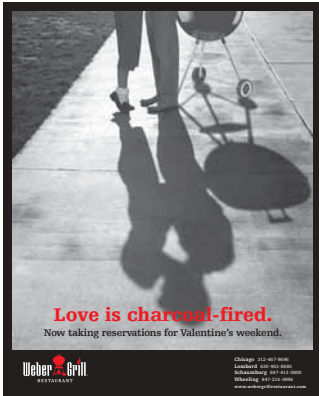


Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 14 February 2006



Valentine's Day is February 14

Mark your calendar: that is a Tuesday, but you may want to celebrate it earlier, during the weekend. We are currently taking reservations. Please call the restaurant, or make a **reservation online**.

Chicago
(312) 467-9696

Lombard
(630) 953-8880

Schaumburg
(847) 413-0800

Wheeling
(847) 215-0996

Let the Good Times Roll!

Our next cooking class in Schaumburg will be Saturday, February 25 and we'll help you celebrate Mardi Gras. Space is limited so call 847-413-1277 for reservations.

BBQ Catering To Go scores a TD!

We have fabulous food for the festive end-of-football season. The choices are plentiful: from tasty sandwiches to full entrees—Ribs, Pulled Pork, BBQ chicken; mini sandwich platters and side dishes like coleslaw, baked beans, potato salad and corn bread—take your pick and you'll not only be the hit of the party, you'll actually get to enjoy the party too - since we'll do all the work. You can view our BBQ Catering To Go menu online www.webergrillrestaurant.com

Sweet and Spicy Shrimp Kabobs

Great zippy flavor and perfect finger food for entertaining.

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| 1/4 cup honey | 1 pound jumbo shrimp, shelled and deveined |
| 1 tablespoon minced canned chipotle chile pepper in adobo sauce | 2 tablespoons minced fresh cilantro |
| 1/2 teaspoon kosher salt | |

In a large bowl, combine the honey, chile pepper, and salt. Add the shrimp and toss to coat. Cover and marinate at room temperature for 20 minutes or in the refrigerator for 1 hour. Remove from the marinade and discard any remaining marinade. Thread the shrimp through the tail and head (2 or 3 per skewer) onto small skewers.

Grill over *Direct High* heat for 2 to 4 minutes, turning once halfway through grilling time. Arrange skewers on a serving dish and sprinkle with the cilantro.

Makes 6 to 8 servings

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Tenderloin Wrapped in Pancetta

Pancetta, a salt-cured Italian bacon, adds rich flavor here and, if crisped over *Direct* heat at the end, it creates a compelling contrast to the tenderloin.

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| For the rub: | 2 pork tenderloins, about 1 pound each |
| 1 tablespoon minced garlic | 1/4 pound thinly sliced pancetta |
| 2 teaspoons minced fresh rosemary | |
| 2 teaspoons kosher salt | |
| 1/4 teaspoon freshly ground black pepper | |

To make the rub: In a small bowl combine the rub ingredients.

Trim any excess fat and silver skin from the tenderloins and spread the rub evenly all over, pressing the spices into the meat. Cut six 12-inch pieces of cotton string, three for each tenderloin. Wrap the tenderloin with the slices of pancetta and secure the pancetta with the string. (The tenderloins do not need to be completely covered.) Allow to stand at room temperature for 20 to 30 minutes before grilling.

Grill the tenderloins over *Indirect Medium* heat until the centers are barely pink and the internal temperature reaches 155°F, 25 to 30 minutes, turning once halfway through grilling time. Move the tenderloins over *Direct Medium* heat for the last 3 minutes if you want to crisp the pancetta. Allow the tenderloins to rest for 3 to 5 minutes, then snip the strings with scissors and remove them. Cut the tenderloins in thin slices on the bias and serve warm.

Makes 4 to 6 servings

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Bananas Calypso

Note: For another tropical treat, you can substitute 2 semi-firm mangos for the bananas. Peel and cut into 1-inch thick slices.

- 1/3 cup sugar
- 1/4 cup unsalted butter, melted
- 2 tablespoons lime juice (juice of 1 lime)
- 1 teaspoon ground cinnamon
- 4 firm bananas, peeled
- 1/3 cup dark rum
- 4 scoops ice cream

In a small bowl combine sugar, melted butter, lime juice, and cinnamon. Brush bananas with about 1/4 cup of butter mixture.

Grill the bananas over *Direct Medium* heat for 2 to 4 minutes, turning once. Transfer the bananas to a cutting board and cut them, on the bias, into 1/2-inch slices. Place the bananas in a stainless steel skillet with an ovenproof handle and pour in the remaining 1/2 cup butter mixture. Place the pan over direct medium heat and cook for 5 minutes. Remove from the grill and quickly pour the rum over the bananas. Light the rum with long kitchen matches. After the flames die out, serve immediately over ice cream.

Makes 4 servings

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Passion Fruit and Mandarin Sangria

Here's a special sangria recipe straight from Smokey Joe's Bar. We prepare the fruit "mix" in advance, then create a fresh drink for each guest. If you blend the mix in advance of a dinner or party, it will be easy to serve it upon request.

- 5 ounces Passion Fruit Mandarin Mix (see below)
- 6 ounces White Zinfandel
- 1/4 ounce Captain Morgan Parrot Bay Passion Fruit Rum

Build drink in wine glass filled half way with ice. One ladle of Passion Fruit Mandarin Mix and fill the glass with wine. Float Captain Morgan Parrot Bay Passion Fruit on top.

Makes 1 serving

PASSION FRUIT MANDARIN SANGRIA MIX

- 6 lemons, small dice
- 3 oranges, small dice
- 1/2 cup sugar
- 1/2 cup mandarin orange puree
- 1-1/2 cup passion fruit puree
- 1 cup orange / passion fruit concentrate
- 1 cup Captain Morgan Passion Fruit Rum
- 1 cup Smirnoff Orange Vodka

Combine all ingredients and mix well. Place in a container.

Makes 12 servings



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