

Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 10 October 2005



Give the Gift of Weber Grill Restaurant!

Beginning October 1st, at all four locations, every time you purchase \$100 in gift cards you will receive a \$25 bonus card for yourself. Gift cards can be redeemed for goods and services at Weber Grill Restaurants. Act now—this offer ends December 31, 2005.



Chicago
(312) 467-9696

Lombard
(630) 953-8880

Schaumburg
(847) 413-0800

Wheeling
(847) 215-0996

New menus to try in October!

Starting the weekend of October 14, try our new White Russian Espresso martini and Key Lime Pie martini. And, back by popular demand: Spiked S'mores! We will highlight other menu changes in the next issue of Grill-Out™ Dining.

Cooking Classes at Schaumburg

Learn to grill from the experts. October 8th is the first in a series of new cooking classes planned to be held at our Schaumburg location: 1010 N. Meacham Rd., west of the Woodfield Mall. Each month we will focus on something different. So, if you want to learn a new recipe or fine-tune your skills before the holidays, Weber Grill Restaurant is here for you. The cost for the first class will be \$50 per person. It will be a demonstration class with food served at the conclusion of the session. Scheduled dates for the remainder of the year are: November 12 and December 3 -- all are on Saturdays and start at 9:00am.

The following recipes will be featured in the October 8th cooking class.

Feel free to try them yourself, or call 847-413-0800 to make a reservation.

Sweet Potato and Ginger Soup

Prep time: 20 minutes

Grilling time: about 10 minutes

- | | | | |
|---|--|-----|--|
| 2 | pounds sweet potatoes, peeled and cut crosswise into 1/2-inch slices | | Freshly ground black pepper |
| 1 | medium red onion, cut crosswise into 1/2-inch slices | 6 | cups low-sodium chicken or vegetable stock |
| 1 | section fresh ginger, about 1-1/2 inches by 1-1/2 inches, peeled | 1/4 | teaspoon ground allspice |
| | Vegetable oil | 1/8 | teaspoon ground cayenne pepper |
| | Kosher salt | 1/4 | cup half-and-half |
| | | 2 | tablespoons finely chopped fresh Italian parsley |
| | | 1 | tablespoon fresh lime juice |



1. Lightly brush or spray the sweet potatoes, onion slices, and ginger on all sides with oil. Season with salt and pepper to taste. Grill over *Direct Medium* heat until the sweet potatoes, onions, and ginger are well marked, about 10 minutes, turning once. Finely chop the ginger. In a large saucepan, combine the sweet potatoes, onion, ginger, chicken stock, allspice, and cayenne. Bring to a boil, reduce heat, cover, and simmer for 30 minutes.

2. Allow the soup to cool for 10 to 15 minutes. In a blender or food processor and in at least two batches, carefully puree the soup. Return the soup to the pan. Add the half-and-half, parsley, lime juice, and heat to serving temperature. Taste and season with salt and pepper, if necessary. Serve hot.

Makes about 8 cups

© 2005 Weber-Stephen Products Co. Recipe from *Weber's Real Grilling™*. Used with permission.

Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News



Hoisin-Glazed Pork Chops with Plum Sauce

Prep time: 15 minutes

Marinating time: 4 to 6 hours

Grilling time: 8 to 10 minutes

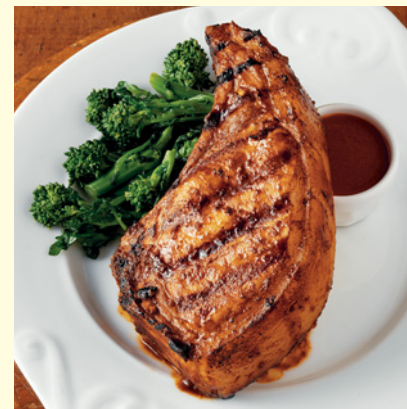
Marinade

1/2 cup hoisin sauce
2 tablespoons red wine vinegar
1 tablespoon canola oil
2 teaspoons minced garlic
1 teaspoon grated ginger
1 teaspoon Tabasco® sauce
1 teaspoon dark sesame oil

4 bone-in pork rib chops,
each about 1 inch thick

Sauce

1/4 cup plum sauce
1 tablespoon Dijon mustard
2 teaspoons granulated sugar



1. *To make the marinade:* In a medium bowl, whisk the marinade ingredients.
2. Place the chops in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal it tightly. Turn the bag several times to distribute the marinade, and refrigerate for 4 to 6 hours.
3. *To make the sauce:* In a small bowl, whisk the sauce ingredients along with 2 tablespoons of water.
4. Allow the chops to stand at room temperature for 20 to 30 minutes before grilling. Remove the chops from the bag and discard the marinade. Grill over *Direct Medium* heat until barely pink in the center of the meat, 8 to 10 minutes, turning once. Remove from grill and let rest 3 to 5 minutes. Serve warm with the sauce on the side for dipping.

Makes 4 servings

© 2005 Weber-Stephen Products Co. Recipe from *Weber's Real Grilling™*. Used with permission.

Spiced Banana Chocolate Sundaes

Prep time: 10 minutes

Grilling time: 2 to 3 minutes

Chocolate sauce

1/2 cup heavy cream
3 ounces semisweet chocolate,
finely chopped

1/8 teaspoon ground cloves
4 bananas, ripe but firm, peeled
1 pint vanilla ice cream

4 tablespoons unsalted butter
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger



1. *To make the chocolate sauce:* In a small saucepan over medium-high heat, bring the cream to a simmer. Remove the pan from the heat and immediately add the chocolate. Stir until the sauce is dark and smooth.
2. In a large skillet over medium heat, melt the butter. Add the cinnamon, ginger, and cloves and stir to evenly combine the ingredients. Remove the skillet from the heat. Place the bananas in the skillet and brush them on all sides with the butter mixture. Gently pick the bananas out of the skillet and grill over *Direct Medium* heat until warm and well marked but not too soft, 2 to 3 minutes, gently turning once. Transfer the bananas to a work surface and cut them on the bias into 1/2-inch slices.
3. Reheat the chocolate sauce over medium heat. Scoop the ice cream into bowls. Top with the warm bananas and chocolate sauce. Serve immediately.

Makes 4 to 6 servings

© 2005 Weber-Stephen Products Co. Recipe from *Weber's Real Grilling™*. Used with permission.

Current subscribers can view past issues by [clicking here](#).