

Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 02

February 2005



As the New Year is underway, this month brings us a couple of fun weekend activities.

Valentine's Day is Feb 14th.

Mark your calendar: that is a Monday, but you may want to celebrate it earlier, during the weekend.

While you're thinking of it, you can make reservations at the Weber Grill Restaurant near you.

If you feel like cooking something special one night, here are some suggestions...

- Starting with a soup, such as this Grill-Roasted Apple and Pumpkin Bisque, will take the chill out of the winter air.

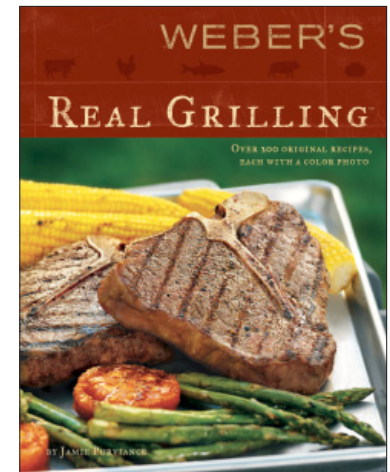
- Tangerine Lobster Tails provide a delicious main course.
- Finish the evening with some sweet treats—Chunky Chewy Chocolate Cookies.



**Love is charcoal-fired.
Make your reservation now.**

Savor *Real Grilling*, A NEW Cookbook from Weber®.

Weber's Real Grilling is the best thing to hit the grill since steak. It's the book readers will turn to for straight-up grilling advice and more than 200 original recipes - each with a mouthwatering color photo.



Starting February 15 through March 31, when you have lunch at Weber Grill Restaurant 4 times you will get the new Weber® cookbook *Real Grilling*.

Chicago 312-467-9696 Lombard 630-953-8880 Wheeling 847-215-0996 www.webergrillrestaurant.com

Grilled Artichoke and Spinach Dip with Pita Wedges

For the dip:

- 2 14-ounce cans artichoke hearts, drained
- 1/4 cup olive oil, divided
- Salt and pepper
- 3 cloves garlic, chopped
- 2 shallots, chopped
- 1 medium onion, roughly chopped
- 2 pounds frozen chopped spinach, well drained
- 1 pint heavy cream

- 1 pint sour cream
- 1 cup plus 2 tablespoons grated Parmesan cheese, divided

For the pita:

- 8 pita rounds
- Olive oil
- Salt and pepper

To make the dip: Drain artichoke hearts and place on skewers. Brush with olive oil and season with salt and pepper. Grill over Direct Medium heat until golden brown, about 6 minutes, turning once halfway through grilling time.

In a large sauté pan, sauté garlic, shallot, and onion in remaining olive oil. Rough chop the artichokes and add to garlic mixture. Add the spinach. Fold in cream, sour cream, and 1 cup of the cheese. Season to taste with salt and pepper. Place in fireproof dish or heavy-duty aluminum pan and sprinkle with the remaining 2 tablespoons of Parmesan cheese. Grill over Indirect Medium heat for 20 to 25 minutes until dip is heated through.

To make the pita: Brush pita rounds with olive oil and season with salt and pepper. Grill briefly over Direct heat to warm, about 1 to 2 minutes. Cut into wedges. Garnish the dip with sour cream and chopped fresh tomato, if desired. Serve with the pita wedges.

Makes 12 servings



Grill-Roasted Apple and Pumpkin Bisque

2	Granny Smith apples, halved and cored (peel on)	1	can (15 ounces) pumpkin
1	rib celery, diced	1	quart heavy cream
1	small onion, diced	1	teaspoon ground nutmeg
1	small carrot, diced	1-1/2	teaspoons ground allspice
1/2	cup butter (1 stick)		Salt and pepper
1	quart apple cider		

Place apple halves cut side down on cooking grate. Grill about 10 to 15 minutes until browned and skins pop slightly off and are easily removed, turning once halfway through grilling time. Let cool, remove skins, and chop into large pieces.

In a large saucepan, sauté celery, onions, and carrots in butter for 10 minutes or until onion is translucent. Add apples and cider. Simmer 5 to 10 minutes, until vegetables are soft. Stir in pumpkin and cream. Return to a simmer. Stir in nutmeg and allspice.

Using a hand blender, purée until smooth (or strain solids, place in a blender, purée, and add back to liquid). Heat through. Season with salt and pepper to taste.

Makes 10 to 12 servings

Tangerine Lobster Tails

1	cup butter
	Juice of 2 tangerines
4	coldwater lobster tails, about 6 ounces each

In a small saucepan over very low heat melt the butter. After the butter has melted, skim off all the foam. Add the tangerine juice, whisk and set aside. Using poultry shears, split the lobster tails in half by cutting the shell down the middle on both sides, and then, with a sharp knife slice the lobster meat in half. Place the lobster tails in a large, resealable plastic bag and pour in 1/2 cup of the tangerine butter. Reserve the remaining tangerine butter. Press the air out of the bag and seal the bag tightly. Turn the bag several times to distribute the tangerine butter, place the bag on a plate, and refrigerate for 10 to 20 minutes, turning the bag once or twice.

Remove the lobster tails from the bag and discard the butter in the bag. Grill over Direct Medium heat, meat side down, for 8 to 10 minutes, turning and basting with some of the remaining tangerine butter once halfway through grilling time. Remove from the grill and serve hot with the remaining tangerine butter on the side.

Makes 4 servings

Chunky Chewy Chocolate Cookies

1/2	cup unsalted butter	1/2	cup cocoa
1	package (1 1-1/2 ounces) semi-sweet chocolate chunks, divided	1/2	teaspoon baking powder
3	large eggs	1/2	teaspoon salt
1	cup light brown sugar, firmly packed	1	cup coarsely chopped walnuts
1	teaspoon vanilla extract	1	cup flaked coconut
2	cups all-purpose flour	1	cup raisins or dried cherries, or use half of each

In a saucepan over very low heat, melt the butter with 1/2 package (about 1 cup) of the chocolate chunks, stirring constantly until smooth. Set aside to cool to lukewarm.

In a large bowl using an electric mixer, beat the eggs, brown sugar, and vanilla until light and fluffy. Beat in the cooled butter-chocolate mixture. In a medium bowl, sift the flour, cocoa, baking powder, and salt together. Gradually stir into the large bowl of batter. Add the walnuts, coconut, raisins and/or cherries, and the remaining 1 cup of chocolate chunks; stir to blend. Batter will be stiff.

Use a tablespoon and wet fingertips to drop 1-inch mounds of the batter onto a cookie sheet lined with parchment paper, keeping the mounds about 2 inches apart (the cookies do not spread when baked). Grill the cookies in batches over Indirect Medium heat for 20 minutes, keeping the grill's temperature as close to 350° F as possible. Remove from the grill and let the cookies cool on the cookie sheet until they are easy to remove with a spatula, 2 to 3 minutes. Transfer the cookies to a cooling rack and allow them to cool completely.

Makes about 36 cookies