

Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

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Weber Grill
RESTAURANT

Tailgating Trends

With September upon us, Labor Day marks the end of summer. Vacations are winding down, children are heading back to school, and, for sports fans out there, another football season begins while the racing season ends. What better way to enjoy a beautiful crisp fall day than to share it with friends and family at a football tailgating party. When tailgating at a game or event, grilling is now the number one activity among Americans, according to the 3rd annual Weber Tailgating Study™*. Eighty-two percent cite firing up the grill as their favorite activity in the parking lot or infield.

Sporting events continue to top the list of where people like to tailgate (88 percent) with football remaining the favorite at 74 percent. Auto races ranked as the second favorite tailgate sporting event at 20 percent, with NASCAR being the favorite kind of auto racing. So whether you are cheering for the Bears or Tony Stewart, we've lined up some recipes for your grilling pleasure.

Of course, if you happen to be short on time and want to enjoy classic outdoor grilling, you can always call your nearest Weber Grill Restaurant and order BBQ Catering To Go. From sandwich platters to side dishes, we can help you enjoy the Indian Summer with friends and family.

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**The Weber Tailgating Study is the nation's first and original comprehensive study that reveals why, how, when and where Americans tailgate. For the Study, Weber commissioned third-party research firm Synovate to electronically survey 1,000 Americans (500 males and 500 females) who tailgate. All respondents were over 18 years old and attended a minimum of two tailgating parties during the last 12 months. The sample is representative of the general population based on household data from the US Census Bureau.*

Dry-Rubbed Pork Tenderloin with Fire-Roasted Tomato Sauce

Sauce:

- 8 ripe, plum tomatoes, stems removed
- 1 jalapeno chile pepper, stem and seeds removed
- 1/2 cup tightly packed fresh basil leaves
- 1/3 cup roughly chopped red onion
- 1/4 cup tightly packed fresh cilantro leaves
- 1 tablespoon fresh lime juice
- 2 teaspoons minced garlic
- Kosher salt
- Freshly ground black pepper

Rub:

- 1 teaspoon paprika
- 1 teaspoon dark brown sugar
- 1 teaspoon kosher salt
- 1/2 teaspoon pure chile powder
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground allspice
- 2 pork tenderloins, about 1 pound each
- Extra-virgin olive oil

1. *To make the sauce:* Grill the tomatoes and jalapeno over *Direct High* heat until blackened and blistered in spots, turning as needed. The tomatoes will take 4 to 6 minutes and the jalapeno will take 2 to 3 minutes. Put the tomatoes and jalapeno in a food processor along with the other sauce ingredients, including salt and pepper to taste, and process until smooth. Transfer the sauce to a medium saucepan and bring to a boil. Reduce to a simmer and allow to cook until the sauce has thickened slightly, 5 to 10 minutes, stirring occasionally.

2. *To make the rub:* In a small bowl, mix the rub ingredients with your fingertips.

3. Trim excess fat and silver skin from the tenderloins. Allow to stand at room temperature for 20 to 30 minutes before grilling. Lightly brush or spray the tenderloins with olive oil. Spread the rub all over the tenderloin and press the spices into the surface of the meat.

4. Grill over *Direct Medium* heat until the pork is barely pink in the center, 15 to 20 minutes, turning every 5 minutes. Remove from the grill and let rest for 3 to 5 minutes before slicing. Serve warm with the sauce.

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

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

1. *To make the butter:* In a small bowl, using the back of a fork, mash the butter, cheese, basil, salt, pepper and granulated garlic. 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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Kentucky Cooler

1 1/2 ounces Jim Beam
1/4 ounces Cointreau
4 ounces Sweet & Sour Mix
Top with Sprite
Lemon wedge

Pour ingredients into shaker with ice. Shake vigorously. Pour into pint-sized glass.

Garnish with lemon wedge lemon.

Makes 1 glass.



Recipe from Weber Grill Restaurant

Grilled Fruit Compote

The perfect homage to summer: grilled fresh fruit in a light liqueur sauce.

5 small, ripe peaches, quartered and pitted
6 small, ripe plums, quartered and pitted
1 cup of water
3/4 cup orange-flavored liqueur
3/4 cup sugar
Zest from 1 lemon
2 teaspoons pure vanilla extract
Angel food cake or low-fat vanilla frozen yogurt (optional)

Place fruit pieces in center of cooking grate. Grill for 4 to 6 minutes, just until fruit is warmed through and grill marks have begun to appear, turning once halfway through grilling time. Remove from grill and set aside.

Combine water, liqueur, and sugar in a saucepan and bring to a boil. Meanwhile, cut the zest from the lemon and add it in strips to the pan, along with the vanilla. Continue boiling until liquid is reduced and syrupy, about 15 minutes.

Transfer syrup to a serving bowl. Cut grilled fruit into bite-size pieces and add to syrup; stir. Chill at least two hours to allow fruits to absorb the flavor of the syrup. Compote may be prepared a day in advance and kept in the refrigerator overnight.

Serve compote with a little of the syrup spooned over Angel Food Cake or frozen yogurt, if desired.

Makes 6 servings.

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