

# Grill-Out<sup>TM</sup> Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 17 May 2006



## May is National BBQ Month

We'll be featuring regional BBQ specials every week. Make your way across the country by sampling BBQ from: the Carolinas, Memphis and Texas. Every time a

guest orders a BBQ entree we will donate a portion of the proceeds to the Illinois Fire Safety Alliance (IFSA) and Camp "I Am Me." The mission of the IFSA Burn Camp (Camp "I Am Me") is to provide a safe environment for children who have experienced significant burn injuries. The goal is to provide a non-judgmental atmosphere in which children have the opportunity to build their self-esteem as they enjoy the varied activities that make up their camp experience. Camp "I Am Me" is still the only American Camping Association (ACA) accredited burn camp in the US. It is held at YMCA Camp Duncan, in Ingleside, IL (Fox Lake area). Participation in Camp "I Am Me" is offered at no cost to the campers.

Weber Grill Restaurant will hold the fourth annual Firefighter Grilling Competition at each of its three locations on Saturday, May 13. The winners of those contests will proceed to the finals on Friday, May 19.

## BBQ Block Party

The celebration will be marked by a BBQ Block Party which will feature entertainment by Koko Taylor & Her Blues Machine, Lonnie Brooks, Dave Specter and the Bluebirds featuring Tad Robinson. The event is open to the public and additional fund raising will benefit the IFSA. Cheer on the firefighters grilling, catch the Cubs-Sox game on a big TV, eat BBQ. It's all for a good cause.

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## Wine Special for May: Fire Station Red

Winemaker John Drady, a Sonoma County firefighter and officer of the firefighters association, decided to do a limited bottling of wine that would salute Gold Ridge (Calif.) firefighters as well as firefighters everywhere. They produced the first release of the 2001 Fire Station Red Shiraz. Many of the new fans were purchasing the Fire Station Red in the Bay Area and taking it back to their homes and friends in other parts of the country. From this response came the idea and the commitment to bring the wines of Fire Station Red to the rest of the nation and to expand the reach to help other fire departments. In addition, the Fire Station Red program became actively involved in assisting the fundraising efforts of numerous burn centers and burn foundations. Drady began growing the reach of the Fire Station Red assistance to scores of fire departments, including some of the largest such as FDNY to small single engine volunteer departments in the mountain communities of Colorado. For the month of May, we will feature Fire Station Red 2003 Shiraz as a special item to accompany our BBQ entrees.

## Pulled Pork Barbecue with Hot Pepper Vinegar Sauce

*Tender shreds of spiced pork are all the more delectable when drenched in this hot pepper vinegar sauce.*

*For the rub:*

- 2 tablespoons paprika
- 1 tablespoon packed brown sugar
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 1 tablespoon sugar
- 1-1/2 teaspoons coarsely ground black pepper
- 2 teaspoons salt
- 1 teaspoon ground red pepper
- 1 boneless pork shoulder roast (Boston butt),  
4 to 5 pounds

*For the sauce:*

- 3/4 cup apple cider vinegar
- 3/4 cup white vinegar
- 2 tablespoons sugar
- 1/2 teaspoon red pepper flakes
- 1 teaspoon hot pepper sauce
- Salt and pepper
- Hamburger Buns
- Coleslaw (optional)



*To make the rub:* In a small bowl combine all rub ingredients. Rub mixture over pork roast, pressing into surface.

Place pork in center of cooking grate. Grill 2-1/2 to 3-1/2 hours for well-done (170° F/77° C), or until very tender. Remove meat from grill; cover and let stand for 10 minutes.

*Meanwhile, make the sauce:* In a medium saucepan combine apple cider vinegar, white vinegar, sugar, red pepper flakes, hot pepper sauce, and salt and pepper to taste. Bring to a boil; reduce heat to low and simmer 10 minutes. Keep warm.

Shred, chop, or "pull" pork into shreds with two forks. Add hot pepper vinegar sauce; mix well. Serve on buns with extra sauce and coleslaw, if desired.

*Makes 12 to 16 servings*

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## Spicy Grilled Fries

*Nothing beats home-made fries—except home-made fries on the grill!*

4	medium baking potatoes, scrubbed (about 1-1/2 pounds)	1	teaspoon seasoned salt
		1/2	teaspoon ground cumin
2	tablespoons olive oil	1/4	teaspoon freshly ground black pepper
1	teaspoon lemon juice		

Cut potatoes lengthwise into 1/2 x 1/2-inch sticks. Combine potatoes, oil, and lemon juice in large, resealable plastic bag; toss to coat.

In small bowl combine seasoned salt, cumin, and black pepper to make seasoning mix. Set aside.

Place potatoes in center of cooking grate. Grill 12 to 15 minutes or until tender, turning twice during grilling time. Remove from grill and sprinkle with seasoning mix; mix lightly.

Makes 4 servings.

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## Fresh Raspberry "Shortcake" with Chocolate Whipped Cream

*This sultry dessert is a decadent tower of flavors and textures. Crumbly shortcake, made the easy way, is draped with a beautiful fruit sauce, then crowned with velvety rich chocolate cream.*

*For the cake:*

3	cups sifted all-purpose flour
1	tablespoon baking powder
1/2	pound (2 sticks) very soft butter
1	cup sugar
	Zest of one lemon
4	large eggs
3/4	cup milk

*For the raspberry sauce:*

1/2	cup water
1/4	cup sugar
1	cup tangerine or orange juice
1	teaspoon arrowroot
3	six-ounce packages (6 cups) fresh raspberries

*For the chocolate whipped cream:*

1	cup heavy cream, very cold
1/4	cup chocolate syrup

*To make the cake:* In a medium bowl, combine flour and baking powder. Set aside. In a large mixing bowl, cream butter, sugar, and lemon zest together until well blended. Add eggs one at a time, beating constantly until eggs are well blended into mixture. Continue beating and pour in milk. Slowly add dry ingredients, beating until incorporated, then beat at high speed for 1 minute. Scrape sides of bowl and continue beating batter at high speed for another 2 minutes. Pour batter into a 5"X 9" loaf pan lined with parchment paper.

Place loaf pan atop a small, inverted baking sheet with sides. Place in center of cooking grate, and cook for 50 to 60 minutes or until a toothpick inserted in the cake's center comes out clean. Remove from grill and allow cake to rest in the pan for 10 minutes, then invert onto a cooling rack.

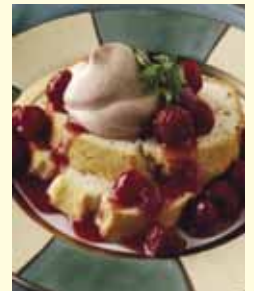
*To make the raspberry sauce:* In a large saucepan, stir the water and sugar together. Simmer for 5 to 8 minutes; remove from heat and cool for 10 minutes. Whisk arrowroot into the tangerine juice until dissolved; pour slowly into the sugar water. Return to a simmer and simmer for 10 minutes, whisking constantly. Fold in the raspberries. Allow to marinate for 10 minutes.

Meanwhile, make the chocolate whipped cream. In a large mixing bowl, stir cream and syrup together. Whip to soft peaks.

Place a slice of batter cake on a plate, top with raspberry sauce, and mound with the chocolate whipped cream.

Makes 8 servings

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