

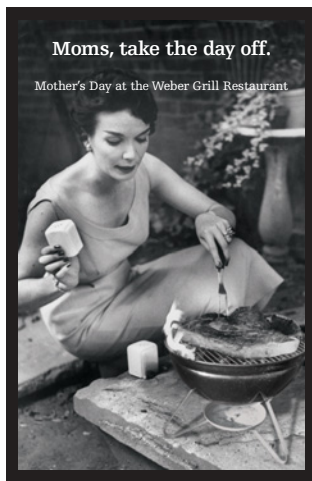
# Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 05 May 2005



## Mother's Day is Sunday, May 8th —have you made your reservations yet?



Here are some of the special menu items we'll be featuring:

*Green Apple and Watercress Salad*

*Filet Mignon and Grill Roasted Garlic Shrimp*

*Grill Roasted Lemon Thyme Chicken Breast*

*Grilled Carolina Swordfish*

*Strawberry Shortcake*

Make your reservations now at any of our three locations:

**Chicago 312-467-9696**

**Lombard 630-953-8880**

**Wheeling 847-215-0996**

**[www.webergrillrestaurant.com](http://www.webergrillrestaurant.com)**



## May is National BBQ Month

We'll be featuring regional BBQ specials every week. Make your way across the country by sampling BBQ from: the Carolinas, Memphis and Texas.

Every time a guest orders a BBQ entree we will donate a portion of the proceeds to the

Illinois Fire Safety Alliance (IFSA) and Camp "I Am Me." The mission of the IFSA Burn Camp (Camp "I Am Me") is to provide a safe environment for children who have experienced significant burn injuries. The goal is to provide a non-judgmental atmosphere in which children have the opportunity to build their self-esteem as they enjoy the varied activities that make up their camp experience.

Camp "I Am Me" is still the only American Camping Association (ACA) accredited burn camp in the US. It is held at YMCA Camp Duncan, in Ingleside, IL (Fox Lake area). Participation in Camp "I Am Me" is offered at no cost to the campers.

## Baby Back Ribs with Spiced Apple-Cider Mop

For the mop:

2 cups apple cider

1/4 cup minced shallots

1 tablespoon minced jalapeño pepper, seeds removed

1/4 cup ketchup

2 tablespoons white wine vinegar

2 tablespoons tomato paste

1 tablespoon dark brown sugar

1/4 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

2 to 3 slabs baby back pork ribs, about 4 pounds

Kosher salt

Freshly ground black pepper

*If you like your ribs a little crispy on the outside, grill them, meat side down, over Direct Medium heat for 10 to 15 minutes before finishing them over Indirect Medium heat. Don't expect leftovers.*

*To make the mop:* In a small saucepan combine the apple cider, shallots, and jalapeño. Bring to a boil and cook over medium-high heat until about 1 cup of the liquid remains, 15 to 20 minutes. Add the remaining mop ingredients, bring to a boil, and remove from the heat. (The mop may be made ahead and refrigerated until ready to use.)

Allow the ribs to stand at room temperature for 20 to 30 minutes before grilling. Season with salt and pepper. Grill, rib side down, over *Indirect Medium* heat until the meat is very tender and has pulled back from the ends of the bones, 1-1/2 to 2 hours. Baste the ribs frequently with the mop throughout grilling time, but stop basting during the last 10 minutes. Remove from the grill and allow to rest for 5 to 10 minutes before slicing into individual ribs. Serve warm.

Makes 4 servings.

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## Corn on the Cob with Basil-Parmesan Butter

Prep time: 10 minutes

Grilling time: 10 to 15 minutes

### *Butter*

- 1/4 cup (1/2 stick) unsalted butter, softened
- 1/4 cup freshly grated Parmigiano-Reggiano cheese
- 2 tablespoons finely chopped fresh basil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon granulated garlic
  
- 4 ears corn, husked

1. *To make the butter:* In a small bowl, mash the butter ingredients together with the back of a fork, and then stir to distribute the seasonings throughout the butter.

2. Brush about 1 tablespoon of the seasoned butter all over each ear of corn. Grill over *Direct Medium* heat until browned in spots and tender, 10 to 15 minutes, turning occasionally. Serve warm with the remaining butter spread on the corn.

*Makes 4 servings*

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## Chocolate Brownie Cake

Prep time: 20 minutes

Grilling time: 35 to 45 minutes

- 1 cup (6 ounces) semisweet chocolate chips
- 1/4 pound unsalted butter (1 stick), cut into 8 pieces, plus more for greasing the pan
- 1-1/4 cups granulated sugar
- 3 large eggs
- 1-1/4 cups all-purpose flour
- 1/4 cup cocoa powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 tablespoons confectioners' sugar

1. In a medium saucepan over low heat, melt the chocolate chips and butter, stirring often (be careful not to burn the chocolate). Remove the pan from the heat.

2. In a large bowl, using an electric mixer, beat the sugar and eggs on medium-high speed until pale yellow and thick, 4 to 5 minutes.

3. In a large bowl, sift the flour, cocoa powder, cinnamon, baking soda, and salt.

4. Grease the inside of a round, 9-inch cake pan with butter.

5. With the electric mixer on low, add the flour mixture to the sugar-egg mixture. Then add the chocolate mixture. Mix until just smooth. With a rubber spatula, transfer the batter to the cake pan, spreading it evenly.

6. Cook over *Indirect Medium* heat (about 350°F) until a skewer inserted in the center comes out with moist crumbs attached, 35 to 45 minutes, rotating the pan 90 degrees after about 20 minutes. Let cool in the pan completely, about 1 hour. Invert the cake onto a serving platter. Carefully turn it over. Sift the confectioners' sugar through a sieve on top of the cake. Cut into wedges. Serve at room temperature.

*Makes 8 to 10 servings*

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