

Grill-OutTM Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 06 June 2005



Father's Day is Sunday, June 19th —have you made your reservations yet?



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

Two great gifts for Dad! Attend a Cooking Class:

The Weber Grill Restaurant in Lombard will be holding a cooking class on June 18, the day before Father's Day. It will be a demonstration by Jamie Purviance, author of Weber's new "Real Grilling" cookbook. Space will be limited. The cost will be \$75 and each participant will receive a signed copy of the book.

Win Dad a grill!

You can pick up entry forms for children to write essays about why their father deserves a new Weber® grill when you come into Weber® Grill Restaurants between May 30 and June 13. The essays must be 500 words or less in length. Essays will be accepted at all three locations and the Grand Prize is a Weber® Performer® Grill. First Prize is dinner for Dad and the family (value up to \$200) and Second Prize is a bag of Weber grilling gear.



Summer is here!

You can now come enjoy our classic outdoor grilling while sitting outside.

If you stay home and cook dinner for Dad, here are some suggestions:

New York Steaks with Roquefort Butter

Prep time: 10 minutes

Grilling time: 6 to 8 minutes

For the butter:

4 tablespoons (1/2 stick) unsalted butter, softened

2 ounces (about 1/3 cup) crumbled blue cheese, such as Roquefort

1/4 teaspoon granulated garlic

1/4 teaspoon freshly ground black pepper

4 New York strip steaks, about 8 ounces each and 1 inch thick
Extra virgin olive oil

Kosher salt

Freshly ground black pepper

4 lemon wedges

To make the butter: In a small bowl, combine the butter ingredients. With the back of a fork, mash the butter mixture together until evenly distributed.

Trim most of the exterior fat from the steaks. Allow to stand at room temperature for 20 to 30 minutes before grilling. Lightly brush or spray both sides of the steaks with olive oil and season with salt and pepper to taste. Grill over *Direct High* heat until cooked to desired doneness, 6 to 8 minutes for medium-rare, turning once (if flare-ups occur, move steaks temporarily over *Indirect High* heat). Remove from the grill and let rest for 3 to 5 minutes. Serve warm with the butter smeared over the top and lemon wedges served on the side.

Makes 4 servings

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Marinated Sirloin with Red Peppers and Artichokes

This home-made vinaigrette and the flame of the grill bring out the best in both the steak and the hearty vegetables. To save time, marinate the meat and cut up the peppers while the artichokes are steaming.

<i>For the marinade/dressing:</i>	1/2	teaspoon kosher salt
6 tablespoons extra virgin olive oil		Freshly ground black pepper
3 tablespoons red wine vinegar	2	large artichokes
1 tablespoon balsamic vinegar	2	large red bell peppers
1 teaspoon finely chopped fresh rosemary	1	sirloin steak, about 2 pounds
1 teaspoon minced garlic		and 1-1/2 inches thick

To make the marinade/dressing: In a small bowl whisk together the marinade ingredients.

To prepare the artichokes: Trim the tops and tip of stems, remove the tough outside leaves, and halve the artichokes lengthwise. Steam the artichokes in a vegetable steamer over boiling water, covered, until tender, about 20 minutes. Transfer to a plate. When cool enough to handle scoop out the fuzzy choke and prickly center leaves and discard. Cut the bell peppers in half lengthwise and remove the stems and seeds. Flatten the pepper halves with the palm of your hand. Lightly brush the artichokes and bell peppers with about 1 tablespoon of the marinade. Trim the steak of nearly all fat and place on a platter. Spoon 1 tablespoon of the marinade over each side of the steak, cover, and let stand at room temperature for about 20 minutes. Grill the steak, peppers, and artichokes over *Direct High* heat, turning once halfway through grilling time. The steak will take 12 minutes for medium-rare, the peppers will take 10 to 12 minutes, and the artichokes will take 5 minutes. Remove from grill. Place the steak on a platter and cover lightly with aluminum foil. Allow grilled steak to stand for 5 minutes.

To serve: Cut the steak into thin slices, arrange on a heated platter, and surround with red peppers and artichokes. Spoon the remaining marinade/dressing over the meat and vegetables.

Makes 4 servings

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Portabello Mushrooms Stuffed with Cajun Pork

A charming appetizer with kick. This recipe can be doubled to feed a bigger crowd.

<i>For the stuffing:</i>	1/8	teaspoon garlic powder
1 small onion, finely chopped	1/2	teaspoon cider vinegar
1 tablespoon olive oil	8	ounces ground pork
1/4 cup bread crumbs		<i>For the mushrooms:</i>
1/2 cup chicken broth	12	portabello mushroom caps (about
1/2 teaspoon dried marjoram		2" diameter each), stemmed
1/4 teaspoon cayenne	1/4	teaspoon salt
1/4 teaspoon paprika	1/8	teaspoon freshly ground black pepper
1/4 teaspoon salt		Olive oil
1/4 teaspoon freshly ground black pepper		

To make the stuffing: In a medium sauté pan over medium heat, cook the onion in the olive oil for 3 to 4 minutes or until the onions are tender. Remove from the stove and chill completely.

In a medium mixing bowl, combine the bread crumbs and the chicken broth. Add the chilled onions, marjoram, cayenne, paprika, salt, pepper, garlic powder, vinegar, and ground pork. Mix well. Cover and refrigerate until ready to use.

To prepare the mushrooms: Use a spoon to scrape the black gills out of each mushroom. Season the mushrooms with the salt and pepper. Lightly brush the outside of the mushrooms with olive oil.

Divide the pork mixture into 12 equal portions and press one portion into each mushroom. Place mushrooms, stuffing side up, over *Direct Low* heat for 15-17 minutes. Serve with fresh tomato sauce or corn relish.

Makes 6 servings

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