



Cedar Planked Salmon

with Lemon Butter



PEOPLE: SERVES 4

PREP TIME: 20 MINS

GRILLING TIME: 15 TO 30 MINS

INGREDIENTS

BUTTER

- 4 tablespoons unsalted butter, softened
- 1 tablespoon finely chopped dill
- 1 teaspoon finely grated lemon zest
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

OIL

- 2 tablespoons extra-virgin olive oil
- 2 teaspoons light brown sugar
- 1 teaspoon kosher salt
- ½ teaspoon finely grated lemon zest
- ½ teaspoon freshly ground black pepper

- 1 skin-on center-cut salmon fillet, (1½ to 2 pounds) (¾ to 1¼ inch) thick, pin bones removed
- 1 lemon, thinly sliced, seeded

SPECIAL EQUIPMENT

- Cedar Plank
- Instant-Read Thermometer

INSTRUCTIONS

- 01** In a small bowl combine all the butter ingredients and mash together with a fork to mix well. Place the butter on a piece of plastic wrap. Roll up the plastic to form the butter into a cylinder, (1 to 1¼ inch) thick in diameter. Refrigerate for at least 1 hour to firm up. Cut into (½ inch) disks and bring to room temperature before serving.
- 02** In a rectangular baking dish filled with water, submerge the cedar plank. Weigh the plank down with cans and let soak for at least 1 hour.
- 03** In a small bowl combine all the oil ingredients.
- 04** Place the salmon, skin side down, on a work surface. Score the salmon without piercing the skin into 4 serving pieces. Brush the salmon flesh with about three-quarters of the oil.
- 05** Prepare the grill for direct cooking over medium-high heat (400° to 500°F).
- 06** Brush the cooking grates clean. Drain the cedar plank. Place it over direct heat and close the lid. When the plank begins to smoke and toast, after 3 to 10 minutes, use long-handled tongs to turn it over. Slide the salmon, skin-side down, onto the toasted side of the plank. Arrange the lemon slices over the salmon and lightly brush the slices with the remaining oil.
- 07** Grill over direct medium-high heat, with the lid closed, until an instant read thermometer inserted in the thickest part of the salmon registers 125° to 130°F (or your preferred doneness), 15 to 30 minutes for medium-rare, depending on the thickness.
- 08** To serve, transfer the fillet on the plank to a heatproof surface. Lift the portions from the skin and serve with the lemons and a few pads of lemon butter.



Flank Steak

with Caramelized Shallots and Steak Fries



PEOPLE: SERVES 4

PREP TIME: 45 MINS

MARINATING TIME: 1 H

GRILLING TIME: 21 TO 28 MINS

INGREDIENTS

MARINADE

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons balsamic vinegar
- 2 garlic cloves minced or pushed through a press
- 1½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

1 flank steak, (1½ to 2 pounds) and (1 inch) thick, trimmed of excess fat

SHALLOTS

- 1 tablespoon extra-virgin olive oil
- 1 tablespoon unsalted butter
- 1½ pound shallots, peeled and thinly sliced
- ¼ cup balsamic vinegar
- 1 teaspoon minced fresh thyme leaves
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

FRIES

- 4 large Yukon gold potatoes, each about (6 to 8 ounces)
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon kosher salt
- ½ teaspoon garlic powder
- ½ teaspoon sweet paprika
- ¼ teaspoon freshly ground black pepper

SPECIAL EQUIPMENT

Instant-Read Thermometer

INSTRUCTIONS

- 01** Whisk the marinade ingredients in a small bowl.
- 02** Place the steak in a baking dish. Pour the marinade over and turn to thoroughly coat. Let stand at room temperature for 1 hour, turning once or twice.
- 03** On a stovetop preheat a large skillet over medium heat. Add the oil and butter. When the butter is melted and bubbling add the shallots and cook until they begin to soften, about 5 minutes, stirring frequently. Add the vinegar, thyme, salt, and black pepper, reduce the heat to medium-low, and continue to cook until the shallots are golden brown and beginning to caramelize, about 25 minutes, stirring occasionally. Remove from the heat and keep warm while you grill the potatoes and steak.
- 04** Prepare the grill for direct cooking over medium-high heat (400° to 450°F).
- 05** Cut the potatoes in half lengthwise, then cut each half lengthwise into (1/2 inch) thick wedges. Place the wedges in a bowl. Add the oil, salt, garlic powder, paprika, and black pepper and toss to coat.
- 06** Arrange the wedges on the grill perpendicular to the grates. Grill over direct medium-high heat, with the lid closed, until well-marked, golden brown, and tender, 15 to 20 minutes, turning every 4 to 5 minutes.
- 07** While the potatoes are cooking, remove the steak from the marinade, letting any excess marinade fall back in the baking dish. Grill the steak over direct medium-high heat, with the lid closed, until an instant-read thermometer inserted into the center of the steak registers 125°F, 6 to 8 minutes for medium rare (or your preferred doneness), turning once. Remove from the grill and rest at room temperature, indoors, for 10 minutes.
- 08** Thinly slice the steak on the diagonal across the grain. Arrange the steak on serving plates and drizzle with any accumulated meat juices. Serve with the shallots and steak fries.



Melted Onions



PEOPLE: SERVES 4 TO 6

PREP TIME: 10 MINS

GRILLING TIME: 1:15 TO 1:45 H

INGREDIENTS

6 medium yellow onions (skin on), 8 to 10 ounces each, about the size of a tennis ball

¼ cup (½ stick) unsalted butter

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

1 teaspoon sherry vinegar

1 tablespoon minced fresh Italian parsley

SPECIAL EQUIPMENT

charcoal grill

large disposable foil pan

INSTRUCTIONS

- 01** Fill a chimney starter to the rim with charcoal and burn the charcoal until it is lightly covered with ash. Spread the charcoal in a tightly packed, single layer across one-half of the charcoal grate. Let the coals burn down to medium heat (350° to 450°F). Leave all the vents open.
- 02** With the onions still in their skins, place them on the charcoal grate against the charcoal. Close the lid and cook the onions until very tender, 1 to 1½ hours. Occasionally swap the positions of the onions for even cooking and turn the blackened skins away from the charcoal. When very tender, the onions will be blackened in spots all over and a knife blade will slide in and out of each onion like it is a ripe peach. Some onions may take longer than others.
- 03** Remove the onions from the grill and let cool completely. Carefully remove the skin from each onion, being careful to leave the root ends intact so they hold the layers of the onions together. Cut each onion lengthwise through the stem and root ends.
- 04** At this point, to finish cooking the onions, you will need to add more charcoal to the fire to return it to medium heat (350° to 450°F).
- 05** When the fire is ready, put the cooking grate in place. In a large disposable foil pan over direct heat, melt the butter. Carefully add the onions in a single layer and season with the salt and pepper. Using tongs, turn the onions in the butter to coat them.
- 06** Slide the pan over indirect heat and cook, with the lid closed, until the onions are very tender and just beginning to brown, 10 to 15 minutes, carefully turning the onions once or twice. If desired, to keep the onions warm, cover the pan with foil and let the onions continue to cook over indirect heat for as long as 30 minutes. Wearing insulated barbecue mitts or gloves, remove the pan from the grill. Splash the vinegar and sprinkle the parsley over the onions. Serve warm.



Grilled Banana S'mores



PEOPLE: SERVES 8

PREP TIME: 15 MINS

GRILLING TIME: 15 TO 21 MINS

INGREDIENTS

- 1 cup graham cracker crumbs
- 5 tablespoons unsalted butter, melted, divided
- 1 large egg yolk
- 1 teaspoon packed brown sugar
- 2 medium bananas, firm but ripe
- 4 cups mini marshmallows
- ½ cup semisweet chocolate chips

SPECIAL EQUIPMENT

- 8-by-8-inch metal baking pan

INSTRUCTIONS

- 01** Prepare the grill for indirect cooking over medium heat (about 400°F).
- 02** In a large bowl combine the graham cracker crumbs, 4 tablespoons of the melted butter, and the egg yolk; mix well. Firmly and evenly press the mixture into the bottom of an 8-by-8-inch metal baking pan. Grill the crust over indirect medium heat, with the lid closed, until firm, 6 to 8 minutes. Remove the crust from the grill and set aside to cool for about 10 minutes. This will allow the crust to set.
- 03** In a small bowl combine the remaining 1 tablespoon melted butter and the brown sugar. Cut each banana in half lengthwise and leave the skins attached (they will help the bananas hold their shape on the grill). Liberally brush the cut side of the bananas with the butter mixture.
- 04** Grill the bananas, cut side down, over direct heat, with the lid open, until they start to soften, 2 to 4 minutes, without turning. Let cool briefly and then score the bananas into ½-inch slices, cutting through just to the peel.
- 05** Fill the baking pan with half of the marshmallows, making sure they cover the bottom of the crust evenly. Next, scoop out and distribute the slices of grilled banana, followed by the remaining marshmallows.
- 06** Place the pan over indirect medium heat (keep the temperature of the grill as close to 400°F as possible), close the lid, and cook until the marshmallows have puffed up and started to brown, 5 to 7 minutes. At this point carefully sprinkle the chocolate chips over the top and continue cooking until the chips appear glossy and melted, about 2 minutes more. Remove the pan from the grill and let cool for about 5 minutes. Spoon the banana s'mores into small serving bowls and serve right away.



Chipotle Burgers



PEOPLE: SERVES 4

PREP TIME: 15 MINS

GRILLING TIME: 8 TO 10 MINS

INGREDIENTS

JAM

- 1 tablespoon extra-virgin olive oil
- 1 pound grape or cherry tomatoes
- 1 tablespoon minced chiles in adobo
- 1 teaspoon light brown sugar
- ½ teaspoon smoked paprika
- ½ teaspoon kosher salt

PATTIES

- 2 pounds ground chuck (80% lean)
- 2 garlic cloves, minced or pushed through a press
- 2 tablespoons minced chiles in adobo
- 2 teaspoons kosher salt
- 1 teaspoon ground cumin
- ½ teaspoon freshly ground black pepper

- 4 hamburger buns, split
- Lettuce leaves
- Red onion slices
- 1 avocado, pitted, sliced

SPECIAL EQUIPMENT

- Instant-Read Thermometer

INSTRUCTIONS

- 01** On a stovetop preheat a large skillet over medium heat for a few minutes. Add the oil and tomatoes and stir to coat. Cook over medium heat until the tomatoes begin to break down, 8 to 10 minutes, stirring occasionally. Stir in the remaining ingredients and continue to cook until the tomatoes release their juices and the sauce thickens, 3 to 5 minutes, stirring occasionally. Transfer to a bowl and cool to room temperature.
- 02** Mix the patty ingredients, and then gently and briefly form four patties of equal size, each about (1 inch) thick. With your thumb or the back of a spoon, make a shallow indentation about (1 inch) wide in the center of each patty to prevent them from forming a dome as they cook. Refrigerate the patties until ready to grill.
- 03** Prepare the grill for direct cooking over medium heat (350° to 450°F).
- 04** Grill the patties over direct medium heat, with the lid closed, until cooked to 160°F (or your preferred doneness), 8 to 10 minutes for medium, turning once or twice. During the last minute of grilling time, toast the rolls, cut side down, over direct heat.
- 05** Serve the patties on the toasted rolls with the jam, lettuce, red onion, and avocado.



Cuban Mojo Chicken Legs



PEOPLE: SERVES 4

PREP TIME: 15 MINS

MARINATING TIME: 4 TO 24 H

GRILLING TIME: 50 MINS

INGREDIENTS

MARINADE

4 garlic cloves

1 small jalapeño pepper, seeded, coarsely chopped

½ cup packed cilantro leaves and tender stems

½ cup fresh orange juice

¼ cup fresh lime juice

¼ cup olive oil

Zest of one orange

Zest of one lime

1 teaspoon ground cumin

1 teaspoon dried oregano

1½ teaspoon kosher salt

½ teaspoon freshly ground black pepper

4 bone-in whole chicken legs,
each (10 to 12 ounces)

Lime and orange wedges

SPECIAL EQUIPMENT

Instant-Read Thermometer

INSTRUCTIONS

- 01** In the bowl of a food processor combine all of the marinade ingredients. Process to blend.
- 02** Put the chicken in a large resealable plastic bag, add the marinade, and seal closed. Turn the bag to distribute the marinade evenly, then refrigerate for 4 to 24 hours, turning the bag occasionally.
- 03** Prepare the grill for indirect and direct cooking over medium heat (350° to 450°F).
- 04** Lift the chicken out of the marinade, letting any excess liquid drip back in the bag. Pour the marinade into a small saucepan. Bring to a boil over medium heat and boil for 2 minutes. Remove from the heat and cool to room temperature.
- 05** Grill the chicken, skin-side up, over indirect medium heat, with the lid closed, for 40 minutes, then move to direct medium heat. Continue to grill, with the lid closed, until an instant-read thermometer inserted into the thickest part of the chicken (not touching the bone) registers 165°F and the chicken is well marked, 8 to 10 minutes more, turning as needed. Remove from the grill, and rest at room temperature, indoors, for 3 to 5 minutes.



Cheesy Spinach Stuffed Potatoes



PEOPLE: SERVES 4

PREP TIME: 35 MINS

GRILLING TIME: 16 TO 18 MINS

INGREDIENTS

- 4 large russet potatoes, each 10 to 12 ounces, scrubbed
- 3 tablespoons unsalted butter, divided
- 1 pound leeks
- 12 ounces fresh baby spinach leaves
- 1 cup packed shredded extra-sharp cheddar cheese (4 ounces)
- Kosher salt
- Freshly ground black pepper
- ½ cup fresh bread crumbs
- 1 teaspoon extra-virgin olive oil
- 1 tablespoon thinly sliced fresh chives

INSTRUCTIONS

- 01** Pierce each potato with a fork six to eight times. In a microwave oven on high power, cook the potatoes until tender, 12 to 14 minutes, turning once. Carefully remove the potatoes from the microwave. When the potatoes are cool enough to handle, lay them on their sides and cut off the top third of each one. Using a spoon, scoop out the interior of each potato, leaving a shell about ⅓ inch thick. Put the potato pulp in a large bowl, add 1 tablespoon of the butter, and gently mash together.
- 02** Cut the white and light green parts of the leeks into thin slices (you should have about 2 cups). Rinse well in a colander under cold water to remove any dirt. In a large saucepan over medium heat on the stove, melt the remaining 2 tablespoons of butter. Add the leeks and cook until tender and just beginning to brown, 8 to 10 minutes, stirring occasionally. Add the spinach, cover, and cook until it wilts, 3 to 4 minutes, stirring occasionally. Remove from the heat and drain, if necessary.
- 03** Add the spinach mixture and the cheese to the mashed potatoes and stir until well blended. Season with salt and pepper.
- 04** Prepare the grill for direct cooking over medium heat (350° to 450°F).
- 05** Divide the filling evenly among the potato shells, piling the mixture high and stuffing them as much as possible.
- 06** In a small bowl toss the bread crumbs with the oil. Divide and press the bread crumbs into the top of each potato.
- 07** Brush the cooking grates clean. Grill the stuffed potatoes over direct medium heat, with the lid closed, until the potatoes are heated through and crusty on the top and bottom, 16 to 18 minutes. Using tongs, carefully remove the potatoes from the grill. Top with the chives and serve right away.



Grilled Peaches

with Fresh Cherry Sauce



PEOPLE: SERVES 4

GRILLING TIME: 8 TO 10 MINS

PREP TIME: 15 MINS

INGREDIENTS

SAUCE

1 pound fresh dark cherries, pitted
(about 2½ cups pitted cherries)

½ cup dry red wine

1 tablespoon granulated sugar

1 teaspoon balsamic vinegar

1 teaspoon kirsch (cherry liqueur)

4 medium fresh peaches

2 tablespoons unsalted butter

2 tablespoons packed brown sugar

Vanilla ice cream

4 rolled cookies

4 fresh mint sprigs

INSTRUCTIONS

- 01** In a medium skillet over medium-high heat on the stove, combine the cherries, wine, granulated sugar, and balsamic vinegar. Bring to a boil and reduce the heat to medium-low. Simmer, stirring occasionally, until the fruit is tender, 6 to 8 minutes. Remove from the heat and let cool until tepid. Transfer the mixture to a food processor and purée until completely smooth. Return the mixture to the skillet. Stir in the kirsch and bring to a boil over medium-high heat. Reduce the heat to medium and boil, stirring often, until slightly reduced, about 2 minutes. Remove from the heat and allow to cool completely.
- 02** Prepare the grill for direct cooking over medium heat (350° to 450°F).
- 03** Cut the peaches in half and remove and discard the pits. Place the halves in a medium bowl. In a small saucepan set over low heat on the stove, melt the butter and brown sugar together. Coat the peaches with the butter mixture.
- 04** Brush the cooking grates clean. Grill the peaches over direct medium heat, with the lid closed, until grill marks are clearly visible and the peaches are tender, 8 to 10 minutes, turning once. Remove from the grill and allow to cool slightly.
- 05** To individual dessert bowls add two warm peach halves, a scoop of ice cream, some of the sauce, and a rolled cookie. Garnish each with a mint sprig. Serve immediately.