



# Rotisserie Brown Sugar Cinnamon Pineapple



READY IN 60 MINUTES  
SERVES 4 PEOPLE

## INGREDIENTS:

- 1 Pineapple
- ½ Cup Brown Sugar
- 1 tsp Cinnamon
- Monument Grills Rotisserie Kit

## INSTRUCTIONS:

1. Preheat Monument Grills to 500° F.
2. Remove the top and bottom of the pineapple with a sharp knife. Then peel the sides by cutting in strips from top to bottom.
3. Skewer the pineapple onto the rotisserie spit.
4. Mix the brown sugar and cinnamon in a small bowl. Sprinkle on all sides of the pineapple, slowly spinning the rotisserie spit.
5. Insert the rotisserie spit in the rotisserie motor and turn it on.
6. Cook for approximately 45 min until golden brown.
7. Rest, slice, and serve as is or as a compliment to other dishes.





# Chicken Bacon Ranch Zucchini Boats



## INGREDIENTS:

- 2 Zucchini
- 2 Boneless Skinless Chicken Breast
- 4 Slices of Bacon (diced)
- 1 Cup of Shredded Cheddar Cheese
- ¾ Cup of Ranch Dressing
- Shredded Cheddar Cheese
- Diced Tomatoes
- Ranch Dressing
- Monument Grills Texas Chicken Rub

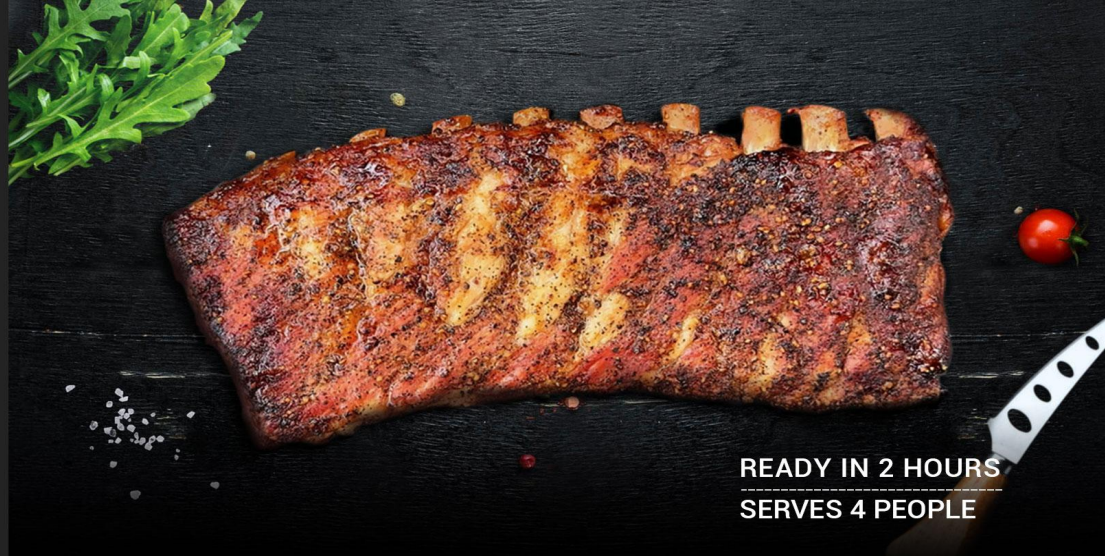
## INSTRUCTIONS:

1. Preheat Monument Grills to 350° F
2. Season both sides of the boneless chicken thighs with Texas Chicken Rub
3. Place the chicken on the grill and cook for 5 minutes on each side. Remove chicken from the grill when it reaches IT of 165° F
4. While the chicken is cooking, start up the side burner on your grill at medium heat and cook the diced bacon in a medium skillet
5. Slice the zucchini in half lengthwise and then use a spoon to core out the middle of the zucchini creating a well . Chop up the core into small pieces
6. Once the bacon is cooked, remove it from the pan and replace it with the chopped zucchini filling. Saute for 3 minutes - until cooked. Remove from heat
7. Chop the cooked chicken and add to the pan with zucchini filling, cheese, and ranch dressing. Stir all ingredients together
8. Line the zucchini halves on a small baking sheet and scoop the filling into each boat
9. Top with additional cheese and cooked bacon bits
10. Add pan with zucchini boats to the grill and cook for 25 minutes until cheese is melted and zucchini is soft
11. Top with diced tomatoes and additional ranch dressing





# Grilled Pork Ribs



READY IN 2 HOURS  
SERVES 4 PEOPLE

## INGREDIENTS:

- 1 full rack pork rib
- Monument Grills pork rub
- Monument Grills BBQ sauce
- Honey
- Aluminum foil

## INSTRUCTIONS:

1. Use a paring knife to cut the first 1-2 inches of silver skin off the backside of the ribs, then use your fingers to peel away the rest.
2. Add Monument Grills rub to both sides of the ribs.
3. Cook ribs @250f for 1 hour on the Denali 605 and check for doneness.
4. When the temp reached 185f in between the bones, please remove it.
5. Wrap in foil with Monument Grills BBQ sauce, honey and cook for 15 minutes more.
6. Unwrap and rest for 5 min, then chop into individual ribs to serve.



# Breakfast Corn Dogs



READY IN 30 MINUTES  
SERVES 4 PEOPLE

## INGREDIENTS:

- 1 Pound of Breakfast Sausage
- 1 Batch of Prepared Pancake Mix
- Powdered Sugar for Garnish
- Maple Syrup for Dipping
- Oil for frying
- Monument Grills Texas Pork Rub

## INSTRUCTIONS:

1. Preheat Monument Grills to 400° F.
2. Fill the bottom of a deep pan with oil and place on the burner with heat set to low. The ideal oil temp stay between 325-375° F.
3. Divide the breakfast sausage into 8 equal parts and roll into logs. Season to taste using .Monument Grills Texas Pork Rub.
4. Place the sausage logs on the grill and cook until browned and IT reaches 165° F, about 10 minutes. Turn frequently to ensure an equal sear on all sides.
5. Prepare a batch of your favorite pancake mix according to the instructions on the box. Pour into a tall glass.
6. Insert a wooden skewer into each cooked sausage log.
7. Dip each sausage into the pancake batter, keeping the handle of the skewer clean.
8. Slowly drop the dipped sausage skewer in the oil and fry until golden brown, approximately 5 minutes.
9. Remove from the oil and allow to cool.
10. Dust with powdered sugar and serve with maple syrup for dipping.



# Brat Burgers With Cheese Sauce



READY IN 30 MINUTES  
SERVES 4 PEOPLE

## INGREDIENTS:

- 4 Bratwurst Links
- 4 Brioche Hamburger Buns
- 1 White Onion
- Monument Grills Texas Pork Rub to Taste

## CHEESE SAUCE

- 2 Tbs Butter
- 2 Tbs Flour
- 1 Cup of Milk
- 2 Cups Shredded Cheddar Cheese
- Monument Grills Texas Beef Rub to Taste

## INSTRUCTIONS:

1. Preheat Monument Grills to 350° F.
2. Cut open and remove the casing on the bratwurst link. Roll the meat into a ball and then flatten it into a patty that resembles a burger patty.
3. Season both sides of the brat patties to taste using Monument Grills Texas Pork Rub.
4. Place the brat patties on the grill and cook for approximately 5 minutes on each side. Remove from the grill when it reaches IT of 165° F.
5. While the brat patties are cooking, start up the side burner on your grill at low heat.
6. Melt the butter in a medium saucepan and whisk in the flour.
7. Add the milk and stir until incorporated.
8. Mix in the shredded cheese and then season with Monument Grills Texas Beef Rub.
9. Slice onion and add to grill directly on the grates. Cook until desired tenderness.
10. Compile the brat burger with onions, meat patty, and then dousing of cheese sauce.





# Hatch Chili Hash



READY IN 30 MINUTES  
SERVES 4 PEOPLE

## INGREDEIENTS:

- 1 PKG of Hatch Chili sausage 4 eggs
- 1 PKG of potatoes O'Brien
- 1 Cup shredded cheese
- Monument Beef Seasoning

## INSTRUCTIONS:

1. Grill the hatch chili sausages until the desired doneness (at least 145° IT)
2. In a cast iron pan, add some oil and potatoes O'Brien mix; cook until done and remove from direct heat
3. Add cheese and eggs; allow eggs to cook until the desired doneness
4. Top with Monument hot sauce for the heated breakfast kick



# Grilled Mexican StreetCorn



READY IN 20 MINUTES  
SERVES 4 PEOPLE

## INGREDIENTS:

- 4 Ears of Sweet Corn
- 1 Cup Grated Parmesan Cheese
- 2 Tbs Monument Grills Texas Beef Rub
- Monument Grills Texas Sweet BBQ Sauce

## INSTRUCTIONS:

1. Preheat Monument Grills to 400° F.
2. Place the ears of corn directly on the grill grates. Cook for 10 minutes, turning every couple of minutes.
3. Meanwhile, in a rectangular dish or plate, mix the parmesan cheese and Monument Grills Texas Beef Rub.
4. Once the corn has the desired char, remove it from the grill.
5. Using a basting brush, spread the Monument Grills Texas Sweet BBQ Sauce all over the ear of corn.
6. Roll the corn in the parmesan cheese/Beef Rub mixture so all sides of the corn are coated.
7. Drizzle additional Monument Grills Texas Sweet BBQ Sauce on the corn (optional).





# Ol' Glory S'mores Dip



READY IN 20 MINUTES  
SERVES 2 PEOPLE

## INGREDIENTS:

- 3 Chocolate bars
- 1 Package of marshmallows
- 1 box of graham crackers
- Red and blue sprinkles
- Square or rectangular pan

## INSTRUCTIONS:

1. Start by laying down the chocolate bars on the bottom of the pan
2. Dip marshmallow in water, then roll in blue sprinkles; add to top left corner (to form a stars area)
3. Repeat Step 2 with red sprinkles; finishing the blue line
4. Add blue marshmallows then white, plain marshmallow; then repeat with red until you've formed a flag
5. Heat the Monument Grills up to 350°
6. Bake on the other side of the grill until marshmallows have created a crispy, gooey form (about 7 to 10 mins)
7. Scorch a little bit of the marshmallows to give it that full campfire s'mores experience (OPTIONAL)
8. Use graham crackers to scoop up the dip.