

# Meats on the Grill

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## Marvelous Meat Munchers

### What You Need:

1 lb chicken breasts, boneless, skinless and cubed  
1 lb beef sirloin, boneless and cubed  
1/2 C canola oil  
3 garlic cloves, minced  
1/3 C pineapple juice  
2 tsp soy sauce  
1 tsp red pepper flakes  
4 jalapeno peppers  
8 strips of bacon - cut in half  
16 toothpicks

### How to Make It:

Whisk together the canola oil and minced garlic in a large mixing bowl.  
Add the pineapple juice and soy sauce and continue whisking until well blended.  
Stir in the red pepper flakes.  
Place the mixture into a large zip lock bag.  
Trim any fat away from the pieces of meat.  
Place the meat into the zip lock bag, close tightly and shake to insure the meat is completely covered by the marinade.  
Allow the meat to sit in the marinade at least one hour.  
Meat can marinate over night if you prefer.  
Remove the meat from the bag and discard the marinade.  
Cut the peppers lengthwise and remove the seeds, membrane and stems.  
Cut the peppers into strips.  
Place one strip of pepper on each piece of bacon.  
Place one cube of meat on top of each pepper strip.  
Add another pepper strip on top.  
Wrap the bacon completely around each piece and secure with a toothpick.  
Heat grill to medium hot or if using coals place coals in the center of the grill and when the coals burn down to a slight gray spread in a single layer.  
Cook 20 minutes, turning every 5 minutes to insure they are cooked on all sides.  
When done the bacon should be crisp and the juices from the chicken should run clear.

When working with jalapeno peppers if possible wear gloves. Never touch your face or eyes until you have washed your hands thoroughly.

## Simple Oysters in the Shell

### What You Need:

24 oysters in the shell  
24 fresh lemon slices  
Seafood cocktail sauce

### How to Make It:

Clean each oyster shell top and bottom well.  
The grill needs to be very hot to cook these.  
Place the oysters shell and all on the grill.  
Close the lid.  
Check every 3 minutes or so and when the shells begin to open remove them from the grill.  
Carefully open the shell being sure to retain the juice and the oyster in the bottom shell.  
Squeeze the fresh lemon juice over the top each oyster.  
Serve with the cocktail sauce.

Be carefully not to over cook these oysters. When the shell starts to open you want to remove them immediately. If cooked to long they will become rubbery.

## Grilled Meatloaves

### What You Need:

- 2 lbs lean ground beef
- 2 onions, minced
- 2 garlic cloves, minced
- 2 TBSP parsley, chopped
- 1 tsp ground coriander
- 1 tsp ground cumin
- 2 tsp salt
- 1 tsp pepper
- 2 flat metal skewers

### How to Make It:

Place the ground beef in a food processor.  
Add the onion, garlic and parsley.  
Process until mixture becomes smooth.  
Remove and place in a large mixing bowl.  
Add the coriander, cumin, salt and pepper to the mixture.  
With your hands mix all the ingredients together well.  
Form the mixture into two meatloaves.  
Run the skewers through the center of each loaf.  
Heat the grill to medium high.  
Place the loaves on the grill and cover.  
Cook 20 minutes turning over half way through the cooking time.

If you like your ground beef a little rarer you can cook these for about 15 minutes.  
For more well done meat cook just a little longer.

## Backyard Sausage Rolls

### What You Need:

2 C white bread crumbs  
1 (8 oz) package Cheddar cheese, shredded  
1 onion - chopped  
1 TBSP parsley  
1 tsp mustard powder  
1 tsp Worcestershire sauce  
1 TBSP water  
1 tsp salt  
1/2 tsp pepper  
Olive oil for basting

### How to Make It:

Place the bread crumbs and cheese in a food processor.  
Add the onion and parsley and process until a dough forms.  
Place the mustard, Worcestershire sauce and water in the processor.  
Process just long enough to mix spices into the dough.  
Add the salt and pepper and process 10 seconds longer.  
Remove the dough and split into eight pieces.  
Form each piece into a roll.  
Heat grill to medium high.  
Brush each roll with the olive oil on all sides.  
Grill 10 minutes, turning each one over several times for browning on all sides.

These little rolls make great appetizers. They can be served with a honey mustard dipping sauce.

## Marinate My Chicken Livers with Pomegranate

### What You Need:

1/2 C grenadine syrup  
4 TBSP red wine  
2 TBSP sugar  
2 onions, grated  
4 cloves of garlic, minced fine  
1/2 tsp oregano  
1/2 tsp rosemary  
1/2 tsp thyme  
1 tsp. salt  
1/2 tsp pepper  
2 slices of bacon per wooden skewer  
4 chicken livers per wooden skewer  
3 button mushrooms per wooden skewer

### How to Make It:

In a large mixing bowl combine the syrup, red wine and sugar.  
Mix until all the sugar has dissolved.  
Add the onions, garlic, oregano, rosemary, thyme, salt and pepper.  
Mix well to incorporate all the ingredients together.  
Cut each piece of bacon in half.  
Lay each piece of bacon flat and place one liver on top of each piece.  
Wrap the bacon slice completely around the liver.  
Thread the liver onto the wooden skewer.  
Tread a mushroom onto each skewer and continue alternating back and forth between the livers and mushrooms being sure there are 4 livers and 3 mushrooms on each skewer.  
Place the pomegranate mixture into a large container with a lid.  
Place the skewers in the mixture and secure the lid tightly.  
Turn the container over a few times to insure all the meat is well covered.  
Refrigerate at least 4 hours or overnight.  
Remove skewers from the mixture and discard the mixture.  
Heat the grill to medium high.  
Grill each kabob 12 minutes turning often.  
Kabob will be done when the bacon becomes slightly crispy.

When grilling chicken livers remember they should still remain slightly pink in the center. Over cooking will make the livers very dry and take away from their flavor.

## Buttery Lemon Herb Shrimp Bites

### What You Need:

8 TBSP unsalted butter, melted  
Juice from 1 whole fresh lemon  
2 tsp rosemary  
2 tsp thyme  
2 tsp marjoram  
2 tsp pepper  
4 garlic cloves, minced  
20 jumbo shrimp, peeled and deveined  
Fresh lemon slices

### How to Make It:

Mix together in a large bowl the butter, lemon juice, rosemary, thyme, marjoram, pepper and garlic.

Pour the mixture into a large zip lock bag.

Place the shrimp in the bag and seal tightly.

Turn the bag over a few times to make sure the shrimp are covered well with the marinade.

Allow the shrimp to marinate at room temperature for 1 hour.

Remove the shrimp and discard the marinade.

Run the shrimp on a wooden skewer.

Heat the grill to medium high.

Cook the shrimp about 6 minutes turning over after 4 minutes.

Serve with a fresh slice of lemon.

Grilling with a skewer can make for faster grilling and tasty meats. Bamboo skewers are great for grilling seafood but should be soaked in water for 30 minutes to keep them from burning on the grill.



## Lemon and Fennel Marinated Bass

### What You Need:

6 TBSP olive oil  
Juice of a fresh lemon  
Zest of a fresh lemon, grated  
1 TBSP fennel seed, crushed  
2 TBSP fennel, chopped  
2 cloves of garlic, minced  
1 tsp salt  
1/4 tsp pepper  
2 (2 lbs each) bass  
2 fennel bulbs, sliced  
1 TBSP brandy, optional

### How to Make It:

Stir together in a large mixing bowl the oil, lemon juice, lemon zest, fennel seed, fennel and garlic.

Place the fish in a shallow container that has a lid.

Score the fish four times on both sides.

Pour the lemon mixture over the top of the fish.

Cover and refrigerate at least 4 hours or overnight.

Remove the fish from the marinade and discard the marinade.

Mix the salt and pepper together in a small bowl.

Sprinkle each piece of fish with the salt and pepper mixture.

Place a slice of fennel bulb in each scored area on the fish.

Heat the grill to high.

Grill the fish 12 minutes turning after 7 minutes.

Remove the fish and place on a heatproof dish.

Pour the brandy over the fish.

Light the brandy and allow it burn out.

Serve with fresh lemon slices.

This dish not only tastes good but is fun to cook. Lighting the brandy removes the alcohol content and gives your dish a flare.

## Lil Lamb Kabobs

### What You Need:

1 3/4 lbs lamb, cut in 1 inch cubes  
3 zucchini, cut in 1/4 inch rounds  
Olive oil  
4 small tomatoes, cut into quarters  
1 TBSP parsley  
Metal skewers

### How to Make It:

Brush each piece of lamb with some olive oil.  
Brush each piece of zucchini with olive oil.  
Place a piece of tomato on the skewer.  
Follow with a piece of lamb and then a piece of zucchini.  
Continue to alternate ending with a piece of lamb.  
Heat grill to medium high.  
Grill kabobs 12 minutes turning often.  
Sprinkle with parsley before serving.

When using lamb in shish kabobs the best meat to use is from the shoulder joint. Be sure to cut away any fat. This will ensure less flare ups while the meat is cooking.

## Buttered Up Cornish Hens

### What You Need:

4 (1 1/2 lb each) Cornish hens  
1 tsp salt  
1/2 tsp pepper  
10 TBSP butter, softened  
1 TBSP tarragon  
1 TBSP rosemary

### How to Make It:

Cut the hens along both sides of the backbone.

Remove the bone and discard.

Lay the hen flat and secure it with two wooden skewers placed in the sides straight through the hen.

Place the softened butter in a large mixing bowl.

Gently mix in the salt, pepper, tarragon and rosemary.

Loosen the skin around the breast and thighs of each hen.

Place 1 TBSP of the herb butter mixture underneath the skin.

Melt the remaining herb butter mixture.

Brush each hen with the remaining herb butter mixture reserving a little for basting during cooking.

Heat grill to medium high.

Grill hens covered for 25 minutes basting when needed.

The outside of the hens should be crispy and golden brown when done.

Placing a small amount of herb butter under the skin not only gives the actual meat flavor but will help to keep your Cornish hen moist all the way through.

## Heavenly Meatballs with Dipping Sauce

### What You Need:

2 TBSP vegetable oil  
1 C yellow onion, chopped fine  
1 garlic clove, minced  
1 TBSP curry powder  
1 tsp cumin, ground  
1 tsp ginger  
1 (28 oz.) can plum tomatoes and juice  
1 TBSP light brown sugar, packed firm  
2 tsp salt, divided  
1 tsp pepper, divided  
6 TBSP bread crumbs, fine  
1/2 C cold water  
2 large eggs  
2 lbs ground lamb  
2 TBSP jalapeno peppers, minced  
2 green peppers, cleaned and cut into 1 inch pieces

### How to Make It:

Place the vegetable oil in a large skillet over medium heat.  
Once hot add the onion and cook 5 minutes or until light brown.  
Stir in the garlic and allow cooking 1 minute.  
Add the curry powder, cumin and ginger and stir well and cook one minute.  
Split mixture in half reserving one half for dipping.  
Place the tomatoes and juice in a blender and puree.  
Pour the tomato puree into the onion mixture left in the skillet.  
Add the brown sugar, 1 tsp. salt and 1/2 tsp. of pepper and bring to a boil.  
Reduce heat to low, cover and simmer 30 minutes or until mixture become thick.  
Stir together the bread crumbs and the cold water together in a large mixing bowl.  
Allow mixture to stand 5 minutes.  
Gently stir in the eggs until well blended.  
Add the lamb, the jalapeno peppers and the reserved onion mixture.  
Sprinkle with the remaining 1 tsp. of salt and 1/2 tsp. pepper.  
Mix together with your hands until all ingredients are blended together.  
Form into meatballs, cover with plastic wrap and refrigerate 30 minutes.  
Place the meatballs and green pepper slices alternating back forth on the skewers.  
Brush with vegetable oil and cook over medium high heat 8 minutes turning once.  
Reheat sauce and serve as a dipping sauce with the meatballs.

## Grilled Mustard Chops

### What You Need:

1 tsp dry mustard  
1 tsp celery seed  
1 tsp thyme  
1/2 tsp salt  
1/4 tsp pepper  
1/4 tsp cayenne  
4 bone in pork chops, 1 inch thick

### How to Make It:

Mix the dry mustard, celery seed, thyme, salt, pepper and cayenne together in a small mixing bowl.

Rub each of the chops on both sides with the spice mixture.

Allow the chops to set at room temperature about 25 minutes.

Place the grill on high temperature.

Sear the chops 4 minutes turning once during cooking.

Lower the heat to medium temperature on the grill.

Continue cooking the chops 8 minutes or until the juices run clear.

When placing a rub on meat always be sure to press the rub into the meat with your fingertips. This will insure the flavor of the rub can be tasted in each and every bite.

## Peachy Keen Spicy Pork Strips

### What You Need:

2 TBSP apple cider vinegar  
1 jalapeno pepper, minced  
1 tsp garlic, minced  
1 tsp oregano  
1 tsp salt  
1/4 tsp pepper  
2 bone in 1 inch thick pork steaks  
2 1/2 C fresh peaches, peeled and diced  
2 plum tomatoes, chopped fine  
2 green onions, remove green and slice thin  
2 TBSP cilantro, chopped fine  
2 TBSP lime juice

### How to Make It:

In a small bowl stir the vinegar, jalapeno pepper, garlic, oregano, salt and pepper together well.

Place the mixture into a shallow container with a lid.

Add the pork steaks and cover.

Marinate in the refrigerator 4 hours.

Place the peaches, tomatoes, green onion and cilantro in a mixing bowl.

Add the lime juice and toss to cover.

Cover with plastic wrap and place in the refrigerator until ready to serve.

Remove the steaks from the marinade and discard the marinade.

Allow the steaks to sit at room temperature about 20 minutes.

Heat grill to medium temperature.

Cook steaks 10 minutes, turning once, until juices run clear.

Remove steaks and cover with aluminum foil.

Allow steaks to stand in the foil 5 minutes.

After 5 minutes unwrap the steaks and cut into strips.

Remove the peach salsa from the refrigerator.

Serve the steak strips over the salsa.

The combination of the spicy marinade and the sweet taste of the peach salsa make this a great meal for any taste bud. Oranges, pineapple or even apricots will work with this salsa as long as they are sweet to act in combination of the spices.

## A Sunday Brunch Delight

### What You Need:

1 TBSP chili powder  
1 tsp. oregano  
1 tsp. light brown sugar  
1/2 tsp cayenne  
1/4 tsp pepper  
1 2 1/2 lb center cut ham steak about 1 1/2 inches thick  
1 TBSP unsalted butter, melted

### How to Make It:

In a small bowl blend together the chili powder, oregano, brown sugar, cayenne and pepper.

Brush both sides of the ham steak with the melted butter.

Sprinkle both sides with the chili powder mixture being sure to press into the meat.

Heat grill to medium temperature.

Grill 13 minutes turning once during cooking time.

Add some scrambled eggs and fried potatoes for the perfect Sunday morning brunch. Always be sure when grilling a ham steak that it's a least 1 inch thick. This will insure that the outside becomes crispy without drying out the center of the meat.

## South of the Border Grilled Burritos

### What You Need:

- 2 TBSP red wine vinegar
- 2 TBSP chili powder
- 1 TBSP garlic powder
- 1 tsp black pepper
- 2 tsp ground cumin
- 2 tsp oregano
- 2 tsp marjoram
- 1 tsp salt
- 1 (2 1/2 lb) boneless pork roast, rolled and tied
- 2 C green chili salsa
- 2 (16 oz) cans refried beans
- 1 TBSP extra virgin olive oil + extra to rub on the roast before grilling
- 6 (10 in) flour tortillas
- 1 C Monterey Jack cheese, shredded
- 1 C lettuce, shredded
- 1 C sour cream

### How to Make It:

Blend together the red wine vinegar, chili powder, garlic powder, pepper, cumin, oregano, marjoram and salt in a small mixing bowl.

Rub the spice mixture all over the roast making sure to cover the entire roast well.

The brush the roast with the oil and allow the roast to stand 30 minutes.

Heat grill to medium high heat.

Place the roast on grill grate away from the direct heat.

Roast the meat for 3 ½ hours or until the internal temperature reaches 185 degrees.

Remove the roast and allow to cool slightly.

Once cooled enough to work with cut the roast into 1 inch chunks.

Place the chunks into a saucepan, add the salsa and bring to a rapid boil.

Reduce the heat to low, cover and cook 10 minutes.

Place the remaining olive oil in a separate saucepan, add the beans and heat.

Place the tortillas on the grill over the direct heat and toast 10 seconds per side.

Place the beans on each grilled tortilla.

Add cheese and the pork mixture.

Top with the lettuce and sour cream.

Roll into a burrito.

By placing the roast over indirect heat the roast will cook slowly. This will insure that the roast stays moist. It also allows the roast to cook evenly on all sides by reflecting the heat off of the lid of the grill.



## Football Brats

### What You Need:

8 bratwursts  
1 (12 oz) can of beer  
1 onion, chopped  
2 TBSP vegetable oil  
1 lb sauerkraut, drained well  
2 TBSP sugar  
1/2 tsp salt  
1/2 tsp red pepper flakes  
8 (10 in) tortillas  
8 TBSP Dijon mustard  
8 slices smoked Swiss cheese

### How to Make It:

Pour the beer into a large pan and place on medium high heat.  
Add the bratwurst and bring to a rapid boil.  
Reduce heat to low, cover and cook 15 minutes.  
Remove from the heat and allow the bratwurst to lie in the beer until cooled.  
Place the vegetable oil in a large saucepan over medium high heat.  
Add the onion and cook 6 minutes or until just beginning to brown.  
Stir in the sauerkraut, sugar, salt and red pepper flakes and cook 5 more minutes.  
Heat the grill to medium high temperature.  
Place the bratwurst on the grill and cook 8 minutes, turning often to cook all sides.  
Spread some of the sauerkraut mixture down the middle of each tortilla.  
Place two halves of the bratwurst on top of the sauerkraut.  
Spread the bratwurst with the mustard and add a slice of cheese.  
Fold the tortilla over the cheese and fold the bottom and tops in to close.  
Over medium heat grill the tortilla 3 minutes per side until toasted and the cheese is melted.

These are great to make for a tailgate party. Mix all your ingredients together, grab the grill, and be on your way. They will be such a hit that you'll be asked to double the quantity next time around.

## Finger Lickin Apple Cider Ribs

### What You Need:

2 C apple cider  
1/2 C shallots, minced  
1 small jalapeno pepper, seeded and minced  
1/4 C ketchup  
2 TBSP white wine vinegar  
2 TBSP tomato paste  
1 TBSP dark brown sugar  
1/2 tsp salt  
1/4 tsp pepper  
3 slabs (4 lbs) baby back ribs  
Salt and pepper to season ribs

### How to Make It:

Place the apple cider, shallots and jalapeno pepper into a large saucepan over medium high heat.

Bring to a boil and continue boiling 15 minutes until only 1 C of the liquid is left.

Add the ketchup, vinegar, tomato paste, brown sugar, salt and pepper.

Return to a boil and when boiling rapidly remove from heat.

Allow the ribs to stand at room temperature 20 minutes.

Rub the ribs with the additional salt and pepper.

Heat the grill to medium high.

Place rib side down over indirect heat.

Grill about 1 hour or until the meat is very tender and starting to pull away from the bone.

Baste the ribs with the apple cider mixture frequently but stop basting about 15 minutes before the ribs are done.

Allow the ribs to stand 15 minutes before eating.

If you like your ribs a little crispy place them over direct heat meat side down for 15 minutes or so. Then move them to the indirect heat rib side down until cook through.

## Not Your Everyday Ruben

### What You Need:

1/4 C ketchup  
1/4 C mayonnaise  
2 TBSP lemon juice  
1 TBSP sugar  
1 TBSP Worcestershire sauce  
1 tsp. celery seed  
1/2 tsp paprika  
1/4 tsp cayenne  
3 C cabbage, shredded  
1 small yellow onion, chopped fine  
1/4 C mayonnaise  
2 tsp. white wine vinegar  
1 TBSP sugar  
1 tsp salt  
Corned beef (1 1/2 lb) sliced thin  
12 slices rye bread  
1 stick unsalted butter  
6 slices Swiss cheese

### How to Make It:

Place the ketchup, 1/4 C mayonnaise, lemon juice, sugar and Worcestershire sauce in a mixing bowl and whisk being sure the sugar is completely dissolved. Add the celery seed, paprika and cayenne, stir until mixed well and set aside. Place the cabbage and onion in a large bowl and toss. In a separate bowl whisk the mayonnaise, vinegar, sugar and salt together. Pour the mixture over the cabbage and onions and stir well. Heat the grill to medium high. Place the slices of corned beef on the grill and cook 30 seconds or just long enough to heat them through. Butter one side of each piece of rye bread. Spread the dressing mixture on the other side of each slice of bread. Place a slice of cheese on 6 pieces of the bread on the dressing side. Place all the bread slices on the grill butter side down and toast about 45 seconds or until lightly brown and the cheese is just beginning to melt. Place the corn beef slices on top of the cheese. Add the cabbage mixture and top with the other slice of bread.

This is not your typical Ruben sandwich. The combination of these ingredients together will keep them coming back for more.

## Bacon Mushroom Lettuce Wraps

### What You Need:

4 slices of bacon cut into 1 in squares  
1 small yellow onion, chopped fine and divided  
1/4 lb button mushrooms, chopped fine  
2 tsp. garlic, minced and divided  
1 1/2 lbs ground chuck  
1 tsp ground Italian parsley  
1 tsp salt  
1 tsp Worcestershire sauce  
1/2 tsp pepper  
1/2 tsp cumin  
1/2 tsp dry mustard  
1 TBSP olive oil + extra for brushing meat  
1/2 C dry red wine  
2 TBSP red wine vinegar  
1 (8 oz) can tomato sauce  
2 TBSP tomato paste  
1 tsp paprika  
1 tsp light brown sugar  
Tabasco sauce  
8 large lettuce leaves

### How to Make It:

Place the bacon in a large skillet over medium heat.  
Cook 6 minutes or until the bacon is cooked through but not crispy, drain well.  
Add 1/2 of the onion to the skillet and sauté 5 minutes or just until soft.  
Add the mushrooms and 1 tsp. garlic and continue cooking 5 minutes.  
Allow the mixture to cool about 10 minutes then place in a large mixing bowl.  
Add the bacon, ground chuck, parsley, salt, Worcestershire sauce, pepper, cumin and dry mustard.  
Using your hands mix the ingredients together well.  
Form eight 4 inch rolls and place the rolls on a platter.  
Cover with plastic wrap and refrigerate at least 1 hour.  
Place 1 TBSP of oil into a large sauce pan over medium heat.  
Add the remaining onion and cook 5 minutes or just until the onion begins to soften.  
Add the garlic and cook 1 minute stirring occasionally.  
Pour in the wine and vinegar and bring the mixture to a boil.  
Once boiling add the tomato sauce, tomato paste, paprika and brown sugar.  
Reduce heat to low and simmer for 10 minutes or until mixture begins to thicken stirring often.  
Add as much Tabasco sauce as you like and stir well.

Lightly brush the meat rolls with the remaining olive oil.  
Heat grill to high and cook the rolls 8 minutes turning them ¼ turn every two minutes.

Place the cooked meat rolls on a lettuce leaf.

Cover with the tomato sauce and roll the lettuce leaf around the meat.

Secure with a toothpick and serve immediately.

These are not only delicious, but they are fun to eat. The Tabasco sauce gives the sauce a hot and spicy flavor and brings out the flavor of the meat with each bite.

## Sweet and Spicy Turkey Breast

### What You Need:

1 TBSP black peppercorn  
1 TBSP cumin  
1 TBSP chili powder  
1 TBSP oregano  
1 TBSP minced garlic  
1/4 C lime juice  
2 TBSP olive oil  
6 firm peaches, peeled and chopped fine  
1 C peach preserves  
2/3 C peach juice  
1/4 C sugar  
2 TBSP cider vinegar  
4 jalapeno peppers, stemmed, seeded and chopped fine  
1 TBSP cilantro, chopped fine  
1 (4 lb) turkey breast  
Canola oil

### How to Make It:

Crush the peppercorn seeds as fine as possible.  
Add the cumin, chili powder, oregano, minced garlic, lime juice and olive oil and stir into a paste.  
Coat the turkey completely with the paste.  
Place the turkey into a large zip lock bag, remove as much air as possible, seal tight and refrigerate overnight.  
In a saucepan over medium high heat mix together the peaches, preserves, peach juice, sugar and vinegar.  
Bring to a rapid boil then reduce the heat to medium low.  
Stirring often simmer the mixture for about 30 minutes or until the sauce thickens.  
Remove the mixture from the heat and allow cooling at least 10 minutes.  
Place the cooled mixture into the food processor and process until very smooth.  
Add the jalapeno peppers and cilantro and mix well.  
Allow mixture to come to room temperature then refrigerate until ready to use.  
Heat the grill on medium high.  
Brush the turkey breast completely with the canola oil.  
Grill skin side up over indirect heat for 1 hour 15 minutes.  
Remove and allow cooling before slicing and serving with the peach mixture.

If you like your turkey breasts to be a little crispy on the outside place it on direct heat for 10 minutes before removing from the grill.

## Spicy Salsa Chicken Drummers

### What You Need:

- 1 C hot salsa
- 1/4 C orange juice
- 1 TBSP lime juice
- 1 TBSP Italian Parsley
- 1 TBSP light brown sugar
- 1 TBSP olive oil + extra for brushing meat
- 1 tsp orange zest, grated
- 1 tsp oregano
- 1/4 tsp ground cumin
- 1/4 tsp pepper
- 4 (8 oz) chicken legs

### How to Make It:

Combine the salsa, orange and lemon juice, parsley, brown sugar, olive oil, orange zest, oregano, cumin and pepper in a food processor. Process until the mixture becomes smooth. Place the chicken legs in a shallow container with a lid. Pour the salsa mixture over the chicken legs. Cover and refrigerate at least 4 hours turning the container every so often to make sure the marinade covers the chicken completely. Remove the chicken from the marinade. Place the marinade into a saucepan, bring to a rapid boil and cook 1 minute. Brush the chicken legs with the extra olive oil. Heat the grill to medium heat. Place the chicken legs over the direct heat and grill 10 minutes turning once. Remove the chicken legs to the indirect heat and continue cooking 40 minutes or until juices run clear. The last 15 minutes of cooking baste the legs with the leftover marinade.

This meat is great served with a fruit salad.

## A Touch of Mint Chicken Grillers

### What You Need:

1/3 C fresh mint, coarsely chopped  
1/4 C + 2 TBSP olive oil  
1/4 C lemon juice  
1 TBSP garlic, coarsely chopped  
1 tsp. salt  
1/2 tsp pepper  
4 chicken breasts, boneless and skinless  
2 TBSP unsalted butter  
1 small yellow onion, chopped fine  
1 jalapeno pepper, stemmed, seeded and chopped fine  
1/4 C Dijon mustard  
2 TBSP honey

### How to Make It:

In a large mixing bowl whisk together the mint, 1/4 C olive oil, lemon juice, garlic, salt and pepper.

Place the chicken breasts in a large zip lock bag.

Add the mint mixture and seal tightly.

Turn the bag a few times to be sure the mint mixture covers the chicken.

Refrigerate one hour.

Place the 2 TBSP of olive oil in a skillet over medium high heat.

Add the butter and heat until the butter is completely melted.

Add the onion and jalapenos and cook 4 minutes or until the onion is translucent.

Remove from the heat and stir in the mustard and the honey.

Heat the grill to medium high.

Cook the chicken breasts 8 minutes turning once.

Baste the chicken with the mustard sauce and continue grilling 5 more minutes or until the juice runs clear.

Keeping the lid closed on your grill will insure your meat will be cooked fast, evenly and without flare ups.



## Asian Herb Chicken Dippers

### What You Need:

1 tsp. garlic powder  
1 tsp. onion powder  
1 tsp. paprika  
1/2 tsp cumin  
1/2 tsp lemongrass  
1/2 tsp basil  
1/2 tsp thyme  
1/2 tsp kosher salt  
1/4 tsp pepper  
1/8 tsp cayenne  
1/4 C canola oil  
4 chicken breasts, boneless, skinless and cut into 1 in chunks  
1/2 C soy sauce  
2 TBSP lemon juice  
2 TBSP rice vinegar  
1 TBSP green onion, green cut away and minced  
1/4 tsp red pepper flakes

### How to Make It:

Stir together the garlic powder, onion powder, paprika, cumin, lemongrass, basil, thyme, salt, pepper and cayenne in a large mixing bowl.

Gradually add the canola oil and whisk as you add to be sure the spices do not clump together.

Place the cut up chicken pieces in the bowl with the spices.

Toss to cover completely.

Cover the bowl and refrigerate 1 hour.

Heat the grill to medium temperature.

Place the chicken chunks on a bamboo skewer.

Grill 6 minutes, turn over and grill an addition 5 minutes.

In a small bowl stir together the soy sauce, lemon juice, vinegar, green onion and red pepper flakes.

Use the sauce for dipping.

If the dipping sauce seems too thick for your liking add a couple tsp of water. Be sure to stir well so the water doesn't rest on the top.

## BBQ Leg Quarters Mamma's Style

### What You Need:

1/4 C ketchup  
2 TBSP Dijon mustard  
2 TBSP honey  
2 TBSP cider vinegar  
2 TBSP canola oil  
1 TBSP dark brown sugar  
2 tsp. Worcestershire sauce  
2 tsp. dry mustard  
1 tsp. paprika  
1 tsp. garlic powder  
1 tsp. onion powder  
1/2 tsp salt  
1/4 tsp cayenne  
4 chicken leg quarters

### How to Make It:

Place the ketchup, Dijon mustard, honey, vinegar and oil in a large mixing bowl. Stir in the brown sugar until dissolved.

Add the Worcestershire sauce, dry mustard, paprika, garlic and onion powders, salt and cayenne.

Whisk to thoroughly blend the flavors together.

Place the leg quarters in a large zip lock bag.

Add the marinade.

Release as much air as possible from the bag and seal.

Place in the refrigerator at least 4 hours being sure to turn often.

Remove the chicken and discard the marinade.

Heat the grill to medium temperature.

Grill the leg quarters bone side down on indirect heat about 40 minutes.

Chicken is cooked through when the juices run clear.

For a crisper chicken place the leg quarters skin side down on direct heat for the last 10 minutes of the grilling time.

## Mushroom Ham Snackers

### What You Need:

12 button mushroom caps, 1 1/2 inch in diameter  
12 slices of Swiss cheese  
12 slices of cooked ham  
12 pineapple chunks, fresh or canned  
Olive oil  
3/4 tsp chili powder  
1/4 tsp salt

### How to Make It:

Cut the stems for the mushrooms.  
Cut off the top of the caps so that the mushrooms are approximately 1/2 inch thick.  
Lay the mushrooms flat side down.  
Fold a slice of cheese to fit the mushroom and place it on top of the mushroom.  
Fold a slice of ham to fit the mushroom and place it on top of the cheese.  
Place a pineapple chunk on top of the ham.  
Secure together with a toothpick.  
Continue with all 12 mushrooms.  
Brush the bottoms of each mushroom with the olive oil.  
Mix the chili powder and salt together in a small bowl.  
Sprinkle over the tops of the stackers.  
Heat the grill to medium temperature.  
Place the mushrooms on the grill standing up with only the mushroom touching the grate.  
Grill 4 minutes being sure the cheese is beginning to melt and the mushrooms are slightly charred on the bottom.

Any type of meat and cheese will work with these snackers. They are a great beginning to the perfect meal.

## Balsamic Glazed Grilled Scallops

### What You Need:

1 C balsamic vinegar  
20 (1 oz each) scallops  
Olive oil  
Pepper to taste

### How to Make It:

Place the vinegar in a saucepan over high heat.  
Bring the vinegar to a boil then reduce the heat to low.  
Simmer for approximately 3 minutes.  
You will want to reduce the vinegar to about 3 TBSP and the vinegar will begin to glaze on the bottom of the pan.  
Do not over cook or the vinegar will burn.  
Remove and allow to cool to room temperature.  
Place the scallops on skewers 4 to each skewer.  
Brush the scallops with the olive oil and sprinkle with pepper to taste.  
Heat the grill to high temperature.  
Grill the scallops 4 minutes turning once.  
Scallops are done when opaque in the center.  
Remove from the grill and drizzle with the glaze.

These little treats make a great appetizer. Keep an eye on that glaze as it simmers. If cooked to long the vinegar will begin to burn. By tipping the saucepan you can see the glaze start to form as the vinegar simmers.

## Not Sponge Bob's Crabby Patties

### What You Need:

12 oz of fresh, frozen or canned cooked crabmeat  
3/4 C plain bread crumbs  
1/2 C red bell pepper, chopped fine  
4 green onions, chopped fine (white part only)  
3 TBSP mayonnaise  
2 tsp Dijon mustard  
1/4 tsp hot pepper sauce  
1/4 tsp salt  
1/8 tsp pepper  
Vegetable oil

### How to Make It:

Flake the crabmeat with a fork in a mixing bowl.  
Be sure to remove any shell or cartilage.  
Add the bread crumbs, red bell pepper and onions.  
Toss to combine.  
Stir in the mayonnaise, mustard, hot pepper sauce, salt and pepper.  
Shape the crab mixture into eight patties about 3/4 inch thick.  
Cover the patties with plastic wrap and refrigerate at least 1 hour.  
Lightly brush all sides of the crab patties with the vegetable oil.  
Heat the grill to high.  
Grill the crab patties 8 minutes turning once during grilling time.  
Serve with a lemon wedge.

Be sure to refrigerate these before cooking. The cold will help to hold the patties together during cooking time. Use a large spatula to keep from breaking the patties while turning.

## Hungry Man Fiery Steaks

### What You Need:

1 TBSP crushed peppercorn  
1 tsp + 1 tsp. chili powder  
1 tsp kosher salt  
1 tsp light brown sugar  
1/4 tsp garlic powder  
1/4 tsp + 1 tsp onion powder  
1/2 C ketchup  
1 TBSP Worcestershire sauce  
1 TBSP red wine vinegar  
1 TBSP dark brown sugar  
1/4 tsp pepper  
1/4 C water  
4 (3/4 lb) rib eye steaks (1 inch thick)  
Olive oil

### How to Make It:

Mix the peppercorns, 1 tsp chili powder, salt, light brown sugar, garlic powder and 1/4 tsp onion powder together well in a mixing bowl.

Let the steaks stand at room temperature 30 minutes prior to grilling.

Coat both sides of the steak with the peppercorn mixture being sure to press into the meat.

Brush both sides of the steaks with the olive oil.

Heat the grill to high temperature.

Grill the steaks 12 minutes for medium turning once during grilling time.

Allow steaks to rest 10 minutes before serving.

In a saucepan over low heat simmer together the ketchup, Worcestershire sauce, wine vinegar, dark brown sugar, 1 tsp chili powder, 1 tsp onion powder, pepper and water.

Allow to simmer 10 minutes being sure to stir often to insure the brown sugar dissolves completely.

Pour the sauce over the steaks before serving or use as a dip on the side.

Using kosher salt will insure that the salt cooks into the food instead of being washed away by the juices as would regular table salt. If you would like to use regular table salt reduce the amount by half.

## Beyond the Burger Tacos

### What You Need:

- 3 TBSP olive oil
- 1 TBSP chili powder
- 1 TBSP cumin
- 2 tsp cracked black peppercorns
- 1 tsp garlic powder
- 1 tsp oregano
- 1 (2 lb) flank steak about 3/4 inch thick
- 8 (8 in) flour tortillas
- 2 C Monterey Jack cheese, shredded
- 4 C lettuce, shredded
- 2 C chunky salsa
- 1 C sour cream

### How to Make It:

In a small bowl stir together the olive oil, chili powder, cumin peppercorns, garlic powder and oregano.

Remove any fat from the steak.

Place the olive oil rub on both sides of the steak being sure to press it into the meat with your fingertips.

Place the steak in a zip lock bag and seal.

Refrigerate at least 4 hours.

Allow the steak to stand at room temperature at least 20 minutes.

Heat the grill to high.

Grill the steak 12 minutes for medium turning once while grilling.

Remove the steak and allow to rest 10 to 15 minutes.

Cut the steak into strips.

Wrap the tortillas in aluminum foil and place on the grill.

Warm the tortillas for 2 minutes.

Remove and place on a flat surface.

Layer steak strips down the middle of each tortilla.

Top with the cheese, lettuce and salsa.

Add a dollop of sour cream on top.

Fold the sides of the tortilla over to form a taco.

Serve immediately.

Warming the tortillas in aluminum foil will keep the tortillas from toasting. For toasted tortillas place them directly on the grill grate for about 15 seconds, flip and toast the other side for 10 seconds longer.

## Rib Roast with Gusto

### What You Need:

- 2 TBSP black peppercorns, crushed
- 1 TBSP mustard seed, crushed
- 3 TBSP paprika
- 2 TBSP light brown sugar
- 2 TBSP kosher salt
- 1 TBSP garlic powder
- 1 tsp cayenne
- 1 (10 lb) rib roast, boneless
- 1/4 C Worcestershire sauce

### How to Make It:

Toss together the peppercorns, mustard seed, paprika, brown sugar, salt, garlic powder and cayenne in a large mixing bowl

Brush the roast with Worcestershire sauce on all sides.

Rub the peppercorn mixture over the roast.

Cover the roast with plastic wrap and refrigerate overnight.

Allow the roast to stand at room temperature for 40 minutes before grilling.

Heat the grill to medium.

Grill the roast over indirect heat for 3 hours for medium 2 hours for medium rare.

The internal temperature of the roast should reach 135 degrees when completely cooked.

Cover the roast loosely with foil and allow to rest 30 minutes before slicing.

A large piece of meat when cold allows any juices to thicken. By allowing the meat to stand at room temperature the juices warm up and will allow for the flavor to flow throughout the meat while grilling. A large piece of meat needs to rest after grilling to allow the internal temperature to rise slightly before serving.



## Plum Basted Sesame Tenderloin

### What You Need:

1/4 C orange juice  
2 TBSP soy sauce  
1 TBSP sesame oil + extra to brush meat  
1 TBSP orange zest, grated  
1 TBSP ginger  
2 tsp chili peppers, minced  
2 tsp garlic, minced  
1 (4 lb) beef tenderloin  
4 plums, pitted and quartered  
1 C pineapple juice  
1/4 C dry sherry  
1/4 C dark brown sugar, firmly packed  
2 TBSP red wine vinegar  
2 TBSP soy sauce  
1 tsp mustard powder  
Kosher salt

### How to Make It:

Pour the orange juice, soy sauce and 1 TBSP sesame oil into a large mixing bowl.

Stir in the orange zest, ginger, chili peppers and garlic mixing well.

Place the tenderloin in a zip lock bag and pour the marinade into the bag.

Seal and turn several times to coat the meat and place in the refrigerator overnight.

In a large saucepan over high heat bring the plums, pineapple juice, sherry, brown sugar, vinegar, soy sauce and mustard powder to a rapid boil.

Place the heat on low and allow to simmer about 45 minutes or until the plums are falling apart.

Sauce will also thicken while simmering.

Remove the plum skins from the mixture and allow to cook until you only have 1 C of liquid left about 10 minutes.

Allow the tenderloin to stand at room temperature 30 minutes.

Brush the tenderloin with the remaining sesame oil and sprinkle with the salt.

Heat the grill to medium heat.

Grill the tenderloin over direct heat for 20 minutes turning every 5 minutes.

Place over indirect heat and continue to grill 25 minutes or until the internal temperature reaches 135 degrees.

Baste the tenderloin with the plum sauce occasionally and turn after each basting.

Allow the tenderloin to rest 10 to 15 minutes before slicing.

Reheat the sauce and serve on the side or over the top of each slice.