



Smoked Hamburgers on the Portable Charcoal Grill

INGREDIENTS

- 2 Pounds Of Ground Chuck
- 1 Large Egg
- 2 Tablespoons of Milk
- 1 Teaspoon of Salt
- 1 Teaspoon of Garlic Powder
- 1/2 Teaspoon Black Pepper

INSTRUCTIONS

1. Prepare grill by getting offset smoker to 225 degrees.
 2. In a large bowl mix ground chuck, egg, milk, salt, garlic powder, and black pepper.
 3. Beat until mixture is even. Divide the mix into 6 patties.
 4. Place patties on the grill and leave for an hour, or until patties are 135 degrees.
- *Note: Patties may seem pinker because they are smoked, go by the internal temperature to ensure you don't dry out the patty.
5. Increase heat to 400 degrees. Sear patty on the grill for 2-3 minutes.
 6. Add cheese if wanted. Add assorted toppings to the burger.



Mediterranean Brie on the Portable Charcoal Grill

INGREDIENTS

- 1 and a Half Cherry Tomato Containers (16 ounces total)
- 3 Cloves of Garlic
- 1/3 Cup of Extra Virgin Olive Oil
- 1 Large Brie Wheel
- Salt
- Pepper
- Balsamic Glaze
- 1 Baguette

INSTRUCTIONS

Prepare grill to heat 400-425 degrees.

2. Cut cherry tomatoes in half. Mince garlic.

3. Add brie to the center of the skillet. Place tomatoes and garlic around the brie. Add oil and season with salt and pepper to taste. Stir to evenly coat.

4. Place skillet onto the grill until melted (about 20 minutes).

5. Place baguette on the grill for 1 minute on each side.

6. When finished, take off the grill and drizzle balsamic glaze over the brie.

7. Enjoy!