

Grill-OutTM Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 21 September 2006



Tailgating Trends

As summer is winding down, football season is starting and that means one thing: Tailgating! When tailgating at a game or event, grilling is now the number one activity among Americans, according to the Weber Tailgating StudyTM. Eighty-two percent cite firing up the grill as their favorite activity in the parking lot or infield. With that in mind, Weber Grill Restaurant is here to help you enjoy the changing seasons two ways: if you want to master the art of grilling as you enjoy your tailgating parties, come visit our upcoming class in Schaumburg on September 23. 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. Class starts Saturday morning at 9:00am.

Call (847) 413-1277

If you are strapped for time, we'll make it easy on you by offering our BBQ Catering To Go menu. Pick your favorites and we'll do the cooking for you. Look at www.webergrillrestaurant.com for more details.

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Tailgating Thirst Quenchers

In this issue of the "Grill Out Dining" Newsletter, we're offering three suggestions for beverages to accompany the three recipes to follow. An old pairing trick is putting whatever you are going to drink with the dish, in the sauce. So for our first item, the Beer-Marinated Chicken Tacos, some cold, Goose Island 312 will be perfectly suited for it. (small secret: "Weber's Backyard Brew" is made by Goose Island here in Chicago)

Ribs should get a mid-range Shiraz. Woop-Woop is perfect. Rich, ripe, and chock full of quintessential Aussie character. It's deep in colour with great intensity, bursting with blackberry fruit juice, blueberry jam and masses of clean varietal Shiraz fruit. It's well balanced with black liquorice, pepper and spice giving tremendous flavour and length. Woop Woop is Australian slang for the middle of nowhere in the Outback... "just been to Woop Woop and back".



The Tri-Tip Sandwich would be great with the Jerry Garcia Cabernet Sauvignon. The musician and artist inspired the label—that is original art by Garcia. The 2001 Sonoma County Cabernet Sauvignon is a rich and concentrated wine with black cherry, mocha and vanilla flavors. Tannins are sweet and supple, with good length. Aromas are intense with black fruit, vanilla, earth and spice.

Beer-Marinated Chicken Tacos

For the marinade:

- 1 cup dark beer
- 2 tablespoons dark sesame oil
- 1 tablespoon finely chopped garlic
- 1 teaspoon dried oregano
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cayenne pepper

- 6 boneless, skinless chicken thighs, about 4 ounces each

For the guacamole:

- 2 ripe Haas avocados
- 1 tablespoon fresh lime juice
- 1/4 teaspoon kosher salt
- 6 flour or corn tortillas, 6 to 7 inches in diameter



To make the marinade: In a small bowl whisk together the marinade ingredients.

Rinse the chicken thighs under cold water and pat dry with paper towels. Place them in a large, plastic resealable bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place the bag in a bowl, and refrigerate for 2 to 4 hours, turning the bag occasionally.

To make the guacamole: Cut the avocados lengthwise around the pits, twist the halves apart, and remove the pits. Scoop the flesh into a medium bowl. Add the lime juice and salt. Using a potato masher or the back of a spoon, mash the ingredients together. Cover with plastic wrap, placing it directly on the surface to prevent browning, and refrigerate until about 1 hour before serving.

Remove the thighs from the bag and discard the marinade. Grill over *Direct High* heat until the meat is firm and the juices run clear, 8 to 10 minutes, turning once or twice. Cut the chicken into thin strips.

Warm the tortillas over *Direct Medium* heat for about 1 minute, turning once halfway through grilling time. Pile the sliced chicken inside the tortillas. Top each taco with a spoonful of guacamole. Serve warm.

Makes 4 to 6 servings

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Buffalo-Style Ribs with Blue Cheese Dressing

What could be better than hot and spicy grilled ribs? Dip them in this creamy dressing and you'll find out

For the ribs:

- 1/4 cup cider vinegar
- 1/4 cup olive oil
- 1/4 cup Worcestershire sauce
- 2-3 tablespoons hot pepper sauce
- 1 tablespoon brown sugar
- 1-2 slabs pork back ribs (about 1 to 3 pounds)

For the dressing:

- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 2 ounces blue cheese, finely crumbled
- 1 clove garlic, minced
- 1-2 tablespoons milk
- 1/2 teaspoon Worcestershire sauce
- 1/8 teaspoon freshly ground black pepper
- Salt and pepper

Prepare the ribs: In small bowl, whisk together vinegar, oil, Worcestershire sauce, hot pepper sauce, and brown sugar. Place ribs in a resealable plastic bag; pour marinade mixture over ribs, turning to coat ribs, and close bag. Marinate in refrigerator 4 hours or overnight, turning occasionally to distribute marinade.

Meanwhile, make the dressing: Combine all dressing ingredients and refrigerate until ready to serve.

Remove ribs from marinade; reserve marinade. In small saucepan, bring reserved marinade to boil; boil 10 seconds at a full rolling boil.

Place ribs in center of cooking grate. Grill 30 to 35 minutes or until tender, turning occasionally and brushing with boiled reserved marinade.

Season ribs with salt and pepper to taste. Cut ribs into individual portions and serve with dressing.

Makes 4 to 6 servings

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Santa Maria Tri-Tip Sandwich

For the sauce:

- 1 tablespoon olive oil
- 1/2 cup finely diced red onion
- 1 teaspoon minced garlic
- 1/2 cup chicken broth
- 1/4 cup ketchup
- 1/4 cup steak sauce
- 1 tablespoon finely chopped fresh parsley
- 1 tablespoon Worcestershire sauce
- 1-1/2 teaspoon ground coffee
- 1/4 teaspoon freshly ground black pepper

For the rub:

- 1 tablespoon cracked black pepper
- 2 teaspoons garlic salt
- 1 teaspoon dry mustard
- 1 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- 2 - 2-1/2 pounds tri-tip beef, about 1-1/2 inches thick
- 12 slices French bread
- Oak, mesquite, or hickory chips soaked in water for at least 30 minutes



To make the barbecue sauce: In a medium saucepan over medium-high heat, warm the olive oil. Add the onion and garlic and cook, stirring occasionally, until soft, about 5 minutes. Add the chicken broth, ketchup, steak sauce, parsley, Worcestershire sauce, ground coffee, and black pepper. Bring the mixture to a boil, then reduce the heat to a simmer and cook, stirring occasionally, until reduced to 1/2 cup, about 10 minutes. Purée the sauce in a food processor or blender. Allow to cool, cover and refrigerate until ready to use. Bring to room temperature before serving.

To make the dry rub: In a small bowl, mix together the black pepper, garlic salt, mustard, paprika, and cayenne. Press the mixture into the surface of the tri-tip, cover with plastic wrap, and refrigerate for 3 hours or as long as 24 hours.

Follow the grill's instructions for using wood chips. Sear the tri-tip directly over medium heat, turning once, until both sides are seared, about 5 minutes total. Then grill the tri-tip indirectly over medium heat, turning once, until the internal temperature is about 140°F for medium-rare, 20 to 30 minutes more. Allow to rest for 5 minutes before slicing thinly on the diagonal against the grain.

Build each sandwich with slices of meat and a dollop of sauce. Serve warm or at room temperature.

Makes 6 servings

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