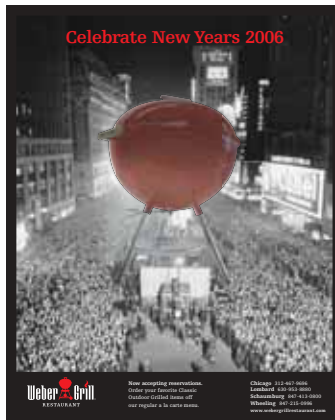


# Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 12 December 2005



## Happy New Year!

Now accepting reservations

**Chicago**  
**(312) 467-9696**

**Lombard**  
**(630) 953-8880**

**Schaumburg**  
**(847) 413-0800**

**Wheeling**  
**(847) 215-0996**

## Give the Gift of Weber Grill Restaurant!

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.

## Enjoy our new menu items!

Twice a year we introduce new foods that take advantage of seasonal ingredients. At lunch, two outstanding additions are the Double-Smoked Ham & Cheddar Sandwich and the Black Angus Steak Sandwich. For dinner, our “Backyard Favorites” section now features Grilled Roadhouse Chicken Breast, Atlantic Swordfish Steak and our lunch favorite, Blackened Idaho Catfish, is now available for dinner. The changes are not limited to main courses—there is a “chili of the day” and side dishes such as the Grill-Roasted Acorn Squash.

**Try one of the new wines added to our Big and Beefy Reds:** Cabernet Sauvignon, Ring•Bolt, Margaret River, Australia This Cabernet has vibrant scents of mint, vanilla and berries with wonderfully balanced flavors that burst with sweet juicy berry fruit, spices and creamy oak. This new cabernet goes well with any of our flame-seared steaks, but especially well with “George’s Cut,” our dry-aged Kansas City strip. \$8.50/glass and \$34.00/bottle

## Learn to Grill from the Experts--

Our new classes continue to occur once a month in Schaumburg. To help you plan ahead, here are the dates for the next five sessions: December 3, January 21, February 25, March 25 and April 22. The January class will have a mix of items you can try at a Super Bowl party. Or, maybe you can take your sweetheart to the February class. Reservations are required, so call 847-413-0800.

## Holiday Beef Tenderloin

*Hint: You can roast the garlic a day or two ahead of time while you are grilling something else.*

For the paste:

- |   |   |     |                                      |
|---|---|-----|--------------------------------------|
| 1 | whole head of garlic  | 1   | beef tenderloin, 3 1/2 to 4 pounds   |
| 3 | tablespoons plus 1 teaspoon extra-virgin olive oil, divided | 3   | tablespoons whole pink peppercorns   |
|   |   | 2   | tablespoons chopped fresh rosemary   |
|   |   | 2   | teaspoons kosher salt                |
|   |   | 1/2 | teaspoon freshly ground black pepper |

*To make the paste:* Remove the loose, papery outer skin from the head of garlic. Cut about 1/2 inch off the top to expose the cloves. Place the garlic head on an 8-inch square of aluminum foil and drizzle 1 teaspoon of the olive oil over the cloves. Fold up the foil sides and seal to make a packet, leaving a little room for the expansion of steam. Grill over *Indirect Medium* heat until the cloves are soft, 30 to 45 minutes. Remove from the grill and allow to cool. Squeeze the garlic from the individual cloves into a small bowl. Add the remaining 3 tablespoons of olive oil and mash the garlic and oil together with a fork to form a paste. Trim the tenderloin of any excess fat and silver skin. Spread the paste on the tenderloin, rubbing it into the meat. In a small bowl combine the peppercorns, rosemary, salt, and pepper. Mix well and press into the paste on the top and sides of the tenderloin. Allow the tenderloin to stand at room temperature for 20 to 30 minutes before grilling. Grill over *Indirect Medium* heat until the internal temperature reaches 135°F for medium rare, 30 to 40 minutes.

Remove from the grill and allow to rest for 5 to 10 minutes. The temperature will rise 5°F to 10°F during this time. Cut into 3/4- to 1-inch slices and serve warm.

Makes 8 to 10 servings



## Mashed Sweet Potatoes with Grilled Onions

*How sweet it is! This easy recipe uses the grill to reinvent a traditional holiday side dish. Choose similar-sized potatoes for even cooking. Note: The sweet potatoes are grilled over Indirect Medium heat and the onion slices over Direct Medium heat.*

- 4 pounds sweet potatoes, scrubbed
- 1 large yellow onion, cut into 1/2-inch slices
- Extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 3/4 cup unsalted butter, softened

Grill the sweet potatoes over *Indirect Medium* heat until tender when pierced with a fork, about 1 hour, turning three or four times during grilling time. Remove from the grill and allow to cool slightly. When cool enough to handle, cut the potatoes in half lengthwise. Remove and discard the skins. Place the potatoes in a medium bowl and cover with aluminum foil.

Brush or spray the onion slices with olive oil and season with salt and pepper. Grill over *Direct Medium* heat for 10 to 12 minutes, turning once halfway through grilling time. Remove from the grill and allow to cool, then cut into 1/4-inch dice.

Using a heavy-duty mixer or potato masher, mash the potatoes with the butter until smooth. Add the diced onions and mix well. Season with more salt and pepper, if desired. Serve warm.

*Makes 8 to 10 servings*

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## Grilled Pears with Pound Cake and Caramel Sauce

*The sumptuous flavor of grilled pears is made all the more irresistible with this to-die-for caramel sauce. Good enough for Christmas dinner, garnished with whipped cream, if desired.*

*For the sauce:*

- 1/2 cup granulated sugar
- 1/2 cup heavy cream
- 1/4 cup unsalted butter
- 1 teaspoon almond extract
- 4 pears, firm but ripe
- 4 slices pound cake, about 1/2 inch thick each
- Confectioners' sugar

*To make the sauce:* Place the sugar in a small, heavy-bottomed saucepan and set over medium heat. Without touching the sugar, allow it to melt and turn dark brown, occasionally swirling the pan by its handle to be sure all the sugar turns to clear liquid, 8 to 12 minutes.

In another pan bring the cream and butter to a simmer. Carefully add the mixture to the sugar (it will bubble up). The sugar will stiffen, so simmer the mixture for a few minutes while you whisk it to melt the sugar again and smooth out the sauce. Remove the sauce from the heat. Whisk in the almond extract. Set the sauce aside (if it gets too stiff, reheat and whisk it over low heat).

Quarter the pears vertically and core them. Lightly dust the pears and the pound cake all over with the confectioners' sugar (tap off any excess). Grill the pears over *Direct Medium* heat until tender, 5 to 7 minutes, turning once halfway through grilling time. Grill the pound cake over *Direct Medium* heat until the slices are well marked and warm, about 1 minute, turning once halfway through grilling time.

Arrange the pears and cake slices on serving dishes. Drizzle with the caramel sauce and serve warm.

*Makes 4 servings*

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