

Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 19 July 2006



Learn to Grill from the Experts

We've finalized our schedule of classes for our Schaumburg location for the remainder of the year. The cooking class area is indoors. So, rain or shine, you can learn new recipes and techniques from the chefs at Weber Grill Restaurant. Cost will be determined by the menu featured. The enrollment fee includes the instruction, food & beverage, tax and gratuity. Payments will be taken at time of registration. Classes are all scheduled for Saturday mornings and they start at 9:00am.

Look at www.webergrillrestaurant.com for more details as they become available or call 847-413-1277.

Upcoming Classes:

- July 22 – All-American Picnic
- August 26 – Grilling 103: BBQ & Smoking
- September 23 – Tailgating
- October 28 – Oktoberfest
- November 11 – Thanksgiving Dinner
- December 9 – Holiday Feast

The Best Wine for your BBQ



Our wine pairing for the recipes in this newsletter is Peachy Canyon Zinfandel, from Westside Paso Robles, CA. Unfiltered and unrefined to give the consumer the wine that best represents the WESTSIDE of Paso Robles. Each lot was put into 30% new American Oak barrels from Minnesota and the Appalachian Forests. Flavors consist of blueberry pie, ripe strawberries, black pepper, spice, orange rhine and soft oak undertones. (\$8.75/glass or \$35.00/bottle)

We Make Picnics Easy!

This summer, stop by the Weber Grill Restaurant and try the new BBQ Catering Menu. Your favorite bbq items can be ordered To-Go in combo platters or a la carte. Call your nearest location now and we'll handle the grilling for you.

CHICAGO - 312-467-3000

LOMBARD - 630-953-8880

SCHAUMBURG 847-413-0800

Click here for our online menu

www.webergrillrestaurant.com

Dry-Rubbed Porterhouse with Barbecue Steak Sauce

Nothing hits the grill with force like a thick, juicy Porterhouse. Ssssssssss...steak lover's paradise. Go over the top with a zesty dry rub and a homemade sauce that's to die for. And you thought you knew steak!

For the rub:

- 1/2 tablespoon black peppercorns
- 1/2 tablespoon mustard seeds
- 1 tablespoons paprika
- 1/2 teaspoons cayenne pepper
- 2 teaspoons granulated garlic
- 1 tablespoon course salt
- 1 tablespoon brown sugar

For the sauce:

- 1/2 cup ketchup
- 1/4 cup water
- 1 tablespoon Worcestershire
- 1 tablespoon steak sauce
- 1 tablespoon molasses

- 1/2 tablespoon red wine vinegar
- 1/2 tablespoon Dijon-style mustard
- 1 tablespoon brown sugar
- 2 cloves garlic
- 2 tablespoons diced onion
- 6 black peppercorns
- 1 bay leaf
- 2 Porterhouse steaks, about 1-3/4 pounds and 1-1/2 inches thick each
- Vegetable oil

Hickory chips soaked in water for at least 30 minutes



To prepare the rub: Using a mortar and pestle, crush the peppercorns and the mustard seeds. Pour into a small bowl and combine with the paprika, cayenne pepper, garlic, salt, and brown sugar. Set aside.

To prepare the sauce: In a small saucepan, combine the ketchup, water, Worcestershire, steak sauce, molasses, vinegar, mustard, and brown sugar. Add the garlic, diced onion, peppercorns, and the bay leaf. Simmer for 15 minutes until thickened. Strain, cover, and set aside at room temperature until ready to serve.

Rub the steaks with the spices and allow it to stand at room temperature for 20 minutes before grilling. Follow the grill's instructions for using wood chips. Sear the steak over Direct High heat for 8 minutes, turning once halfway through grilling time. Continue grilling over Indirect Medium heat until medium-rare, about 8 to 10 minutes, turning once halfway through grilling time. Serve the steak warm with the sauce.

Makes 2 to 4 servings.

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Three-Potato Grill

Forget the run-of-the-mill baked potato—mix it up!

- 2 medium Idaho potatoes, scrubbed, cut lengthwise in half
- 2 medium Yukon Gold potatoes, scrubbed, cut lengthwise in half
- 2 medium sweet potatoes, scrubbed, cut lengthwise in half
- 1 tablespoon olive oil
- 3/4 teaspoon seasoned salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon coarsely ground black pepper



Lightly brush potatoes with oil. Position potatoes, cut side down, in center of cooking grate. Grill 28 to 30 minutes or until tender, turning once halfway through grilling time.

In a small bowl, combine seasoned salt, garlic powder, and pepper; sprinkle evenly over potatoes.

Makes 6 servings.

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Berry Biscotti Crisp

This delightful crisp can also be made with other summer fruits such as peaches, nectarines, and plums.

- 3 cups fresh or frozen blueberries
- 2 cups fresh raspberries or sliced strawberries
- 2/3 cup packed brown sugar, divided
- 1/2 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- Pinch salt
- 1/4 cup unsalted butter
- 1/2 cup almond biscotti or amaretti cookie crumbs
- 1/2 cup chopped toasted almonds

In a large bowl, mix all berries and 1/3 cup brown sugar. Divide evenly among 8 large, disposable aluminum cupcake cups.

Combine flour, remaining 1/3 cup brown sugar, cinnamon, and salt. Cut butter into flour mixture until it makes small crumbles. Gently stir in crumbled cookies and almonds. Sprinkle evenly over fruit in cupcake cups.

Position cups in center of cooking grate. Grill 20 to 25 minutes or until lightly browned and bubbly.

Makes 8 servings.

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