



MASTERBUILT®

THOUSAND ISLAND BURGER

ON THE AUTOIGNITE™ SERIES

INGREDIENTS

- 1 1/2 pounds Ground Beef Chuck (80% lean)
- 1 tablespoon Sweet Pickle Relish
- 1 cup Mayonnaise
- 1 teaspoon Salt
- 1/4 cup Chili Sauce
- 2 tablespoons Smoky Barbeque Sauce
- 2 teaspoons Worcestershire Sauce (divided)
- 3/4 teaspoon Freshly Ground Pepper
- 4 Large Sesame Hamburger Buns (split)
- 4 leaves Lettuce
- 4 slices Sharp Cheddar Cheese
- 4 slices Large Sweet Onion
- 4 slices Large Tomato

INSTRUCTIONS

1. To make a Thousand Island BBQ Dressing, in small bowl, stir together 1 cup mayonnaise, 1/4 cup chili sauce, 2 tablespoons smoky barbeque sauce, 1 tablespoon sweet pickle relish, and 1 teaspoon Worcestershire sauce until well blended.
2. In medium bowl, gently mix together beef, salt, Worcestershire sauce and pepper.
3. Shape into 4 (4 inch diameter) patties 3/4 inch thick. Heat grill to medium and place burgers on grill.
4. Top each burger with 1 slice cheese; grill 1 minute or until cheese has melted.
5. Place buns on grill; grill 30 to 60 seconds or until lightly toasted. Spread each bun with 2 Tbsp of the dressing.
6. Remove burgers from grill after cooking for 20 minutes. Top burgers with tomato, onion and lettuce.



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LEMONADE CHICKEN

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INGREDIENTS

- 1 (3½ - 4 lb) Whole Chicken
- 1 (4 ounce) can Lemonade (thawed if frozen)
- 1 teaspoon Black Pepper
- 1½ tablespoons Kosher Salt
- 2 tablespoons Fresh Rosemary
- 2 tablespoons Grated Lemon Zest (from one large lemon)
- 3 tablespoons Extra Virgin Olive Oil

INSTRUCTIONS

1. Preheat grill to medium heat (275°F to 325°F).
2. To create a rub, finely chop the salt, rosemary, and lemon zest, and mix. Add pepper.
3. Rinse and dry the chicken. Carefully loosen the skin of the chicken using a knife, or your hands, to evenly distribute the rub under the skin of the chicken. Brush the chicken with the olive oil. Halve the lemon and squeeze both halves over the chicken.
4. Open the can of lemonade and pour out ¼ cup, leaving the rest in the can. Place the lemonade can inside the chicken cavity and place the chicken upright on the grill. Grill for 30 minutes, then carefully remove the can and turn the chicken over. Grill for an additional 35 minutes or until the internal temperature reaches 165°F.
5. Remove chicken from grill, wrap in aluminum foil, and let it rest for 10 minutes. Carve and serve.



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TOMAHAWK STEAK

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INGREDIENTS

MAIN

- 2 Tomahawk Steaks
- Ground Mustard
- 2 tablespoons Garlic Powder
- 2 tablespoons Salt
- 3 tablespoons Black Pepper
- Garlic (to taste)
- Rosemary (to taste)

BASTING LIQUID

- 1 stick Unsalted Butter
- Chives (minced, to taste)

INSTRUCTIONS

1. Allow steak to come to room temperature before cooking.
2. Set grill to 500°F.
3. While grill is preheating, coat tomahawks with ground mustard as a binder.
4. In a small mixing bowl, combine all dry ingredients to create the steak seasoning. Evenly coat steak with steak seasonings.
5. Make a basting liquid using unsalted butter, garlic, chives, and rosemary.