

# Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

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## Lobster, White Wine and a Sandy Beach ...Ahhh, The Best of Summer

This month, we are suggesting two options for wine pairings to go with the featured recipes. If you like sweeter style wines, Columbia Crest Reisling from Washington State is a great value. The winemaker describes it as having the delicate aromas of apricot, spiced peach and grapefruit that lead to a finish that is crisp yet subtly sweet and fruity. (glass \$6.50/\$26.00 bottle)

If you prefer something a little dryer, try Kim Crawford Pinot Gris, Award-winning wine from New Zealand. New Zealand is the home of the best warm water lobsters in the world—so that is a natural. It has the aroma of butterscotch and apple with hints of citrus. (glass \$8.50/\$35.00 bottle)

For a look at our entire wine list, see [www.webergrillrestaurant.com](http://www.webergrillrestaurant.com).



## Send off your college co-eds in style

We're nearing the time to get your kids packed up and off to school.

Enjoy a meal to celebrate the start of the upcoming school year at Weber Grill Restaurant. Our dining rooms are comfortable for the entire family and special for big occasions such as this. Make your reservations now and relax while we handle the rest.

**CHICAGO (312) 467-0800**

**LOMBARD (630) 953-8880**

**SCHAUMBURG (847) 413-0800**

Or, to handle your reservations online: [www.webergrillrestaurant.com](http://www.webergrillrestaurant.com).



## Smoky Lobster Tails and Corn on the Cob

*Ah, the unmistakable luxury of grilled lobster tails. It's hard to believe they're so simple to make. If you use skewers, the tails will not curl while cooking. Grilled sweet corn and pure drawn butter make this a summertime favorite.*

- 1 cup (8 ounces) unsalted butter
- 4 ears of corn, in husks and silks trimmed
- 4 lobster tails, about 1/2 pound each
- Kosher salt
- Freshly ground black pepper

In a small saucepan over medium-high heat, melt the butter until foam rises to the top and the milk solids settle at the bottom. Remove from the heat. Using a spoon, carefully skim off the foam. Pour the clarified (drawn) butter into another small saucepan, being careful to leave behind the milk solids. Keep warm over low heat.

Place the corn in a deep container, cover with cold water and soak at least 1 hour. Remove the corn from the container; shake to remove excess water. Grill the corn over Indirect Medium heat for 25 to 30 minutes, turning several times. Use gloves to remove husks and silk.

Place each lobster tail, shell side down, on a cutting board. Using a sharp knife or kitchen shears, cut lengthwise through the center of the tough underside of the tail, but do not cut into the flesh. Thread two skewers lengthwise through the flesh of each tail. Brush the flesh lightly with some drawn butter. Season with salt and pepper to taste.

Grill, shell side down, over *Direct Medium* heat just until the flesh turns opaque and the shell is bright red, 10 to 12 minutes.

Using a large knife split each lobster tail lengthwise through the shell to better expose the flesh. Serve warm with the corn and the remaining drawn butter

*Makes 4 servings.*



## Artichokes with Oregano and Salt

Prep time: 20 minutes

Grilling time: 4 to 6 minutes

- 4 large artichokes, 10 to 12 ounces each
- Juice of 1 lemon
- 1 tablespoon extra-virgin olive oil
- 1/2 teaspoon dried oregano
- 1/4 teaspoon granulated garlic
- 1/4 teaspoon kosher salt
- 1/2 cup (1 stick) unsalted butter, melted

1. Bring a large pot of salted water to a boil.
2. Cut the stem off each artichoke, leaving about 1/2 inch attached. Peel off the dark outer leaves until you expose the light green, yellowish leaves underneath. Lay each artichoke on its side and cut off the top half so you have just the firm base to work with. Cut each base in half lengthwise through the stem and drop each half into a large bowl of water mixed with the lemon juice (to prevent discoloration).
3. One at a time, lift the artichokes from the water and use a teaspoon to scoop out all of the fuzzy choke and purplish leaves. Cook the artichokes in the boiling salted water until you can pierce them easily with a knife, 12 to 15 minutes, but don't overcook them or they will fall apart on the grill. Drain the artichokes in a colander and place in a large bowl. While still warm, add the oil, oregano, granulated garlic, and salt. Toss gently to coat the artichokes. (The artichokes may be made up to this point and refrigerated for up to 4 hours. Bring to room temperature before grilling.)
4. Grill the artichokes over Direct Medium heat until well browned and warm, 4 to 6 minutes, turning once. Serve warm with the butter.

Makes 4 servings

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## Garlic Bread with Ripe Tomatoes and Manchego Cheese

In Catalonia, a coastal region near Barcelona, Spain, these simple but sensational tapas (or bar snacks) are called pan con tomate. When tomatoes are in season, this is among the most popular ways to savor them. If you like, add some chopped anchovy fillets to the topping or serve Serrano ham on the side.

- 8 slices freshly made bread, about 3/4 inch thick each and 2 inches in diameter
- Extra-virgin olive oil
- 1 large garlic clove, peeled
- 8 paper-thin slices Manchego or Parmesan cheese
- 2 ripe tomatoes, finely chopped
- 2 teaspoons extra-virgin olive oil
- 1 teaspoon balsamic vinegar
- Kosher salt
- Freshly ground black pepper
- 1 tablespoon finely chopped fresh basil



Brush or spray the bread on both sides with the olive oil. Grill the bread on one side over *Direct Low* heat until toasted, 1 to 2 minutes. Transfer the bread to a work surface with the toasted sides facing up. Rub the toasted sides vigorously with a garlic clove. Place a slice of cheese on top of each and return to the grill over *Direct Low* heat until the cheese melts slightly, 1 to 2 minutes. Transfer the bread to a plate.

In a small bowl toss the chopped tomatoes with olive oil, vinegar, and salt and pepper to taste. Top toasted bread with the tomato mixture and garnish with basil. Serve warm or at room temperature.

Makes 4 servings

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