

# Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 04 April 2005



## New Spring /Summer menu Arrives April 15th!

The ice has melted and the swans are swimming. Weber Grill Restaurants will get you in the mood for sunny skies and warm days.

In addition to our Great Steaks, Classic BBQ and Award Winning Burgers, taste our

new menu items such as Ruby Red Trout, Southwestern Pork Tenderloin and Herb crusted Halibut, now back in season.

Back by popular demand, we have enhanced our Margaritas and Tropical Hard lemonades. This year try our new Passionfruit Margarita, Tropical Hard Lemonade or the Mango Mai Tai.

You can view our complete new menu online as of April 15th @ [www.webergrillrestaurant.com](http://www.webergrillrestaurant.com).

## 3rd Annual "Fire and Spice" Competition.

Chicagoland Firefighters Grill-off! Teams of firefighters will be at all three Weber Grill Restaurant locations Saturday, April 30, 2005 at 4:00 pm. Each team will be barbecuing baby back ribs, grilling chicken and making their favorite BBQ sauce on, what else, a Weber® kettle. The contest will help kick off the grilling season and, more importantly, it benefits the IFSA's (Illinois Fire Safety Alliance's) Camp "I Am Me"--a summer camp for underprivileged inner-city children with burn injuries.

The winners will also participate in the final firehouse cook-off held Friday, May 20, 2005 at our downtown Chicago location. The winning teams from each local competition (April 30, 2005) will be asked to create the same recipes, but this time for the bragging rights of the ultimate Chicagoland grillers.

*FYI: May is National BBQ Month so during the month of May, the Weber Grill Restaurants will feature different regional BBQ dishes. Every time a guest orders a regional BBQ special we will donate \$3.00 to the ISFA.*

## Beer Can Chicken

For the rub:

- |     |                                      |   |                                 |
|-----|--------------------------------------|---|---------------------------------|
| 1   | teaspoon dry mustard                 | 1 | whole chicken, 4 to 5 pounds    |
| 1   | teaspoon granulated onion            | 2 | teaspoons vegetable oil         |
| 1   | teaspoon paprika                     |   |                                 |
| 1   | teaspoon kosher salt                 | 1 | can (16 ounces) beer (tall boy) |
| 1/2 | teaspoon granulated garlic           |   |                                 |
| 1/2 | teaspoon ground coriander            |   |                                 |
| 1/2 | teaspoon ground cumin                |   |                                 |
| 1/2 | teaspoon freshly ground black pepper |   |                                 |

To make the rub: In a small bowl combine the rub ingredients.

Remove and discard the neck, giblets, and any excess fat from the chicken. Rinse the chicken, inside and out, under cold water and pat dry with paper towels. Lightly spray or brush all over with the vegetable oil and season, inside and out, with the rub.

Open the beer can and pour off half of the beer. Set the half-full can on a flat surface and slide the chicken over the top so the can fits inside the cavity. Transfer the bird to the grill, keeping the can upright. Carefully balance the bird on its two legs and the can. Grill over Indirect Medium heat until the juices run clear and the internal temperature reaches 170°F in the breast and 180°F in the thickest part of the thigh, 1-1/4 to 1-1/2 hours. Wearing barbecue mitts, carefully remove the chicken and the can from the grill, being careful not to spill the beer – it will be hot. Let the chicken rest for about 10 minutes before lifting it from the can. Discard the beer. Cut the chicken into serving pieces. Serve warm.

Makes 4 or 6 servings.

*Here's a technique that delivers great-tasting chicken and makes a lively conversation starter as well. We've used one of our special rubs, but you can sub in 2 to 3 tablespoons of your favorite one. Bottoms up!*

## Leg of Lamb with Roasted Garlic and Mint

### *Paste*

2	medium heads garlic	1-1/2	teaspoons kosher salt
2	tablespoons extra-virgin olive oil, divided	1/2	teaspoon freshly ground black pepper
2	tablespoons finely chopped fresh rosemary		
2	tablespoons finely chopped fresh mint	1	boneless leg of lamb, 3 to 3-1/2
1	tablespoon balsamic vinegar		pounds, butterflied

*To make the paste:* Remove the loose, papery outer skin from the heads of garlic. Using a sharp knife, cut about 1/2 inch off the top to expose the cloves. Place each garlic head on a large square of heavy-duty aluminum foil and drizzle 1 tablespoon of olive oil over the top of the cloves. Fold up the foil sides and seal to make a packet, leaving a little room for the expansion of steam. Grill over Indirect Medium heat until the cloves are soft, 45 minutes to 1 hour. When cool enough to handle, squeeze out the garlic cloves into a medium bowl. Add the remaining paste ingredients, including the remaining 1 tablespoon of oil. Using the back of a fork, or a mortar and pestle, thoroughly combine the ingredients to create a paste.

Carefully remove any excess fat and sinew from both sides of the lamb and lay it, skin side down, on a flat surface. It should be 1 to 1-1/2 inches thick. Spread half of the paste over one side of the lamb and roll the lamb tightly into a long cylinder. Using twine, tie the lamb at 2-inch intervals. Trim off the loose ends of twine. Spread the remaining half of the paste over the outside of the lamb. If not grilling immediately, cover with plastic wrap and refrigerate. Allow the lamb to stand at room temperature 30 to 40 minutes before grilling.

Sear the lamb over Direct Medium heat until brown all both sides, 10 to 15 minutes, turning as necessary (if flare-ups occur, move the lamb temporarily over Indirect Medium heat). Move the lamb over Indirect Medium heat and continue cooking to the desired doneness, 1 to 1-1/4 hours more for medium-rare. Remove from the grill and let rest for 5 to 10 minutes. Remove the twine. Cut the lamb crosswise into 1/4-inch slices and serve warm.

*Makes 6 servings.*

## Asparagus with Warm Bacon and Sherry Vinaigrette

4 thickly sliced strips smoked bacon

### *For the vinaigrette:*

3 cup butter at room temperature  
2 teaspoons snipped fresh tarragon  
1 teaspoon onion salt  
1/2 teaspoon lemon pepper seasoning  
Freshly ground black pepper  
1 pound fresh asparagus spears  
Kosher salt  
1/4 medium red onion, cut into thin lengthwise slivers

*Use a lightly smoked bacon for the best flavor.  
Serve as a first course with a baguette to soak up any remaining dressing.*

In a large skillet over medium heat cook the bacon until browned and crisp, 10 to 12 minutes. Drain on a double thickness of paper towel. Cut into 1/4-inch crosswise pieces and set aside.

To make the vinaigrette: In a small bowl whisk the vinaigrette ingredients, including a grinding of black pepper. Set aside.

Drizzle the asparagus with 1 tablespoon of the vinaigrette and season with salt. Grill over Direct Medium heat until crisp-tender, 6 to 8 minutes, turning once halfway through grilling time.

Transfer the asparagus to a large deep platter. Drizzle with the vinaigrette. Sprinkle with bacon pieces and slivered red onion. Serve warm or at room temperature.

*Makes 4 servings.*