. This recipe comes from Tom Eldsmore from Santa Cruz, CA.*

6 medium Russet or Yukon gold potatoes  
 1 cup (236 mL) butter  
 1 tablespoon (15 mL) onion powder  
 1 teaspoon (5 mL) seasoned salt  
 1 teaspoon (5 mL) ground cumin  
 1 teaspoon (5 mL) dried parsley  
 1 teaspoon (5 mL) paprika  
 Freshly ground black pepper, to taste

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Scrub the potatoes, leaving the skins on, then quarter them lengthwise. Place the potatoes skin side down on the grill and cook for 30 minutes, turning often with tongs.
3. While the potatoes are cooking, heat the butter in a small saucepan. Add the onion powder, salt, cumin, parsley, paprika, and pepper and stir until the butter is melted. Remove from the heat and keep warm.
4. Turn the potatoes skin side down and, using a long barbecue brush, slather the flesh sides with the spiced butter. Bake for another 20 to 25 minutes.

## Snack-Size Pizzas

Yield: 16 appetizers

*These are great make-ahead appetizers, which you can assemble and freeze to reheat in the oven or microwave later.*

½ cup (118 mL) butter, very soft  
 1 teaspoon (5 mL) garlic powder  
 8 English muffins  
 1 pound (454 g) ground chuck  
 2 tablespoons (30 mL) minced onions  
 2 tablespoons (30 mL) tomato paste  
 1 teaspoon (5 mL) savory  
 1 teaspoon (5 mL) tarragon  
 Salt, to taste  
 Freshly ground black pepper, to taste  
 ½ cup (118 mL) freshly grated Parmesan cheese

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Mix together the softened butter and the garlic powder. Split and toast the muffins and generously cover them with the garlic butter.
3. In a large cast-iron or nonstick skillet, sauté the ground chuck and onions for 10 minutes, until all the meat has browned. Add the tomato paste, savory, tarragon, salt, and pepper and cook, stirring, for another 2 to 3 minutes to incorporate the flavors.
4. Spoon the mixture onto the muffin halves, spreading it edge to edge.
5. Cover the meat mixture with generous sprinkles of the cheese and bake the muffins in the barbecue for 10 minutes, or until the meat and cheese are bubbling and cheese is beginning to brown.
6. Remove the muffins, cool for 1 to 2 minutes, and serve.

## Greek-Style Triangles

Yield: 4 dozen appetizers

2 cups (473 mL) Bisquick baking mix  
 1 cup (236 mL) buttermilk  
 2 large eggs, beaten  
 ¼ cup (59 mL) butter, melted  
 1 cup (236 mL) crumbled Feta cheese  
 2 tablespoons (30 mL) chopped fresh Italian parsley  
 1 teaspoon (5 mL) garlic salt  
 Olive oil, for brushing  
 Minced fresh rosemary, to taste

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Grease or spray with nonstick cooking spray a 9 × 13-inch (22.5 × 32.5-cm) baking pan.

**3.** In a large bowl, mix together the Bisquick, buttermilk, and eggs. Pour this mixture into the prepared pan. Drizzle with the melted butter, then sprinkle with the cheese, parsley, and garlic salt. Bake in the barbecue until deep golden brown, 30 to 35 minutes.

**4.** Cool for 8 to 10 minutes then cut into 2-inch (5-cm) squares. Cut the squares diagonally into triangles, brush them with olive oil, and sprinkle lightly with rosemary.

## Honey-Roasted Peanuts

Yield: 4 cups (0.95 L)

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*We use Virginia peanuts in this recipe, but you could use the smaller Spanish varieties—the small, round ones with the brown, papery skin. You can also fire these up by sprinkling them with cayenne pepper after you add the salt.*

4 cups (0.95 L) raw, unsalted peanuts  
 ¼ cup (59 mL) butter  
 ¼ cup (59 mL) honey  
 1 teaspoon (5 mL) ground nutmeg  
 1 teaspoon (5 mL) fine sea salt

- 1.** Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
- 2.** Spray a baking sheet with nonstick cooking spray.
- 3.** Place the peanuts in a medium bowl.
- 4.** In saucepan over medium heat, melt the butter. Add the honey and nutmeg and stir well.
- 5.** Pour the honey-butter over the peanuts and stir well.
- 6.** Pour the peanuts onto the prepared baking sheet, sprinkle with the sea salt, and bake in the barbecue for 5 to 10 minutes, or until the peanuts are golden brown.

## Orange You a Dog?

Yield: 32 appetizers

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*These are perfect appetizers, or a light lunch, for a children's party. Some adults will find these a little too sweet.*

½ cup (118 mL) sugar  
 3 tablespoons (45 mL) cornstarch  
 1½ cups (354 mL) orange juice  
 ¼ cup (59 mL) cider vinegar  
 ¼ teaspoon (1.25 mL) ground cloves  
 ¼ teaspoon (1.25 mL) ground cinnamon  
 1 (8-count) package hot dogs of your choice, each dog quartered

- 1.** Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]) for direct and indirect heating.

2. In a wide, flat roasting pan, combine the sugar and cornstarch; stir in the orange juice, vinegar, cloves, and cinnamon, then place the pan on the heated side of the grill.
3. When sauce begins to bubble move the pan to the unheated side of the grill, add the hot dogs, and cook for 10 to 12 minutes, stirring often, to thicken.

## Barbecued Rumaki

Yield: 24 appetizers

*Chicken liver–water chestnut–bacon skewers. These traditional Japanese kebabs are perfect for serving as appetizers, and you can substitute 2 tablespoons (30 mL) of brown sugar for the maple syrup if you wish.*

### Marinade

- ½ cup (118 mL) maple syrup
- ⅓ cup (79 mL) soy sauce
- 2 tablespoons (30 mL) cider vinegar
- 1 tablespoon (15 mL) sherry
- ½ teaspoon salt
- Freshly ground black pepper, to taste

### Appetizers

- 12 chicken livers
- 18 bacon slices, halved crosswise
- 2 (5-ounce [140-g]) cans water chestnuts, drained

1. In a small bowl, mix together the maple syrup, soy sauce, cider vinegar, sherry, salt, and pepper and set aside.
2. Clean and trim the chicken livers and dry them with paper towels. Cut each in half and set aside. Cut the water chestnuts into ¼-inch (0.25-cm) thick slices and set those aside.
3. Take a piece of liver and a slice of chestnut and wrap them together in a half-slice of bacon. Secure with a toothpick. Repeat until all the livers have been wrapped.
4. Put the rumaki into a resealable plastic bag—carefully, so those toothpicks don't puncture the sides—and pour in the marinade. Seal the bag and refrigerate for several hours or overnight.
5. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
6. Remove the rumaki from the marinade, reserving the liquid, and place them directly on the well-sprayed grill rack. Grill for about 15 to 20 minutes, turning once or twice as needed.
7. While they are cooking boil the remaining marinade, then use it to baste the rumaki.
8. Using tongs, remove the rumaki from the grill. Serve warm.

## Mexican Grilled Potato Skins

Yield: 8 appetizers

*If you wish, substitute chopped sun-dried tomatoes or chopped, drained pimientos for the red bell peppers in this recipe*

4 large baking potatoes  
 1 tablespoon (15 mL) butter, melted  
 1 cup (236 mL) diced red bell pepper  
 ½ cup (118 mL) chopped green onions, white and green parts  
 1½ cups (354 mL) fresh corn kernels (cut from 3 or 4 cobs)  
 2 teaspoons (10 mL) chili powder  
 ½ teaspoon garlic salt  
 1 cup (236 mL) light sour cream  
 ¼ cup minced fresh cilantro  
 Olive or vegetable oil, for frying  
 2 cups (473 mL) Sargento Mexican 4-cheese mix  
 Chopped fresh cilantro, for garnish

- 1.** Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
- 2.** Scrub and dry the potatoes. Prick each one several times with a fork. Bake for 1 hour, or until the potatoes are tender.
- 3.** In a large skillet over medium high heat, melt the butter. Add the red bell pepper and green onions and sauté for 3 to 4 minutes, or until the peppers are tender. Stir in the corn, chili powder, and salt and sauté for another 3 to 4 minutes. Remove the pan from the heat, pour the mixture into a bowl, and let cool.
- 4.** Stir in the sour cream and minced cilantro and set aside.
- 5.** Once the potatoes are cool enough to handle comfortably, cut them in half lengthwise. Carefully, use a spoon to scoop out the flesh, leaving a shell about ⅛ inch (0.25 cm) thick. Reserve the potato flesh for use in another recipe.
- 6.** Pour 2 to 3 inches of oil into a Dutch oven or deep roasting pan and heat it until a deep-frying thermometer reads 375°F (190°C). Fry the shells in the hot oil for 1 to 2 minutes, or until they are browned. Invert the shells and drain them well on paper towels.
- 7.** Place the shells, skin side down, on an ungreased baking sheet. Spoon the corn mixture evenly into the shells, then sprinkle with the cheese. Grill for 2 to 3 minutes, just until the cheese melts and begins to brown.
- 8.** Remove the potato skins from the grill and cool for 4 to 5 minutes. Garnish with cilantro and serve.

## Prosciutto Wraps

Yield: 24 appetizers

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*These aren't cooked, grilled, smoked, or barbecued, but they sure are refreshing for the cook who's cooking, grilling, smoking, or barbecuing.*

12 thin slices prosciutto, cut in half  
24 bite-size pieces of cantaloupe, peaches, and/or figs  
24 (1-inch [2.5-cm]) cubes Fontina and/or Swiss cheese  
Fresh lettuce leaves, for serving  
Lemon and lime wedges, for serving

1. Cut the sliced prosciutto into 1-inch (2.5-cm) strips.
2. Wrap one piece of fruit and one piece of cheese in a prosciutto strip and secure with a toothpick. Repeat until all the fruit, cheese, and prosciutto is used.
3. Arrange the appetizers on a lettuce-lined plate.
4. Serve with the lemon or lime wedges.

## Piglets in Blankets

Yield: 32 appetizers

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*If you can't find cocktail franks, you can either cut regular hot dogs into four sections or use canned Vienna hot dogs.*

1 (8-ounce [227-g]) can Pillsbury Refrigerated Dinner Rolls  
32 cocktail franks

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Cut each dinner roll in quarters and use a rolling pin to roll them out to 2- to 2½-inch (5- to 6-cm) circles.
3. Wrap each cocktail frank in a circle of dough. Place the wrapped franks on an ungreased baking sheet.
4. Bake in the barbecue for 15 minutes, or until the pastries are golden brown.
5. Use a spatula to remove the piglets from the grill. Serve warm with ketchup and mustard or your favorite condiments.

## Chicken Flautas

Yield: 32 appetizers

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*You may substitute corn tortillas in this recipe without changing the cooking method or time. I prefer the lighter flour variety, but some like the heavier, more flavorful corn tortillas.*

2 cups (473 mL) finely shredded or chopped cooked chicken  
 ⅔ cup (158 mL) picante sauce, plus more for serving  
 ¼ cup (59 mL) sliced green onions, green and white parts  
 ¾ teaspoon (3.75 mL) ground cumin  
 ½ teaspoon (2.5 cm) chili powder  
 Vegetable oil, for frying  
 32 (6-inch [15-cm]) flour tortillas  
 2 cups (473 mL) shredded Monterey Jack cheese  
 1 cup (236 mL) shredded cheddar cheese  
 Guacamole, for serving  
 Fresh salsa, for serving  
 Picante sauce, for serving

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a large bowl, combine the chicken, the ⅔ cup picante sauce, onion, cumin, and chili powder and mix well.
3. In a small skillet, heat ½ inch (1 cm) of oil until very hot. Quickly fry each tortilla until soft (about 5 seconds on each side), then drain the tortillas on paper towels.
4. Mix together the two shredded cheeses.
5. Spoon 1 tablespoon (15 mL) of the spiced chicken mixture and 1 tablespoon (15 mL) of the mixed cheeses down the center of each tortilla. Roll each very tightly and secure with 1 or 2 wooden toothpicks.
6. Place the rolled tortillas seam side down on a baking sheet and bake in the barbecue for 18 to 20 minutes, until the tortillas are crisp and beginning to brown.
7. Serve warm with guacamole, fresh salsa, and picante sauce.

## Pita Crisps

Yield: 24 appetizers

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*These can also be made with rye cocktail toasts, English muffins, or thin slices of breads, such as sourdough, limpa, or dark rye.*

6 (6-inch [15-cm]) pita breads  
 ½ cup (118 mL) butter or margarine, at room temperature  
 ¼ cup (59 mL) freshly grated Parmesan cheese  
 2 tablespoons (30 mL) sesame seeds  
 1½ tablespoons (22.5 mL) granulated garlic  
 1 tablespoon (15 mL) dried oregano  
 Paprika, for garnish

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Split the pitas horizontally into two halves. Butter the inside surfaces and arrange the pitas on a baking sheet, butter side up.
3. In a small bowl, mix together the Parmesan cheese, sesame seeds, garlic, and oregano and sprinkle it over the butter. Sprinkle with paprika for color.
4. Place the bread rounds on the barbecue grill and cook for about 2 minutes, until the pitas are browned and crunchy. Watch closely, as they can easily and quickly burn.

## Green Onion and Bacon Potato Cakes

Yield: 12–20 appetizers

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*Instead of bacon, you can use chopped ham, shrimp, chicken, pork sausage, or any other protein.*

4 cups (0.95 L) mashed potatoes  
 1 cup (236 mL) crumbled crisp bacon  
 2 large eggs, beaten  
 ¼ cup (59 mL) all-purpose flour  
 3 tablespoons (45 mL) chopped green onions, green and white parts  
 ½ teaspoon (2.5 mL) garlic salt  
 Freshly ground black pepper, to taste  
 Olive oil, for frying  
 Sour cream, for serving  
 Applesauce, for serving  
 Parsley, for garnish

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]). Place a barbecue griddle on the burners or grill. If you don't have a griddle, you can use a cast-iron or nonstick skillet.
2. In a medium bowl, combine the potatoes, bacon, eggs, flour, onions, garlic salt, and pepper. Set aside.
3. Oil the griddle or skillet. Spoon about 2 tablespoons (30 mL) of potato mixture for each cake onto the griddle.
4. Cook the cakes until they are nicely browned on the bottom, then turn them over with a spatula and cook the other side until brown, about 5 to 6 minutes total.
5. Transfer the potato cakes to a heated plate and keep them warm until all the cakes are done and you are ready to serve.
6. Serve with bowls of sour cream and applesauce. Garnish with parsley.

## Barbecued Artichoke Heart Casserole

Yield: 16–20 appetizers

*A variety of chili pepper, pimientos are fleshy, aromatic, and sweet. They are often sold roasted and bottled, and may be most familiar as the stuffing in green olives. Most of the pimiento crop is dried and powdered to make paprika.*

2 (6-ounce [168-g]) jars marinated artichoke hearts, drained and chopped  
 1 cup (236 mL) grated cheddar cheese  
 4 large eggs, beaten  
 1 bunch green onions, green and white parts, chopped  
 ¼ cup (59 mL) chopped bottled pimientos  
 2 teaspoons (10 mL) minced fresh parsley  
 1 clove garlic, peeled and minced  
 3–5 drops hot pepper sauce of your choice

1. Preheat the barbecue to medium high (300°F [150°C] to 350°F [180°C]) for indirect heating.
2. Grease a 9-inch (22.5-cm) square baking pan.
3. In a medium bowl, mix together the artichoke hearts, cheese, eggs, green onions, pimientos, parsley, and garlic. Bake in the prepared baking pan on the unheated side of the grill for 35 to 40 minutes, or until the top is brown and the mixture is firm and set.
4. Cool for 10 to 15 minutes, then cut into 2-inch (5-cm) squares and serve.

## Slammin' Salmon Cakes

Yield: 8 appetizers

*For a taste twist, use salmon you've smoked yourself, increasing the milk by 1 tablespoon (15 mL).*

1½ cups (354 mL) coarsely crushed Toll House (or other favorite) crackers, divided  
 1 large egg, beaten  
 2 tablespoons (30 mL) minced fresh dill  
 2 tablespoons (30 mL) minced green onion, green and white parts  
 2 tablespoons (30 mL) milk  
 ¼ teaspoon (1.25 mL) freshly ground black pepper  
 ¼ teaspoon (1.25 mL) A1 steak sauce  
 1 (16-ounce [454-g]) can sockeye salmon, drained  
 2 cups (473 mL) extra-sharp cheddar cheese  
 3 tablespoons (45 mL) butter, melted

1. Preheat the barbecue to medium high (300°F [150°C] to 350°F [180°C]).
2. In a medium bowl, combine ¾ cup (177 mL) of the cracker crumbs with the egg, dill, onion, milk, pepper, and A1 sauce and stir. Add the salmon and cheese and mix with a fork.
3. With your hands, shape the mixture into eight small cakes.
4. Brush the cakes with the melted butter, then press them into the remaining crumbs, coating each patty on both sides.

5. Arrange the salmon cakes on an ungreased baking sheet and place it in the barbecue. Cook, turning once, for 10 to 12 minutes, or until the crumb topping browns on both sides.
6. Remove the salmon cakes from the barbecue and serve warm.

## Grilled Clams on the Half-Shell

Yield: 36 appetizers

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*Eastern clams, such as Cherrystone and Littlenecks, and Pacific clams, such as Manila, Butter, Pismo, and, again, Littlenecks, are the most popular, readily available, and best clams for this recipe.*

8 strips (4 ounces [112 g]) hickory-smoked bacon, roughly chopped  
 2 tablespoons (30 mL) minced garlic  
 1½ teaspoons (7.5 mL) sweet red pepper flakes  
 ¼ cup (59 mL) finely chopped mushrooms  
 3 tablespoons (45 mL) minced fresh parsley  
 2 tablespoons (30 mL) olive oil  
 Freshly ground black pepper, to taste  
 36 clams, cleaned and scrubbed  
 2 ounces (56 mL) fresh lemon juice

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a cast-iron or nonstick skillet, cook the bacon on the grill or on a side burner until golden brown, 5 to 6 minutes, turning the bacon once. Add the garlic and red pepper flakes and cook for another minute. Remove the pan from the heat and stir in the olive oil, parsley, and mushrooms. Season with pepper and set aside.
3. Place the clams directly on the grill, close the cover, and cook until all the clams have opened, 3 to 4 minutes. Discard any that do not open.
4. Transfer the clams to a platter and top each with the bacon mixture. Drizzle with the lemon juice just before serving.

## Toad-in-the-Hole

Yield: 8–10 appetizers

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*For a bit of spice, add 1 teaspoon (5 mL) of a Dijon-style mustard to the batter before pouring it over the sausages.*

1 cup (236 mL) all-purpose flour  
 2 large eggs  
 1 cup (236 mL) milk  
 ½ teaspoon (2.5 mL) salt  
 Freshly ground black pepper, to taste  
 1 pound (454 g) pork sausage links, cut into 1-inch (2.5-cm) long pieces

1. In a medium food processor bowl, combine the flour, eggs, milk, salt, and pepper. Process on high for 2 to 3 seconds. Remove the bowl from the processor, cover, and chill for at least an hour.

2. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
3. Place the cut sausages in a cast-iron or nonstick skillet, add 2 tablespoons (30 mL) water, cover, and cook over medium-high heat for about 3 minutes to extract the fat. Uncover, raise the heat to high, and cook until the sausages begin to brown.
4. Pour the batter over the sausages and place the skillet in the barbecue. Bake for about 30 to 35 minutes, or until the dough has risen and the top has browned.
5. Remove the pan from the grill and cool slightly, then cut the “toads” into pie-shaped wedges and serve with your favorite mustards or other condiments.

## Pacific Salmon Tartare

Yield: 10–12 appetizers

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*You can also blend 4 ounces (112 g) cream cheese with the other ingredients for a smoother tartare.*

½ pound (227 g) lightly smoked salmon (lox)  
 1 tablespoon (15 mL) finely chopped onion  
 1 tablespoon (15 mL) capers  
 1 teaspoon (5 mL) lemon juice  
 Salt, to taste  
 Freshly ground black pepper, to taste

1. Chop the salmon to the consistency of ground beef and put it in a medium bowl. Add the onion, capers, lemon juice, salt, and pepper and mix. Refrigerate for 20 minutes.
2. Serve with crackers or toast points.

## Grilled Vanilla Shrimp Toast

Yield: 24 appetizers

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*Vanilla? In a savory shellfish dish? Yup, the vanilla adds an unusual and very complementary flavor to the melted cheese and spices. Ask your guests to identify the “key flavor” of these toasts; I’ll bet no one guesses correctly.*

1 baguette  
 2 ounces (56 g) Gruyere or Pecorino cheese, chilled  
 4 tablespoons (60 mL) butter, divided  
 1 pound (454 g) large uncooked shrimp, peeled and deveined  
 ½ cup (118 mL) dry white wine  
 2 tablespoons (30 mL) chopped fresh basil  
 2 teaspoons (10 mL) pure vanilla extract  
 ½ teaspoon (2.5 mL) kosher salt  
 ¼ teaspoon (1.25 mL) cayenne pepper  
 Minced fresh chives, for garnish  
 1 lemon, quartered

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).

2. Cut the baguette diagonally into ¼-inch (0.5-cm) thick, oval-shaped slices. Grill the slices directly on the grill until they are lightly toasted.
3. Using a vegetable peeler, or a very sharp knife, shave the cheese into very thin slices. Set aside.
4. In a nonstick or cast-iron skillet, melt 2 tablespoons (30 mL) of the butter over medium-high heat. Add the shrimp and sauté. Add the wine, basil, vanilla, salt, and cayenne pepper and cook for 2 to 4 minutes, or until the shrimp are pink. Remove the shrimp from the pan with a slotted spoon and keep warm.
5. Bring the remaining sauce to a boil, then remove the pan from the heat and whisk in the remaining butter, 1 tablespoon (15 mL) at a time. The idea is to melt the butter slowly to form a creamy sauce.
6. Brush the toasted baguette ovals with the warm butter from the skillet. Top each with one or two thin slices of cheese, then add a shrimp or two and brush with additional sauce. Garnish with a sprinkle of chives and a squeeze of fresh lemon and serve.

## Breaded and Grilled BBQ Wings

Yield: 15–20 servings

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*These wings are mildly hot, but you can increase their fire by doubling the cayenne pepper or adding minced Scotch bonnet or habañero peppers to the breading, or by serving them with a hot, spicy dipping sauce.*

½ cup (118 mL) cornmeal  
 ½ cup (118 mL) all-purpose flour  
 2 tablespoons (30 mL) barbecue rub of your choice  
 2 teaspoons (10 mL) salt  
 ½ teaspoon (2.5 mL) cayenne pepper  
 1 large egg  
 1½ cups (354 mL) milk  
 24–30 frozen chicken wings, thawed, tips removed, separated into two sections  
 Ranch or blue cheese dressing, for serving

1. In a shallow bowl, combine the cornmeal, flour, rub, salt, and cayenne pepper. In a separate bowl, mix together the egg and milk. Dip each wing part in the egg mixture, then coat it in the breading mixture. Arrange the wing parts in a pan, cover, and refrigerate for about an hour.
2. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]) for indirect heating. Place a pan of water pan under the unheated side of the grill.
3. Remove the wings from the refrigerator and place them on the unheated side of the grill. Close the lid and cook for about 30 minutes. Turn the chicken pieces and cook for another 20 minutes. When wings are a nice golden brown color, carefully remove them from the grill.
4. Serve with ranch or blue cheese dressing for dipping.

## Smoked Sausage Bites

Yield: 12–14 servings

*You can make these hotter by adding one or two minced jalapeño peppers, 1 teaspoon (5 mL) cayenne pepper, and/or ½ teaspoon (2.5 mL) of your favorite hot sauce.*

1 (1 pound [454 g]) package miniature smoked sausages  
 ¾ pound (336 g) cooked bratwurst links, cut into ½-inch (1-cm) slices  
 ¾ pound (336 g) Polish sausage, cut into ½-inch (1-cm) slices  
 1 (18-ounce [504-g]) bottle smoky barbecue sauce  
 ⅔ cup (158 mL) orange marmalade  
 ½ teaspoon (2.5 mL) dry mustard  
 ⅛ teaspoon (0.6 mL) ground allspice  
 1 (20-ounce [560-g]) can pineapple chunks, drained

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]) for indirect heating. Place a pan of water under the cold side of the grill.
2. Spray a Dutch oven or roasting pan with nonstick cooking spray.
3. Place the sausages, bratwurst, and Polish sausage in the prepared pan. Add the barbecue sauce, marmalade, dry mustard, allspice, and pineapple and stir to mix well.
4. Cover and cook on the grill for 1½ to 2 hours, or until the meat is heated through. Serve with toothpicks.

## Bratwurst in Dark Beer Sauce

Yield: 8 servings

*You could also use hot dogs, other varieties of sausage, or Vienna wieners in this dish.*

8 fresh bratwurst  
 1 tablespoon (15 mL) all-purpose flour  
 2 teaspoons (10 mL) vegetable oil  
 ⅛ teaspoon (0.6 mL) caraway seeds  
 1 cup (236 mL) dark beer

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Place the bratwurst in the center of grill and cook approximately 20 minutes, or until the brats are no longer pink in the middle, turning several times to brown on all sides.
3. In a small saucepan over low heat, heat the flour and oil. Stir frequently until the sauce is light brown. Add the caraway seed, stir in the dark beer, and bring the sauce to a boil. Reduce the heat and simmer, stirring frequently, until the sauce is slightly thickened.
4. Cut each bratwurst into four pieces and place them in the pan of sauce. Stir to coat each piece.
5. Pour the bratwurst and sauce into a serving dish. Provide toothpicks for picking up the brat pieces.

## Pineapple and Coconut Lollipops

Yield: 4–8 servings

*With just a hint of rum, this is a grilled dish for adults—but if you're serving kids, omit the rum and it will still be quite tasty. You can toast the coconut on a baking sheet or piece of aluminum foil just until it begins to brown before sprinkling it on the pineapple, if you wish. This recipe is from Patti Anderson Browne of Campbell River, British Columbia.*

2 tablespoons (30 mL) honey  
 2 tablespoons (30 mL) dark rum  
 1 teaspoon (5 mL) lemon juice  
 4–5 (1-inch [2.5-cm] thick) slices fresh pineapple  
 1 cup (236 mL) flaked coconut

**1.** In a side dish, whisk together the honey, rum, and lemon juice. Add the pineapple and coat well with coconut. Allow the pineapple to marinate for at least an hour in the refrigerator and serve at room temperature.

## Sweet Grilled Potato Cakes

Yield: 12–14 cakes

*You can serve sour cream, blue cheese, or creamy ranch dressing as dips for these cakes.*

½ teaspoon (2.5 mL) freshly ground black pepper  
 ½ teaspoon (2.5 mL) ground cinnamon  
 ½ teaspoon (2.5 mL) ground cumin  
 ¼ teaspoon (1.25 mL) ground cloves  
 2 cups (473 mL) cooked sweet potatoes  
 ½ cup (118 mL) chickpea flour  
 ¼ cup (59 mL) chopped fresh cilantro leaves  
 2 tablespoons (30 mL) Greek yogurt  
 1 tablespoon (15 mL) grated fresh ginger  
 1 teaspoon (5 mL) garlic salt  
 2 tablespoons (30 mL) olive or peanut oil

**1.** Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]) for direct heating.

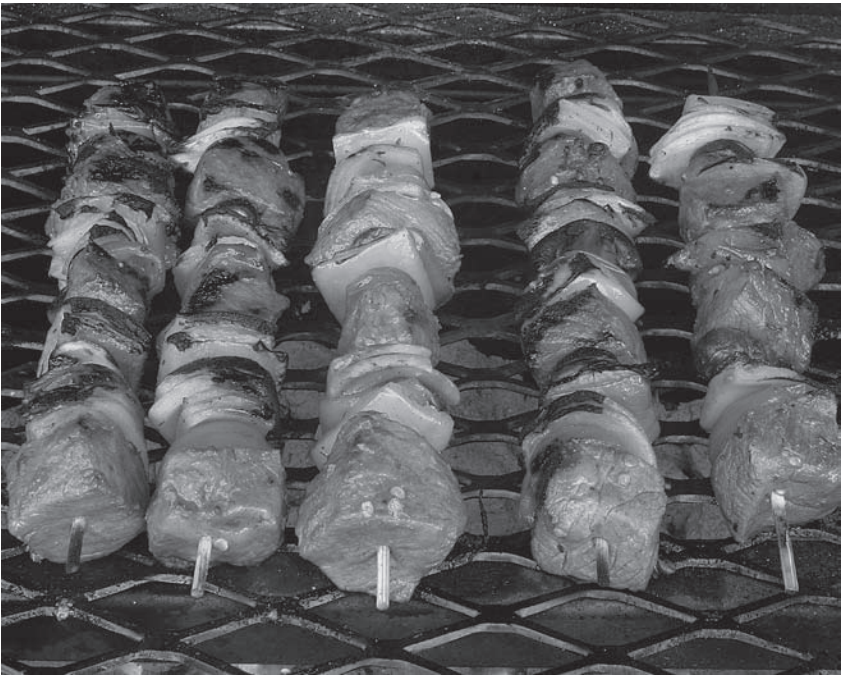
**2.** Mix together the pepper, cinnamon, cumin, and cloves.

**3.** In a bowl, mash the sweet potatoes. Add the flour, cilantro, yogurt, ginger and garlic salt, and 1 teaspoon (5 mL) of the spice mix. Mix well and form this mixture into patties about 2 inches (5 cm) in diameter.

**4.** In a well-oiled, cast-iron skillet or on a barbecue griddle, heat the oil. Cook the patties in batches, allowing plenty of room between them, for about 2 minutes on each side, or until they are golden, crisp, and cooked through.

TWO

# Beef



## Eisenhower Steak

Yield: 4 servings

*This technique works well for any relatively tender steak or chop of a uniform thickness. Branch out and try thick pork chops or even a thick tuna steak.*

4 (8-ounce [227-g]) beef ribeye, sirloin, T-bone, or strip steaks, cut 1 inch (2.5 cm) thick, at room temperature  
 Kosher salt, to taste  
 Freshly ground black pepper, to taste  
 ½ cup (118 mL) unsalted butter  
 1 lemon, quartered (optional)

1. Sprinkle both sides of the steaks liberally with salt and pepper. Set aside.
2. Fill a charcoal chimney with charcoal briquettes. Set the chimney on the bottom grill grate and light. When the coals are ready, dump them into the bottom of your grill. Cover half of your bottom grate with briquettes.
3. When the briquettes are grayed over, use long-handled tongs or a fork to place each steak directly onto the hot coals. Leave the steaks on the coals for 2 minutes. Turn them over and grill for another 2 to 3 minutes for rare (125°F [52°C] on a meat thermometer). For medium-rare (135°F [57°C]) to medium (140°F [60°C]), leave the steaks on the coals for 1 to 2 minutes longer.
4. Remove the steaks from the coals and brush off the ashes. Put steaks on a heated plate and add a pat of butter to each, if desired. Cover the steaks with aluminum foil and wait 5 minutes for the meat juices to resettle. Serve lemon wedges on the side to squeeze over hot steaks if desired.

## Salt-Encrusted Prime Rib

Yield: 6–8 servings

*The salt in this recipe not only seals in all the moisture—notice how much drips out onto the grill or into a pan when you roast in the barbecue or oven—it also prevents the meat from charring at this high heat. The meat will have no extra salty taste as long as you brush off any salt crystals that stick to it. You'll need a disposable aluminum pan just large enough to hold the roast for this recipe. Be careful not to burn yourself on the salt. It will be very hot. You can also cook this directly on the grill if you can maintain 500°F (260°C). You almost can't mess this one up.*

1 (6–7 pound [2.7–3.2 kg]) beef prime rib roast  
 Worcestershire sauce for coating  
 2 tablespoons (30 mL) granulated garlic  
 1 tablespoon (15 mL) freshly ground black pepper  
 Coarse kosher salt, to taste

1. Preheat the barbecue to medium high (500°F [260°C]).
2. Completely rub the outside of the prime rib with Worcestershire sauce, covering it well. Sprinkle with the granulated garlic and black pepper.

3. Put a layer of kosher salt in the pan about 1-inch (2.5-cm) deep. Lay the prime rib on the salt. Cover the prime rib completely with salt, wetting your hands and packing so the salt sticks to the rib and is completely covered.
4. Place the pan in the barbecue and cook 12 minutes per pound.
5. Take the pan out of the barbecue and let the roast rest for 10 minutes. Use a hammer to break the salt covering. The beef will be rare to medium-rare. Lift the roast out of the salt, wiping off any crystals that stick to the meat. Cover the meat with foil and let it rest for 10 more minutes.
6. Carve the roast at the table and serve generous slices on warmed plates.

## Fired-Up BBQ Pot Roast

Yield: 6–8 servings

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*For a whole meal in a pot, you can add root vegetables such as turnip or parsnips and vegetables such as Brussels sprouts and whole carrots when you add the potatoes.*

1 (1–2 pound [454–908 g] beef boneless chuck roast  
 1 cup (236 mL) diced carrots  
 1 cup (236 mL) diced onions  
 1 cup (236 mL) diced celery  
 2 cups (473 mL) beef broth  
 3 tablespoons (45 mL) ketchup  
 2 tablespoons (30 mL) cider vinegar  
 1 teaspoon (5 mL) balsamic vinegar  
 ¼ teaspoon (1.25 mL) ground cinnamon  
 ¼ teaspoon (1.25 mL) ground cloves  
 ¼ teaspoon (1.25 mL) minced fresh ginger  
 6 Yukon gold potatoes, peeled and halved  
 2 tablespoons (30 mL) cornstarch  
 ¼ cup (59 mL) dry red wine

1. Preheat the barbecue to medium high (300°F [150°C] to 325°F [165°C]) for indirect cooking.
2. In a large roasting pan or Dutch oven placed on the barbecue side burner or a stovetop burner, brown the beef on all sides, turning occasionally.
3. Remove the beef from the pot and set aside. Add the carrots, onions, and celery to the pot. Cook, stirring, for 2 minutes, then add the beef broth, stirring to loosen the brown bits.
4. Stir in the ketchup, vinegars, cinnamon, cloves, and ginger. Return the beef to the pot and bring to a boil, then place the covered pot in the barbecue over the unheated part of the grill and simmer for 1 hour.
5. Uncover the pot and add the potatoes. Replace the lid and cook for another 30 minutes.
6. Remove the beef and potatoes and set them aside. Return the pot to the burner.

**7.** In a small bowl, mix the cornstarch and wine until smooth. Add it to the pot, stirring constantly, bring to a boil, and boil for 1 minute. Return the beef and potatoes to the pot and cook another 5 minutes.

**8.** Carve the roast into thick slices. Serve with the cooked potatoes and several generous tablespoons of the gravy.

## Korean Bulgogi (Barbecued Beef)

Yield: 4 servings

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*In Korea, this dish, like most, would be served with kimchi, which consists of fermented vegetables such as cabbage, Chinese turnips, garlic, and cucumbers. It is sealed in jars and either buried or stored in underground cellars for up to a month, giving it a strong, heady flavor.*

1 pound (454 g) boneless beef top loin or sirloin steak  
 ¼ cup (59 mL) soy sauce  
 3 tablespoons (45 mL) sugar  
 2 tablespoons (30 mL) vegetable oil  
 ¼ teaspoon (1.25 mL) freshly ground black pepper  
 3 green onions, finely chopped, green and white parts  
 2 cloves garlic, peeled and finely minced

**1.** Trim the fat from the beef and cut the meat diagonally, across the grain, into ⅛-inch (0.25 cm) thick slices.

**2.** In a medium bowl, mix together the soy sauce, sugar, oil, pepper, onions, and garlic. Stir in the beef until all the slices are well coated. Cover and refrigerate for 2 to 4 hours.

**3.** Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).

**4.** Drain the beef. Cook the slices directly on the grill, 1 to 2 minutes per side, until they get a light char, then transfer them to a heated platter until you finish cooking all of the meat. Serve with steamed or fried rice and grilled vegetables.

## Tang-y Grill-Roast Prime Rib

Yield: 8–10 servings

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*A powdered breakfast drink developed for the first U.S. astronauts provides the secret citrus flavor to this beef; Tang is used liberally in the rub applied to the roast before cooking.*

1 (12–15 pound [5.4–6.8 kg]) beef prime rib with bone-in, cap off  
 1 cup (236 mL) kosher salt  
 1 cup (236 mL) coarse cracked black pepper  
 ½ cup (118 mL) Tang powdered breakfast drink  
 ¼ cup (59 mL) granulated garlic  
 5 cloves garlic, peeled and thinly sliced  
 Creole-butter injector marinade (or your favorite flavor) as needed  
 1 cup (236 mL) port  
 1 cup (236 mL) barbecue sauce

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Stir together the salt, pepper, Tang, and granulated garlic; rub over the prime rib.
3. With a sharp knife, cut slits in the meat and insert slices of garlic in each slit.
4. Fill a kitchen injector syringe with the marinade and inject the liquid deeply into the sides and ends of the roast in multiple locations.
5. In a large kettle grill, mound charcoal well over to one side. Place a 9 × 12-inch (22.5 × 30-cm) aluminum pan on other side of coal bed. When the coals are glowing, place the prime rib on the grill on the side opposite the coals, being careful that no part of the rib is directly over the coals. Put the lid on the kettle with the vents one-quarter open. Cook for approximately 2 hours, adding a handful of fresh charcoal every 30 minutes or so.
6. If using a gas grill, place the meat over indirect heat and rotate the meat several times while it is cooking.
7. At the 2-hour point, check the prime rib with a meat thermometer to determine doneness. Remove it from the fire at 110° F (43°C) for very rare, 115° F (46°C) for rare, 120° (49°C) for medium-rare, and so on, adding 4°F (2°C) for each degree of doneness. Remember, the temperature will rise approximately 10°F (3°C) while it is resting.
8. Allow the roast to rest, covered with aluminum foil, for 20 minutes before slicing.
9. In a small saucepan, mix together the port and barbecue sauce. Warm over medium heat while the meat is resting. Serve in a sauce boat beside the meat.

## Bing Cherry-Yaki Beef

Yield: 4–6 servings

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*I prefer to use Bing cherries in this dish, but you could substitute Lambert, Rainer, or even the blush-yellow Royal Ann varieties. This recipe comes from Cam Kellett from Camas, Wash.*

- 1 (3½-pound [1.6-kg]) lean beef chuck steak, cut into 1½-inch (3.5-cm) cubes
- ½ cup cherry juice
- ¼ cup (59 mL) dry sherry
- 1 (1 5/8-ounce [45.5-g]) packet teriyaki sauce mix
- 1 clove garlic, peeled and minced
- 1 tablespoon (15 mL) finely chopped candied ginger
- 1 tablespoon (15 mL) cornstarch
- 1 pint (454 g) black sweet cherries, cleaned, and pitted
- Cooked white rice, for serving
- 2 tablespoons (30 mL) blanched slivered almonds
- Chopped fresh parsley, for garnish

1. Make sure the grill is clean. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]) for direct and indirect heating.

2. In a cast-iron skillet over high heat, brown the beef cubes on all sides in small amount of fat trimmed from the beef. Remove from the heat when all pieces are nicely browned.
3. In a small bowl, blend  $\frac{1}{4}$  cup (59 mL) of the cherry juice with the sherry, teriyaki sauce mix, garlic and, ginger and pour it over the beef in the skillet.
4. Cover the skillet and bake in the center of the grill for 2 to 2½ hours, stirring occasionally, until the beef is fork-tender.
5. Transfer the beef cubes to the center of large platter and cover with aluminum foil.
6. Blend the cornstarch with the remaining cherry juice and stir this mixture into the liquid remaining in skillet. Cook over medium high heat until the sauce thickens. Add the pitted cherries and stir until heated through.
7. Uncover the beef, surround it with mounds of white rice, spoon the cherry sauce over the beef and rice, sprinkle everything with slivered almonds and chopped parsley, and serve.

## Brazilian Marinated Steaks with Chile-Lime Sauce

Yield: 4 servings

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*Churrascaria restaurants in Brazil vary from those that use eight-foot-tall stainless rotisserie racks over gas flames and waiters who bring huge joints of meat to carve tableside to pits dug in the earth, framed by wooden logs, where the meat is cooked on wooden skewers placed across the logs.*

- 5 jalapeño peppers, stemmed, seeded, and chopped
- 2 teaspoons (10 mL) flake salt, divided
- 2 white onions, peeled and chopped
- 12 cloves garlic, peeled and chopped
- 4 (½-pound [227-g]) beef sirloin steaks, 1½ inches (3.5 cm) thick
- ½ cup (118 mL) fresh-squeezed lime juice (from about 3 limes)
- ⅓ cup (79 mL) dry red wine
- 2 teaspoons (10 mL) dried oregano
- 1 bay leaf
- 1 teaspoon (5 mL) freshly ground black pepper
- 1 cup (236 mL) loosely packed, coarsely chopped fresh Italian parsley

1. In a food processor, combine the jalapeño peppers, 1 teaspoon (5 mL) of the salt, half the onions, and one-third of the garlic, and process until a paste is formed. You should have about ½ cup (118 mL) of sauce. Refrigerate until ready to use.
2. Place the steaks in a large baking dish. In a small bowl, whisk together the lime juice, the wine, the remaining minced onion and garlic, the oregano, the bay leaf, the remaining 1 teaspoon (5 mL) salt, and the pepper. Pour this marinade over the steaks, turning to coat each steak evenly. Cover and refrigerate, turning every couple of hours, for 4 to 6 hours.

3. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to high (450°F [240°C] to 500°F [260°C]).
4. Remove the jalapeño–onion–garlic sauce from the refrigerator to bring it to room temperature.
5. Remove the steaks from the marinade and wipe off the excess. Transfer the steaks to the grill over direct heat and cook for 5 to 6 minutes per side, to an internal temperature of 145°F (63°C) for medium-rare.
6. Transfer the steaks to a heated platter, sprinkle with the parsley, cover them with foil, and let stand for 5 minutes. Serve with the sauce on the side.

## Sir Brucie's Meat Loaf

Yield: 8 servings

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*You can change this recipe by using 1½ pounds (680 g) beef and ½ pound (227 g) pork, ground turkey, sausage, chicken, or lamb. All other ingredients stay the same. This recipe comes from Sir Bruce Paris from Nairobi, Kenya.*

1 cup (236 mL) soft breadcrumbs  
 ½ cup (118 mL) milk  
 2 pounds (908 g) ground beef  
 2 tablespoons (30 mL) minced onion  
 1½ teaspoons (7.5 mL) salt  
 1 large egg, beaten  
 ½ cup (118 mL) barbecue sauce or ketchup  
 3 (½-inch [1-cm]) thick slices cheddar cheese  
 Minced fresh parsley, for garnish

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Lightly grease a loaf pan.
3. Soak the breadcrumbs in the milk.
4. In a medium bowl, mix together the ground beef, onions, soaked bread, salt, and egg. Scoop half of the mixture into the prepared loaf pan and add the cheese. Cover with the remaining mixture.
5. Mix the barbecue sauce (or ketchup) with ½ cup (118 mL) water and pour half of this mixture over the meat. Bake in the center of the barbecue for 1 hour, basting often with the remaining sauce.
6. Remove the meat from the barbecue, let cool, and cut into slices or spoon onto plates. Sprinkle with minced parsley and serve.

## Thweet Tooth Thirloin Thteaks

Yield: 6 servings

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*Thith ith a fun way to cook thteaks. The thugar doesn't burn, it merely carmelithez on the meat, adding a thugary, thweet taste.*

¾ cup (177 mL) packed dark brown sugar  
 1 tablespoon (15 mL) cracked black peppercorns  
 1 tablespoon (15 mL) paprika  
 1 tablespoon (15 mL) granulated garlic  
 1 teaspoon (5 mL) kosher salt  
 1 teaspoon (5 mL) onion powder  
 1 teaspoon (5 mL) dried rosemary  
 6 (1-inch [2.5-cm] thick) beef sirloin steaks

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to high (400°F [200°C] to 450°F [240°C]).
2. In a medium bowl, combine the sugar, peppercorns, paprika, garlic, salt, onion powder, and rosemary and set aside. Pat the steaks dry with a paper towel and coat both sides of the steaks with the dry mixture, pressing the steaks deeply into the sugary rub.
3. Grill the steaks directly over high heat for about 2 minutes per side, until they are well-marked and seared. Move the steaks to the indirect side of the grill for about 3 minutes per side, cooking until the steaks are done to your liking. If you prefer them medium-rare, take them off the grill when a meat thermometer inserted into the center of a steak sideways registers 135°F (57°C).
4. Transfer the steaks to a heated platter and let them rest, covered, for 10 minutes before serving. The temperature will rise to 145°F (63°C), perfect for medium-rare. Medium would be 10°F (6°C) higher.
5. Don't ask about well-done or I'll thmack you.

## Cow-Stuffed Pig Roast

Yield: 6–8 servings

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*I tasted this roast at a barbecue festival in Charlotte, North Carolina, as an entry submitted in the "Backyard BBQ" category, and I never forgot how good it was. This approximation of that recipe comes from Robert Krumbine from Charlotte, N.C.*

1 (3-pound [1.3-kg]) boneless pork loin roast  
 1 cup (236 mL) barbecue sauce of your choice, divided  
 ½ pound (227 g) ground beef  
 ¼ cup (59 mL) chopped onion  
 1 small clove garlic, peeled and minced  
 ¼ teaspoon (1.25 mL) salt  
 Freshly ground black pepper, to taste  
 8 ounces (227 g) mushrooms, stems removed, coarsely chopped  
 ¼ cup (59 mL) seasoned breadcrumbs  
 ¼ cup (59 mL) freshly grated Parmesan cheese  
 1 tablespoon (15 mL) chopped fresh basil

1 teaspoon (5 mL) ground cumin

Parsley sprigs, for garnish

Mixture of 1 cup (236 mL) apple juice and 1 tablespoon (15 mL) olive oil in a spray bottle

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (300°F [150°C] to 350°F [180°C]).
2. To butterfly the loin, split it lengthwise almost all the way to opposite side, then spread it open flat and pound with a meat-tenderizing mallet to spread the meat out to a rectangle about 10 × 15 inches (25 × 37.5 cm) and ¾-inch (0.75-cm) thick. Brush the surface with ¼ cup (59 mL) of the barbecue sauce.
3. In a large bowl, combine the ground beef, onion, garlic, salt, pepper, and ¼ cup (59 mL) of the remaining barbecue sauce and mix thoroughly. Spread this mixture evenly over the top of the pork roast.
4. Press the chopped mushrooms into the ground beef, then sprinkle the breadcrumbs and Parmesan cheese over the meat. Sprinkle with the basil and cumin. Starting at one side, roll up and tie the pork roast into a large round shape. Place it on a rack in a shallow roasting pan.
5. Place pan in the barbecue and roast, uncovered, for about 2½ hours, spraying 3 or 4 times with the apple juice mixture.
6. During the last 10 to 15 minutes of the cooking time, baste the roast with the remaining barbecue sauce. Serve roast on heated platter, and garnish with fresh parsley.

## Coffee-and-Pepper-Crusted New York Steaks

Yield: 4 servings

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*If you love the smell of roasting coffee beans and the smell of steaks on a charcoal fire, stand back, Bubba you're gonna love this recipe. I prefer ribeye steaks, but this New York version is as good as it gets.*

2 tablespoons (30 mL) whole coffee beans

2 tablespoons (30 mL) whole black peppercorns

4 (¾-pound [336-g]) New York strip steaks, 1–1½-inches (2.5–3.5 cm) thick

Vegetable oil grilling spray

Kosher salt, to taste

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (450°F [240°C] to 500°F [260°C]).
2. In a food processor or coffee grinder, coarsely grind the coffee beans and peppercorns. Pour the grounds into a wide, flat pan.
3. Press the steaks heavily into the coffee-peppercorn mixture, making sure the steaks are evenly covered on both sides.
4. Spray the steaks lightly with the oil and grill them over direct heat for 4 to 5 minutes per side, or until they reach desired doneness, turning once.
5. Remove the steaks from the grill. Sprinkle both sides with the kosher salt, cover, and allow to rest for 4 to 5 minutes before serving.

## Jack Daniel's Old No. 7 Flank Steak

Yield: 4 serving

*Of course, you could use just about any whiskey or Scotch in this recipe, but I'm partial to Old Jack because they sponsor the annual "World Cup" of barbecue: the Jack Daniel's World Championship Invitational Barbecue contest.*

1 (1½-pound [681-g]) beef flank steak, ½-inch (1-cm) thick  
 1 clove garlic, peeled and minced  
 2 teaspoons (10 mL) dry mustard  
 ¼ cup (59 mL) Jack Daniel's whiskey  
 2 tablespoons (30 mL) butter  
 Kosher salt, to taste  
 Freshly ground black pepper, to taste

1. Score the flank steak with a sharp knife, about ⅛ inch (0.25 cm) deep, in a diamond pattern, and set aside.
2. In a small bowl, mash the garlic with the mustard. Stir in the whiskey, pour the mixture over the steak, cover with plastic wrap, and refrigerate overnight.
3. Remove the steak from the refrigerator and bring it to room temperature. (This should take about 1 hour.) Remove the steak from the marinade and discard the liquid.
4. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
5. Grill the steak for 3 to 5 minutes per side.
6. Transfer the steak to a hot plate, drop the butter on top, cover with aluminum foil, and let rest for 4 minutes.
7. Sprinkle the steak with salt and pepper. Cut it across the grain into ¼-inch (0.5-cm) thick slices. Serve hot.

## Browne-Bagged Sirloin Steaks

Yield: 4–6 servings

*I developed this recipe while fooling around with a similar recipe (Mojo Pork Butt in a Bag, page 516). I also like to use brown paper bags for Dirty Bag Shrimp (page 331), Ribs in a Bag (page 465), and Apple Pie Baked in a Bag (page 720).*

1 (2–3 pound [908 g–1.3 kg]) beef top sirloin steak, cut 2½ inches (6 cm) thick  
 ¼ cup (60 mL) butter, melted  
 ¼ cup (60 mL) olive oil  
 1 tablespoon (15 mL) dried savory  
 1 tablespoon (15 mL) freshly ground black pepper  
 2 teaspoons (10 mL) seasoned salt  
 1 teaspoon (5 mL) minced garlic  
 1 cup (236 mL) soft breadcrumbs  
 1 cup (236 mL) shredded sharp cheddar cheese  
 Butter, for garnish

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).

2. With a sharp knife, trim the excess fat from the steak and set the steak aside.
3. In small bowl, mix together  $\frac{1}{4}$  cup butter, the olive oil, the savory, the black pepper, the salt, and the garlic until well blended. Brush both sides of the steak with this mixture.
4. In a wide, flat pan or bowl, combine the breadcrumbs and cheese and stir to mix well. Press both sides of the steaks into the breadcrumb-cheese mixture to coat.
5. Place the steak in a brown paper bag. Fold the end over twice and staple or paperclip the bag shut.
6. Place the bag on a rimmed baking sheet and cook the steak for 30 minutes. Increase the temperature to 425°F (220°C) by adding more lit coals or turning up the gas, and cook for 15 minutes longer.
7. Remove the steak from the bag. Add a pat of butter to each steak, cover with foil, and let rest for 4 to 5 minutes.
8. With a sharp knife, carve the steak into thin slices across the grain and serve.

## Fabiano's Italian-Style Short Ribs

Yield: 4–6 servings

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*You can also cook this dish with full-sized beef ribs or with ribs cut in the South American “asado” style, in 1-inch (2.5-cm) pieces across the bones the width of the beef rack. This recipe comes from Fabiano Domenico from Preci, Italy.*

3½–4 pounds (1.6–1.8 kg) beef short ribs, cut into serving pieces  
 1 cup (236 mL) ketchup  
 ½ cup (118 mL) Italian salad dressing  
 ½ cup (118 mL) chopped onion  
 ¼ cup (59 mL) firmly packed brown sugar  
 2 tablespoons (30 mL) Worcestershire sauce  
 1 tablespoon (15 mL) prepared mustard  
 Red leaf lettuce, for serving  
 Parsley, for garnish  
 Orange slices, for garnish

1. Preheat the barbecue to medium high (250°F [120°C] to 300°F [150°C]).
2. Place the ribs in a Dutch oven, add water to cover, cover tightly, and cook on a stovetop or barbecue side burner over medium heat for 1½ to 2 hours.
3. While the ribs are cooking, combine the ketchup, salad dressing, onion, brown sugar, Worcestershire sauce, and mustard in a medium bowl and stir well. Set aside.
4. Drain the fat from the ribs and return the ribs to the Dutch oven. Pour the barbecue sauce over the ribs, cover tightly, and cook in the barbecue grill for 50 to 60 minutes, basting and turning the ribs frequently.
5. Remove the cover during last 20 minutes to reduce and thicken the sauce.
6. Transfer the ribs to a large platter. Skim the fat from the sauce and pour the sauce over the ribs.
7. Serve on red leaf lettuce, garnished with parsley sprigs and orange slices.

## Old Fashioned Beef Short Ribs

Yield: 4–6 servings

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*Instead of beef ribs, you could use buffalo short ribs in this recipe. They are very flavorful and contain less cholesterol, fat, and saturated fat compared with beef, pork, chicken, and even most fish.*

2 tablespoons (30 mL) vegetable oil  
 3 pounds (1.3 kg) beef short ribs  
 3 tablespoons (45 mL) all-purpose flour  
 2 cups (473 mL) beef broth  
 1 cup (236 mL) dried apricots  
 3 tablespoons (45 mL) brown sugar  
 1 tablespoon (15 mL) cider vinegar  
 ½ teaspoon (2.5 mL) salt  
 ¼ teaspoon (1.25 mL) ground cinnamon  
 ¼ teaspoon (1.25 mL) ground cloves  
 ¼ teaspoon (1.25 mL) ground allspice

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. In a cast-iron skillet or Dutch oven on a side burner or stovetop burner, heat the oil. Dust the ribs with the flour and brown them well in the oil.
3. Drain off the excess fat. Add the remaining ingredients to the ribs and bring everything to a boil.
4. Place the skillet in the center of the grill, cover, and let the ribs bake for 2½ hours, turning and basting occasionally until they are done.
5. Using long barbecue tongs, remove the ribs and place them on a serving dish. Cover and set aside.
6. Skim the fat from the surface of the sauce, reheat it, and pour over the ribs on the platter.

## Mustard-Butter Steaks

Yield: 2–4 servings

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*For a zippier butter mixture, use Dijon-style or hot mustard, or add a teaspoon of bottled horseradish to ignite your taste buds.*

1 stick butter, softened, divided  
 2 (¾-inch [1.5-cm] thick) beef ribeye steaks  
 1½ teaspoons (7.5 mL) lemon juice  
 1½ teaspoons (7.5 mL) prepared mustard

1. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Place a 10-inch (25-cm) cast-iron skillet on the barbecue grill. Add 3 tablespoons (45 mL) of the butter. When the butter has melted, add the steaks to the pan and cook them until browned on both sides, about 8 minutes for rare, or until they reach your desired doneness.

**3.** In small bowl, combine the remaining butter, the lemon juice, and the mustard and mix well. When the steaks are done, top them with mustard-butter, cover with foil and let rest for 5 to 8 minutes.

## Santa Maria Tri-Tip

Yield: 8–10 servings

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*This is by far the most popular cut of meat barbecued in California's Central coast area, from Santa Barbara north to San Louis Obispo, and in parts of Oregon and Washington. Unfortunately, the rest of the country ignores the bottom part of the sirloin, often using it for sirloin tips, a poor second choice to the juicy, flavorful tri-tip roast itself.*

1 (4–5 lb. [2.2–2.7 kg]) beef tri-tip roast  
 1 cup (236 mL) teriyaki sauce  
 1 cup (236 mL) Chianti  
 1 large onion, peeled and chopped  
 ¼ cup (59 mL) melted clarified butter  
 ¼ cup (59 mL) olive oil  
 ¼ cup (59 mL) A1 steak sauce  
 3 tablespoons (45 mL) minced garlic  
 Several long rosemary branches, tied at one end to form a basting brush

- 1.** Put the roast in a resealable plastic bag. In a large bowl, combine the teriyaki sauce, Chianti, onion, butter, olive oil, steak sauce, and garlic and stir well. Pour the mixture into the bag over the roast and marinate overnight in the refrigerator.
- 2.** Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (400°F [200°C] to 450°F [240°C]) for direct and indirect heating.
- 3.** Remove the meat from the marinade and set it aside. Pour the reserved marinade into a small saucepan and bring it to a boil. Boil for at least 10 minutes so it will be safe to use as a brush-on marinade, then let it cool.
- 4.** Place the tri-tip over direct heat for 5 minutes a side, then transfer it to an unheated side of the barbecue and cook for 1 to 1½ hours, until the meat is evenly browned and has an internal temperature of 130°F (54°C) to 135°F (57°C). Use the rosemary brushes to baste the meat once every half hour as it cooks, leaving the brush standing in the marinade between basting sessions.
- 5.** Seal the meat in foil for 15 to 20 minutes. The meat's internal temperature should reach 145°F (63°C; medium-rare) in that time. Slice thinly and serve on toasted sourdough bread or crusty rolls. Bring any remaining marinade to the table to pour over the meat.

## Citrus-Grilled Steak

Yield: 2 servings

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*An unusual but delicious combination of orange juice and meat makes a tangy, sweet steak sauce that goes well with the charred strip steaks.*

1 cup (236 mL) frozen orange juice concentrate, thawed  
 ½ cup (118 mL) A1 Steak sauce  
 ¼ cup (59 mL) dry sherry  
 Juice of 1 lemon  
 1 clove garlic, peeled and minced  
 2 (8-ounce [227-g]) beef strip steaks, about 1 inch (2.5 cm) thick

1. In a small bowl, combine the orange juice concentrate, steak sauce, sherry, lemon juice, and garlic. Place the steaks in a flat glass baking dish and pour in half of the orange juice mixture. Cover and refrigerate for 1 hour, turning the meat occasionally.
2. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
3. In a small saucepan over medium heat, cook the remaining orange juice mixture until it is reduced by half. Turn off the burner and keep the sauce warm.
4. Remove the steaks from the marinade and grill them over direct heat for 4 minutes on each side until they get a light char, or until done to your liking, turning once.
5. Serve the steaks with the warm orange sauce on the side.

## Peppercorn Beef Kebabs

Yield: 4 servings

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*Try sprinkling the meat with brown sugar just before it goes on the grill. The sugar quickly caramelizes, giving the kebabs a sweet, charred flavor.*

1 (1-pound [454-g]) beef sirloin steak, cut 1 inch (2.5 cm) thick  
 1 teaspoon (5 mL) black peppercorns, freshly cracked  
 ½ teaspoon (2.5 mL) salt  
 ½ teaspoon (2.5 mL) paprika  
 1 clove garlic, peeled and mashed  
 1 medium onion, peeled and cut into 12 wedges

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (450°F [240°C] to 475°F [250°C]).
2. With a sharp knife, cut the steak into 1-inch (2.5-cm) pieces, place the pieces in a shallow dish, and set aside.
3. In a small bowl, mix together the peppercorns, salt, paprika, and garlic. Pour this mixture over the beef and toss to coat. Let marinade for 30 minutes to 1 hour, covered, at room temperature.

4. Thread an equal number of beef pieces onto each of 4 (12-inch [30-cm]) skewers, separated by onion wedges. Place the kebabs on the grill and cook for 8 to 10 minutes, turning often, for rare to medium-rare.
5. Remove the kebabs from grill and serve one per person.

## Smokin' Sirloins

Yield: 4 servings

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*The reason we suggest letting steaks rest after cooking is the physics of cooking: Fire drives moisture to the top surface of steaks and roasts, and when you turn the meat over, the process repeats. If you serve meat right away, only the top portion is juicy. When you let meat rest, the juices recirculate throughout the meat and your whole steak is juicy.*

4 (2-inch [5-cm] thick) beef top sirloin or ribeye steaks  
 1 tablespoon (15 mL) garlic salt  
 ½ teaspoon (2.5 mL) freshly ground black pepper, plus more, to taste  
 1 (6-ounce [168-g]) can tomato paste  
 ¾ cup (177 mL) Worcestershire sauce  
 ¼ cup (60 mL) butter  
 Juice of 2 lemons  
 ¼ teaspoon (1.25 mL) garlic powder  
 Olive oil, for brushing

1. Make sure the grill is clean and generously sprayed with nonstick grill-spray. Preheat the barbecue to medium high (450°F [240°C] to 500°F [260°C]) for direct and indirect cooking.
2. Soak 1 to 2 pounds (454 to 908 g) hickory chips in water.
3. Lightly season the steaks with garlic salt and a few healthy grinds of pepper on both sides. Cover and set aside.
4. In a small saucepan, combine the tomato paste, Worcestershire sauce, butter, lemon juice, garlic powder, and ½ teaspoon (2.5 mL) pepper and bring to a boil. Lower the heat and simmer for 20 minutes, stirring several times.
5. Lightly brush olive oil on the steaks and place them on the grill to quickly sear the meat on both sides, about 1 minute per side, then remove the steaks from the grill.
6. Place the well-drained hickory chips in an aluminum foil packet and poke holes in the top only. Place the foil directly on the coals or on a gas flame and return the steaks to the unheated side of the grill. Baste the steaks with the sauce, cover, and close all vents. Turn the steaks over every 5 minutes and baste; cooking approximately 15 to 20 minutes for medium-rare and 20 to 25 for medium-rare to medium.
7. When the steaks reach your preferred doneness remove the cover of the bbq and baste the meat one more time. Serve the steaks on very hot plates.

## Peppercorn Rib Eyes

Yield: 4–6 servings

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*You can buy cracked peppercorns or, better yet, crack your own. Put green, red, white and black peppercorns in a dish towel on a marble or stone countertop and lightly hit with a hammer to just crack them, not pulverize them.*

½ cup unsalted butter, at room temperature  
¼ cup (60 mL) crumbled blue cheese  
½ teaspoon (2.5 mL) finely minced shallots  
2 teaspoons (10 mL) brandy  
1 sprinkle sea salt  
4 (10–12 ounce [280–336 g]) beef ribeye steaks  
½ cup (118 mL) cracked black, red, white, and green peppercorns  
1 tablespoon (15 mL) coarse French sea salt  
3 tablespoons (45 mL) extra virgin olive oil

- 1.** In a small bowl, mash together the warm butter, crumbled blue cheese, shallots, and brandy. Lightly season with salt, stir, and set aside.
- 2.** Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
- 3.** Rub the peppercorns into both sides of each steak, pressing them into the meat with your hands. Sprinkle with the salt.
- 4.** Place steaks on the very hot grill and cook until well browned on one side, 2½ minutes. Turn the steaks and place them on the cooler side of grill for an additional 2½ minutes.
- 5.** Transfer the steaks from the grill to an oiled cast-iron skillet on the unheated side of the grill. Cook for an additional 6 to 7 minutes for rare (120°F [49°C] on an instant-read thermometer); 8 to 9 minutes for medium-rare (125°F [52°C]); or 9 to 10 minutes for medium (130°F [54°C]), remembering the temperature will rise between 5° to 15°F (3° to 9°C) while resting, if covered.
- 6.** Remove the steaks from the pan and place them on a heated platter. Top each cooked steak with a generous 1 tablespoon (15 mL) mound of the flavored butter, cover with foil, and let the meat rest for 5 to 10 minutes.

## Smoked Beef Brisket

Yield: 8–10 servings

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*Some say cooking brisket is like cooking a snow tire, but with this method, the results will be mouthwateringly moist, even though the outside of the brisket may look like a meteorite or a charred hunk of rubber.*

3 tablespoons (45 mL) brown sugar  
 2 tablespoons (30 mL) cayenne pepper  
 1 tablespoon (15 mL) paprika  
 1 tablespoon (15 mL) salt  
 1 tablespoon (15 mL) onion powder  
 1 tablespoon (15 mL) freshly ground black pepper  
 2 teaspoons (10 mL) granulated garlic  
 1 teaspoon (5 mL) ground cumin  
 ¼ cup (59 mL) prepared yellow mustard  
 2 tablespoons (30 mL) Worcestershire sauce  
 1 teaspoon (5 mL) hot sauce of your choice  
 1 (8–10 pound [3.6–4.4 kg]) beef brisket

- 1.** Preheat the smoker to 220°F (105°C) and add your favorite wood chips.
- 2.** In a small bowl, combine the brown sugar, cayenne pepper, paprika, salt, onion powder, black pepper, garlic, and cumin and set aside.
- 3.** In another bowl, mix together the yellow mustard, Worcestershire sauce, and hot sauce. Spread this mixture all over the brisket, massaging it into the meat.
- 4.** Sprinkle the dry rub onto the mustard base and, again, massage it into the meat.
- 5.** Place the brisket in the smoker, fat cap on top, and cook for 10 hours. Keep the smoker temperature at about 220°F (105°C) at all times. You only need the wood chips and the smoke they produce for about 30 minutes; after that the meat can't absorb any more smoke flavor.
- 6.** To increase tenderness, take the brisket out of the smoker, wrap it in several layers of clear plastic wrap and then in aluminum foil, and return it to the smoker, and smoke it at 180° to 200°F (80 to 95°C) for 2 more hours.
- 7.** Take the brisket out of the smoker and allow it to sit for 20 minutes, then unwrap the foil and plastic wrap and present it at the table. Using a sharp knife, slice the meat across the grain.

## Phyllo Philet (aka Phyllo Dough–Wrapped Filet Mignon)

Yield: 8 servings

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*Frozen phyllo dough should be brought to room temperature slowly before using, then carefully unfolded and kept covered with a damp cloth until you are ready to brush each sheet with butter.*

1 (3-pound [1.3-kg]) beef filet mignon, trimmed  
1 teaspoon (5 mL) kosher salt  
2 tablespoons (30 mL) butter  
1 tablespoon (15 mL) olive oil  
1 teaspoon (5 mL) balsamic vinegar  
8 ounces (227 g) mushrooms, coarsely chopped  
4 large shallots, peeled and chopped  
1 (1-pound) package phyllo pastry  
½ cup (118 mL) melted butter  
Paprika, for garnish

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
2. Grease or spray a baking sheet generously with cooking spray.
3. Sprinkle the filet with the salt. In a large cast-iron skillet over high heat, combine the butter, olive oil, and balsamic vinegar. Add the filet and sear on all sides. Remove the filet from the pan, cover it with foil, and set aside.
4. Add the mushrooms and shallots to the skillet and sauté them in the steak juices for 2 to 3 minutes, until they soften and begin to brown. Set aside.
5. On a cutting board or other flat surface, stack 14 sheets of phyllo on top of one another, brushing each layer with melted butter as you stack.
6. Spread the mushroom mixture in the center of the stack of phyllo and then place the filet on top of the mushrooms. Fold the phyllo dough carefully around the beef. Seal all the edges with additional sheets of pastry and brush the seams with butter. (You may have extra sheets left over.)
7. Place the dough-encased filet meat side down carefully onto the prepared baking sheet. Cook the filet in the barbecue for 45 minutes, or until the pastry is golden and flaky.
8. Remove the wrapped steak from the pan and let it rest for 5 minutes, covered. Sprinkle the top of the pastry with paprika, then cut into portions to serve.

## Planked Porterhouse

Yield: 4 servings

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*There are several kinds of planks made for barbecuing on the grill, but I prefer oak planks for steaks, cedar planks for salmon and pork, and alder planks for halibut and other fish. If you can't find them at your local supermarket, [www.tailgating-planks.com](http://www.tailgating-planks.com) carries several varieties, including a new "beer-butt chicken" plank.*

1 (2-inch [5-cm] thick) beef porterhouse steak  
 Olive oil, as needed  
 Seasoned salt, to taste  
 Freshly ground black pepper, to taste  
 4 cups (0.95 L) garlic mashed potatoes  
 ½ cup (118 mL) melted butter, divided  
 ¼ cup (59 mL) minced fresh parsley

- 1.** Soak an oak plank overnight in water, weighted down with cans of vegetables or a pitcher filled with water so the wood is completely submerged under the water.
- 2.** Preheat the barbecue to medium high (450°F [240°C] to 500°F [260°C]).
- 3.** With a sharp knife, cut the excess fat from the steak and score any edge fat you leave on the meat. Set aside at room temperature until you are ready to grill the steak.
- 4.** Remove the plank from the water, briefly wipe the surface, and brush it with olive oil. Place the steak on the plank, season it with the salt and pepper, and put the plank in the center of the grill. Keep a spray bottle of water handy; if the plank begins to ignite around the edges, merely spray the flames down with the water and continue cooking.
- 5.** After 10 minutes, open the barbecue and carefully spoon the mashed potatoes around the steak, making small indentations all around the top of the potatoes. Drizzle the potatoes with half of the melted butter.
- 6.** Close the lid and continue cooking the steak for 5 to 7 minutes, again watching the oak plank for flare-ups, spray bottle in hand.
- 7.** When the steak is cooked to your desired doneness (this is not a good method for medium or well-done meat), remove the plank and steak from the barbecue, drizzle the potatoes with the remaining butter, sprinkle with parsley, and serve at once on a large platter.

## Apple Cider–Marinated Sirloin Tip

Yield: 8–10 servings

*You can, of course, make your own concentrated beef stock, boiling bones, vegetables, and beef trimmings for hours, then reducing the liquid to concentrate it. Or you can purchase any number of concentrated beef stock products online or at your local grocery store. I've used and like Savory Choice, Kikkoman Soup Base, and especially the More Than Gourmet Pro Reduced Veal and Beef Stock, all of which are available online.*

1 (5-pound [2.3-kg]) beef sirloin tip roast  
 1½ cups (354 mL) apple cider  
 ¼ cup (59 mL) vegetable oil  
 3 tablespoons (45 mL) apple cider vinegar  
 1 tablespoon (15 mL) balsamic vinegar  
 1 tablespoon (15 mL) chopped green onion, green and white parts  
 2 cloves garlic, peeled and crushed  
 2 bay leaves  
 ½ teaspoon (2.5 mL) kosher salt  
 ¼ teaspoon (1.25 mL) ground thyme  
 Freshly ground black pepper, to taste  
 5 slices bacon  
 1 teaspoon (5 mL) instant beef bouillon  
 1 cup (236 mL) boiling water  
 2 tablespoons (30 mL) all-purpose flour  
 1 tablespoon (15 mL) milk

1. Place the beef in a 2-gallon (7.6-L) resealable plastic bag and set aside.
2. In a large bowl, combine the cider, oil, vinegars, onion, garlic, bay leaf, salt, thyme, and pepper and mix well. Pour this mixture over the beef in the plastic bag and seal it shut. Place the bag in a shallow dish (just in case the bag leaks) and refrigerate for at least 12 hours.
3. Preheat the barbecue to medium high (350°F [180°C] to 400°F [200°C]).
4. Fry the bacon in a Dutch oven or roasting pan until crisp, then remove and drain the bacon. Remove the beef from the marinade and brown the meat in the remaining bacon fat in the Dutch oven over medium heat for about 20 minutes.
5. Dissolve the beef bouillon in the boiling water, then pour it and the reserved marinade into the Dutch oven. Add the crumbled bacon, cover, and cook in the barbecue for 2½ hours, or until an instant-read meat thermometer reads 160°F (71°C).
6. Place the beef roast on a warm platter, cover, and let stand for 10 to 15 minutes before slicing.
7. While the meat is resting, whisk together the flour and milk, then add it to the liquid in the Dutch oven, which you've returned to the grill or a side burner. Stir with a whisk until the liquid thickens, then pour the gravy into a pitcher and put it on the table.
8. Slice and serve the sirloin tip roast.