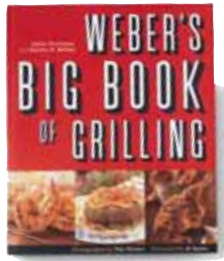


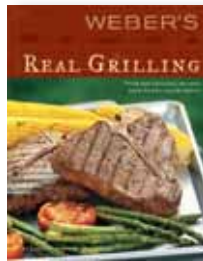
# Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

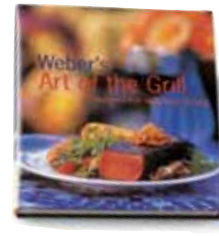
Issue 13 January 2006



Weber's Big Book of Grilling™



Weber's Real Grilling™



Weber's Art of the Grill™

## You're Booked for Lunch

Starting January 2, 2006, when you visit any Weber Grill Restaurant, after 4 lunches, choose one of Weber's 3 cookbooks. This program, designed for individual diners, will continue through March 31, 2006. Retail value is \$22.95 to \$35.00.

### Kick off the New Year with a Super Bowl Party Cooking Class!

On Saturday, January 21, in Schaumburg. These foods will make you the hit of your next big football party:

- |   |                             |
|---|-----------------------------|
| Grilled Hot Wings                           | Grilled Vegetable Muffalata |
| Chicken & Potato Salad                      | Grilled Pizza               |
| Green Chile and Pork                        | Grilled Beef Fajitas        |
| Jumbo Shrimp & Sausage Skewers              |                             |
| Grill-Roasted Peppercorn Tenderloin of Beef |                             |

Call 847-413-1277 for reservations. Cost is \$60/person.

### Score a TD with BBQ Catering To Go!

It is football season, what better time to try our BBQ Catering To Go? Ribs, Pulled Pork, BBQ chicken, Mini sandwich platters and all our best side dishes: cole slaw, baked beans, potato salad and corn bread—take your pick and you'll be the hit of the party. Call any of our four locations and order your choice of items today.

**Chicago**  
**(312) 467-9696**  
**Lombard**  
**(630) 953-8880**

**Schaumburg**  
**(847) 413-0800**  
**Wheeling**  
**(847) 215-0996**

## Marinated Sirloin with Red Peppers and Artichokes

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

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. Garnish platter with sprigs of fresh rosemary, if desired.

Makes 4 servings

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## Warm Beet and Onion Salad

- 2 medium golden beets with leafy tops, about 2-1/2 inches in diameter each
- 2 medium red beets with leafy tops, about 2-1/2 inches in diameter each
- Extra-virgin olive oil

### For the dressing:

- 1 medium orange
- 1/3 cup extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon finely sliced fresh basil
- 1 teaspoon minced garlic
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- 1 large red onion, cut into four 1/2-inch slices
- 2 hearts romaine lettuce



Trim the leafy tops from the beets, leaving about 1/2 inch attached; reserve the tops. Leave the root ends intact. Scrub the beets under cold water. Lightly spray or brush with olive oil. Grill over *Indirect Medium* heat until tender when pierced with the tip of a knife, 1 to 1-1/2 hours depending on size, turning once halfway through grilling time. Remove from the grill and allow to stand until cool enough to handle. Trim the ends from the beets and discard. Rub off the skins. Cut the beets into 1/4- to 1/2-inch slices and place the red beets and the golden beets in separate bowls (to keep the red beets from dyeing the golden beets red).

*To make the dressing:* Wash and dry the orange. With a zester, scrape off 1 tablespoon of zest. Alternatively, use a vegetable peeler to remove enough strips of zest to total 1 tablespoon when finely chopped. Reserve the zest.

Cut the remaining skin and white pith from the orange and, working over a separate medium bowl, separate the orange sections, letting the sections and any juice fall into the bowl. Add the reserved zest and the remaining dressing ingredients to the orange sections, including pepper to taste. Gently stir to combine.

Lightly brush the onion slices with some of the dressing and grill over *Direct Medium* heat until tender, 10 to 12 minutes, turning once halfway through grilling time. Remove from the grill and allow to cool slightly, then separate into rings.

Rinse the reserved leafy tops of the beets under cold water. Select the smallest, most tender leaves and place with the romaine lettuce in a large bowl. Add half of the dressing and toss. Divide the lettuce mixture among the four salad plates. Top with the beets and the onion rings and drizzle on the remaining dressing. Serve warm or at room temperature.

Makes 4 servings

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## Fresh Figs with Honey Sauce

There are many varieties of fresh figs. Mission figs are small and black. The large Brown Turkey figs are green with a purple blush. Calimyrna are large and yellow-green, related to the similar Smyrna. Kadota are also yellow-green but smaller. All are luscious, with a soft, sweet center.

- 1/2 cup honey
- 3 tablespoons fresh lemon juice
- 1 pint fresh figs (about 8 to 12), stems trimmed, halved lengthwise

In a small saucepan combine the honey and lemon juice and stir until blended.

Lightly brush the cut sides of the figs with some of the honey mixture. Leave the remaining honey mixture in the pan. Grill figs, cut-side-down, over *Direct High* heat until golden, 2 to 3 minutes, turning once halfway through grilling time. Use a spatula to lift figs from the grate and transfer to a plate to cool slightly. If the figs are large, cut them into 1/2-inch wedges.

Add the figs to the remaining honey mixture in the saucepan. Heat gently over low heat. Serve over ice cream, yogurt, or angel food cake.

Makes 6 to 8 servings

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