



unique recipes

We hope will become your favorites!

double salsa burgers

A fresh tomato salsa flavors the beef mixture for a zesty tasting burger. The salsa also serves as a colorful topping.

Makes 6 burger patties.

INGREDIENTS

1 large tomato, seeded and finely chopped
 1/2 cup finely chopped green pepper
 1/4 cup finely chopped red onion
 2 finely chopped, seeded jalapeno peppers
 1 garlic clove, minced
 1 tbsp. snipped cilantro
 1/4 tsp. salt
 1 1/2 pounds lean ground
 2 cups shredded lettuce
 1/3 cup finely shredded cheddar cheese
 1/4 cup dairy sour cream and /or guacamole

PREPARING THE SALSA

Combine tomato, green jalapeno peppers, garlic, cilantro and salt in a bowl. Set aside 2 tablespoons of remaining salsa until serving time.

PREPARING THE BURGERS

In another bowl, combine ground beef with 2 tablespoons of reserved salsa, mix well. Shape mixture into six 1/2 inch thick burgers and place on the grill directly over MEDIUM heat with lid up. Grill for 13 to 15 minutes or until no pink remains. Turn burgers once, halfway through grilling time. Arrange the shredded lettuce on individual plates. Top lettuce with a burger, cheddar cheese and salsa. Serve with sour cream and/or guacamole.



grandhall
 KING STYLE

chicago style hotdogs

Serve these hot dogs "Chicago-style" with pickled peppers!

Makes 4 servings

INGREDIENTS

1/3 cup ketchup
 1/4 cup chopped pickled peppers
 2 tbsp. pickle relish
 2 tbsp. chopped onion
 1/4 tsp. poppy seed
 4 fully cooked 4-ounce jumbo hot dogs
 4 hot dog buns

PREPARING THE RELISH

Combine ketchup, chopped pickled peppers, relish, onion and poppy seed in a small bowl, then set aside.

PREPARING HOT DOGS

Place hot dogs on grill directly over MEDIUM heat 5 to 8 minutes with the lid up. Turn hot dogs and brush with some of the relish mixture. Grill hot dogs 6 to 8 minutes more or until thoroughly cooked.

TO SERVE

Toast inner sides of hot dog buns on grill. Serve hotdogs inside buns and top with remaining relish mixture.



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 KING STYLE

traditional holiday turkey

Imagine everyone's surprise when you serve your next holiday turkey—complete with dressing—delicious and tender right from the grill!
Serves 8–10

INGREDIENTS FOR TURKEY

8–10 pound whole turkey
 4 ounces butter, softened
 2 tbsp. chopped thyme
 2 tbsp. lemon juice
 2 tsp. grated lemon rind

INGREDIENTS FOR DRESSING

2 ounces butter
 2 onions, finely chopped
 8 ounces bacon, chopped
 2 tbsp. port wine
 1/4 cup red wine
 2 chicken stock cubes
 4 ounces chopped cashews, hazelnuts or pecans
 1/2 cup chopped celery
 1/2 cup chopped carrot
 1–1 1/2 cups fresh white breadcrumbs
 1 egg, lightly beaten
 Salt and pepper to taste

PREPARING THE DRESSING

Prepare dressing in a cooking pan directly over MEDIUM heat. Melt butter, add onions and bacon then sauté 3 minutes. Add port, red wine and stock cubes and bring to a boil. Cook 2 minutes. Wear protective gloves and remove pan to allow ingredients to cool. Add remaining ingredients and mix.

PREPARING THE TURKEY

Although not required, you may want to preheat your grill 3 minutes. Wash inside of turkey and dry with paper towels. Pack breadcrumb seasoning into the turkey cavity. Combine the butter, thyme, lemon juice and rind together in a bowl. Using turkey baster, insert butter mixture under skin covering the turkey breast. Truss the turkey with string and place it on a baking pan or roasting rack that rests into a cooking pan. Remove the cooking grids from your grill if necessary, then place the cooking pan and turkey in the center of your grill. Turn one outside burner to LOW, the other to MEDIUM, and close lid. Cook indirectly for 3 1/2 to 4 hours or until cooked. Halfway through cooking time you may alternate burner temperatures so that the turkey browns evenly. Once cooked, remove dressing from turkey, slice and serve.



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 KING STYLE

Shown with optional Chrome Roasting Rack and Cast-Iron Pan with Lid.
 To order call 1-800-770-9769.

pizza on the grill

You may never want to call out for pizza again! Follow this pizza dough recipe, or purchase ready made pizza dough found in your grocers refrigerated section—next to the biscuits. Slice and serve directly from the grill. Serves 6 – 8

INGREDIENTS

1 1/2 tsp. dried yeast
1 cup lukewarm water
1/2 tsp. sugar
3 tbsp. olive oil
3 cups all purpose flour
1/4 cup tomato paste or Italian tomato sauce
6 ounces sliced pepperoni
1 red pepper, roasted and sliced
3/4 cup pitted black olives
8 ounces grated mozzarella cheese

It's easy to customize this recipe with toppings to suit your family's taste. For spicier crust, lightly rub the dough with olive oil then spice with pepper and garlic salt before spreading your tomato sauce.

PREPARING THE PIZZA DOUGH

Combine yeast, water and sugar together and let stand in a warm place until mixture starts to form. Add this yeast mixture to flour and oil and combine to form your pizza dough. Knead on a lightly floured surface until smooth and elastic. Cover and stand in a warm place until doubled in size. Knock back dough and roll out to a rectangle the size of your cooking pan or baking dish. Place dough into a lightly oiled pan.

If you purchased a ready-made pizza dough, simply open can and roll dough into a lightly oiled cooking pan.

PREPARING THE PIZZA

Spread tomato paste or Italian tomato sauce on top of your pizza dough. Top with pepperoni, red peppers, olives, and lastly, mozzarella cheese. Or if you prefer, you may place cheese first with toppings on last.

Place a cooking pan in center of grill and cook indirectly, with one outside burner on HIGH and the other on LOW, for approximately 20 minutes or until bottom of crust is light brown. Lastly, raise the lid and finish cooking pizza by turning burner under the cooking pan on high for about 2 minutes. This will insure the center of pizza gets brown. Then turn off heat, slice and serve directly from pan.



grandhall
living style

memphis-style baby back ribs

INGREDIENTS

2 trimmed racks Baby Back pork ribs
1/2 cup rib rub (your favorite brand or use the rub below)
1 cup apple juice or cider
Hickory chunks or chips
Mesquite chunks or chips

RENDEZVOUS-STYLE RIB RUBS:

2 tablespoons Hungarian paprika
2 teaspoons seasoned salt
2 teaspoons cracked black pepper
2 teaspoons granulated garlic powder
2 teaspoons granulated onion powder
1 teaspoon dried oregano
1 teaspoon dry mustard
1/2 teaspoon chili powder
1/2 teaspoon ground cayenne pepper

INSTRUCTIONS:

PREPARE SMOKER: Soak mixture of wood chips or chunks for 30 minutes. Squeeze out excess moisture. Allow the Smoker temperature to stabilize at 225° F.

PREPARE RUB: In a small mixing bowl, combine all of the ingredients and mix well. (This rub will keep, covered and stored in a dark place, for several weeks.)

PREPARE RIBS: Using a butter knife gently work the knife under the silverskin to loosen it. Grab the silverskin and gently pull it off of the ribs. Trim any pockets of excess fat. Generously sprinkle both sides of the ribs with rub. (If desired, this could be done up to a day ahead. Wrap the rubbed ribs with food film and refrigerate.)

PREPARE RECIPE: Once the Smoker temperature is stabilized, place the ribs on the cooking grate bone side down and smoke-cook for one hour. After one hour, spray the ribs with apple cider, turn the ribs over and continue smoking another one to two hours or until tender. (Add wood chunks or chips as needed to maintain the smoke and spray the ribs with apple cider every 45 minutes or so.) When the ribs are tender to your liking, remove them from the smoker and serve with your favorite barbecue sauce on the side. (If you prefer "wet" ribs, brush the ribs with warmed sauce during the last 20 minutes of cooking.)



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living style

Shown with optional Cast-Iron Pan with Lid. To order call 1-800-770-9769.

Smoker recipe compliments of bbqwoods.com

smoked pork tenderloin with maple-mustard sauce

INGREDIENTS

SMOKED PORK TENDERLOIN
1 tablespoon ground allspice
1 tablespoon brown sugar
1 tablespoon granulated onion
1 1/2 teaspoons celery seed
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 teaspoon dried thyme
2 (14-ounce) pork tenderloins
2 teaspoons olive oil
Apple wood chips (or your choice of wood chips), soaked in water for 30 minutes

BASTING LIQUID (MOP)

1/3 of spice mixture (see prepare tenderloin)
1 cup chicken stock
2 tablespoons Canola oil
1 tablespoon cider vinegar
2 tablespoons pure Vermont maple syrup

MAPLE-MUSTARD SAUCE

1/2 cup Dijon or Creole mustard
3 tablespoons pure Vermont maple syrup

INSTRUCTIONS:

PREPARE TENDERLOIN:

Combine all of the spices into a bowl and mix well. Separate 1/3 of spice blend and reserve. Using a sharp boning knife, remove the silverskin from the tenderloins. Coat each tenderloin with one teaspoon of oil. Rub the remaining spices onto the pork tenderloins. Place the tenderloins into a resealable food-grade bag and marinate, refrigerated, at least four hours. Remove the tenderloins from the refrigerator and bring to room temperature before smoking.

PREPARE SMOKER: Preheat the smoker on high heat. Squeeze the excess water from the wet chips and place them into the smoker drawer; add the dry chips and mix. Reduce the heat under the chips to medium-low and smoke for 1 1/2 hours.

PREPARE MOP: In a small saucepan, combine the reserved spice mixture with the other mop ingredients. Warm over low heat. Baste the tenderloins three times during the smoking process—after 30 minutes, after 50 minutes, and again after 75 minutes.

PREPARE MAPLE-MUSTARD SAUCE: Combine ingredients in a small bowl. Cover and refrigerate until use. (Serve at room temperature.)

The tenderloins are ready when their internal temperature reaches 155° F. Remove from smoker, cover the meat with foil and allow it to rest for 10 minutes before serving.



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living style

taste of lemon smoking salmon & steelhead

INGREDIENTS

1-1/2 gallons water
1 cup dark brown sugar
6 tablespoons garlic powder
1 lemon
1 tablespoon lemon pepper
Your choice of wood chips

INSTRUCTIONS:

PREPARE

SMOKER: Soak mixture of wood chips or chunks for 30 minutes. Squeeze out excess moisture. Allow the Smoker temperature to stabilize at 250° F.

PREPARE RECIPE:

1. Mix the water, brown sugar and garlic powder in a large bowl until sugar is dissolved.
2. Soak the fish, refrigerated, in the marinate 6-12 hours.
3. Cover and let dry overnight in the refrigerator.
4. Sprinkle a few drops of fresh-squeezed lemon and lemon pepper on each piece of fish.
5. Smoke on 250° for 3-4 hours.
6. If not completely done in the smoker, finish in the oven at 300° for 20 minutes.



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