

MADE IN U.S.A.



BROILMASTER®
PREMIUM GRILLS

GRILL BOOK



THE MOST
DURABLE
GRILL KNOWN TO MAN

CONCEPTS



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Getting to know your Broilmaster Grill

Owning a Broilmaster Premium Grill opens the door to a whole new outdoor cooking experience. Your Broilmaster offers a wide range of cooking temperatures, for unlimited cooking versatility. And, its ability to maintain a set temperature delivers consistent results.

Your Broilmaster lets you direct cook (grill), indirect cook, and bake. You can even smoke meat, fish, and fowl. Specific models offer features for specialized cooking and allow accessories that enhance their versatility.

Broilmaster: Four Distinct Lines of Grill

TRADITIONAL GRILLS

Gas Models – P3 Series, P4 Series, H3 Series, H4 Series

These grills have independently controlled blue-flame burners positioned beneath the food. They are versatile, easy to master, and produce great results time after time. All P and H series grills work with Broilmaster's rotisserie accessory. P3 and H3 grills also work with the patented Smoker Shutter option. P3 and P4 offer adjustable cooking grids.

Charcoal Models – C3 Series

The most versatile charcoal grill you can buy, the Independence C3 offers unmatched temperature control – plus options that let you indirect cook (without building foil dams) and even sear with infrared energy. The C3 is the only premium charcoal grill with front loading doors for tending coals and an ash removal tray. Design for lump charcoal, the C3 also works well with briquets – however, you should never use liquid starting fluid.

SPECIALTY GAS GRILLS

Slow Cookers – Q3 Series

These grills have a lower BTU burner positioned beneath a stainless steel trough, plus a front-loading wood chip tray. The trough acts as a barrier to keep direct heat from reaching the food. Cooking times are measured in hours. Fill the trough with your favorite liquid – water, beer, soft drinks – plus spices. The low heat and steam produces succulent roast, turkey, brisket, and wild game. You can also steam crab and other seafood. Add your favorite chips to produce true southern barbecue.

The Grave can grill (without liquid in the trough), but does not sear steaks like a traditional grill.

Infrared Grills – R3 and R3B

High-end restaurants use infrared burners to prepare perfectly seared steaks, chops and fish. Infrared burners produce intense radiant heat to sear foods quickly, locking in the flavor. Cooking times are measured in minutes, so you never want to walk away from an IR grill. IR cooking takes practice to

master, but the results will leave your neighbors begging for your secret. The R3 has two IR burners; the R3B has one IR burner and one conventional burner.

Most of the recipes in this cookbook can be prepared on any Broilmaster grill. The Grave slow cooker will obviously do better on meals that require low-heat for longer cooking times, while infrared grills excel at searing.

Popular Gas Grill Accessories

Blue Flame Side Burner

- Installed in the optional side shelf, the side burner lets you move the entire cooking operation (and mess) outside. Simmer sauces and marinades or boil a pot of corn. Anything you might cook on your stovetop can be prepared outdoors. Fits either side (or both sides) of any Broilmaster Gas Grill.

Infrared Sear Station Side Burner

- Installed in the optional side shelf, the IR sear station lets you sear steaks, chops and fish, before moving them to the grill to finish cooking. An IR side burner can also heat a steel or cast iron pan – but because of the intense heat should not be used with a non-stick pan. (Note: Installing a side burner on one side and sear station on the other creates the ultimate outdoor cooking machine.

Rotisserie

- Turning food slowly over a fire dates back to ancient times. Juice from the meat roll on the surface where heat turns it into a delectable glaze. Broilmaster's motorized rotisserie handles all the work so you can spend more time with your family and friends. Fits P3, P4 and H4 grills only.

Smoker Shutter

- The Smoker Shutter acts like a set of stainless steel Venetian blinds between the fire and the food, doubling the versatility of your grill. Open the Smoker Shutter for conventional searing and grilling; or close the shutters to turn your grill into an indirect cooker. Fits P3 and H3 grills only.

Popular Charcoal Grill Accessories

Divider Plate

- Divides your grill in half for cooking smaller meals or for indirect cooking (with heat on one side and food on the other). Also allows greater airflow control.

Infrared Plate

- Converts the heat from charcoal into infrared energy for better searing. At lower temperatures, acts as a deflector for indirect cooking.

Ash Tool

- Lets you perfectly position hot coals without opening the grill lid or removing the cooking grids.

Other Grill Accessories

As you gain grilling experience, you'll find yourself collecting tools that enhance your outdoor cooking experience. Buy high-quality tools so they last and stand up to the rigors of outdoor cooking.

We suggest you start with these:

- An instant-read thermometer is a must for making sure meats are cooked to perfection. Choose a fork or single probe style.
- An oven thermometer can be left in a roast, eliminating the need to pierce the meat several times which can cause it to dry out. Buy a good one, and clean it thoroughly after each use.
- Stainless steel bowls, mixing cups, and other accessories are ideal for grilling. They don't break, clean up easily, and stand up to the rigors of outdoor cooking.
- Use an old cast-iron skillet or a sturdy metal cake pan to hold liquids under your roasts and poultry. This drip pan can capture juices for making sauces. (Clean and re-oil cast iron after each use to reduce rusting, but the "seasoning" imparted by your Broilmaster will make the drip pan unusable for other cooking.)

Basic Operating Instructions for All Broilmaster Grills

Prior to lighting your Broilmaster, adjust the cooking grids to the desired height. Broilmaster P, C, Q, and R grills have multiple grids to let you cook at different levels at the same time. H Series grills have single-level grids. Use the lowest grid position to quickly sear steaks, then move them to a higher grid and heat them to the desired doneness. Use the higher grid positions to slow cook and for well-done meats without excessive searing.

Preheating – Always preheat your Broilmaster a few minutes with the lid closed. This heats the cooking grids so foods sear properly without sticking. On gas grills, preheating also warms the briquettes or ceramic plaques for quicker cooking and better flavor.

Lighting a Gas Grill – These are general instructions only, please read your owner's manual and carefully follow the directions for lighting your Broilmaster.

Open the grill lid, push and turn one burner control knob counterclockwise to "HI." Push the electronic lighter button until the burner lights. If burner fails to light after 5 seconds, turn off the gas for 5 minutes, to allow any accumulated gas to clear. Then try the procedure again.

If your igniter battery is dead, insert a long wooden match or a long butane lighter into the lighter hole on the left or right side of the bottom casting and turn the burner control to "HI."

Lighting a Charcoal Grill – Do not use charcoal starter fluid. It can damage the grill and will void your warranty.

Load the grill with enough Broilmaster Premium Lump charcoal (or briquets) to create a mound covering most of the charcoal rack. You can fill one side of the grill for indirect cooking. Insert a charcoal starter into the center of the mound. Fully open both lower air intake vents. With the lid open and the charcoal piled in tray, use natural charcoal starter cubes, a charcoal chimney or an

electric charcoal starter. Always follow the manufacturer's warnings and instructions. Do not lean over grill when lighting or cooking. After coals have been lit for about seven to ten minutes, or when several coals are burning, close the lid and swing open the smoke vent on top all the way for maximum air flow. Let burn with lid closed for about five minutes or until most coals are burning. Carefully open the lid or the front access door and spread coal as desired with metal rod or optional ash tool.

Maintaining your Broilmaster Premium Gas Grill

We proudly brand Broilmaster Premium Gas Grills as "The Most Durable Grill Known to Man." Keep your Broilmaster trouble free with regular maintenance.

CLEANING

Burn off – After each use close the lid and operate the grill at its highest setting for 15 minutes. This burns off any excess grease and helps eliminate future flare-ups. Set a kitchen timer to remind you to shut down the grill! Scrape the grid and warming rack surfaces as needed with a long handled, high-quality brush. Empty the grease cup (if equipped).

Most grillers allow the interior aluminum surfaces to darken gradually and just occasionally clean the grill interior.

Cleaning gas burners – Never clean the burners when they are hot or burning. Broilmaster burners are constructed of high-quality stainless steel, and rarely need cleaning – except if you grill daily or often cook high-fat meat. To clean, look for grease, rust or food cinders blocking any of the burner ports. Remove blockages with a toothpick or thin wire. Replace the burner if it is dented or the ports are not uniform, round openings.

If you have specific problems with your grill, refer to your owner's manual or contact your Broilmaster dealer.

After burn-off you can shut down your charcoal grill by closing the lid and the two sliding air vents on the front plus the dial vent on top. The high-quality gasket on the C3 grill helps smother the coals quickly, saving the unburned pieces for your next barbecue. Once the grill completely cools, rattle the charcoal racks to shake any remaining ashes and charcoal fragments onto the ash tray. Remove the slide-out ash tray and empty it into an approved metal container. Remember, charcoal ember that seem to be extinguished can re-ignite when exposed to air.

Basic Safety Precautions for All Grills

Exercise caution when using your Broilmaster. Following these safety guidelines can reduce your risk of injury:

- Keep children well away from a hot grill. Never leave a hot grill unattended.
- Place portable grills on a level surface before lighting.
- Never move a hot grill.

- Never use a grill indoors. Use the grill at least 10 feet away from any building. Do not use the grill in a garage, breezeway, carport, porch, or under low-hanging tree branches or other materials that can catch fire.
- Just as in your kitchen, keep a fire extinguisher nearby when grilling.
- Wait for your grill to cool before you cover it or store it in an enclosed area.

Basic Gas Grill Safety Precautions

- Check the tubes that lead into the burner blockages from insects or grease. Use a pipe cleaner or wire to clear blockage and push it through to the main part of the burner.
- Check gas hoses for cracking, brittleness, holes, and leaks. Make sure there are no sharp bends in the gas hose or tubing.
- Make sure gas hoses are well away from hot surfaces, including areas where hot grease could drip on them.
- Replace scratched or nicked connectors, which can eventually leak gas.
- Check for leaks if you smell gas or when you reconnect the grill to the LP tank or natural gas connection. If you detect a leak, immediately turn off the gas and don't attempt to light the grill until the leak is fixed.
- Keep lighted cigarettes, matches, and open flames away from a leaking grill.
- Do not attempt to repair a defective LP tank valve, natural gas connection or grill. Contact your LP gas dealer, natural gas appliance dealer or a qualified gas grill repair technician. Follow instructions when connecting or disconnecting LP gas containers or natural gas connections.
- Read and follow the instructions included with your Broilmaster and the instructions for your LP gas tank.

LP (Liquid Propane) Tank Safety*

Liquid propane is highly flammable. Follow these safety tips to reduce the risk of fire or explosion:

- Check hoses for cracking, brittleness, holes, and leaks. Make sure there are no sharp bends in the hose or tubing.
- Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- Always keep propane tanks upright.
- Never store a spare LP tank under or near the grill or indoors.
- Never bring the propane tank into the house.
- Never store or use flammable liquids, such as gasoline, near the grill.
- Never keep a filled LP tank in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
- Make sure your spark igniter is consistently generating a spark to create a flame and burn the propane gas. If the flame is not visible, the heavier-than-air propane gas may still be escaping and could explode.
- Never store a spare LP tank under or near the grill or indoors.
- Never bring the propane tank into the house.

- Never store or use flammable liquids, such as gasoline, near the grill.
- Never keep a filled LP tank in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
- Make sure your spark igniter is consistently generating a spark to create a flame and burn the propane gas. If the flame is not visible, the heavier-than-air propane gas may still be escaping and could explode.

Safe Food Handling

Clean Surfaces and Wash Hands Often – Foodborne bacteria can spread throughout your kitchen and get onto cutting boards, utensils, sponges, countertops, and food. If eaten, these bacteria can cause illness.

Wash Your Hands – Wash your hands thoroughly by scrubbing hands, wrists, fingernails, and in between fingers. Use hot, soapy water and scrub for at least 20 seconds before and after you handle food. Rinse and dry hands with a paper towel or a clean cloth.

Wash Produce – Rinse produce in fresh water prior to eating. For produce with thick skin, wash with fresh water and a vegetable brush to remove any surface contamination. Cut out any bruised or damaged areas.

Clean Preparation Surfaces and Utensils – To avoid cross-contaminations, wash your cutting boards, dishes, utensils, and countertops with hot, soapy water after handling each food item. Make a solution of 1/2 cup of chlorine bleach and one gallon of water to deep clean these surfaces. Let this solution stand for a few minutes for maximum effectiveness. Bleach will discolor clothes or fabrics so be careful. Do not mix bleach solution with other chemicals. Replace worn cutting boards (including plastic, acrylic, and wooden boards) Bacteria can grow in the grooves and cracks.

Chill Food Before and After Cooking – Keep perishable meat and food prep items in the refrigerator until ready to use. Foodborne bacteria can grow at alarming rates at room temperature, putting you, your family, and your guests at risk. Set your refrigerator no higher than 40°F (4°C) and the freezer at 0°F (-18°C). Refrigerate or freeze prepared food and leftovers within 2 hours. When cooking outdoors, use a cooler filled with ice to keep perishable foods cold.

Thaw Food – Thaw foods in your refrigerator. Approximately five lb of frozen food will thaw in 24 hours. To quickly thaw frozen food immerse in cold water or under cold running water until thawed. Lastly, you can thaw food in most microwave ovens. Cook thawed food immediately.

Fight Cross-Contamination of Foods

Improper food handling can spread bacteria.

- Separate raw meat, poultry, and seafood from other foods in your grocery store shopping cart and in your refrigerator.
- Use one cutting surface for meats and another for fresh produce.
- Place cooked foods on a clean plate or platter.

- Place raw meat in sealed containers to prevent juices from contaminating other foods in your refrigerator.
- Do not baste foods with marinades that were used to flavor raw meat, poultry, or seafood without first boiling.
- During food preparation, frequently wash hands, cutting boards, dishes, and utensils,

Cook Food to Proper Temperatures

Cooking food safely requires that you raise the internal temperature of the meat high enough and for a long enough period of time to kill any foodborne bacteria that may cause illnesses.

Color is not the best indicator that food is safe to eat. Use a high-quality probe thermometer to be sure your food is properly cooked. Place the tip of an instant-read thermometer into the center of the thickest part of the food but at least 1/2 inch deep. Read the temperature after about 10 seconds. Follow the temperature guidelines for the type of food you're cooking.

Recommended Cooking Temperatures

From the U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition:

Cook to Internal Temperature			
Meat & Poultry	Medium Rare	Medium	Well Done
fresh beef	145°F	160°F	170°F
ground turkey, chicken		165°F	
ground veal, beef, lamb, pork		160°F	
fresh pork		160°F	170°F
chicken - whole		180°F	
turkey - whole		180°F	
poultry breasts, roast		170 °F	
poultry thighs, wings		180°F	
stuffing (cooked alone or in bird)		165°F	
duck & goose		180°F	
fresh veal	145°F	160°F	170°F
fresh lamb	145°F	160°F	170°F
ham - fresh (raw)		160°F	
ham - pre-cooked (reheat)		140°F	
Seafood			
fish	Cook until flesh turns opaque and flakes easily with a fork.		
shrimp, lobster, crab	Cook until shells turn red and flesh becomes pearly opaque.		
scallops	Should turn milky white or opaque and firm.		
clams, mussels, oysters	Cook until shells open.		

Direct Grilling with Lid Closed

This fast cooking method uses intense heat to brown the outside of foods and a high “oven” temperature within the grill to cook foods through. With direct grilling you place the food directly over the fire, exposing the bottom of the meat or food to the highest cooking temperatures. Direct grilling works well for burgers and foods with a low fat content, such as well-trimmed steaks and chops.

Direct Grilling with Lid Fully Open

Opening the lid leaves the bottom of the food exposed to high temperatures but eliminates the smoke and the high “oven” temperature within the grill. This slower method of direct grilling is suitable only for foods that cook quickly –bacon, hot dogs, fish fillets, thin steaks or chops, hors d’oeuvres, vegetables, and kabobs.

Grilling with the lid open provides the least “barbecue” taste. For obvious reasons, it is not a good method when the weather is cold or windy.

Direct Grilling with Lid Propped Open

Propping open your Broilmaster’s lid allows you to direct grill at high temperature, while still capturing much of the smoky flavor. This method also maintains sufficient “oven” temperature to quickly reach the desired internal temperature for the food. This is the most popular direct-grilling method, and requires just a little experience to do well.

Be careful not to over-char or over-cook your food. To reduce grease flare-ups, adjust your cooking grids to a high position or reduce the heat. Choose lean cuts of meat. High-fat foods cause flare-ups. Never spray water on a flare-up. Move the foods away from the flare-up and close the lid to smother the flames. If flare-ups persist, remove the food from the grill and let the grease burn off. After the flames subside, return the food to the grill and continue grilling.

Broilmaster Smoker Shutter

Standard on the Broilmaster Super Premium Grill and available for all P3 and H3 heads, the Smoker Shutter doubles the versatility of your grill.

With the Smoker Shutter open, you grill, cook and sear foods just as you would normally. Closing the shutter blocks direct grilling. The heat now circulates around the perimeter of the shutters. Juices from your meat drip onto the hot shutter plate and vaporize, creating that great smoky barbecue flavor.

Because your Broilmaster will maintain a consistent temperature at any setting, you get the most from marinated and rubbed meats – distributing the complex flavors you want without prematurely caramelizing the sugars.

At very low heat settings, closing the smoker shutter converts your grill into an excellent backyard smokehouse for chicken, ribs, prime rib, brisket, pork roast, ham, game birds, venison, and turkey.

Indirect or “Convection” Cooking

Indirect cooking is perfect for large cuts of meat such as roasts, hams, whole chickens, turkeys or standing rib roasts on the grids. Indirect cooking takes longer than grilling, requires a little less attention, and produces a much different flavor and texture.

If your Broilmaster is equipped with a Smoker Shutter, set the temperature, close the shutter, and place the food directly on the cooking grid. Close the lid and monitor the temperature indicator. Open the lid every 20 minutes or so to check on your meal.

If you don't have the Smoker Shutter, indirect cooking takes just a little more preparation but still produces great results.

To begin, remove the warming rack and the cooking grids from the side where the meat will sit. Place a drip pan on top of the briquettes or flavor screen and position it so that it is directly below the meat. A drip pan filled with water, beer, fruit juices, wine, or other liquids will let you slow cook without flare-ups. Lightly oil the cooking grids and preheat the grill.

Place the meat directly on the grid above the drip pan. Close the lid of your Broilmaster and relax. The drippings will mix with the contents of the drip pan. This mixture will boil and steam to baste the meat. Check the pan often and carefully add liquid as needed.

Your Broilmaster is now an evenly heated, outdoor oven. Even in the middle of winter, the thickness and depth of the Broilmaster castings, together with the exclusive bowtie burner system provide maximum air circulation and consistent cooking performance.

Depending on temperature and wind conditions, cooking times will vary. To ensure that your meat cooks to the desired degree of doneness, always check the internal temperature with a meat thermometer. Place the tip of the thermometer in the center of the meat. Refer to the food safety section for recommended internal cooking temperatures.

Once cooking is complete, place meat in covered tray or cover with foil and allow meat to stand for several minutes prior to slicing or carving.

Baking

Closing the lid of your Broilmaster creates an outdoor oven. Simply adjust the burner, watch the heat indicator and you can control the temperature inside the grill. Now, your Broilmaster grill can be used to bake pizza, bread, etc.

Rotisserie Grilling

Rotisserie grilling on your Broilmaster offers the following advantages:

- Meats brown and cook evenly on all exposed surfaces.
- Rotisserie-grilled foods do not require constant attention.
- Instead of dripping off, much of the juice rolls along the outer surface, basting the food to create an exceptionally tasty crust.

The Broilmaster rotisserie option works with P3, H3, P4, and H4 grills.

Creating Classic Grill Marks

To create classic X-pattern grill marks. Preheat, then Sear, Rotate, Sear, Flip, Sear, Rotate, Sear.

To add those classic seared grid marks to steaks, chops, or burgers, oil the cooking grids and preheat the grill on medium-high or high.

When the grill is up to temperature, place the meat on the hot grid. Cook on one side and rotate 90 degrees on the same side.

Flip the meat once and continue grilling. Before removing, rotate the meat 90 degrees on the back side too.

Grilling Steak and Chops

Your Broilmaster features a grill surface system that has up to three different grilling levels. By adjusting the grid surfaces, you can grill your steaks rare, medium and well done at the same time. Choose a good cut – Sirloin, T-Bone, Porterhouse, Filet Mignon (tenderloin), Club, Rib Eye for steaks or thick-cut Pork Chops. A good grilling cut should be at least 1 inch thick, and preferably closer to 2 inches thick. A thin cut cooks too quickly and dries out, losing much of its flavor.

1. Trim excess fat, leaving only a thin layer of fat on the edge. Score the fat vertically to prevent curling while cooking.
2. Season or marinade the meat.
3. Preheat your Broilmaster.
4. For rare steaks, grill at a high temperature and low grid settings. For medium and well-done steaks, raise the grids to medium or high settings and reduce the grilling temperature.
5. Do not pierce meat when grilling. Flowing juices will dry out meat and release oils that will increase grill flare-ups.
6. For increased smoky grilled flavor, lower grill lid while cooking. Place your favorite wood chips in a smoker box on the cooking grids.
7. A medium rare steak must reach an internal temperature of 145°F; medium 160°F and well-done 170°F. Use an instant-read meat thermometer to check for doneness. If your steak is cooking too fast, reduce the heat or prop up the lid.
8. Remove the steaks from the grill as soon as they reach the desired internal temperature. Never leave steaks unattended.

Grilling Burgers

Great burgers start with great ingredients. Use fresh ground beef – never pre-formed frozen patties. Your local butcher will grind any cut of beef, but ground chuck makes a great burger. While some fat content is desirable for grilling, too much will cause flare-ups.

Basic burgers are great, but you can add chopped onions, garlic, or other seasonings to ground beef to create your own signature burgers.

1. Using your hands, press meat into patties about 4 to 5 inches in diameter and about 3/4-inch thick.
2. Preheat your Broilmaster to medium and place the burgers on the cooking grids.
3. Direct grill with lid closed or slightly propped open for about 5 minutes for each side (or more depending on grill setting and grid height) until the internal temperature exceeds 160°F.
4. For cheeseburgers, place your favorite cheese on top of the burger after internal cooking is complete. Remove the burger from the grill when cheese just starts to melt.

Grilling Chicken

While all chicken parts work well on the grill, the tasty, smaller pieces (legs, thighs and leg quarters) work best for direct grilling. Whole or half chickens are ideal for indirect cooking. The versatility of chicken makes it a perfect meat to accompany your favorite spices, rubs, marinades, and sauces.

1. Place the grids at their maximum height. Preheat grill to medium heat.
2. Rinse the chicken and pat dry. Coat with spices or rub.
3. If grilling pieces, grill for a few minutes on each side then flip. As the chicken nears doneness, brush on sauce if desired and allow it glaze.
4. When roasting a whole chicken, cook using indirect method or cook vertically with a clean, open beverage can inserted into the chicken cavity. You can fill the can with water and spices, beer, or other liquid. This liquid will steam and infuse the chicken with moisture and flavor.
5. Do not pierce the chicken. Turn with long-handled tongs to help prevent loss of juices.
6. If adding sauce while grilling, lightly brush after turning the chicken each time. Be very careful not to cross-contaminate cooked chicken with marinade.
7. Grill whole chicken to an internal temperature of 180°F.

Never leave chicken unattended. Remove chicken once it reaches the correct internal temperature.

Grilling and Barbecuing Pork

Although many cuts of pork such as chops, kabobs, ground pork and tenderloin can be grilled (high-heat, direct-cooking), many of the top pork recipes are best cooked by barbecuing. In contrast to grilling, barbecuing is a slow cooking or smoking method (long-time, low-heat, smoke-infusing method with smoldering chunks of wood). Depending on which cut of pork you select, you will cook at very different temperatures. Thin, small cuts should be grilled at very high temperatures while thicker and larger cuts are best cooked slowly and at low temperatures.

Direct Grilling Pork (small cuts):

1. Season or marinate the meat.
2. Place grids at low height. Preheat grill to medium heat.
3. Grill for a few minutes on each side then flip.
4. Turn pork with long-handled tongs to prevent loss of juices.
5. If using sauce wait until the pork is at least halfway done (120°F), lightly baste after turning each time. Be very careful not to cross-contaminate with marinade or sauce that contained raw meat.
6. Grill until the internal temperature exceeds 160°F (medium) up to 170°F (well done).

Barbecuing Pork

Be a patient outdoor chef. Cook large pork cuts (pork shoulder, hams, etc) very slowly on low heat well away from direct heat. Your Broilmaster is capable of cooking at low temperatures (200°F to 225°F) for hours. Use a smoker box and wood chips to add smoky flavor.

1. Rub or marinate the pork.
2. Place cooking grids at the highest level that will accommodate the cut of pork.
3. Place the pork in a pan or heavy-duty aluminum foil to retain the juices.
4. Soak your favorite wood chips or chunks in water or other liquid. Fill the smoker box with wood and place near the heat. For more intense smoke flavor place wood chips directly onto the fire.
5. If using sauce while cooking, lightly baste every 15-30 minutes. Be very careful not to cross-contaminate with marinade or sauce that contained raw meat.
6. Grill until the internal temperature exceeds 160°F (medium) up to 170°F (well done).
7. When cooking is completed let sit for a few minutes before slicing.

Grilling Seafood

Fresh seafood is delicious, healthful, and easy to grill. For grilling, choose salmon, halibut, tuna, swordfish, trout, shrimp, scallops, and more.

1. Place grids at the medium level. Preheat grill to medium heat.
2. Rinse the seafood. Season to taste.
3. Grill fish and seafood over a medium-hot fire and shellfish over a hot fire. For a smoky wood flavor, fill smoker box with wood chips and cook with the grill lid closed. For fish use mesquite, hickory, alder, or apple wood.
4. Cut large seafood steaks or fillets into meal-size portions before grilling. These smaller pieces will cook faster and be easier to handle.
5. Always start grilling fish fillets with the skin side up. The fat below the skin will melt and migrate into the fillet to create moist flavorful meat.
6. When cooking seafood, turn only once and avoid overcooking. Fish will become opaque and flake easily with a fork. The shells on shrimp, lobster and crab will turn red with the flesh becoming pearly opaque. Scallops will become milky white or pearly opaque. Shellfish will pop open when done.

7. Some chefs wrap fish in aluminum foil. The foil keeps the fish from falling through the grill, while the fish still takes on a great grilled flavor. To wrap, place the fish in the middle of a large sheet of heavy-duty aluminum foil. Fold the top and bottom edges together and double-seal to hold in the juices. Double seal the ends and your fish is ready for grilling.
8. Never leave seafood unattended on the grill.

Grilling Vegetables

Vegetables grill quickly and the results are delicious and healthful.

Artichokes – direct grill over medium heat with lid closed – Steam cook whole baby artichokes or large artichokes which are cut into halves or quarters. Steam until tender, brush with olive oil or butter. Grill for 10 to 15 minutes or until golden brown.

Asparagus – direct grill over high heat – Trim tough ends. Brush with olive oil or butter, Grill for 10 to 15 minutes. Turn occasionally.

Baking Potatoes – indirect cook over medium heat with lid closed – Pierce each potato with a fork several times. Brush with olive oil or butter. For a softer skin, wrap in foil. Cook for 45 minutes to 1 hour or until tender. Finish with condiments (butter, sour cream, crumbled bacon, shredded cheese, salt, and pepper).

Bell Peppers – direct grill over medium heat with lid closed – Use all colors. Cut in half lengthwise and flatten. Remove seeds and brush with olive oil or butter. Cook skin side down for 7 minutes then turn the pepper 90 degrees (perpendicular) on the same skin side down. Serve skin side up showing seared grid marks.

Broccoli – direct grill over medium heat – Cut the full head lengthwise. Brush with olive oil or butter. Grill for 10 minutes per side.

Carrots – direct grill over medium heat – Trim and peel carrots. Brush with oil or butter. Grill about 15 minutes. Turn occasionally. Grill until tender.

Corn – direct grill with lid down over medium heat (or high heat on warming rack) – Gently pull the husks back from the corn, but do not detach. Remove corn silk, and replace husks. Soak the corn in water (or other liquid such as beer, etc.) until ready to grill. Place corn on grill. Turn occasionally, Grill for approximately 25 minutes. Remove husks, serve with butter and salt.

Eggplant – direct grill over medium heat – Cut vegetables into 1/4 to 1/2-inch slices. Brush with olive oil or butter. Grill 7 minutes per side. Add sear marks.

Fennel – direct grill over medium heat – Cut into wedges. Brush with olive oil or butter. Place on grill, turning often. Grill until crisp, tender and light brown.

Garlic – direct grill over medium heat – Peel most of the papery covering from an entire head of garlic. Cloves should not separate. Lightly brush oil onto the garlic head. Place garlic on warming rack above the main cooking grid. Turn often while cooking. Grill approximately 30 minutes or until the garlic head is golden brown and the cloves are soft. To serve, separate cloves; pinch clove and garlic will squeeze out.

Leeks – direct grill over medium heat – Cut in half lengthwise. Brush with olive oil or butter. Grill for 4 minutes per side.

Mushrooms – direct grill over medium heat – For half dollar size caps, trim stems, mount on skewer, brush with olive oil or butter. Grill for 2-3 minutes per side. Turn once. For portabella mushrooms, cook as you would a steak over medium heat. Brush mushroom with olive oil or butter. Grill for 3-4 minutes per side. Add sear marks.

Onions – direct grill over medium heat with lid closed – Cut into halves, brush with olive oil or butter. Cook for 20 minutes flat side down. Broilmaster recommends using large, sweet onions such as Vidalia when in season.

Jalapeño Peppers – direct grill over medium heat with lid closed – With a small knife, cut the top from the pepper, remove seeds and brush with olive oil. Place on grill. Grill for around 10 minutes, turning often. Wash your hands after handling any hot pepper.

Red or New Potatoes – direct grill over medium heat with lid closed – Pierce each potato with a fork several times. Brush with olive oil or butter. Cook directly on grid or mount on skewer. For softer skin, wrap in foil boat. Cook for 45 minutes or until tender. Prepare with condiments – butter, sour cream, crumbled bacon, shredded cheese, salt, and pepper.

Squash and Zucchini – direct grill over medium heat with lid closed – Cut in half lengthwise. Brush with olive oil or butter. Grill for 7 minutes per side. Add sear marks.

Sweet Potatoes or Yams – direct grill over medium heat with lid closed – Pierce each potato with a fork several times. Brush with olive oil or butter. For a softer skin, wrap in foil, Cook for 45 to 60 minutes or until tender. Open, add butter and seasonings, and serve.

Tomatoes – direct grill over medium heat with lid closed – Brush with oil. Grill small tomatoes for approximately 3 minutes per side; flip once. Grill large tomatoes around 8 minutes per side.

Salad – Method: direct grill over high heat with lid open – Cut bib lettuce in half down the middle. Brush the cut side heavily with high-quality olive oil and your favorite seasonings. Place cut-side down crossways on a hot grill. The oil will cause flare-ups, so stand back and use long tongs. Cook for 45 to 90 seconds. Place face up on the plate and add your favorite dressing.



Seasoning



Prime Rib Rub

Ingredients

1/4 cup fresh ground black pepper
1 tbsp cinnamon
2 tbsp coarse salt
2 tsp ground thyme
2 tsp garlic powder
1 tsp onion powder

Preparation

Combine all ingredients and store in an airtight container.

To use: rub mixture on prime rib at least 15 minutes before cooking.

Blackening Rub

Preparation

Combine all ingredients and store in an airtight container.

To use: rub mixture on beef, chicken, pork or seafood.

Ingredients

1/2 cup Cajun seasoning
1/4 cup sugar
1/8 cup paprika
1 tbsp basil
1 tbsp oregano
1 tbsp coarse black pepper
1 tbsp lemon pepper
1 tsp red pepper

Carolina BBQ Rub

Ingredients

2 tbsp sugar
2 tbsp brown sugar
2 tbsp ground cumin
2 tbsp chili powder
2 tbsp salt
2 tbsp ground black pepper
1 tbsp cayenne pepper
1/4 cup paprika

Preparation

Mix all ingredients together and store in container.

To use: rub mixture on meats or ribs at least 15 minutes before cooking, and leave at room temperature. Coat meat (beef, chicken, lamb or pork) and refrigerate up to 24 hours.

Jazzin' BBQ Dry Rub

Preparation

In a small skillet, heat peppercorns, coriander seeds, and cloves over medium heat until they begin creating fragrance.

Remove from heat and cool. Add cooked spices to other ingredients in a small blender and pulse grind for about 15 seconds. Store in a sealable container.

To use: rub mixture on meats or ribs at least 15 minutes before cooking, and leave at room temperature. Jazz up your barbecue right now by coating meat (beef, pork or chicken) and cooking or refrigerate and use up to 24 hours later.

Ingredients

1 tbsp black peppercorns
1 tbsp coriander seeds
1/2 tsp whole cloves
2 tbsp sweet paprika
2 tbsp chili powder
2 tbsp brown sugar
(slightly more for sweeter rub)
2 tbsp dry mustard
1 tsp dried oregano
1 tsp dried thyme
1/2 tsp garlic powder
1/2 tsp onion powder
1/4 tsp of cayenne hot pepper powder
(add more for additional heat)

KC Rib Rub

Ingredients

1/2 cup brown sugar
1 tbsp black pepper
1 tbsp salt
1 tbsp chili powder
1/4 cup paprika
3/4 tbsp garlic powder
3/4 tbsp onion powder
1 tsp cayenne (optional for heat)

Preparation

Mix all ingredients together and store in container.

To use: rub mixture on meats or ribs at least 15 minutes before cooking, and leave at room temperature. To prepare ahead, coat meat and refrigerate up to 24 hours.

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Republic of Texas Real BBQ Sauce

Ingredients

1-1/2 cups tomato ketchup
3/4 cup cider vinegar
1 tbsp brown sugar
1/4 tsp salt
2 tsp chili powder
2 cups water
4 stalks celery
3 bay leaves
3 garlic cloves
1/2 medium onion
6 tbsp butter
6 tbsp Worcestershire sauce
2 tsp paprika
1/2 tsp coarse black pepper

Preparation

Combine celery, bay leaves, garlic and onion in a food processor and chop. Mix all ingredients and simmer in pan over low heat for 20 to 30 minutes. Remove from heat and strain (or not). Using a brush or mop, apply to meat before and during the grilling or slow cooking process.

Carolina Vinegar Sauce

Preparation

In a saucepan, combine ingredients, heat and mix. Using a brush or mop, apply to meat before and during the grilling or slow cooking process.

Ingredients

2 cups cider vinegar
2 tbsp of ketchup
2 tbsp of brown sugar
1 tbsp of Tabasco sauce
1 tsp of red pepper flakes (optional)
Kosher salt and black pepper
to taste

Deep South BBQ Sauce

Ingredients

6 tbsp butter
1/2 cup minced onion
1-1/2 cup cider vinegar
2-8 oz cans of tomato sauce
1/2 cup Worcestershire sauce
1 tsp of Louisiana hot sauce
1 tsp salt
1 tsp fresh ground black pepper
2 tbsp brown sugar

Preparation

In a saucepan, cook onions and butter until onions begin to brown. Add remaining ingredients, reduce heat to low, and cook for approximately 15 minutes while stirring often. Using a brush or mop, apply to meat before and during the grilling or slow cooking process. Any remaining sauce may be refrigerated if used within the next two weeks.

Hickory & Honey BBQ Sauce

Preparation

In a saucepan, combine ingredients, heat and mix. Using a brush or mop, apply to meat before and during the grilling or slow cooking process.

Ingredients

- 1/2 cup beer
- 2 tbsp honey
- 1/4 cup vinegar (apple cider or red wine)
- 5 tbsp catsup
- 3 tbsp corn oil
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp salt
- 1/4 tsp cayenne red pepper
- 1/2 tsp liquid smoke
- seasonings (optional)

Tiger Sauce

Ingredients

1 cup pickled hot peppers
(yellow) with pickling juice
8 oz tomato puree
8 oz tomato sauce
8 oz hickory-flavored
barbecue sauce
2 tbsp basil
1/2 cup red wine vinegar
4 tbsp Louisiana hot sauce
4 tbsp crushed red pepper
1/8 tsp garlic power
1 tsp MSG
(monosodium glutamate)

Preparation

Pour pickling juice from peppers into mixing bowl and set aside. Remove pepper stems. Puree peppers in blender until smooth. Pour peppers and all remaining ingredients into mixing bowl with juice. Stir until evenly blended. Bottle and refrigerate for 24 hours before using. Tiger sauce keeps for up to a month. Enjoy Tiger sauce on barbecue, greens, pasta, and in soups. Tiger sauce also makes a great condiment for burgers and other grilled meats.

Brisket Beer Mop

Preparation

Dice onions and mince garlic. Mix together with other ingredients. Heat over low heat, stirring occasionally. While indirect slow cooking at around 200°F, mop over brisket every 30 minutes or so until brisket is cooked to desired degree of doneness.

Ingredients

1 can (12 oz) of favorite beer
1/3 cup water
1/2 cup vinegar (apple cider preferred)
1/3 cup of corn oil
1 medium onion
3 cloves garlic
2 tbsp Worcestershire sauce
1 tsp coarse pepper
1 tsp salt
1/4 tsp cayenne pepper
(more for additional heat)

BBQ Sauce Americana

Ingredients

2 tbsp melted butter
2 small onions
2/3 cup ketchup
2/3 cup water
8 tbsp brown sugar
8 tbsp Worcestershire sauce
1/3 cup A1 steak sauce
(or similar product)
3 tbsp apple cider vinegar
1/4 tsp Louisiana
hot pepper sauce

Preparation

In saucepan, heat butter over medium-low heat. Chop onions and cook for 3 to 5 minutes until opaque. Stir in ketchup, sugar, Worcestershire sauce, steak sauce, vinegar, water, and hot pepper sauce. Bring to a boil; reduce heat and cook for 15 minutes, stirring occasionally. Using a brush or mop, apply to meat before and during the grilling or slow cooking process.

Sweet Dreamin' Birmingham Rib Sauce

Preparation

In large saucepan, mix the tomato puree and mustard. Add remaining ingredients and bring to a boil. Reduce heat and simmer for 20 to 30 minutes. Serve warm as a finger lickin' dipping sauce or mop onto ribs or other meat as you slow cook.

Ingredients

1 large can (28 oz) of pureed tomato
1/4 cup prepared mustard
3 cups water
1-1/2 cups vinegar (apple cider or red wine vinegar preferred)
1/2 cup brown sugar
2 tbsp lemon juice
2 tbsp chili powder
1 tbsp dry mustard
1 tbsp paprika
1 tbsp onion powder
1 tsp ground red pepper
(add an additional tsp for more heat)
1 tsp salt
1 tsp coarse ground black pepper
1/2 tsp garlic powder

Sweet Apple Mop Sauce

Ingredients

4 cups apple cider
 1/3 cup white wine
 1/4 cup dark corn syrup
 1/4 cup honey
 1/4 cup soy sauce
 1/4 cup apple cider vinegar
 2 tbsp coarse prepared mustard
 (Dijon or the like)
 1 tbsp garlic (minced)
 1 tbsp fresh ginger root (grated)
 1/2 tsp salt (adjust to taste)
 1/2 tsp coarse pepper
 (adjust to taste)

Preparation

Mix cider, wine, corn syrup, honey, soy sauce, vinegar, mustard, garlic, ginger root, salt and pepper. Using a mop or brush, coat meat with sauce and slow cook until degree of doneness is achieved. Cook remaining liquid over low heat to thicken. Brush meat with thickened sauce as it cooks

Bleu Cheese or Roquefort Sauce

Preparation

Prep - In a saucepan over low heat, stir the onions and garlic in the butter. After the butter melts, add the wine, and boil until the liquid is reduced to about 1 tbsp.

With a whisk, mix in flour and cook the mixture while whisking for 2 to 3 minutes.

Slowly add milk while whisking and simmer for another 2 minutes. Reduce the heat to low, whisk in Roquefort or Bleu Cheese, whisking until melted. DO

NOT BOIL. Strain the sauce through a fine sieve into a small serving bowl, stir in parsley, add salt and pepper to taste, serve drizzled over the porterhouse steak (see steak recipe on page 55). If your

Broilmaster is equipped with a side burner, you can keep a close eye on the steaks and the sauce.

Ingredients

1/4 cup minced green onion or shallot

2 tbsp butter

1 large garlic clove minced well

1 cup white wine

1 tbsp flour

3/4 cup milk

1 cup crumbled Bleu Cheese or Roquefort Cheese (about 1/4 lb)

1-1/2 tbsp minced fresh parsley leaves
salt and pepper



MARINADES



Chicken Lover's Marinade

Ingredients

1/2 cup lemon juice
1/4 cup corn or canola oil
2 tbsp minced onion
1/4 tsp paprika
1 tbsp chopped fresh parsley
salt and pepper to taste

Preparation

Mix ingredients. Store in refrigerator until ready to use. Place chicken in marinade overnight. Slow cook chicken to correct internal temperature. Using a brush, apply to chicken while slow cooking. Do not re-use marinade.

Brewed Citrus Marinade

Preparation

Cook chilies in light oil in a saucepan until skin begins to soften, remove stem and seeds and chop finely. Chop cilantro, garlic, oregano and parsley. Mix all ingredients, stir well. Store in refrigerator until ready to use. Discard if not used in 2 weeks. Marinate meat overnight, slow cook to correct internal temperature. Using a brush, apply marinade to meat while slow cooking.

Ingredients

1/2 can of favorite beer
(prefer light ale or pilsner)
1-1/4 cups freshly squeezed orange juice
1 cup lime juice
1-1/2 cups chopped cilantro
1/3 cup dark corn syrup
2 mild chilies – we suggest ancho chilies
(1,000 Scoville* Units) or New Mexican chilies
(5,000 Scoville Units)
8 to 10 cloves of garlic, finely minced
1/4 cup oregano
2 tbsp ground cumin
2 tbsp chopped parsley
2 tbsp salt
light cooking oil

* The Scoville Unit is a measurement of the heat of a particular chili. The "coolest" of all peppers is the bell pepper, with a rating of zero Scoville Units. On the other end of the scale is the Red Savina Habanero pepper with an astounding 577,000 Scoville Units.

Balsamic Marinade

Ingredients

2 cups olive oil
1/2 cup balsamic vinegar
1 small onion, peeled and sliced
2 large peeled garlic cloves
1/2 cup basil
salt and pepper to taste

Preparation

Place onion, garlic and basil in blender and chop. Add oil and vinegar and blend. Store in refrigerator until ready to use. Discard if not used in 2 weeks. Marinate meat overnight.

Using a brush, apply marinade to meat while slow cooking. Slow cook to correct internal temperature.



Real Tex-Mex Marinade

Preparation

Combine all ingredients and mix until smooth. Store in airtight container in refrigerator until ready to use. Makes about 4 cups. Marinate meat overnight, slow cook to correct internal temperature. Using a brush, apply marinade to meat while slow cooking.

Ingredients

2 cans of favorite Mexican Beer
1/4 cup lime juice
1 cup finely chopped onions
1/3 cup minced garlic
1/2 cup chopped cilantro
2 tsp of hot sauce
1 tsp salt



Southern European Marinade

Ingredients

1/2 cup olive oil
1/4 cup lemon juice
1 tsp grated lemon rind
1/2 tsp coarse pepper
1/2 tsp salt
3 cloves garlic
1/4 cup parsley
1/4 cup basil
1/4 cup oregano
1/2 tsp hot pepper flakes

Preparation

Finely chop garlic, parsley, basil and oregano. Combine all ingredients into a glass or stainless steel bowl, whisk until mixed well. Store in refrigerator until ready to use. Marinate meat overnight, slow cook to correct internal temperature. Using a brush, apply marinade to meat while slow cooking.

Sweet Bing Cherry Marinade

Preparation

Combine all ingredients in a food processor and puree. Marinate at least 4 hours (overnight is preferred). Brush marinade onto meat while slow cooking. This marinade works best on hams or other pork dishes.

Ingredients

1 can (24 oz) of sweet Bing cherries
1/4 red onion
2 cloves of garlic

Teriyaki Marinade

Ingredients

3 cups soy sauce
1 cup pineapple juice
2 tbsp garlic
2 cups honey
1/8 cup ginger
1/4 cup of green onions

Preparation

Combine all ingredients in a food processor and puree. Marinate at least 4 hours (poultry and seafood 30 minutes). Grill or slow cook to correct internal temperature.



NEW
FALL
COOKING
IDEAS

Southwest Rancho Chicken

Ingredients

- 1 large chicken (3 lb or more)
- 2 tbsp oregano
- 1 tbsp cumin
- 3/4 cup lime juice
- 12 garlic cloves chopped
- 1-1/4 cup Worcestershire sauce
- 1/4 cup red cooking wine
- 1-1/4 cup olive oil
- 1 onion, finely diced
- 1/4 cup orange juice
- 1/4 cup chopped parsley
- salt and pepper to taste

Method:	Direct Grill
Lid:	Closed
Grids:	Medium or High
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	★

Preparation

Prep - In a blender, combine 6 garlic cloves, oregano, cumin, 1/2 cup lime juice, Worcestershire sauce, cooking wine, and 1/4 cup olive oil. Puree until smooth. Cut chicken into quarters or parts. Place chicken pieces in a large sealable plastic bag with marinade. Marinate in refrigerator overnight. Discard remaining marinade.

Cooking - Set grids at medium or high. Preheat grill to medium heat. Grill the chicken for approximately 7 minutes per side or until internal temperature reaches 180°F. Prior to serving, in a small saucepan, heat the remaining 1 cup of olive oil, add the remaining 6 cloves of chopped garlic and onions, and cook until hot. Let cool and add the remaining lime juice, orange juice, and parsley. Drizzle over hot grilled chicken and serve.

Spicy Spitfire Chicken

Preparation

Prep - Combine ingredients in a large sealable plastic bag. Shake bag gently to blend seasonings and coat chicken. Refrigerate 4 or more hours until ready to use. Remove chicken from bag. Place marinade in a saucepan. Add 1/4 cup water to marinade and bring to a boil for 2 to 3 minutes. Reduce heat and simmer for 3 minutes. Set aside.

Cooking - Set grids at medium or high. Preheat grill to medium heat. Grill the chicken for approximately 7 minutes per side or until internal temperature reaches 180 degrees. Serve with salad and vegetables of choice. When serving chicken, drizzle cooked marinade mixture over chicken and garnish with chopped cilantro.

Ingredients

- 6 boneless chicken breast halves
- 1/2 cup favorite store BBQ sauce
- 1/4 cup chopped jalapeño pepper (leave seeds for fiery taste, or rinse away seeds for cooler taste)
- 1 tbsp Worcestershire sauce
- 2 garlic cloves finely chopped
- 1/2 cup olive oil
- 1/4 cup finely chopped cilantro

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Medium or High
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	★



Grilled Chicken Cordon Bleu

Ingredients

6 boneless, skinless chicken breasts
 1 lb thick bacon
 2 large red onion sliced into rings
 20 oz of crumbled Bleu Cheese
 16 oz small mushrooms
 raspberry vinegar dressing
 garlic salt
 seasoned salt
 coarse ground black pepper
 freshly grated Parmesan cheese
 (look for the real Italian kind)
 Toothpicks
 Heavy duty aluminum foil

Method:	Indirect Grill
Lid:	Closed or Propped
Grids:	Medium or High
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	

Preparation

Prep - Using a meat tenderizer, pound chicken as thin as possible. Season front and back of chicken to taste with garlic salt and pepper. Place seasoned chicken into a bowl, cover with raspberry vinegar dressing and seal with plastic wrap. Place bowl in refrigerator for least 4 hours. Turn chicken several times to make sure it is well coated with the dressing. Remove chicken from marinade. Evenly sprinkle a thin layer of crumbled Bleu Cheese over each breast. Pepper the chicken. Roll up each chicken breast, wrap with one or two pieces of bacon and secure with toothpick.

On a large sheet of heavy duty aluminum foil, spread rings of onion in center and sprinkle with mushrooms. Drizzle with raspberry vinegar dressing. Set wrapped chicken on top of onions and mushrooms. Fold sides of foil so that it creates a pouch and the juices do not escape.

Cooking - Set grids at medium or high. Preheat grill to medium heat. Place foil with chicken on grill for 35 to 45 minutes (until the internal temperature of the chicken is 180°F). To check temperature, unroll top of the foil (watch out for steam!) and test chicken with a meat thermometer.

Teriyaki Grilled Chicken

Preparation

Prep - Mix teriyaki sauce, lemon juice, garlic and oil in a large, sealable plastic bag. Place chicken breasts in bag, seal bag, and shake to coat. Refrigerator overnight, turning several times.

Cooking - Set grids at medium or high. Preheat grill to medium heat. Remove chicken from bag and grill, discard remaining marinade. Grill for 6 to 8 minutes each side or until internal temperature reaches 180°F. Serve with salad and vegetables of choice.

Ingredients

- 6 skinless, boneless chicken breast halves
- 1 -1/2 cup teriyaki sauce
- 1/2 cup lemon juice
- 2 tbsp minced garlic
- 2 tbsp vegetable oil (sesame oil preferred)

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Medium or High
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	★

Garlic Grilled Chicken

Ingredients

2 medium chickens (total 4 to 5 lb)
 2 large garlic heads
 1/4 cup parsley leaves
 1/4 cup olive oil
 salt (to taste)
 coarse ground pepper
 2 tbsp butter
 1 large lemon, juiced

Method:	Direct Grill
Lid:	Closed
Grids:	Medium or High
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	★

Preparation

Prep - Cut chickens into halves. Separate garlic cloves, peel and place in a small saucepan. Cover with boiling water for 1 minute, then drain. Cut the garlic into very thin slices. Toss half of the garlic in a small bowl with the parsley and olive oil. Add a bit of salt and pepper. Brush the garlic mixture onto the chicken halves. Transfer the chicken to a cookie pan, cover with plastic wrap and refrigerate until ready to use.

Heat the butter in a saucepan and add remaining garlic mixture. Add the lemon juice and season, to taste, with salt and pepper. Set aside to serve with chicken.

Cooking - Set grids at medium or high. Pre-heat grill to medium heat. Grill the chickens 10 minutes per side or until internal temperature reaches 180°F. Serve chicken halves topped with the garlic sauce and parsley sprig. Serve with salad and vegetables.

Grilled Fajitas Pollo

Preparation

Prep - Cut chicken into 1/4-inch thick slices that are 4 to 5 inches long. Mix soy sauce and lime juice into a marinade in a small bowl and pour over chicken. Cover chicken with plastic wrap and marinate for at least 15 minutes but up to several hours. Discard leftover marinade. Sauté peppers and onions in hot oil in a large skillet over high heat for 2 to 3 minutes. Pour teriyaki sauce evenly over vegetables; toss to combine. Remove from heat, cover and serve with chicken and tortillas.

Cooking - Set grill grids at low position. Preheat grill to high. Heat tortillas on grill warming rack until warm then stack tortillas and wrap in aluminum foil to hold in heat. Grill chicken about 3 to 5 minutes on each side until 180°F internal temperature is achieved. To assemble fajitas, place 2–3 strips of grilled chicken onto tortilla, add peppers, onions, shredded cheese, sour cream, and avocado (optional). Wrap and enjoy.

Ingredients

- 2 lb boneless chicken breasts
- 2/3 cup soy sauce
- 1/4 cup lime juice
- 10 large flour tortillas
- sour cream
- shredded Monterrey Jack and Cheddar Cheese
- 2 medium red onions, peeled and sliced into small strips
- 1 red bell pepper, cut into small strips
- 1 green bell pepper, cut into small strips
- 1 tbsp corn or canola oil
- 2 tbsp teriyaki sauce
- 1 avocado, pitted and sliced (optional)

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Low
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★





BBQ

Caliente Chili Rubbed Steak

Ingredients

- 4 (1-inch thick) Beef Strip Steaks (8-10 oz each)
- 2 large garlic cloves
- 1/2 tsp salt
- 1/2 tsp coarse black pepper
- 2 tbsp chili powder
- 1 tsp of ground cumin
- 1 tsp of brown sugar
- 2 tbsp Worcestershire sauce
- 2 tbsp olive oil

Preparation

Prep - Peel and mash garlic and salt to a paste. Stir in chili powder and remaining ingredients, blending well. Place steaks on a plate and rub with paste mixture. Carefully transfer steaks to a sealable plastic bag. Seal and refrigerate 4 hours to overnight.

Cooking - Grill steak over medium-high heat (350° to 400°F) to desired doneness.

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Medium
Temperature:	Medium-High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Beer-Soaked Steak Kabobs

Preparation

Prep - Mix all ingredients well. Add cubed tenderloin and place into a sealable container. Seal and refrigerate (overnight if possible). Remove meat from marinade and thread onto skewer with vegetables as desired.

Cooking - Grill steak over medium-high heat (350° to 400°F) for 10 to 20 minutes or to desired doneness. Turn frequently while cooking.

Ingredients

- 2 lb boneless tenderloin steak, cut into 1 to 1-1/2 inch cubes
- 1-1/2 cups of beer (light ale or pilsner preferred)
- 1/4 cup Dijon (or coarse ground) mustard
- 1/4 cup honey
- 1/2 cup minced onion
- 3 large garlic cloves minced well
- 1/2 tsp whole cloves (optional)
- 1/4 tsp ground cinnamon (optional)

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Medium
Temperature:	Medium-High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Porterhouse Steak with Bleu Cheese Sauce

Ingredients

1 Porterhouse Steak
(2-inch thick or 2 to 2-1/2 lb)
1/4 cup olive oil
coarse salt
freshly cracked black pepper

Preparation

Prep - Set grids at highest level and preheat grill to medium-high setting. Pat the steak dry with a paper towel, rub with olive oil, and sprinkle with salt and pepper.

Cooking - Place steak on hot grill. Cook 6 to 8 minutes on one side then turn and grill the second side, again for 6 to 8 minutes. Add sear marks. Cook to desired degree of doneness. Remove the meat from grill. Serve with Bleu Cheese or Roquefort Sauce (see page 34 for recipe).

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Medium
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Grilled Top Sirloin with Potatoes

Preparation

Cooking - In saucepan over medium heat, combine steak sauce and minced garlic. Stir until bubbly. Brush 4 tbsp onto both sides of sirloin steak. Keep remaining sauce.

Cut potatoes into quarters lengthwise. Cut off top and bottom of onions making a flat spot. Cut onions in half through their equators. Brush olive oil onto the potatoes and onion.

Place steak and vegetables on grill over medium heat. Direct grill with lid open until steak is cooked to desired degree of doneness and vegetables are tender. Turn steak and vegetables occasionally. Add sear marks. During the last 5 minutes of grilling, brush vegetables with remaining sauce. Remove steak from grill, trim fat, and carve steak crosswise into slices. Serve with vegetables and remaining warm sauce.

Ingredients

- 1-1/2 lb of 1-inch thick boneless top sirloin
- 3/4 cup of steak sauce (A1 or the like)
- 1 tbsp of minced garlic
- 2 tbsp olive oil
- 2 large baking potatoes
- 2 medium red onions

Method:	Direct Grill
Lid:	Open
Grids:	Medium
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Grilled Rib Eye Steak

Ingredients

- 2-1/2 to 3 lb of rib eye steak
- 1/2 cup soy sauce
- 1/2 cup of sliced green onions
- 1/4 cup honey
- 1/4 cup brown sugar
- 2 garlic cloves
- 1/4 tsp ground ginger
- 1/2 tsp pepper
- 1/4 tsp coarse salt

Preparation

Prep - In a large plastic bag, combine all ingredients except meat. Seal bag and shake well to mix ingredients. Insert meat into bag and shake to coat. Marinate meat in refrigerator overnight.

Cooking - Place steak on grill over medium high heat. Direct grill with lid open until steak reaches desired degree of doneness. Turn steak occasionally. Add sear marks. Serve with salad and vegetables.

Method:	Direct Grill
Lid:	Open
Grids:	Medium
Temperature:	Medium-High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Fiesta Steak Fajitas

Preparation

Prep - Mix soy sauce, lime juice, and cilantro and pour over meat. Marinate for at least 15 minutes but up to several hours. Discard leftover marinade. Over medium high heat, sauté peppers, onions and garlic into a large skillet in corn oil for 2 to 3 minutes. Pour teriyaki sauce evenly over vegetables; toss to combine. Remove from heat, cover and serve with meat and tortillas.

Cooking - Set grill grids at low position. Preheat grill to high. Heat tortillas on grill warming rack. Stack tortillas and wrap in aluminum foil to hold in heat. Grill meat 3 to 5 minutes on each side until degree of doneness is achieved. Cut steak into slices 1/8 to 1/4 inch thick and 4 to 5 inches long.

To assemble fajitas, place 2 or 3 strips of meat onto tortilla, add peppers, onions, shredded cheese, and sour cream. Wrap tortilla.

Ingredients

2 lb beef skirt steak
1/3 cup soy sauce
1/4 cup lime juice
1 clove minced garlic
1 tsp chopped cilantro
10 large flour tortillas
sour cream
shredded Monterrey Jack/Cheddar Cheese
2 red onions, sliced into small strips
1 red bell pepper, cut into small strips
1 green bell pepper, cut into small strips
1 tbsp corn or canola oil
2 tbsp teriyaki sauce

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Low
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★



Grilled London Broil and Horseradish

Ingredients

3 lb top round steak –
1-1/2 to 2 inches thick
1/2 cup softened butter
3 tbsp finely chopped horseradish
3 tbsp lemon juice
1/4 cup olive oil
1 clove minced garlic
1 tsp Worcestershire sauce
1/2 tsp salt
1/2 tsp crushed black pepper

Method:	Direct Grill
Lid:	Open or Propped
Grids:	High
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Preparation

Prep - Make horseradish condiment in advance by combining butter and chopped horseradish in a small bowl. Add 2 tbsp of lemon juice and beat well. Place on waxed paper and form into a 1-1/2 to 2-inch diameter roll. Wrap and refrigerate until firm. When ready to serve, cut into slices and place on hot meat.

Combine the remaining lemon juice, olive oil, garlic, salt and pepper in a small mixing bowl, mix well and pour over steak inside of a large plastic bag. Close bag securely, coating meat fully. Marinate overnight if possible.

Cooking - Place grids at high level and preheat grill to medium high. Pour remaining marinade into a saucepan and heat to boil; reduce heat. Grill steak on one side for 10 to 15 minutes and then turn. Brush with remaining marinade; turn and grill for similar times until degree of doneness is achieved. Place finished London broil on a carving board and carve into strips. Pour the boiled marinade over sliced strips and add one or more slices of horseradish condiment on top of steak. Serve with salad and vegetables as desired.

Grilled Filet Mignon

Preparation

Prep - Place grids at high level and preheat grill to medium high. Pat the filets dry and wrap a slice of bacon around the edge of each. Secure bacon with metal skewer, cotton kitchen string or toothpick. Rub coarse pepper onto each filet, and sprinkle with salt to taste.

Cooking - Place filets on the grill for 4 to 5 minutes on each side, or until degree of doneness is achieved. Add sear marks.

Place filets on a cutting board, remove the string (or skewer) and slice filets. Place a rosemary sprig garnish on each steak. Serve with salad and vegetables.

Ingredients

- 4 filet mignon steaks – 1 to 2-inches thick (8 oz each – butterfly if 2 inches thick)
- four slices of lean bacon
- 4 tbsp coarse ground black pepper
- four fresh rosemary sprigs

Method:	Direct Grill
Lid:	Open or Propped
Grids:	High
Temperature:	Medium-High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Texas-Style Smoked Brisket

Ingredients

8 to 10 lb beef brisket (will shrink considerably during cooking)
 3 tbsp of coarse ground pepper
 3 tbsp of salt
 3 tbsp of mild chili powder
 1 tbsp of ground cumin
 1 tbsp of brown sugar
 1/4 tsp of thyme

Method:	Indirect Grill
Lid:	Closed
Grids:	High
Temperature:	Low
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	

Preparation

Prep - Mix dry ingredients and rub onto clean brisket. Wrap brisket in heavy-duty aluminum foil. Set grids at highest level and remove warming rack.

Cooking - Set grill to low heat. Add mesquite wood chips in a smoker box or on top of the flavor screen. Slow roast for up to 8 hours at 200°F. Add wood chips as needed. After 3 hours, check for doneness every hour using a meat thermometer. When the meat reaches 160°F (or 170°F for well done), place in oven at 180°F for two more hours until ready to slice and serve. Serve with beans, slaw and cornbread for a real Texas experience.

Bleu Cheese Burgers

Preparation

Prep - Form beef into eight, thin, 4-inch patties. Place softened Bleu Cheese on top of four patties and cover with another patty. Seal edges of patty with hand.

Cooking - Place burgers on a hot grill and cook for 3 to 5 minutes on each side, or until degree of doneness is achieved. Grill buns or bread slices on top rack until lightly toasted. When ready to serve, place each burger on a toasted bun or bread slice. Top with tomato and onion slices and enjoy. Top with two slices of cooked bacon.

Ingredients

- 1-1/2 to 2 lb of ground chuck roast
- 4 oz of crumbled Bleu Cheese
- 4 burger buns or 8 pieces of thick bread
- 8 tomato slices from large tomatoes
- 4 red onion slices
- salt and coarse black pepper to taste
- 8 strips of cooked bacon (optional)

Method:	Direct Grill
Lid:	Open or Propped
Grids:	High
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Garlic Burgers

Ingredients

- 1-1/2 to 2 lb of ground chuck roast
- 1 egg (optional)
- 2 cloves of fresh minced garlic
- 4 burger buns or 8 pieces of thick bread
- 8 tomato slices from large tomatoes
- 4 red onion slices
- salt and coarse black pepper to taste

Preparation

Prep - In a mixing bowl, place the beef, egg and garlic. With your hands, blend all beef, egg and minced garlic together. Add salt and pepper to taste. Shape into four patties.

Cooking - Place burgers on a hot grill and cook for 3 to 5 minutes on each side until degree of doneness is achieved. Grill buns or bread slices on top rack until lightly toasted. When ready to serve, place each burger on a toasted bun or bread slice. Top with tomato and onion slices and enjoy with salad, chips, beans or other side dishes.

Method:	Direct Grill
Lid:	Open
Grids:	High
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

All American Burgers

Preparation

Prep - In a mixing bowl, mix ground beef and shape into 4 thick patties. Salt and pepper to taste. Generously splash top of each burger with Worcestershire sauce.

Cooking - Place burgers on a hot grill and cook for 3 to 5 minutes on each side until degree of doneness is achieved. Grill buns or bread slices on top rack until lightly toasted. When ready to serve, place each burger on a toasted bun or bread slice. Top with condiments, lettuce, tomato and onion slices and enjoy with salad, chips, beans or other side dishes.

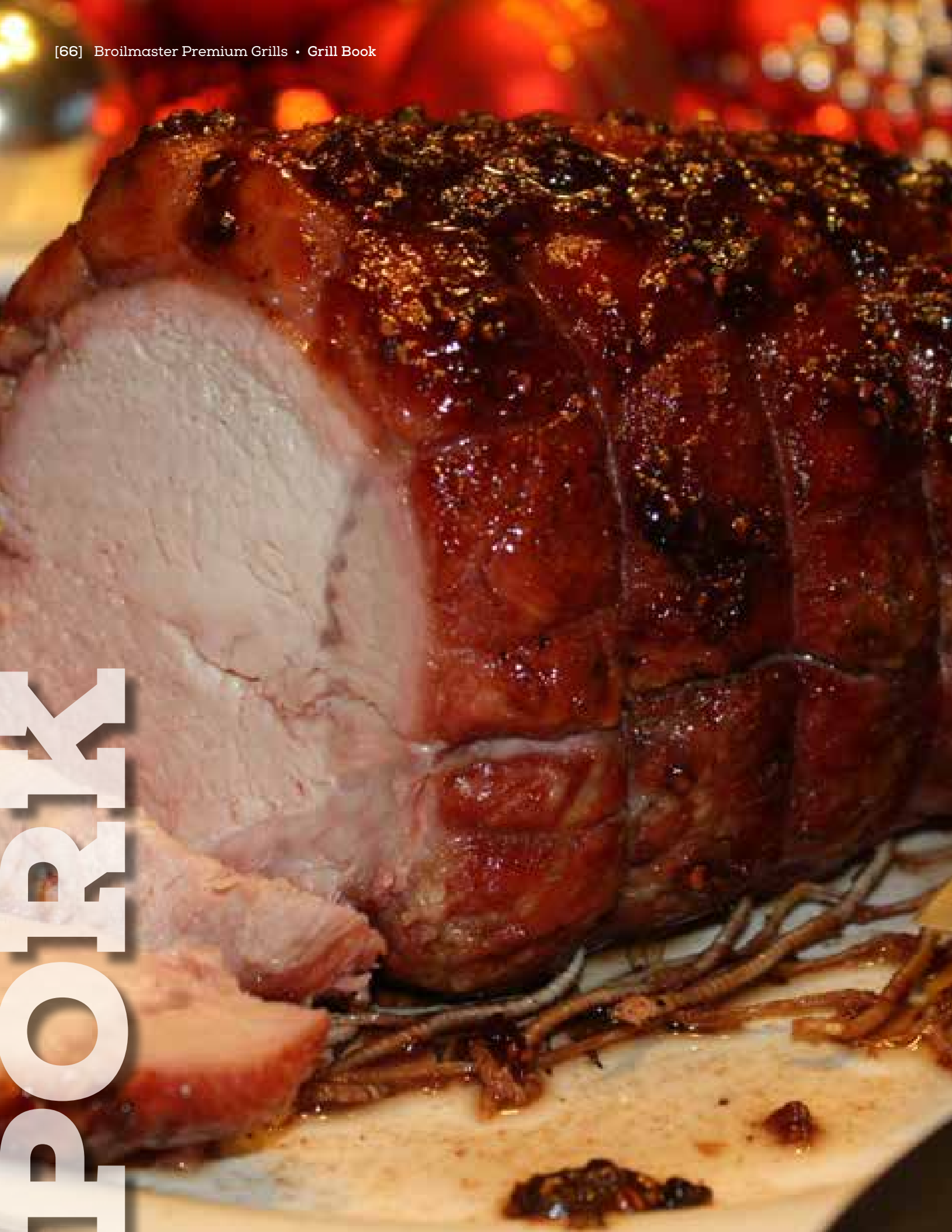
Ingredients

- 1 1/2 to 2 lb of ground chuck roast
- Salt and pepper to taste
- Sliced red onion, lettuce, tomato, pickle
- Worcestershire sauce
- 4 burger buns or 8 pieces of thick bread

Method:	Direct Grill
Lid:	Open
Grids:	High
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★



PORK



Roasted Pork Roast

Ingredients

- 3 lb pork center cut loin
- 1 tbsp sage
- 1 tsp allspice
- 1 tsp coriander
- 1 tsp nutmeg
- 1 tsp coarse black pepper
- 1 tbsp seasoning salt
- 1 cup applesauce
- 1/2 cup brown sugar
- apple wood chips (soak in water for 30 minutes)

Method:	Indirect Grill
Lid:	Closed or Propped
Grids:	High and Low
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	

Preparation

Prep - Blend sage, allspice, coriander, nutmeg, pepper, and seasoning salt in food processor. Pat pork roast dry with towel. By hand, press spice mix into the fat of roast. Wrap entire roast in heavy-duty aluminum foil.

Cooking - Set one grid at the highest setting and the other at the lowest setting. Set the burner to medium heat under the high grid. Place an oven-safe meat thermometer into the heart of the roast. Cook with lid closed or partially closed until the internal temperature is 170°F. As the roast approaches the internal temperature, open the foil and coat the top of the roast with a mixture of the applesauce and brown sugar. Place wood chips on top of the flavor screen during last 30 minutes of cooking. Remove roast from grill, carve and serve.

Good Ol' Boy Grilled Pork Chops

Preparation

Prep - Combine and stir all marinade ingredients. Place chops in a baking dish and cover with marinade. Cover dish and refrigerate 3 hours to overnight.

Cooking - Set grill grids at low position. Preheat grill to high. Remove chop from marinade. Boil the marinade, then brush chops occasionally with marinade while grilling. Grill for 5 to 6 minutes per side, turning occasionally until internal temperature reaches 160° to 170°F. Serve with favorite Southern side dishes.

Ingredients

- 6 pork chops
- 1/4 cup favorite southern whiskey
- 1/2 cup soy sauce
- 1/8 cup lemon juice
- 1 tbsp chili powder
- 1 tbsp brown sugar
- 1 tbsp apple cider vinegar
- 1 minced garlic clove

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Low
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★



Grilled Pork Spareribs

Ingredients

- 1 rack pork ribs – 3 to 4 lb
- 3/4 cup ketchup
- 1/2 cup apple cider vinegar
- 1 to 2 tbsp Louisiana hot sauce
- 1 medium white onion, minced
- 2 garlic cloves, minced
- 1 tbsp Worcestershire sauce

Method:	Indirect Grill
Lid:	Closed
Grids:	Medium
Temperature:	Low
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	

Preparation

Prep - Combine and stir all sauce ingredients. In a glass baking dish large enough to hold the ribs, completely cover ribs with sauce on both sides, cover and refrigerate a minimum of 12 hours.

Cooking - Set grill grids at medium position. Preheat grill to low heat. Remove ribs from marinade. Boil the marinade, then brush ribs occasionally with marinade while grilling. Grill slowly for 1 to 1-1/2 hours. Turn often and baste with remaining marinade. Monitor the grill temperature carefully and reduce the heat if ribs cook too fast or scorch. Grill to a minimum of 160°F internal temperature. Slice the rib rack into individual ribs and serve warm with cornbread and vegetables.

Herbed Butterfly Pork Chops

Preparation

Prep - Brush chops with lemon juice. Combine remaining ingredients; mix well. Rub herb mixture on both sides of chops.

Cooking - Set grill grids at low position. Preheat grill to high. Add sear marks. Grill for approximately 5 to 6 minutes per side, turning occasionally until internal temperature reaches 160° to 170°F. Garnish with fresh herbs. Serve with salad and vegetables.

Ingredients

- 4 boneless butterfly pork chops (4 to 6 oz each)
- 2 tbsp lemon juice
- 2 tbsp chopped parsley
- 1/2 tsp crumbled rosemary
- 1/2 tsp crumbled thyme
- 1/4 tsp black pepper

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Low
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Applesauce Rubbed Pork Rib Roast

Ingredients

3 lb pork rib roast
 1 cup applesauce
 1/2 tsp salt
 3/4 tsp coarse black pepper
 1/2 tsp garlic powder
 1 tsp marjoram
 apple wood chips (soak in water
 for 30 minutes)

Method:	Indirect Grill
Lid:	Closed or Propped
Grids:	High and Low
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	

Preparation

Prep - Pat pork roast dry with towel. Combine applesauce and seasonings into paste. Rub paste onto roast and refrigerate for at least one hour. Wrap entire roast in heavy-duty aluminum foil.

Cooking - Set one grid at the highest setting and the others at the lowest setting. Set the burner to medium heat under the high grid. Place an oven-safe meat thermometer into the heart of the roast. Cook with lid closed or partially closed until the internal temperature is 170°F. Place apple wood chips on top of the flavor screen during last 30 minutes of cooking. Remove roast from grill, carve and serve.



Beer Grilled Pork Chops

Preparation

Prep - Combine soy sauce, beer, brown sugar and ginger into a sealable bag, mixing ingredients well. Place chops in plastic bag with marinade and refrigerate for up to 24 hours. Remove chops from marinade.

Cooking - Set grill grids at low position. Preheat grill to high. Remove chops from marinade and grill to desired doneness. Grill for approximately 5 to 6 minutes per side, turning occasionally until internal temperature reaches 160° to 170°F.

Ingredients

- 6 large pork loin chops (1 to 1-1/2 lb)
- 1/4 cup soy sauce
- 1 (12 oz) can beer at room temperature
- 3 tbsp brown sugar
- 2 tsp grated ginger root (fresh is best)

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Low
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Perfectly Grilled Ham

Ingredients

boneless fresh ham (3 to 4 lb)
 3/4 cup prepared chili sauce
 1/4 cup red wine vinegar
 2 tbsp lemon juice
 1 tsp dry mustard
 1 clove minced garlic
 wood chips (apple chips recommended)

Method:	Indirect Grill
Lid:	Closed or Propped
Grids:	High and Low
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	

Preparation

Prep - Place ham in a wrap of heavy-duty aluminum foil. Mix remaining ingredients into a sauce.

Cooking - Set one grid at the highest setting and the others at the lowest setting. Set the burner to medium heat under the high grid. Place an oven- safe meat thermometer into the heart of the roast. Cook with lid closed or partially closed until the internal temperature is 170°F.

As the roast approaches the internal temperature, open the foil and coat the top of the ham with the sauce. Place wood chips on top of the flavor screen during last 45 minutes of cooking.

Remove ham from grill, let set for 15 minutes before carving. Serve with salad, vegetables and favorite wine.

Cajun Pork Roast

Preparation

Prep - Make marinade sauce by combining chopped onion, chopped garlic, chopped parsley, Worcestershire sauce, steak sauce, dry mustard, and Tiger sauce (see recipe on page 29). Mix well.

With a sharp knife, make cross slits into top of pork roast and rub sauce into the roast. Refrigerate overnight.

Mix tomato paste and the brown sugar very well and set aside.

Cooking - Set one grid at the highest setting and the others at the lowest setting. Set the burner to medium heat under the high grid. Wrap roast in heavy-duty aluminum foil. Place an oven-safe meat thermometer into the heart of the roast.

Cook with lid closed or partially closed until the internal temperature is 170°F. As the roast approaches the internal temperature, open the foil and coat the top of the roast with a mixture of the tomato paste and brown sugar. Place apple wood chips on top of the flavor screen during last 30 minutes of cooking. Remove roast, brush with tomato paste mixture, carve, and serve.

Ingredients

- 8 lb boneless Boston pork roast
- 1 cup chopped onion
- 3/4 cup chopped garlic
- 1/2 cup Tiger sauce (See recipe in Sauces section)
- 1 tsp chopped parsley
- 1/2 cup Worcestershire sauce
- 2 tbsp steak sauce
- 2-1/2 tbsp dry mustard
- 1/2 tsp seasoned salt
- 6 oz tomato paste
- 3 tbsp brown sugar
- apple wood chips

Method:	Indirect Grill
Lid:	Closed or Propped
Grids:	High and Low
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	





EATMIB

Herb & Garlic Lamb Chops

Lamb

Ingredients

- 6 lamb chops
- 1/4 cup olive oil
- 1 tbsp fresh thyme, chopped
- 1 tbsp fresh basil, chopped
- 2 tsp fresh rosemary, chopped
- 2 cloves garlic, minced
- 1 tsp salt
- 1/4 tsp coarse black pepper

Preparation

Prep - Combine olive oil, thyme, basil, rosemary, garlic, salt, and pepper in a bowl. Dip lamb chops into mixture to coat evenly. Cover chops and refrigerate for at least 1 hour.

Cooking - Preheat grill to medium high. Grill over medium heat until cooked to desired degree of doneness (160° for medium and 170°F for well done) as measured with a meat thermometer. Serve with salad and vegetables.

Method:	Direct Grill
Lid:	Closed or Propped
Grids:	Medium
Temperature:	Medium
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	★

Southwestern Leg of Lamb

Preparation

Prep - Heat oil in a large skillet and cook chopped onion until it is transparent. Add garlic and continue cooking until garlic turns light brown. Add tomatillos, tequila, chilies, salt, and sugar. Cook over medium high heat to reduce the liquid and cook tomatillos. Let cool, pour into blender and blend into smooth paste.

Cut lamb to an even thickness of 2 to 2 1/2 inches, sprinkle with salt and ground black pepper. Rub half the paste into the lamb. Marinate the lamb up to 1 day in the refrigerator. Bring the lamb to room temperature before grilling.

Mix tomato paste and the brown sugar well and set aside.

Cooking - When ready to grill, set grids at the medium setting. Preheat grill to high. Cook lamb to desired degree of doneness (160°F for medium and 170°F for well done) as measured with meat thermometer. Remove the lamb from grill, slice and serve with salad, vegetables, and dry red wine.

Ingredients

- 1 leg of lamb (6 to 7 lb) boned, fat trimmed, and butterflied
- 2 tbsp vegetable oil
- 1 small white onion chopped
- 7 garlic cloves chopped
- 8 tomatillos, husked, rinsed, hulled and cut into quarters
- 1/4 cup dark tequila
- 2 cans (approx. 14 oz) of chipotle chili in adobo sauce, chopped
- 1 tsp salt
- 1 tsp coarse ground black pepper
- 1 tbsp sugar

Method:	Direct Grill
Lid:	Closed
Grids:	Medium
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	

Lamb Chops with Mint

Ingredients

- 6 lamb chops with bone
- 1 tbsp olive oil
- 1 tbsp butter
- 1/4 cup chopped green onions with tops
- 2 tbsp balsamic vinegar
- 1/4 cup chicken broth
- 2 tbsp fresh mint chopped
- salt (to taste)
- coarse ground black pepper

Method:	Direct Grill
Lid:	Closed or Propped
Grids:	Medium
Temperature:	Medium-High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Preparation

Prep - In a sauce pan over medium high heat, combine olive oil and butter. Add green onions and cook for 2 minutes. Add chicken broth and vinegar. Simmer for another 2 minutes until sauce begins to thicken. Stir in half of mint.

Cooking - Preheat grill to medium. Sprinkle chops with salt and pepper and grill at medium heat until cooked to desired degree of doneness (160° for medium and 170°F for well done) as measured with meat thermometer. Add sear marks.

Place grilled lamb chops on platter, cover with sauce over top, garnish with remaining mint and serve.

STREET FOOD



Grilled Basil Shrimp

Ingredients

- 3 lb fresh shrimp
- 1 tbsp olive oil
- 3 cloves garlic
- salt (to taste)
- 1/2 tsp ground pepper
- 1/3 cup butter, melted
- juice from 2 lemons
- 1 tbsp Dijon or honey mustard
- 4 oz fresh basil

Method:	Direct Grill
Lid:	Open
Grids:	Medium
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Preparation

Prep - Peel and de-vein shrimp. Mince garlic and basil. In a shallow bowl, mix olive oil and melted butter. Stir in lemon juice, mustard, basil, and garlic. Season with salt and pepper. Add shrimp and toss. Cover, and refrigerate for at least 1 hour.

Cooking - Set grids at medium height. Preheat grill to high heat. Remove shrimp from marinade, and place in your Broilmaster Shrimp and Veggie Basket. Cook for 3 to 4 minutes, turning with spatula until shrimp turns red. Flesh should become pearly opaque. Remove from grill and serve hot with your favorite salad, pasta or vegetables.

Grilled Pineapple Tuna

Preparation

Prep - Mix all ingredients except paprika in a glass baking dish. Add fish, cover, and allow to marinate in the refrigerator for several hours.

Cooking - Preheat grill on medium-high. Grill tuna for 5 to 6 minutes on each side or until flesh is opaque and flakes easily with a fork. Sprinkle paprika over fish and serve.

Ingredients

- 4 tuna steaks (8 oz each)
- 1 cup diced pineapple
- 1 cup orange juice
- 1/4 cup lime juice
- 1/2 cup cooking sherry
- 1 tsp dried thyme
- 1/4 tsp cayenne pepper (optional)
- 1 tbsp paprika
- salt and pepper (to taste)

Method:	Direct Grill
Lid:	Open
Grids:	Medium
Temperature:	Medium-High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Grilled Trout

Ingredients

4 trout, 16 oz each
 1/4 cup lemon juice
 4 tbsp melted butter
 2 tbsp minced parsley
 (save sprigs for garnish)
 1/2 tsp ground pepper
 1/2 tsp salt
 1/4 cup sliced, toasted almonds

Method:	Direct Grill
Lid:	Open
Grids:	Medium
Temperature:	High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	
Infrared:	★

Preparation

Prep - Clean fish (no need to filet), and leave on skin. In shallow dish, whisk together lemon juice, butter, parsley, pepper and salt. Roll trout in mix to coat inside and out. Cover and refrigerate up to 1 hour. Remove fish from coating mix and reserve remaining marinade.

Cooking - Preheat grill to high. Place fish in hand-held hinged fish holder; brush fish with reserved marinade. Cook over hot open grill 4 to 5 minutes then turn and brush with marinade and grill 4 to 5 minutes again. Cook until fish flakes easily with a fork (8 to 10 minutes).

Place on serving dish, sprinkle almonds over each trout, and garnish with fresh parsley sprigs.



Glazed Salmon Supreme

Preparation

Prep - Place salmon in shallow dish. Combine soy sauce, 2 tbsp of lime juice, honey, and lime rind. Pour over salmon; turn to coat both sides. Cover dish with plastic wrap and refrigerate for 30 to 60 minutes.

Turn salmon once. Remove salmon and discard marinade.

Combine peaches and jalapeño (if desired), cilantro, and 1 tsp of lime juice. Set aside.

Cooking - Grill over medium high heat for 5 to 6 minutes on each side while brushing every minute or two with the peach glaze. Remove from grill when flesh is opaque and flakes easily with a fork.

Ingredients

- 4 salmon filets (1-inch thick, 6 to 8 oz each)
- 1/4 cup soy sauce
- 2 tbsp lime juice
- 1 tbsp honey
- 2 tsp grated lime rind
- 2 cloves garlic, minced
- 3 medium peaches peeled and diced (canned is acceptable if fresh is not available)
- 1 small jalapeño pepper, seeded and minced (optional for heat)
- 2 tbsp fresh minced cilantro
- 1 tsp lime juice

Method:	Direct Grill
Lid:	Closed or Propped
Grids:	Medium
Temperature:	Medium-High
Trad. Gas Grill:	★
Charcoal Grill:	★
Slow Cooker:	★
Infrared:	



VEGETABLES



Twice-Baked Potatoes

Ingredients

- 8 baking potatoes, washed
- 3 tbsp olive oil
- 2 sticks salted butter
- 1 cup sour cream
- 1-1/2 cups grated Cheddar
- 1/2 cup whole milk
- 2 tsp coarse salt
- freshly ground black pepper

Method:	Indirect Grill
Lid:	Closed or Propped
Grids:	Warming Rack
Temperature:	Medium-High
Smoker Shutter:	Closed

Preparation

Prep - Preheat the grill on High (approx. 400°F). Place each potato on a small square of foil, brush with olive oil, sprinkle with a little coarse salt, and wrap.

Cooking - Bake on the warming rack for one hour. (Reduce heat to med/high after you remove the potatoes). When the potatoes have just 15 minutes remaining, slice the butter into pats and place in a large mixing bowl, with the bacon bits, and sour cream.

Unwrap the potatoes and slice in half lengthwise. Use a tablespoon to gently scoop out most of the potato, leaving a nice potato-skin boat. Place the skins upright on a perforated baking sheet or veggie rack.

Mash the potatoes with the butter and sour cream. Add one cup of the cheese, plus milk, salt, and pepper to taste and mix together. (Do not whip)

Use a large spoon to heap the mashed potato mixture into the boats. Top with the remaining grated cheese and garnish with fresh chives. Place the baking sheet on the grill for 20 to 30 minutes and then remove, garnish with remaining cheese, and serve.

Grilled Potato Wedges

Preparation

Prep - Wash potatoes and slice into wedges (4 to 6 wedges from each potato). Spray large piece of foil with cooking oil spray. Place potato wedges on foil. Sprinkle on onion powder, garlic salt, pepper, and paprika. Seal the foil into a package with the seam on top and sides.

Cooking - Heat grill to medium high. Place foil pack on warming rack for about an hour or until potato wedges turn crispy.

Ingredients

- 6 medium potatoes
- 1 tsp of onion powder
- 1 tsp garlic salt
- 1 tbsp coarse black pepper
- 1 tbsp paprika

Method:	Indirect Grill
Lid:	Closed or Propped
Grids:	Warming Rack
Temperature:	Medium-High
Smoker Shutter:	Closed

Baked Potato on the Grill

Ingredients

1 potato per person
(size of your choice)
vegetable oil
salt and pepper (to taste)

Preparation

Prep - Wash potato and rub skin with vegetable oil. Place potato on piece of aluminum foil. Sprinkle with coarse pepper and salt. Seal the foil around the potato.

Cooking - Heat grill to medium high. Place potatoes on warming rack, or on cooking grid set at the highest level. Bake for about an hour or until potato is squeezable. Remove from foil. Cut a slit in the top of the potato. Serve with butter, salt, pepper, grated cheese, sour cream, bacon bits, or sliced green onion tops.

Method:	Indirect Grill
Lid:	Closed or Propped
Grids:	Warming Rack
Temperature:	Medium-High
Smoker Shutter:	Closed



Spicy Grilled Corn

Preparation

Prep - Peel back the husk (leave attached) and remove the corn silk. Rinse corn and dry. Mix butter and seasonings in a bowl. Brush or spread butter over the corn. Replace the corn husks and twist the ends to hold closed.

Cooking - Heat grill to medium high. Place corn directly on top rack for about 30 minutes until the kernels are tender. When done, remove from grill, remove and discard husks.

Ingredients

- 6 ears of corn with husk on
- 6 tbsp butter, room temperature
- seasoned salt (to taste)
- Cayenne pepper (to taste)



Method:	Indirect Grill
Lid:	Closed or Propped
Grids:	Warming Rack
Temperature:	Medium-High
Smoker Shutter:	Closed

Grilled Polenta

Ingredients

1 cup instant polenta (coarse corn meal)
 2 tbsp olive oil
 3 cups non-fat chicken stock
 1/2 cup water
 1/2 small red onion
 1 clove garlic
 1/2 tsp salt
 1 tbsp Parmesan cheese
 coarse ground pepper

Preparation

Prep - In large saucepan, heat oil and add finely chopped onion and garlic. Sauté for 5 minutes until onion becomes transparent. Do not brown. Add salt, water, pepper, and chicken stock; bring to boil. Add instant polenta slowly, stirring for 8 minutes until smooth and slightly hard. Stir in the cheese and quickly pour the polenta into an 8- or 9-inch square oiled or non-stick pan. Smooth with spatula, cover and place in refrigerator to cool for 2 to 3 hours.

Cooking - Heat grill to medium high. Slide polenta from pan to cook directly on grid. Grill 6 minutes on each side until crisp. Serve and enjoy.

Method:	Direct Grill
Lid:	Closed
Grids:	Medium
Temperature:	Medium-High
Smoker Shutter:	Open

Eggplant Italiano

Preparation

Prep - Wash eggplant and pat dry. Cut into 1-inch thick slices. In a bowl, mix together olive oil, garlic, basil, oregano, salt and pepper. Brush a coating of oil mixture on eggplant and place eggplant slices on grill.

Cooking - Heat grill to medium high. Grill eggplant until very tender and partly charred, turning frequently, about 5 minutes per side. Sprinkle top with grated cheese and continue grilling until the cheese is melted. Remove and serve hot.

Ingredients

- 2 medium eggplant (about 1-1/2 lb total)
- 1/3 cup olive oil
- 4 tbsp grated Parmesan cheese
- 2 tbsp minced garlic
- 1 tbsp chopped basil
- 1 tsp chopped oregano
- salt and pepper (to taste)

Method:	Direct Grill
Lid:	Open
Grids:	Medium
Temperature:	Medium-High
Smoker Shutter:	Open

Grilled Eggplant

Ingredients

2 medium eggplant
(about 1-1/2 lb total)
2 tbsp olive oil
1 tsp minced garlic
salt and pepper (to taste)

Preparation

Prep - Wash eggplant and pat dry. Cut into 1-inch slices. Mix olive oil, garlic, salt and pepper.

Cooking - Heat grill to medium high. Brush on a coating of oil mixture on eggplant and place eggplant slices on grill. Grill eggplant until very tender and partly charred, turning frequently, about 5 minutes per side. Serve and enjoy.

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Medium
Temperature:	Medium-High
Smoker Shutter:	Open



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Grilled Pineapple

Ingredients

- 1 fresh pineapple, peeled, cored and cut into 1-inch rings
- 1/4 tsp honey
- 3 tbsp melted butter

Preparation

Prep - Place pineapple in a large resealable plastic bag. Add honey, butter, and salt. Seal bag, and shake to coat evenly. Marinate for at least 30 minutes, or preferably overnight.

Cooking - Preheat an outdoor grill for high heat, and lightly oil grate. Grill pineapple for 2 to 3 minutes per side, or until heated through and grill marks appear.

Method:	Direct Grill
Lid:	Open or Propped
Grids:	Medium
Temperature:	High
Smoker Shutter:	Open

Peach Cobbler

Preparation

Prep - Heat the grill to medium.

Cooking - Place the peaches cut side down on the grill until browned. Remove from the grill, cut into wedges and place into a gratin dish.

To the peaches add half the butter, half the brown sugar and half the cinnamon, and toss.

Add the remaining butter, sugar and cinnamon to the granola in a small bowl and toss until combined. Top the peaches with the granola mixture and place the gratin dish onto the grill. Close and bake until the peaches and granola are golden brown, about 15 minutes.

Place 1 scoop of ice cream into four bowls and top with the peach mixture. Drizzle with caramel sauce.

Ingredients

- 6 ripe peaches, halved, pit removed
- 1 stick (8 tbsp) unsalted cold butter, melted
- 8 tbsp light brown sugar, divided
- 1 tsp ground cinnamon, divided
- 1/2 cup granola
- 1 pint vanilla ice cream
- 1/2 cup prepared caramel sauce, heated

Method:	Direct Grill
Lid:	Open
Grids:	Medium
Temperature:	Medium
Smoker Shutter:	Open



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NOTES

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