NAPOLEON AT HOME:

GRILLING RECIPES FOR EVERY SEASON





HOW TO GRILL THE PERFECT STEAK USING THE INFRARED SIZZLE ZONE®

INGREDIENTS

NY Strip Steaks - at least 1.5-inches (3.8 cm) thick
You can use your favourite cut

Kosher Salt

Freshly Ground Black Pepper

PRO TIP:
DRY BRINE YOUR MEAT

Dry brining will make your meal so much better. At least 40 minutes before and up to 24 hours ahead, thoroughly salt your meat—in this case steaks—and then set them on a rack over a board or tray.

Salt will melt in the liquid that is drawn from the meat, then be reabsorbed. This deeply flavours your food and makes for better searing.

DEEP SEAR MARKS AND RESTAURANT QUALITY RESULTS ARE THE BIGGEST REASON TO USE THE SIZZLE ZONE®

1. Preheat your main grill to between 300°F and 350°F preparing to use indirect grilling. Ignite your infrared SIZZLE ZONE® side burner, preheating to high. Season your steak(s) well with your favourite seasoning. Coarse salt, fresh pepper, dehydrated garlic are the simplest, however, steak spice and other simple seasoning mixes work just as well. Keep in mind that anything that is not salt can burn during cooking.

2. Preheat the grill and sear station for at least 10 to 15 minutes. Place the steak(s) over the infrared burner, searing them for about 60 seconds, until they easily release from the cooking grid. To get the cross hatch, turn the steak(s) 45° and continue to sear for another 60 seconds. Flip the steak(s) and repeat on the other side and the edges.

3. Once seared, measure the temperature and move the steak(s) to the main grill, using indirect heat to finish as needed. This can take between 5 and 25 minutes depending on thickness.

4. Rest the steak(s) on a board or plate for at least 5 minutes before serving. Serve your steak(s) with your favourite sides, whether it's potatoes, a big and leafy salad, or anything in between. Red wines like Merlot and Malbec pair well. Or try a Belgian Dubbel beer, or a good Scotch with your steak.

Blue	115°F	Well seared with raw and cool interior
Rare	120°F to 125°F	Cool, red middle
Medium Rare	130°F to 135°F	Warm, still red inside
Medium	140°F to 145°F	Warm, pink middle
Medium-Well	150°F	Slightly pink inside
Well	160°F	Very little to no pink



EASY PORK TENDERLOIN WITH HONEY DIJON GLAZE

TENDERLOIN IS A EASY CUT TO COOK, PAIR WITH A SAUCE FROM PANTRY STAPLES, YOU HAVE A MEAL THAT IMPRESSES

INGREDIENTS

1 lb (450 g) Pork tenderloin
4 small potatoes
1 small red onion
Salt and pepper to taste
1 tbsp. oil

Honey Dijon Sauce

1 clove garlic, minced/grated
4 tbsp. (59 ml) honey
1 tbsp. Dijon mustard

1. Season the pork with salt and pepper to taste. Allow the pork to rest on a rack for at least 40 minutes or in the fridge overnight.

2. Prepare the potatoes by scrubbing them and then slicing them into small cubes or discs. Slice the red onion. Par boil the potatoes for 7 to 10 minutes, until just a little less than fork tender. Drain, add the onion, drizzle with oil, and season with salt and pepper.

3. Preheat your barbecue to 350°F (180°C), creating a two-zone fire. Place a cast iron frying pan over the lit burners to preheat as well.

4. In a bowl, combine the garlic, honey, and mustard.

5. When the grill is ready, use heat-resistant gloves to move the hot pan to the “off” side of the barbecue and toss in the oiled potatoes and onion. Sear the pork on all sides. Move the cast iron frying pan back over direct heat, moving the pork to the “off” side of the barbecue to finish. If you have a side burner, ignite it, and set to low, placing your honey mustard mixture over top to warm. Or, you can place the saucepan with the honey mustard mixture onto the “off” side of the barbecue next to the pork.

6. Before you close the lid, brush the pork with the honey mustard mixture. Cook, with the lid closed, for 5 to 7 minutes, then give the potatoes a toss, and the pork a flip and another brush. Cook for another 5 to 7 minutes, or until the pork reaches an internal temperature of around 140°F (60°C).

7. Remove everything from the barbecue. Rest the pork for at least 5 minutes before slicing and serving on a bed of potatoes and drizzled with remaining sauce. *If you do not have a side burner and used the sauce as a baste, bring the sauce to a simmer while the pork is resting, before you serve.

8. Pair this meal with a acidic, dry white Muscadine wine that features citrus and honeysuckle. If you prefer beer, a Vienna Lager’s malted sweetness will balance the pork flavours.



LEMON & THYME ROTISSERIE CHICKEN

INGREDIENTS

1 whole chicken
(2 to 4 lbs./1 to 2 kg)

1 tbsp. fresh thyme leaves

2 lemons

½ cup (120 g) butter, softened

3 cloves garlic

Salt and pepper to taste

3 large Yukon Gold potatoes

½ cup (116½ g) soft
unripened goat's cheese

3 tbsp. butter

+/- ¼ cup (62½ ml) cream

3 tbsp. freshly snipped
chives + for garnish

Salt and pepper to taste

PRO TIP:
BEST CHICKEN EVER!

Salting, then drying the chicken overnight in the fridge will greatly improve the texture of the skin and flavour of the meat.

EFFORTLESS AND IMPRESSIVE HERB-INFUSED CHICKEN COOKED EASILY ON YOUR ROTISSERIE

1. Combine some zest and juice of a lemon with softened butter, thyme leaves, and minced garlic. Slide half of the butter mixture under the chicken's skin. Season the inside and outside of the chicken thoroughly with salt. Place the chicken onto a rack over a baking sheet and allow the chicken to dry in the fridge for a few hours, up to 2 days.

2. Preheat the rear burner to 375°F (191°C). When the grill is ready, stuff the cavity of the bird with the remaining cloves of garlic - smashed, lemon slices, and a few sprigs of thyme. Fix the chicken on the rotisserie spit rod and balance.

3. Place the chicken onto the barbecue, adjusting the rotisserie as needed. Place a drip tray with water or stock below the chicken. Close the lid and allow the chicken to roast.

4. Melt and then brush the outside of the chicken with the remaining lemon-thyme butter mixture, every 15 minutes. After about 45 minutes to 1 hour, check the internal temperature. You aiming for 155 to 160°F (68 to 71°C) in the breast and 170°F (77°C) in the thigh. Remove the chicken from the grill and allow it to rest for at least 10 minutes before slicing.

5. While the chicken is roasting, wash and peel the potatoes. Cut them into bite-sized chunks and boil for at least 10 minutes or until fork tender. Drain the potatoes and mash them with the goat's cheese, butter, and chives, loosen with cream. Season with salt and pepper to taste. Place the potatoes into a heat-safe dish and place them onto the barbecue to keep warm while the chicken finishes.

6. When the chicken is done and resting, use 3 tbsp. butter (add the last of the lemon thyme butter if there is any) and 3 tbsp. flour, plus the pan drippings to make a light gravy. Add chicken stock a little at a time, whisking between additions until you have your ideal gravy consistency.

7. Top the hot mashed potatoes with fresh chives and some lemon zest, and serve with your favourite seasonal vegetables. Pair this with a light Chardonnay or Sauvignon Blanc. If you prefer beer, try this Lemon Thyme Chicken with an amber ale or lager.



CHARDONNAY SMOKED SALMON

ELEVATE YOUR SMOKED SALMON BY SOAKING A LIGHT FLAVOURED WOOD IN CHARDONNAY BEFORE SMOKING

INGREDIENTS

1 cup (250 g) kosher salt

½ cup (200 g) granulated sugar

½ cup (220 g) brown sugar

2 large salmon fillets (2 lb/907 g)

Apple, oak, or pecan smoker chips

Chardonnay

PRO TIP:
ON SMOKING WOOD AND SMOKER ACCESSORIES

Use light smoking woods like apple, pecan, and oak to smoke salmon so as not to overpower the dish.

If you do not have a smoker box or tube, wrap the chips in a pouch of foil and poke several holes into the foil to allow smoke to escape. Place the foil over the lit burner instead.

1. In a bowl or jar, combine the salt and the two sugars to create a dry brine. Feel free to add aromatics like pepper or dill, but they are unnecessary.

2. Lay down plastic wrap or foil sheets larger than the fillets. Sprinkle the foil with some of the salt mixture then place a salmon filet, skin side down, on the salt. Generously season both fillets with the dry brine and place the flesh sides together, then sprinkle any remaining brine on top. Wrap tightly. Dry brine in the fridge overnight or up to 24 hours, flipping halfway through.

3. Remove the wrapping on the salmon fillets and rinse the brine off. Place the two fillets, skin side down, on a rack and allow them to dry for up to 3 hours until the flesh is matte and dry to the touch. You can speed this process by blotting them dry with a towel and placing them in front of a fan.

4. While waiting for the salmon to dry, soak the wood chips in just enough Chardonnay to cover.

5. Remove one set of cooking grids and place the Napoleon Smoker Box or the Napoleon Smoker Tube filled with the wine-soaked wood chips over a burner. Replace the cooking grids and light the burner below the smoker. Set to low and preheat the barbecue to between 180 and 200°F (82 and 93°C).

6. Place the salmon fillets onto the barbecue over the unlit burners. Smoke the salmon for 1 to 4 hours or until an internal temperature of between 140 and 150°F (60 and 66°C) is reached.

7. Slice and eat. The lightly smoked salmon is delicious when served bagel with lox style, over rice, or as part of a charcuterie. Naturally, the Chardonnay you used will be a great pairing, but you can also try a Chablis or a Rosé with this. Crisp, bright, and vibrant, they contrast well and cut through the fatty richness. If you prefer beer, a German Pilsner features the carbonation and subtle bitterness that is the perfect pairing for smoky and a little oily fish.



BEER-CHEESE BURGERS WITH HOMEMADE PRETZEL BUNS

THICK AND FLAVOURFUL BEEF PATTIES SMOTHERED WITH BEER CHEESE AND TOPPED WITH CARAMELIZED ONIONS

INGREDIENTS

2 lbs. (908 g) ground beef
2 tsp. onion powder
2 tsp. garlic powder
Salt and freshly ground black pepper to taste
Your Favourite BBQ Sauce
1 large, sweet onion, sliced
2 tbsp. butter
1 cup (255 ml) ale-style beer

Beer Cheese Sauce

2 tbsp. butter
2 tbsp. flour
½ cup (125 ml) cream
½ cup (125 ml) ale-style beer
¼ cup (60 g) herb & garlic cream cheese
1½ cups (180 g) shredded cheddar

1. For best results, ensure the meat stays as cold as possible. In a bowl, combine the beef, with the onion and garlic powder. Shape the ground meat into 6 equal-sized patties by hand or using the Napoleon Gourmet Burger Press Kit. Place the burgers on a waxed paper covered surface and refrigerate for at least 30 minutes to set and rest. While the burgers rest, prepare your other ingredients.

2. Slice the onions nice and thin. Prepare your toppings and shred the cheese.

3. Preheat the grill to medium-high with an oven-safe frying pan like a Napoleon Cast Iron Frying Pan.

4. In a saucepan, melt the butter for the cheese sauce, add the flour, and allow it to cook until the flour smell is gone, and it starts smelly nutty. Add the milk and beer, whisking to combine until it begins to thicken. Melt in the cream cheese, then slowly add the shredded cheese, whisking until melted and combined. Keep warm.

5. Add the butter and sliced onions to the frying pan on the barbecue. Pour over the beer and allow the onions to fry and caramelize. Season the patties with salt and freshly ground black pepper, then grill them over direct heat until grill marks form. Season the other side of the patties and flip. Brush the grilled side of the burger with a thin layer of BBQ sauce. Cook the burgers until they reach your desired doneness.

6. Feel free to toast the buns before assembling them by layering your favourite toppings, the caramelized onions, BBQ sauce, and drizzling with a heaping helping of the beer cheese. Don't forget a glass of the ale style beer you used and your favourite burger sides. If you would prefer a wine, try a Tuscan red with lush and ripe flavours to accentuate the burger, or a full-bodied Malbec.

PRO TIP:
BEST BURGER PRESS PRACTICES

Brush the inside of your burger press with cold water, this prevents the meat from sticking to it.

You can use your favourite style of bun, or get adventurous and try baking your own buns with the recipe on the next page. ➜



BEER-CHEESE BURGERS WITH HOMEMADE PRETZEL BUNS

SWEET AND BUTTERY WITH A SALTY TOP, PRETZEL BUNS ARE THE PERFECT PACKAGE ON WHICH TO PLACE PATTIES OF BEEF

INGREDIENTS

Pretzel Buns

1¾ cups (397 ml) water, warm 100°F (38°C)

2 tbsp. unsalted butter

¾ tsp. salt

4½ cups (540 g) unbleached bread flour

¼ cup (28 g) dry milk powder

2 tsp. instant yeast

2 tbsp. neutral oil

coarse salt to taste

8 cups (1814 ml) water

1 tbsp. salt

¼ cup (68 g) baking soda

1. In a stand mixer, combine the flour, butter, salt, milk powder, yeast, and add the water last. Knead the dough for about 5 minutes using the dough hook attachment. This should result in a smooth and lightly sticky dough.

2. Grease a bowl with some oil and place the dough in. Cover with a tea towel and allow to rest and rise for 1 hour until doubled in size.

3. Lightly grease your work surface and deflate the dough on it. Divide the dough into 6 to 10 equal-sized portions.

4. Shape them into a taut ball until about 3 inches (7.6 cm) across. Place the balls onto a parchment-lined baking sheet and rest them for 15 minutes.

5. Preheat your grill to 400°F (200°C) with a pizza or baking stone on the grids.

6. In a large pot, bring 8 cups of water, the salt, and baking soda to a boil. One or two at a time, drop in the dough balls, cooking for 30 seconds, flipping, and cooking for another 30 seconds. Remove the boiled dough from the pot using a slotted spoon.

7. Sprinkle the boiled balls with salt while they are still warm, then, using a sharp knife or scissors, cut a shallow “x” into the tops.

8. Bake the buns for 20 to 25 minutes on a parchment-lined baking sheet or stone, until they’re a deep brown. Allow to cool before serving. You can also use cornmeal as a barrier instead of parchment for an added texture on your Pretzel Buns.



GOURMET GRILLED PEPPERONI PIZZA WITH HOMEMADE GARLIC TOMATO SAUCE

WITH TOPPINGS PILED HIGH, THIS GRILLED PIZZA DELIVERS BOLD FLAVOUR AND A PICTURE-PERFECT CRUST.

INGREDIENTS

1 cup (224 g) low-moisture mozzarella, shredded

1 package (650 g) pizza dough, or your favourite homemade recipe

1 package (175 g) pepperoni

00 Flour, rice flour, and/or cornmeal for rolling out

Sauce

1 tbsp. neutral flavoured oil

1 small red chili, diced (optional)

8 cloves garlic, sliced / crushed

3 1/3 cups (796 ml) Crushed San Marzano tomatoes

Salt to taste

Pinch sugar

Fresh oregano/basil

2 tbsp. extra virgin olive oil

1. Make your homemade pizza dough first, or, pull ready-made pizza dough out to rest as per the package directions.

2. For the tomato sauce, warm some neutral-flavoured oil in a saucepan, then warm the garlic and chilies in the oil until fragrant. Add the tomatoes and increase the heat until the tomatoes come to a simmer. Use a spoon or spatula to break down the whole tomatoes unless you used pre-crushed. Add salt, sugar, and fresh herbs, cooking the sauce down until thickened—up to 45 minutes. Remove the fresh herbs, then use an immersion blender to make the sauce smooth, then finish the sauce with some high-quality extra virgin olive oil.

3. Place a baking or pizza stone onto the grill. Cover that with a Pizza Stainless Steel Add-on/Oven for Gas Grills and preheat, using all burners, to 500°F+ (260°C+). On cooler days, you may want to consider preheating for an extended period. Begin preheating while the sauce is simmering and you prepare the toppings.

4. Divide the dough in half and roll it out on a floured surface to at least 10 inches (25.4 cm) across. Spread the surface of the pizza with your pizza sauce. Top that with a thick layer of mozzarella and then mounds of pepperoni to cover everything.

5. Dust your pizza spatula with flour or cornmeal, sliding the pizza onto the spatula. Dust the surface of the baking stone with more flour or cornmeal and slide the pizza onto it.

6. Bake your pizza with the lid down for 3 to 5 minutes, or until the bottom is crisp, the cheese is melted, and the pepperoni has begun to sizzle and char.

7. Remove the pizza from the stone using the pizza spatula, allow it to rest for a minute or two on a cutting board before slicing. Leave the stone and pizza shroud on your grill to cool.

8. Pair this pizza with a bold and spicy red wine like Sangiovese or Cabernet Franc. Alternatively, pair it with beers that are lightly hopped, bright, and maybe even a little citrusy, like a Pale Ale or a Pilsner.



ROTISSERIE PRIME RIB ON THE GRILL

INGREDIENTS

1 prime rib roast, 4 to 7 bones

¼ cup (74 g) kosher salt

3 tbsp. dehydrated garlic

4 sprigs thyme, chopped (or 3 tsp. dried)

Freshly ground pepper to taste

Butcher's twine

2 cups (500 ml) beef stock, red wine or water

PRO TIP:
TIE YOUR ROAST AND HOW LONG TO ROAST

Why do you tie your roast? This will ensure that the bottom cap does not come loose and the roast will cook evenly.

Prime rib roasts take about 15 to 20 minutes per pound of meat. If you don't have a meat thermometer handy or want to ensure the perfect roast, this is a good way to judge the doneness of your meal without one. Remember, you can continue cooking if it's undercooked, but you can't uncook if you go over.

USING YOUR BARBECUE TO CREATE A BREATHTAKING MEAL IS AS EASY AS CAN BE

1. 45 minutes to 24 hours before, generously salt the roast on all sides with the kosher salt. Place the roast onto a rack over a tray and refrigerate until you are ready to cook.

2. Preheat the rotisserie burner to high around 375 to 400°F (191 to 204°C). While the grill is warming up remove the prime rib from the fridge. Season the roast with the garlic, herbs, and pepper, pressing the seasonings into the meat. Tie the roast securely between each bone with butcher's twine. Slide the prime rib onto the spit and load it onto the grill. Place a drip tray below the prime rib and fill it with 2 cups of beef stock, red wine, or water. Feel free to include any aromatics like garlic, hard herbs, or onion. You may need to remove the cooking grids below the roast to have room for the drip tray.

3. Sear the meat using the rear burner on high for 15 to 20 minutes or until a crust develops. Reduce the rear burner to medium, around 275 to 300°F (135 to 149·°C), roasting for up to 2 hours. Checking on the drip tray and the internal temperature periodically.

4. Your prime rib roast is done when a meat thermometer inserted into the center reads 135°F for medium-rare. Remove the roast to a board using heat resistant barbecue gloves, then carefully remove the rotisserie rod and forks.

5. Cut away the twine to prevent it from getting stuck in the crust. Then tent the roast in foil and allow it to rest for at least 20 minutes before slicing and serving.

6. While resting, make some delicious gravy with the drippings. In a saucepan, over medium-low heat, combine ¼ cup of beef fat from drippings (supplement with butter if there's not enough), then add the same amount in flour. Slowly add beef juice, stock, and/or vegetable water, whisking between additions until you have a nice gravy. If the gravy is too thick, add more stock. If it is too thin, simmer gently until reduced. Season to taste when it is at the texture you like.

7. Slice the prime rib roast and serve with your favourite holiday side dishes like potatoes, Yorkshire pudding, and gravy. Pair with a bold Cabernet Sauvignon or Shiraz to stand up to the meat, or you can go with sweet and rich Amber Ales, or for a contrast and refreshing flavour, try Belgian Sour beers.



THE BEST BANG BANG SHRIMP TACOS

SKIP THE DEEP FRYER, THIS EASY BANG BANG SHRIMP TACO RECIPE IS PERFECTLY CRAFTED FOR THE GRILL

INGREDIENTS

1 lb (0.5 kg) shrimp, peeled & deveined
2 tbsp. togarashi spice blend
(or salt & pepper to taste)
12 tortillas, corn or flour
1 tbsp. oil
lime

Bang Bang Sauce

½ cup (115 g) Mayonnaise
¼ cup (61 g) sweet chili sauce
2 tbsp. sriracha (or to taste)
1 clove garlic, grated
2 pinches salt

Slaw

2 cups (200 g) red cabbage, shredded
½ of a white onion, sliced thin
Handful of cilantro, chopped
Sliced spicy chili to taste (optional)
2 tbsp. rice vinegar
2 tbsp. sugar
½ tbsp. sesame oil
Salt and pepper to taste

1. Season the shrimp with the togarashi or salt and pepper. Oil them, then thread the shrimp onto skewers for easier handling. Alternatively, set them aside in a marinating bowl and place a Grilling Wok onto the BBQ to preheat.

2. Preheat your grill to high, 500°F (260°C), and prepare to use direct heat searing.

3. While waiting make your slaw. Shred the cabbage, thinly slice the onion, and chop the cilantro. Whisk together the vinegar, sugar, oil, and season to taste. Toss the cabbage mixture with the vinaigrette.

4. Sear the shrimp over direct heat for 1 to 2 minutes per side, until they are pink and the flesh is opaque. Toast your tortillas on the grill until lightly charred.

5. Immediately transfer the shrimp to a bowl and add half of the Bang Bang Sauce, tossing the shrimp to coat.

6. Pile your tortillas with slaw and top with shrimp. Alternatively, stir-fry udon noodles, snap peas, and peppers, then toss with sauce and shrimp for a quick and easy variation of this recipe.

7. Pair this dish with a fruity German Riesling or a Gewürztraminer if you want wine. You can also try a floral and spicy Sapporo lager or an IPA like Perroquet with its lightly fruity notes if beer is the preferred beverage.



ROTISSERIE BASKET BUFFALO WINGS

DELICIOUS WINGS TOSSED IN BUFFALO SAUCE WITH BLUE CHEESE DIP DELIVER A SMOKY, SPICY, AND FUNKY BITE.

INGREDIENTS

Napoleon Rotisserie Basket

4 lbs. (1.8 kg) split chicken wings
¼ cup (60 g) hot and spicy seasoning of your choice

Sauce

1 tbsp. vegetable oil

1 small onion, finely diced

2–3 Scotch bonnet chilies, seeded and minced (optional)

2 green onions, thinly sliced

1 jar (354 ml) buffalo sauce

½ cup (125 ml) liquid honey

1 tbsp. Worcestershire sauce

1 tbsp. fresh cilantro, chopped

Salt and black pepper to taste

Chunky Blue Cheese Dip

1 cup (225 g) mayonnaise

1 cup (225 g) sour cream

2 tbsp. lemon juice

1 cup (135 g) crumbled blue cheese

2 tsp. Worcestershire sauce

½ tsp. salt

Black pepper to taste

1. Toss the wings to coat evenly in a hot and spicy BBQ rub. Place them onto a rack over a tray and allow them to dry for a couple of hours if possible.

2. While the wings are drying, heat oil in a saucepan, over medium heat. Sauté the onion, chilies (if using), and green onions for 3 to 5 minutes, until fragrant and tender. Add the Buffalo sauce, honey, and Worcestershire sauce and bring to a boil. Reduce heat and simmer for 5 minutes, stirring once or twice. Remove from heat and stir in cilantro and salt and pepper to taste.

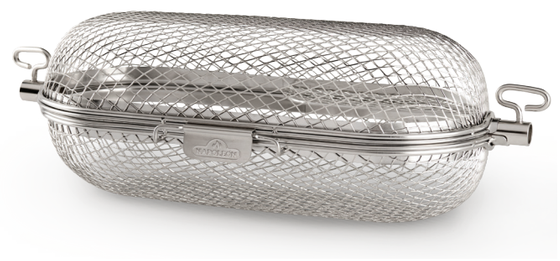
3. Preheat grill to medium, around 350°F (175°C).

4. Place wings in the Rotisserie Basket, attached to the rotisserie. Place a drip pan beneath the basket on the grill to catch drippings and prevent flare-ups as wings cook. Roast wings in basket for about 30 to 40 minutes, or until fully cooked (165°F / 74°C), golden brown, and crisp. Whisk any drippings into the sauce.

5. While the wings are cooking, combine the mayonnaise, sour cream, lemon juice, crumbled blue cheese, Worcestershire sauce, salt, and freshly ground black pepper. Chill until needed.

6. Carefully remove wings from the basket and toss with the sauce in a bowl. Serve with Chunky Blue Cheese Dip, celery and carrot sticks.

7. Pair this delicious appetizer with an IPA or American Lager, the bitterness and crisp flavours will cool the heat and refresh the palate. For a wine pairing, try something with a high acid content and sweet flavours like a Riesling to balance the spice and cut the richness of the blue cheese sauce.





GRIDDLED CHEESY CHICKEN TACOS

THESE GRIDDLED CHICKEN TACOS ARE CHEESY CRISPY, CUSTOMIZABLE, AND A FUN.

INGREDIENTS

Cheesy Chicken Tacos

4 (800 g) chicken breasts or
8 (800 g) chicken thighs
2 tsp. paprika
1 tsp. chili powder
1 tbsp. cumin
½ tbsp. coriander powder
½ tbsp. garlic powder
Salt to taste
Juice of half a lime
1 cup (250 ml) oil, heated
1½ cups (180g) Oaxaca or Pepper Jack cheese
Corn tortillas
½ (150g) of a white onion, diced

Quick Pickle Salsa

2 whole (2 cups / 415g) medium-sized tomatoes, sliced
¼ (approx. ½ cup / 75g) white onion, sliced
2 cloves garlic, crushed
½ lime juiced
¼ cup (62.5 ml) vinegar—wine or sherry
1 jalapeno pepper, sliced
¼ cup (4g) cilantro
Salt and pepper to taste

1. Combine the seasonings in a bowl and whisk until well combined. Remove half of the seasoning and pour over the hot oil. Be careful, it will spit a little. Set aside to cool.

2. Cut your selected chicken into bite-sized pieces and season well with the remaining seasonings. Prepare the other ingredients – slice the veggies and grate the cheese - while the chicken marinates a little.

3. To a blender, add the tomato, onion, garlic, lime juice, vinegar, and cilantro. Blend the salsa until it's well blended. Not liquefied, but not super chunky either. Give it a quick taste and add salt and pepper to taste.

4. Preheat your griddle to medium-high. Wrap your tortillas in a damp tea towel or paper towels and warm for 30 to 60 seconds in the microwave.

5. Oil the griddle and cook the seasoned chicken for 5 to 7 minutes, until all sides are well browned. Remove to a clean bowl to rest. Turn down the griddle to medium-low. Make sure you have everything you need out at the grill and ready.

6. Whisk up the spiced oil and dip a tortilla into it. Place the tortilla oil-side-down and cover it with a healthy amount of cheese.

7. Layer on some chicken, then, carefully, fold the tortilla over. Cook until one side is crisp, then flip and cook until the other side is golden and crisp too. Repeat until all of the tortillas, cheese, and chicken are gone.

8. When you are ready to eat, open the tortillas a little and add some fresh white onion, your fresh quick pickled salsa, and even a squeeze of lime. Watch for that impressive cheese pull.

9. Serve these with a Mexican Riesling, its fruity acidity features lime flavours that will complement this dish. If you prefer beer, a Pilsner like Corona or Modelo Especial with a light body and crisp finish will pair perfectly. Don't forget the lime wedges.



CHARCOAL AND OAK SMOKED TRI-TIP ROAST

INGREDIENTS

1 (1½ to 3 lb.) Tri-tip roast

Salt to taste

1 tbsp. garlic powder

2 tsp. freshly ground black pepper

2 tsp. paprika

PRO TIP:
HOW TO SLICE A TRI-TIP

When carving a tri-tip, remember that this cut has two different grain directions—so slicing it incorrectly can make it chewy, even if it's cooked perfectly. After the roast has rested, locate where the grain changes direction, usually about two-thirds of the way toward the wider end. Cut the roast in half at that point to separate the two sections. Then slice each piece thinly against the grain: the narrow tip will be sliced in the same direction as your dividing cut, while the thicker end should be turned and sliced at a 90° angle to that cut.

THE FLAVOURFUL TRI-TIP IS A LEAN, WELL-MARBLED, TRIANGULAR CUT OF BEEF FROM THE BOTTOM SIRLOIN

1. The night before, salt the roast and place it on a wire rack over a baking sheet, in the refrigerator. When you are ready to grill, remove the grids, and sear plates over two burners. Fit the charcoal tray onto the sear plate ledge. Fill it with a layer of charcoal, and use the burners to light the charcoal.

2. Allow the charcoal to ash over, preheating the grill to between 225 to 250°F (107 to 121°C). If you find your barbecue is getting too hot, spread the charcoal out if possible.

3. While the charcoal is getting hot, combine the garlic powder, pepper, and paprika in a bowl. Season all sides of the Tri-tip roast with the seasoning.

4. You can add the wood chips directly to the charcoal or place it into the compartment built into the charcoal tray. Add the oak wood chips. Replace the cooking grids.

5. Place the meat near, but not directly over the charcoal, slowly smoking it for about an hour. (Remember that it will be less if the roast is smaller, more if the roast is bigger.) When the internal temperature of the Tri-tip reaches 110 to 120°F (43 to 49°C), remove it to a cutting board for a few moments.

6. Check the temperature of the charcoal in the tray. If you had to spread it out initially, bring it back together to create a little more heat. If it's too cool, add a couple of new lumps to get it up to searing temperature. Once the charcoal is nice and hot, sear the beef over direct heat for a couple of minutes per side, on all sides, until delicious grill marks form and an internal temperature of 130°F (54°C) is reached. Rest the Tri-tip for at least 10 to 15 minutes before slicing against the grain and serving with your favourite sides.

7. Pair this meal with a Pinot Noir that is described as big, or something delightful like a Tempranillo. If you prefer a beer, look for something malt-forward like a Red Ale.





CHOCOLATE CHIP COOKIES STUFFED WITH CHEESECAKE

FULL-SIZED OR MORE MODEST, EACH BITE WILL BRING THE RICHNESS OF CHEESECAKE AND CLASSIC COOKIE FLAVOURS

INGREDIENTS

1 cup (227 g) unsalted butter, room temperature,

1 cup (213 g) brown sugar

½ cup (100 g) white sugar

2 eggs, lightly beaten

2 tsp. vanilla extract

1½ cups (195 g) cake flour

1½ cups (225 g) all-purpose flour

1 tsp. baking soda

1 tsp. salt

6 cups (1020 g) chocolate chips/chunks divided

Finishing salt

Cheesecake Filling

1 box (8.8 oz/250 g) plain cream cheese, softened

½ cup (65 g) powdered sugar

1 tsp. vanilla

1. In a small bowl, whip together the softened cream cheese, powdered sugar, and vanilla. Place into the fridge to chill.

2. Cream together the butter and sugars until pale, but not completely aerated and fluffy. Add the eggs and vanilla, stirring until completely combined. Sift together the dry ingredients and fold them into the wet mixture. Fold in ⅓ to ½ of the chocolate chips. Leave lots of chocolate aside for garnish.

3. Divide the dough into 6.5 oz or 200g sections and roll them into balls—you can also do smaller cookies, measuring out what you are comfortable with, however, that will change the cook time.

4. Press a large divot into the top of the cookie. Pull the cheesecake mixture from the fridge and fill the divot most of the way with the cheesecake mixture. Then, fold the dough around the cheesecake filling. Roll the top half of the cookie in the remaining chocolate chips to coat the top, leaving the bottom free of chips. Chill the balls, covered, overnight. The 24-hour rest time is essential to the final shape and ages the dough for a better flavour.

5. When you are ready to bake, preheat your barbecue to 375°F (190°C) and prepare to use indirect grilling. The ideal setup will have the burners lit on the two ends of the grill with the burners in the middle off.

6. Place the cookies 2 inches (5 cm) apart on a baking sheet covered with parchment paper. OR place a baking stone onto the grill when you are preheating and transfer the cookies and parchment paper onto the stone.

7. Bake for 19 minutes, until the bottoms are a light golden and the tops have partially set. They will set fully when cooled. As soon as you pull the cookies to cool, top with finishing salt and fill in the gaps with extra chocolate chips to taste.

8. Pair this delightful dessert with a full-bodied, dark fruited, Cabernet, where the tannins will help to balance the sweetness. If you want a good beer for this, a Chocolate Stout will complement while something like an American Pale Ale will cut through the sweetness.



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