

Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 07 July 2005



We Make Summer Picnics Easy!

This summer, stop by the Weber Grill Restaurant and try the new BBQ Catering menu. Your favorite bbq items can be ordered to go in combo platters or a la carte. For your convenience, we offer meats (such as Pulled Pork or BBQ Pork Ribs) by the pound. Our side dishes (including Bourbon Baked Beans and Cole Slaw) are sold by the quart. Have something for everyone and order up mini-sandwich platters! Call your nearest location now and we'll handle the grilling for you.

Chicago - 312-467-3000

Lombard - 630-953-8880

Wheeling 847-215-0996



Here are some fun recipes as you celebrate the Fourth of July with family and friends.

Chile-Spiced Chicken Wings with Toasted Sesame Seeds

Direct Medium

For the rub:

	16	chicken wings, wing tips removed
1	teaspoon	kosher salt
2	tablespoons	extra virgin olive oil
1	teaspoon	ancho chile powder
1	teaspoon	sesame seeds
1	teaspoon	granulated garlic
1/2	teaspoon	ground cumin
1/4	teaspoon	ground cayenne pepper

To make the rub: in a small bowl, mix the rub ingredients. Place the chicken wings in a large bowl and season them with the rub. Add the olive oil and mix well to evenly distribute the oil and seasonings.

In a medium skillet over medium heat, toast the sesame seeds until golden brown, 5 to 8 minutes, stirring occasionally.

Grill the chicken wings over Direct Medium heat until the meat is no longer pink at the bone, 16 to 18 minutes, turning 2 or 3 times. Arrange the chicken wings on a platter. Sprinkle the sesame seeds over the top. Serve warm.

Makes 16 wings

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Beef Satay

For the marinade:

	1-1/2	pounds top round or beef tenderloin	
1	green onion, finely chopped	1/4	cup creamy peanut butter
1/3	cup	ketchup	
1/4	cup	light soy sauce	
3	tablespoons	dark brown sugar	
3	tablespoons	fresh lime juice	
1	tablespoon	peanut oil	
1	teaspoon	grated fresh ginger	
1	teaspoon	minced garlic	
1/4	teaspoon	crushed red pepper flakes	

To make the marinade: In a small bowl whisk together the marinade ingredients with 1/4 cup water.

Cut the beef into 3/4-inch cubes. Place the cubes in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and refrigerate for 1 to 2 hours.

Remove the meat from the bag, reserving the marinade. Thread the meat onto skewers, leaving space between the cubes. Allow to stand at room temperature for 20 to 30 minutes before grilling.

Grill the beef cubes over *Direct High* heat until medium rare, 3 to 5 minutes, turning once halfway through grilling time.

Pour the reserved marinade into a small saucepan, bring to a boil over high heat, and boil for one full minute. Add the peanut butter, return to a boil, and whisk until the sauce thickens. Serve warm with the beef skewers.

Makes 4 servings.

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Firefighters Sizzle In Grilling Contest



Chicago



Lombard

More than two dozen teams of firefighters from the Chicagoland area competed at Weber Grill Restaurant in grilling competitions. They cooked on Weber grills and were supplied chicken, flank steak and ribs. At a local level, the semi-finalists were Lombard, Wilmette and Chicago's Engine #42. The grand prize winner was Wilmette.



The Winners

They've been featured in the *Pioneer Press* (Chicagoland newspaper) and they supplied two of their winning recipes. During the month of May and at the grilling events money was raised for Camp "I Am Me" (a camp run by the Illinois Fire Safety Alliance for children with burn injuries).

Wilmette's Mediterranean-Stuffed Flank Steak

1 flank steak, about 2 pounds

Pesto:

- 2 cups loosely packed fresh basil leaves
- 2 large garlic cloves
- 2 tablespoons pine nuts
- 1/2 teaspoon kosher salt
- 1/2 teaspoon fresh ground black pepper
- 1/2 cup extra-virgin olive oil

Filling:

- 2 cups fresh spinach
 - 4 ounces crumbled feta cheese
 - 1 cup black olives, pitted
 - 1 cup sun-dried tomatoes (oil-packed)
- #### Marinade:
- 1/2 red onion
 - 1/4 cup lime juice
 - 4 garlic cloves, diced

- 2 tablespoons dijon mustard
- 1/4 cup Worcestershire sauce
- 1/2 cup dark brown sugar
- 2 teaspoons salt
- 2 teaspoons pepper
- 1 tablespoon balsamic vinegar
- 1 teaspoon fresh sage
- 1/2 cup olive oil
- 1/2 cup bourbon



For the pesto: In a food processor, finely chop basil, garlic, pine nuts, salt, and pepper. Transfer the mixture to a small bowl and whisk in the olive oil.

For the filling: In a food processor, combine olives and sun-dried tomatoes until smooth.

Use a meat mallet to pound the flank steak thin without tearing. Trim edges to form a rectangle. Coat top side with pesto, then coat with tomato and olive mixture. Top with a thin layer of spinach and feta cheese. Roll, jelly-roll style, across the grain and secure with butcher's twine. Place in marinade and refrigerate 3 to 4 hours.

Remove steak from marinade and allow to stand at room temperature for 30 minutes. Grill over direct medium heat for about 40 minutes. Let cool, about 10 minutes, before slicing into 1-inch wedges. Serve warm. *Makes 4-6 servings.*

Wilmette Firehouse Ribs

- 2 pounds baby back ribs
- 2 tablespoons Jack Daniels
- 2 tablespoons olive oil
- Barbecue sauce of choice
- Water, lemonade, or margarita mix for steaming

Wilmette Firehouse Rub:

- 1 cup kosher salt
- 1 cup brown sugar
- 1/4 cup black pepper
- 1/8 cup garlic powder
- 2 tablespoons onion powder

- 1/4 cup paprika
- 1 tablespoon cumin
- 1/4 cup chili powder
- 2 teaspoons cayenne powder, or to taste

Remove membrane on back of ribs. Apply rub liberally and work well into the meat. Let meat stand 1 to 3 hours in refrigerator.

Sear ribs 3 to 4 minutes per side on a hot grill. Slather with barbecue sauce after turning. Remove ribs after 10 minutes of cooking.

Place ribs on a rack in a shallow pan. Pour liquid of choice (water, lemonade or margarita mix) into bottom of pan. Seal pan tightly with aluminum foil and steam in 275 degree oven or on a low-heat grill for three hours. Remove foil, apply more sauce, and serve. If prepared correctly, the ribs will fall off the bone. *Makes 4-6 servings.*