



Owner's Manual & Recipe Book

Greetings

new Primo owner!

I've been asked to write a few words to introduce you to your new grill, which, if you're at all like me or the many Primo-istas I've met in the last year, is going to change your life; or at least the hours of your life that you spend at the grill.

Let me tell you right off the bat that I'm an odd choice to be writing this introduction. I'm not associated with the company, I don't know the difference between North Carolina and Kansas City barbecue, and until very recently I thought of grilling as strictly a "guy thing," like understanding fantasy football or not asking for directions.

Primo changed all that. It isn't just the look and feel of the thing, although the simple lines and the heavy ceramic heft have grown on me, like a piece of art that is both prosaic and exotic. I love introducing my friends to the Primo by having them just lift the dome – all that weight in your hand, yet balanced and manageable because of the clever engineering of the hinge – then let it close, and the dome stops with a satisfying thump, decisive and secure, on the felt gasket. Right away the serious heft of the Primo lets you know you've left the land of Webers far behind.

But I'm not a Primo fan because it looks good. I'm a fan because Primo makes me look good. Even for a grill novice like myself, the Primo method of grilling/smoking makes it easy to cook everything from perfectly flash-seared tuna to 20-hour low & slow genuine barbecue, succulent, smoky and falling-off-the-bone tender. I've always been a serious chef inside my kitchen; Primo lets me take my culinary adventures outdoors and it has become my partner-in-creation, inspiring me to try everything from grilled pizza to cold-smoked cheese; from sour dough bread to (I kid you not) fried eggs for breakfast. Why stop with burgers when the Primo beckons me to ever new possibilities? It is a cooking phenom.

And then there's the big secret that Primo has let me in on after all those years: Grilling and smoking isn't hard (so much for the "mystery on the deck!"); in fact, it's really fun. Perhaps this is why I've become such a Primo fan. It's just fun to use.

In this over-hyped world, where gizmos and gadgets are hawked 24/7, it's rare to come across a product, and a company, that is actually better than it claims to be. The guys at Primo have made an amazing product. They stand behind it with integrity, and with pride. Get to know your Primo, and you'll understand why.

Good grilling!

Maria Nation (aka Grill Girll on the forum), Massachusetts

Visit the enthusiastic Primo users forum at: www.primogrill.com

Ancient Japanese Kamado

As developed by the Japanese over 2000 years ago, heat is trapped and stored in the thick walls and dome of the kamado oven creating a unique environment of moist, even heat around and above the grill surface. Because heat is radiant, as well as direct from the coals below, food not only crisps, browns, sears, and/or smokes but it stays moist and tender. The thick walls surrounding the cooking area create a consistency of temperatures that further contributes to the succulence of all food cooked in the Kamado style.

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Table of Contents

General Information

Greetings	2
Kamado Theory	3
Table of Contents.....	4 - 5
First Use	6 - 8
Damper Adjustment Guide	9
First Cooking Experience	10 - 11
All About Charcoal	13
FAQ & Suggestions	14 - 17
Meat Temperature Guide.....	18
Meat Cooking Guide.....	19
Safety Precautions.....	20
Just So You Know	21
How Much Meat.....	21

Recipes

Primo Ceramics trying to help customers enjoy their Primo grill & Smoker Has collect many recipes from people using Ceramic grills and smokers. Primo Ceramics does not claim any ownership for the recipes, and thanks everybody for submitting these wonderful recipes.

Rubs & Marinades..... 22 - 27

Casseroles 28 - 32

Breads & Pizza..... 33 - 40

Beef/venison..... 41 - 54

Pork/ Ribs/ Barbecue 55 - 66

Lamb 67 - 71

Seafood 72 - 85

Sausages..... 86 - 90

Poultry..... 91- 110

Vegetables/ Fruits/ Salsa.....111 - 128

All About Brining129 - 131

Flavor Brines132 - 135

Setting up your Primo to Cook

A. Determine Firebox Filling (Half or Full).

- 1) HALF FIREBOX *Applicable with the Primo Oval only: Use the iron firebox divider (*sold as an accessory*) to cook only on one small section of your grill OR use it for INDIRECT COOKING (*light your fire on one side; cook on the other side. This is for slower, more gentle cooking.*) You can also grill over the lit coals and do more gentle cooking at the same time on the other, unlit, side. Or you can sear on the lit side, then move the meat over to the cooler, unlit side, and finish your cooking there. *REMEMBER: on the Primo you always cook with the top DOWN.*
- 2) FULL FIREBOX: Use this for larger loads of food, or hotter cooking, or longer cooking (*aka "low and slow"*). If you use the full firebox you can also cook INDIRECT by placing aluminum foil sheet or pan over one or two drip pan racks (*sold as an accessory*) . This will block the direct flame and allow you to roast or bake rather than grill.

B. Fill The Firebox With Lump Charcoal.

- 1) Only use pure lump charcoal. No briquettes! Sprinkle in smoking woods (*fruit wood, hickory, etc*) for flavor if desired.
- 2) Pour in enough lump charcoal to go up to 1/2 of the firebox. In the Primo you use the same load of charcoal for many cooks – so you have to remember to shut down the Primo after your cook (see more on this later)
- 3) Open the dome vent and lower vent FULL OPEN to allow air flow when first starting the Primo.

C. Sweep Out Ash/small Coal Bits.

Primo sells a special tool for removing ash and small bits of charcoal that have fallen into the bottom. Use this ash rake to "stir" the coals from your prior cooks and thus remove ash from the leftover coals in the firebox (it naturally falls down at the bottom of the grill), then use the ash rake to remove ashes from the bottom of the firebox. Scoop them out of the lower vent. Throw COLD ashes/coals in garden or compost because they are good for the garden.

D. Lighting The Charcoal

- 1) Never use starter fluid. NEVER, NEVER, NEVER, NEVER!!!
- 2) Use the Primo Quick Lights (can be bought from Primo – or other starter helpers.) For a ½ firebox, place one or two starter pouch buried half way down into the coal. For a full firebox use two to three pouch in various places of the firebox.
- 3) You may use an electric starter as long as you monitor it.
- 4) Chimney starters are helpful, but they are messy.

E. Once Fire Has Started - Close Dome & Open Vents.

This directs the flow of oxygen in from the bottom of the Primo and out the top. It helps ignite the coals.

WATCH CLOSELY NOW... It only takes a few minutes for the Primo to get hot enough to start prepping your cook. When you are sure the coals are ignited, CAREFULLY OPEN the dome and finish setting up your Primo. CLOSE THE DOME AGAIN and let the Primo and grates continue to warm up.

F. Be Careful Opening The Dome To Avoid Fireballs!

In rare occasions the opening of the dome (the lid) will cause a spontaneous blast of flame. This is very rare and happens only when the burning coals are severely deprived of oxygen. Opening the dome quickly allows a blast of oxygen which causes the fireball to erupt briefly. TO AVOID THIS always crack the lid open a few times before opening it fully. This allows oxygen to get to the coals in a controlled fashion and eliminates the possibility of a fireball. It is a good practice to get into this habit every time you open the dome.

G. How Do I Get The Whole Bed Of Coals To Burn?

You DON'T. This is important. With the Primo you DON'T use the old fashioned "let all coals go grey" system. With Primo you watch the temperature gauge. Depending on what you are cooking you start closing the vents fairly quickly (within 5 – 10 minutes) to achieve optimum heat in the Primo (see cooking with the Primo)

First Use











H. How Long To Wait For Coals



This depends on what you are cooking.

- a. If you want a “low and slow” cook, close down your two vents fairly quickly- before the temperature gauge reaches 220 degrees. It is easier to regulate your temperature as it rises than it is to cool down your Primo if you overshoot your desired temperature. Since 220 degrees seem to be the favorite target temperature for smoking foods, regulating the air flow through the vent to get this temperature level will come with experience.
- b. **DO NOT LEAVE THE DOME OPEN LONGER THAN NECESSARY.**
This allows too much air to reach your coals and throws off your temperatures. It also allows too much heat to escape from the Primo.
- c. If you are medium roasting (vegetables, a whole chicken, a turkey) allow your Primo to reach about 300 degrees then shut down your vents to about ½ inch. Again, experience will teach you how much to reduce the vents to achieve your desired cooking temperature.
- d. If you want high-heat searing (steaks or searing meats) allow your temperature to reach about 500 to 600degrees, then close down your vents to about 1 inch. Again, experience will guide you. Variables include how much and what kind of lump charcoal you are using, how much food you are putting on the Primo, what the ambient temperature is, etc etc.
- e. Always mind your vents. It doesn't take long for the Primo to reach temperatures of 600 - 700 degrees which is too hot for most cooking and becomes dangerous and/or time consuming to cool your cooker down to your desired temp.

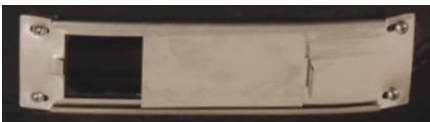
Damper Adjustment Guide

Approximate Damper Adjustment

Temp.	Food	Top Damper	Bottom Damper
150°F	smoking jerkey fish		
300°F	chicken pieces, grilling burgers, ribs		
325°F	poultry turkey breast		
350°F	roasting beef, pork & lamb		
450°F	searing steaks		

 open
 closed

Bottom Damper



Top Damper



First Cooking Exp.

First PRIMO Turkey

Grill Temp - 275° - 300°F

Place Turkey 10-15 lbs on a Primo Sitter (recommended) and coat with your favorite spices. You may place beer, herbs, or any favorite flavored juices/sauces inside your sitter before setting your chicken upright.

Retain Temperatures of 275 - 300°F until done. Use a meat thermometer for safe temperature of poultry.

You may allow 2 cooking hour per pound.

Raise the temperature to 500°F in the last 20 minutes for a stronger roasting effect.

** Our Ceramic Sitters are perfect for roasting a turkey. Our Turkey Sitter is washable and has a porcelain glossy finish. 2 sizes available (chicken & turkey size)*

First PRIMO Chicken

Grill Temp - 325° - 350°F

Place Chicken on a Primo Sitter (recommended) and coat with your favorite spices. You may place beer, herbs, or any favorite flavored juices/sauces inside your sitter before setting your chicken upright.

Retain Temperatures of 325 - 350°F until done. Use a meat thermometer for safe temperatures of poultry.

You baste your chicken with extra sauce, though it isn't necessary when using your Primo Grill. The moisture retaining capability of your Primo will not dry your food.

** Our Ceramic Sitters are perfect for beer can chicken, or any other liquids, herbs, or sauce you wish to use. The Chicken Sitter is washable and has a porcelain glossy finish. 2 sizes available (chicken & turkey size)*

First PRIMO Burger

Grill Temp - 450° - 500°F

Cook burgers with lid down for 6 minutes on each sides. Cook onions at this time also.

Reduce temperature by closing draft doors. (chimney top and bottom door)

Add cheese (optional) within the last 3 minutes of cooking session. Also warm-up buns during this same time period.

First PRIMO Fish *Salmon is a preferred 1st time choice*

Grill Temp - 325° - 350°F

Place your salmon Steak or filet on your Primo Grill when temperature level is achieved. You may sprinkle herbs, sea salt and fresh ground pepper.

Retain Temperatures of 325 - 350°F until done. 10-15 minute per lb of fish . Use a meat thermometer for safe temperature for fish.

For medium rare, meat temperature should reach 135°F. Cook longer for achieving a well done finish.

** To achieve grill marks on your fish, you may sear at a higher temperature first. Usually 500°F is sufficient for searing. Sear both sides of your fish for 2 minutes.*

First PRIMO Rib Roast

Grill Temp - 450°F

Place your Rib Roast on a Primo V-Rack Rib Roast and cook for approximately 35 minutes for a 6 lbs Roast. If using our Primo Oval, use firebox divider and cook indirectly.

Reduce grill temperature to 300° F

Turn Roast over and simply cook to desired meat temperature level. Use meat temperature probe for accurate temperature level.

** Our V-Rack is perfect to cook Rib Roast. You may use this rack for many other roasting feast: Ribs, pork loin, pork roast and Boston Butt.*

First PRIMO Ribs

Grill Temp - 325° - 350°F

Place your ribs on your Primo Grill when temperature level is achieved. You may sprinkle herbs, spices. Wait until the last 20 minutes to pour your sauces.

Retain grill temperatures of 275-300°F until done. Using a meat thermometer can be misleading with ribs. Check the temperature frequently

1 hours per pound is a conservative time period. If you are using our Primo Oval, utilize the cast iron divider to do 'true indirect' cooking.

** Our V-Rack is great for ribs. It allows you to place your ribs on your grill without direct contact with the primary cooking grid.*

First PRIMO Vegetables

Grill Temp - 400°F

Place your Zucchini first, cook for 10 minutes at 400°F. Add peppers, mushrooms and onions after the first 5 minutes.

Lower temperature to 300°F

Turn over all vegetables and cook for another 10-15 minutes to desired tenderness.

Serve with balsamic vinegar.

General Info.

(Oval) Inner Component of Primo Grills and Smokers products:

Oval Firebox: This is the main engine of your Primo. The firebox is made with a special ceramic composition which allows your Primo to achieve low and high temperature levels without compromising the longevity of your investment.

Bottom Ceramic Plate: This protective plate puzzles into the base of your firebox. This mandatory piece will reflect all radiant heat back into your Primo. This will ensure maximum efficiencies and a good protection for your Oval base. Make sure that it is well positioned at the base. Failure to put this piece at the base of your Primo will damage the bottom base and will forfeit your warranty. Be sure that it is well positioned!

Coal Grate: This cast iron grate must be positioned with the center grooves pointing upward. This is where the cast iron divider will be placed. The firebox divider is sold as an accessory.

Common Parts for all Primo Grills/Smokers:

Ceramic Feet: The ceramic feet are used to support your Primo in the case that you don't purchase our metallic cart. Your ceramic feet should be used when you place your Primo in an Outdoor Kitchen or a wooden table. Follow the direction for proper installation.

Chimney Slide Top: This Chimney Slide Top is made of durable cast iron. It's rounded center is designed to repel water naturally. The small screw on it's side was placed there to secure it from falling.

Parts:

Primo Round Inner parts:

Your Primo Round Large is composed of two inner ceramic parts:

Firebox: This one piece firebox is the only one piece firebox in the world. While other manufacturer usually cast them in two pieces, Primo has found a way to make into one. Make sure that the bottom vent opening is positioned directly in front of the slide vent of the outer shell of your Primo.

Ceramic Coal Grate: This piece is simply placed loosely on top of your firebox.

1. What Kind Of Charcoal Can I Use?

We strongly recommend that you to use the Natural Lump Charcoal. This natural lump charcoal, unlike the briquettes, contains no fillers or additives and it lasts longer and gives you the smoky taste of natural lump charcoal. Another reason we recommend the natural lump charcoal is that after cooking, the remaining charcoal can be re-used and there is very little ash to remove. Look for the natural lump charcoal at farmer's markets, hardware stores, barbecue equipment stores, home improvement stores, and your local dealer.

Note that natural charcoal produce from trees may be harder to ignite and harder to control when cooking at very low temperature. Natural charcoal produced from scrap wood pieces (lumber yards-furniture wood processing plants) can be more volatile to air and can ignite quickly and obtain low temperature with more ease. While most charcoal rating on the internet has been done by passionate natural charcoal user, we have found that natural charcoal made from scrap wood is easier to use and is more readily available. As long as you use natural lump charcoal of any forms, you should be the judge as to which product brand is best.

Perhaps you may want to let us know if you have a preferred brand... we are always looking for information on lump charcoal.

2. How Much Charcoal Should I Use?

You may fill your Primo with charcoal above the air holes of the firebox. Don't feel that you need to adjust the amount of charcoal input in relation to the time of your cooking session. Putting too much charcoal will not affect the performance. Note that you will be controlling the air flow which will in turn control the temperature. Any remaining charcoal can be used again. For extra long and slow cooking, filling the firebox to 3/4 of its capacity may be recommended.

FAQ & General Suggestions

1. Is It Safe To Use My Primo During All Seasons?

Yes. You can use your PRIMO all year around. Enjoy the superior cooking performance and unique flavor that Primo offers throughout the year. From Tropical weather areas to Arctic location, your Primo will perform very well. . . better than any metal constructed product on the market.

2. Can I Leave My Primo Outside In The Rain?

Yes. The exterior shell of your PRIMO is protected with a lead-free glaze that is thermally bonded with the ceramic material in order to protect the unit from rain or snow. We do recommend that you use a PRIMO vinyl cover to protect the metal parts of the grill.

3. What Is The Purpose Of The Gasket?

The gasket is a seal between the two sections of your grill and allows you to regulate the temperature through the metal slide door and the slide top. It also protects your PRIMO if the lid is lowered too quickly.

Your gasket is made of a generic chemical-free felt which will deteriorate over time. You may purchase a replacement from your local dealer or through Primo.

4. Do I Ever Need To Replace The Gasket?

Yes, time will tell. It can be re-glued with a high temperature adhesive. In the event that you would like to change it, a gasket kit is available through our company or the point of purchase of the unit.

5. How Can I Extinguish My Primo?

We recommend that after cooking simply close the slide door and the cast iron top completely so the remaining charcoal will extinguish. Re-use the remaining charcoal the next time you grill. Due to the thermo-characteristics of your PRIMO, the grill will take a few hours to cool off. DO NOT USE WATER TO EXTINGUISH THE COALS.

6. How Do I Reduce The Temperature Quickly?

Close the bottom slide door and the top damper completely. Keep them completely closed until you reach the cooking temperature; afterward readjust the slide door and the top damper to regulate the temperature.

7. Should I Ever Use Liquid Lighter Fluid?

No. You should never use liquid lighter fluid because the ceramic will absorb the smell of the liquid and will affect the taste of your food.

8. Can I Cook With The Lid Open?

No. If you cook with the lid open you are losing all the cooking characteristics of your Primo and all the benefits of cooking with a ceramic grill. In the end, you will wind up with dried-out food.

9. Do I Need A Rotisserie With My Primo?

You will not need a rotisserie. Due to the reflection of the heat within the ceramic your Primo will cook your food evenly. Most foods such as roasts, whole turkeys, or chickens do not need to be turned. For slow cooking you should keep the temperature of your PRIMO around 250F and for quicker cooking keep the temperature at 350°F.

10. Can I Cook Different Foods At The Same Time?

Yes. Your Primo allows you to cook different foods the same time.

11. Can I Cook Pizza Or Bread In My Primo?

Yes. Use the ceramic PRIMO PIZZA plate, or a baking stone and you will have an exceptional result.

12. Should I Use A Drip Pan?

Some times you can use a drip pan to prevent flame ups, especially when you are roasting large pieces of meat.

13. Should I Raise Or Lower The Porcelainized Grill?

No. The heat circulates all around the food and you don't need to place the grill closer to the charcoal.

14. Can I Use My Primo For Smoking?

Yes. For smoking you need to adjust the temperature of your PRIMO between 150F-250F. If you want to add flavor you can put in some of your favorite wood chips.

15. Do I Need To Clean The Interior Walls of My Primo?

No. You don't need to clean the interior walls of the Primo...nor the inside. It is best to simply clean the cooking grates and remove the ashes only. You may clean the exterior glaze surface with warm water and regular dishwasher soap.

16. Can I Use My Primo On A Wood Deck?

Yes. If you plan to put your PRIMO on a wood deck or on a wood

General Info.

table we recommend that you use the ceramic shoes provided with your PRIMO . You may also place it into an Outdoor Kitchen for the ultimate outdoor cooking experience. If you choose to do so, there are clearances that you must be aware of. Contact Primo's website for updates on building your unit into an outdoor kitchen.

17. How Do I Remove The Ash?

Very easy. Just open the bottom slide door and use your ash tool to rake out the remaining dead ashes. Do not remove the firebox or the ceramic plate. By using natural lump charcoal you will need to empty the ashes probably every 8-10 uses. If the ashes build up the airflow will be reduced and you may have a problem heating your PRIMO quickly.

18. My New Primo Shows Tiny Cracks. . .

Should I Be Concerned?

If you Grill/Smoker shows tiny cracks, you shouldn't be concerned about it's durability nor it's performance over time. These tiny cracks are known through the ceramic industry as "crazing". Your Primo product may have these cracks which may be more visible with our newest "Slate black" color.

Yes, this is normal. This "crazing" does no harm and is no reason to be concerned. If you should have chunks of ceramic popping out or big chips coming off, that would be a different matter. But the fine lines or tiny cracks are normal and can be ignored. Because we choose not to use lead in our glaze mix, you benefit from a manufacture who cares about your health and the environment.

Shall there be any concerns, you may address your questions directly to Primo.

19. Why Is My Primo Better Than Any Other Grill?

Your PRIMO is made from a hi-tech ceramic material that holds the heat better than any other ceramic grill on the market today. The thermo-shock resistance is very high and stands high temperatures without cracking.

This material also makes your PRIMO resistant to any changes in temperature. Thus allowing you to cook without worrying about rain or snow.

The outside surface of your grill has been glazed with a lead-free non-toxic glaze that is bonded with the ceramic body so that it retains its nice finish forever.

Your PRIMO is the result of years of research and more that 20 years of cooking experience. We are the only company who manufactures in the US which allows us to maintain a high standard of quality control for each unit produced.

The advantages of a PRIMO Ceramic Grill & Smoker over other charcoal grills are that you will cook your food without flames so that your food will not dry out. Other grills require you to add water pans or injections to keep your food juicy. With PRIMO, the juice of the food stays in the meat without losing any flavor so your food shrinks less. It is also ready to cook in 10 minutes, that's even faster than a gas grill.

Meat Temperature Guide

for Perfect Primo Results

The following meat temperatures are given as an approximation. For your safety, we recommend using a meat thermometer to ensure the quality and the proper safe temperature of your food.

Low & Slow Cooking 225° F - 275° F

Prime rib roast	2.5-3 hrs
Chicken Wings	60-70 minutes
Ribs to die for (pork)	3-4 hrs
Boston Butt (pulled pork)	18+ hrs
Roast (8-15 lbs.)	2-4 hours

Cooking at 325°F - 350° F

Chicken (whole)	60-80 minutes
Chicken (cut)	30-45 minutes
Ham	2-5 hours
Turkey (whole, stuffed, 18 lbs.)	3-4 hours
Turkey (whole, stuffed, 12 lbs.)	2-3 hours
Shrimp	5-8 minutes
Pork Tenderloins	45-60 minutes
Leg of Lamb	3-4 hours

Searing Temperatures 500° F - 700° F

Steak	8-10 minutes
Hamburgers	8-10 minutes
Pork Tenderloins	45-60 seconds
Pork Chops (2" thick)	10-15 min
London Broil (2lb)	15-20 min
Fish	15-40 minutes

Meat Cooking Guide

Raw Food

Internal Temp

Ground Products

Hamburger	160°F
Beef, veal, lamb, pork	160°F
Chicken, turkey	165°F

Beef, Veal, Lamb Roasts & Steaks

medium-rare	145°F
medium	160°F
well-done	170°F

Pork Chops, Roast, Ribs

medium	160°F
well-done	170°F
Ham,	<i>fresh</i> 160°F
Sausage,	<i>fresh</i> 160°F

Poultry

Chicken, whole & pieces	180°F
Duck	180°F
Turkey (<i>unstuffed</i>)	180°F
Whole	180°F
Breast	170°F
Dark meat	180°F
Stuffing (<i>cooked separately</i>)	165°F

Eggs Fried, poached

yolk & white are firm	
Casseroles	160°F

Sauces

custards	160°F
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General Info.

Safety Precautions

1. This unit is for outdoor use only.
2. Do not use lighter fluids.
3. Keep children away from the unit while in use and during cool-down time.
4. Do not modify the design without written approval by the Primo Grills and Smokers (CCT) company.
5. Operate your PRIMO in a safe area well away from overhanging trees, or buildings.
6. Children should never use the PRIMO.
7. IF YOU OPERATE THE UNIT AT TEMPERATURES ABOVE 500° F WITH BOTH DAMPERS CLOSED BE VERY CAREFUL WHEN YOU REOPEN THE LID. FIRST, OPEN BOTH DAMPERS, WAIT 10-15 SECONDS. THEN OPEN THE LID AN INCH AND PAUSE BEFORE RAISING THE LID. This will allow the sudden rush of oxygen to burn safely, and not as flashback which could startle you and possibly cause injury.
8. If your product is to be placed in an "outdoor kitchen" or as a built-in configuration, please allow the proper clearance for this application. You may call our sales/marketing office or find us on the web to get more information. Failure to follow our clearance guideline may result in severe damages that would void your warranty.

Just So You Know

Boston butt = Boston roast = pork butt roast = pork shoulder Boston butt = Boston-style shoulder = Boston shoulder = Boston-style butt = fresh pork butt

Notes: This economical, rectangular roast is the cut of choice for pulled pork barbecue, since it's marbled with enough fat to keep the meat moist while cooking. You can buy it bone-in or boneless.

Substitutes: pork picnic roast (*also works for pulled pork*) OR pork center cut loin roast (*This is lower in fat, so roast it at a lower temperature and avoid overcooking it.*) 2 hours per pound at 225 degrees is a good rule of thumb. Remember this is for the individual piece of meat not the total weight. Two 5 pound butts (*10 pounds total*) should cook in about 10 hours as long as there is some separation on the grill.

How Much Meat?

For pulled pork, a typical sandwich (*or serving*) is 4 oz of cooked meat. For adult males, you might want to plan on 2 sandwiches per person. For women and children, plan on one sandwich per person. The average butt loses about 40% of its weight while cooking. So, to get 6 pounds of cooked pork (*24 sandwiches*) you would need to start with 10 pounds of butt (*2.4 servings per LB of uncooked meat*). So a simple little table is all you need:

People

Number of men

Number of women

Number of children

Servings

x 2 =

x 1 =

x 1 =

Total Servings = ÷ 2.4

||

Pounds of Butt to Buy =

Rubs & Marinades



JJ's Rub JJ

Ingredients:

5 Tbs.	dark brown sugar	2 tsp.	ground bay leaves <i>(if you can't find ground use whole)</i>
4 Tbs.	paprika	1½ tsp.	ground coriander
1 Tbs.	rosemary	1½ tsp.	ground savory
4 tsp.	onion powder	1½ tsp.	dried thyme
4 tsp.	garlic powder	1½ tsp.	ground black pepper
4 tsp.	dry mustard	1½ tsp.	white pepper
3 tsp.	dried sweet basil		
¼ tsp.	ground cumin		salt, to taste

Directions:

1. Place all ingredients into a food processor and blend. If you use whole bay leaves blend until leaves are pulverized.
2. Rub meat and cover with saran wrap. Marinate over night in fridge.
3. Allow to come to room temperature and place in smoker.

Nature Boy's Rib Rub Chris Capell

This is a rub I developed for ribs, but have been using it on chicken and fish as well. It has a fresh zing to it from the ginger and the lemony flavor of the coriander seeds, and plenty of pepper.

Ingredients:

1/2 cup	turbinado sugar <i>(or brown sugar)</i>	1 tsp.	rubbed sage
1 Tbs.	black peppercorns	1 tsp.	ground chipotle <i>(or more to taste)</i>
1 Tbs.	green peppercorns	1 Tbs.	ginger powder <i>(i use penzey's china cracked ginger & grind myself)</i>
1/3 cup	kosher salt	1 Tbs.	brown mustard seeds <i>(optionally yellow)</i>
2 Tbs.	hungarian paprika	1 Tbs.	curry powder
2 tsp.	celery salt	1 Tbs.	coriander
2 Tbs.	onion powder <i>(i use penzey's toasted)</i>		
1 tsp.	cayenne pepper <i>(optional)</i>		

Directions:

Grind peppercorns, coriander seeds and cracked ginger. Blend all ingredients together.

Rubs & Marinades

Sugarless Texas Sprinkle

Ingredients:

1/3 cup	salt	1 Tbs.	garlic powder
1/4 cup	paprika	1 Tbs.	ground cumin
3 Tbs.	chili powder	2 Tbs.	black pepper
1 Tbs.	cayenne	<i>(or less to taste) can substitute 1 tsp of chipotle powder</i>	

Slap yo' Momma butt Rub *Tember2*

Rub, Perfect for Boston Butts

Ingredients:

1 cup	sugar <i>(can be split into 1/2 cup brown 1/2 cup white)</i>		
1/2 cup	salt <i>(can be split into 1/4 kosher 1/4 table)</i>		
1/2 cup	spanish paprika <i>(hungarian will work)</i>		
1 Tbs.	garlic pepper	1/2 cup	garlic salt
1 tsp.	coriander	1 Tbs.	black pepper
1 tsp.	cinnamon	1 Tbs.	chili powder
3 tsp.	cayenne pepper	1	pinch love

Directions:

1. Slap it all together and mix it up
2. Rub your butt and throw it on the ceramic cooker.
3. Cook low temp 225 or so and let the temp in the meat get to 180.
Pull meat once it has cooled and sprinkle with the rub for additional flavor.

** When cooking I suggest getting a squirt bottle filled with equal parts apple juice and cider vinegar. Spray yo' butt with it and it will help open the muscle striations up and give it a good sweet flavor.*

All Purpose Rub *Palisin*

Used with Swordfish with Mango Chutney.

Ingredients:

1 Tbs.	chopped ginger	1 tsp.	soy sauce
1 Tbs.	chopped garlic	1 Tbs.	olive oil
1 Tbs.	chopped scallions	1 tsp.	black pepper
1 tsp.	allspice	1 tsp.	salt

dried hot peppers to taste *(i recommend it spicy)*

Directions:

Combine in mortar & pestle or food processor cover steaks or seafood generously.

Emeril's Rustic Rub

Good with poultry or fish.

Ingredients:

8 Tbs.	paprika	2 ½ Tbs.	dried thyme
3 Tbs.	cayenne	2 ½ Tbs.	dried oregano
6 Tbs.	garlic powder	6 Tbs.	salt
3 Tbs.	onion powder		
5 Tbs.	freshly ground black pepper		

Directions:

1. Combine all the ingredients in a mixing bowl.
2. Blend well.
3. Store in an airtight container in your spice cabinet for up to three months.

Mojo Marinade *great on roast pork*

Ingredients:

1/3 cup	lemon juice	15	cloves garlic
1/3 cup	orange juice	10	allspice berries
1/3 cup	white vinegar	1	bunch cilantro
1 oz.	salt	1 oz.	Peppercorns
2	serrano peppers (<i>seeds removed</i>)		
2 oz.	annato seeds (<i>soaked in warm water for 2 hours</i>)		

Directions:

Place all ingredients in blender and puree.

NOTE: Annato seeds are from the Achiote plant and are available at Mexican groceries or specialty groceries.

Rubs & Marinades

Killer Jerk Marinade *Turkey (Mark)*

Been making this for years and the ceramic cooker made it the best yet. I like it, HOT! You can do what you want with the peppers, the recipe my mom gave me just said 1 "hot" pepper.

Ingredients:

- 1 medium onion (*quartered*)
- 2-3 jalapeno peppers (*or other peppers*)
- 3 Tbs. soy sauce
- 1 Tbs. olive oil
- 1 Tbs. vinegar
- 3-4 Tbs. Spice Mix (*side*)

Spice Mix Ingredients:

- 4 Tbs. Thyme (*fresh or dried*)
- 2 Tbs. salt
- 4 Tbs. Sugar
- 2 Tbs. Allspice
- 1 Tbs. ground cinnamon
- 1 Tbs. ground nutmeg
- 2 Tbs. ground black pepper

Directions:

1. Take 3-4 Tbs. of the spice mix (*I use 4*) and put in a food processor with onion (*quartered*), hot peppers, soy sauce, oil and vinegar.
2. Pulse until everything is chopped fine but not liquefied.

I like it with chicken thighs (bone in) or pork tenderloin but it's really good on everything. I usually marinate at least 4-6 hour or overnight if I can. I make a big batch of this and keep it in a ziploc bag as I cook this often in the summer. ENJOY!!

Tampa Mojo Marinade

Great on Rost Pork!

Ingredients:

- | | | |
|---|---------|----------------------|
| Juice from 3 large oranges
(<i>approximately 1-1/2 cups</i>) | 1 tsp. | salt |
| Juice from 2 large limes | 2 Tbl. | minced fresh oregano |
| 6 Tbl. olive oil | 1/3 cup | minced fresh parsley |

Directions:

Place all ingredients in blender and puree.

The roast pork here in Tampa is usually done in the oven with a nice crust.

RUB FOR ROAST

Ingredients:

- 1 Tbs. garlic powder
- 1/2 Tbs. chilly powder
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1 Tbs. basil
- 1 Tbs. oregano

Directions:

1. Mix well, rub into roast and let sit 30-40 minutes.
2. Then mix 1/4 cup soy sauce, 1-tablespoon extra virgin olive oil, 1 teaspoon Dijon.
3. Mix well and marinate for 1-2 hours.
4. Grill at 325° until meat thermometer is 170°-180°.

Casseroles



JJ's Quiche JJ

Ingredients:

1 tsp.	butter	3 oz	cream cheese
¼ lb.	grated parmesan cheese	9	eggs, beaten
8 oz.	sausage, crumbled	½ lb.	ricotta cheese
½ cup	flour	2 cup	chopped chives
1 lb.	mushrooms, sliced thin	½ lb.	monterey jack cheese shredded
1 Tbs.	baking powder	¼ lb.	extra sharp cheddar cheese shredded
Pinch	fresh ground pepper		
½ tsp.	salt		

Preparation Directions:

1. Spray large rectangular pan with Pam
2. In a skillet over medium heat, brown the sausage for 4 to 6 minutes.
3. Add mushrooms and sauté until wilted, about 3 to 4 minutes.
4. Season with black pepper.
5. Remove from heat and cool slightly.
6. In a large mixing bowl, combine the cream cheese and ricotta cheese and mix thoroughly.
7. Add the eggs, a little at a time, and mix until fully incorporated.
8. Stir in the sausage/mushroom mixture, grated cheese and chives
9. Pour into the prepared pan and cover tightly with plastic wrap.
10. Refrigerate overnight or for at least 12 hours.

Cooking Directions:

1. Preheat the ceramic cooker to 400 degrees using an inverted plate setter or fire bricks
2. Remove mixture from refrigerator and bake for about 45 minutes - or until golden brown and the ante, slightly jiggles.
3. Remove from the ceramic cooker and cool for 5 minutes before serving; spoon onto serving plates and serve immediately.

Ceramic Cooker Meatloaf *Sprinter*

Been lots of talk lately about pork butts, briskets, chicken etc. Thought I'd add my two cents about a relatively unknown or at least seemingly unspoken Ceramic cooker meal, a meatloaf. Last night I cooked one and I had forgotten myself what a great meal they make. This was a real nice change of pace from the steaks and chicken and pork that we've been cooking lately and the family really enjoyed it as well. Not too many things for which the kids (4 and 2) ask for seconds, this was one of them. Another one is grilled fish, go figure.

Casseroles

Ingredients:

2 lb.	ground chuck	2 Tbs.	Fajita Seasoning
1 lb.	sage breakfast pork sausage	1 cup	shreaded sharp cheddar cheese
1 egg		½ cup	diced red onion
½ cup	diced green & red pepper	¾ cup	ketchup
½ cup	italian bread crumbs <i>(I had homemade, could use others)</i>	3 Tbs.	Worchestershire Sauce <i>(more or less to your liking)</i>

Directions:

Cook indirect at about 325 until the internal temp was 170. It took about 1 ½ to 2 hours. No wood chips added.

I have one of those adjustable V racks. It adjusts from completely flat to a V of about 20 degrees in small increments. I lay it flat, cover it with foil and poke holes in the foil every couple of inches, then adjust the sides to about a 45 degree angle and place the meatloaf inside of that. Works out great and it allows the smoke to penetrate the whole loaf, not just the top.

Smoked Chili *Jim Brownlow*

Ingredients:

1 ½ lbs	ground beef	2 cans	mexican chili beans or kidney beans
1	garlic bud	1	bay leaf tabasco <i>(optional)</i> to taste
1	green pepper chopped	1 ½ tsp.	salt
1	large red onion chopped fine	2 Tbs.	chili powder
2 Tbs.	bacon drippings	3	whole cloves
2	cans chopped tomatoes		

Directions:

1. Brown ground beef, garlic bud, green pepper, and red onion in bacon drippings.
2. Add chopped tomatos, cloves, chili powder, salt, bay leaf, tabasco and beans.
3. Simmer 2 hours in the smoker.

Smoked Meatloaf *Mike Harmon*

Ingredients:

2 lbs	lean ground beef	3	cloves minced garlic
1 Tbs.	canola oil	1	egg
1 lb.	lean ground pork	1	tsp. ground black pepper
½ cup	minced onion	¼ cup	beef stock
1 ½ cups	bread crumbs	1	tsp. salt
2 Tbs.	Worcestershire Sauce	½ tsp.	ground cumin
1 tsp.	tobasco		
½ cup	chopped green/red pepper		

Directions:

1. Warm the oil in a skillet over medium heat.
2. Add the pepper, salt, onion, bell pepper and cumin and sauté until the veggies are softened.
3. Put the veggies into a large bowl.
4. Add the rest of the meatloaf ingredients and mix well with your hands.
5. Then mound the meat into a metal loaf pan and season with Ultimate Steak and Roast rub.
6. Add smoking woods to the coals and put the meatloaf in the Ceramic cooker. Cook at 350F.
7. All you do now is add more smoking woods (if you want to) and wait till it is time to eat. **I use Jack Daniel's Barrel Chips for this and the result is amazing.*
8. If you want to top the meatloaf with sauce, you can do so about 20 minutes before you take the meatloaf out of the ceramic cooker. Enjoy!

Meat Loaf *Cat*

Not for the cholesterol-conscious. This is good cold too.

Ingredients:

1 lb	ground chuck	3	large garlic cloves, minced
¼ cup	Worcestershire sauce	½ tsp.	ground chipotle
½ lb	ground pork	½ cup	diced red pepper
¼ cup	Dijon mustard	½ tsp.	ground cumin
½ lb	ground veal	2 Tbs.	olive oil <i>(or bacon grease)</i>
1 cup	shredded mild cheese <i>(I mix Colby cheddar & Monterey jack)**</i>		salt & fresh ground pepper to taste
3	large egg yolks	3 Tbs.	sour cream
1 ½ cup	diced yellow onion	½ cup	minced fresh parsley
10 oz.	andouille sausage, <i>coarsely chopped*</i>		

**Three Aidells sausages. Substitute any cooked sausage; chop in food processor.*

Preparation Directions:

1. Saute onion & garlic in olive oil until lightly browned.
2. Add red pepper & saute until soft.
3. Season with salt & pepper. Cool.
4. Mix cooked vegetables with other ingredients.
5. Pack into a 9x5x3" loaf pan lined with foil or plastic wrap.
6. Chill for several hours.

Cooking Directions:

1. Turn loaf out onto a shallow pan.
2. Heat ceramic cooker to 200 dome. Add a few chunks smoking wood (*like red oak*) if desired. Put meat loaf on the fire & gradually increase dome temp to 300 over 20 minutes or so.
3. Cook until the loaf's internal temperature is 150. This takes an hour to an hour and a half.
4. Let rest for 20 minutes before slicing. *Serve with Jimsberry finishing sauce if desired.*

Roasted Garlic & Grape

Tomatoes Spaghetti Sauce Rich

This spaghetti recipe works perfectly in the Primo and BOY does it taste great. Give it a try.

Ingredients:

2 lbs	grape tomatoes, <i>halved</i>	1	handful torn fresh basil leaves
16	cloves garlic, peeled	1	lb spaghetti
½ cup	extra virgin olive oil	¼ tsp	black pepper
¼ tsp	crushed red pepper flakes	½ tsp	salt

Preparation directions:

1. Arrange tomatoes and garlic cloves so they fit snugly in an oven tray or oven proof pan (*I used the ceramic cooker drip pan*).
2. Drizzle with oil and sprinkle with red pepper flakes, salt and pepper.

Cooking directions:

1. Heat ceramic cooker to 400 degrees. (*I added soaked peach wood chips to the fire, but this is optional and you can add what ever you like*).
2. Put the tray directly on the grill (*no pizza stone*).
3. Roast until the garlic is soft and golden, about 25 minutes (*try not to peek*).
4. Add to cooked spaghetti. Toss well to coat.
5. Sprinkle with basil.
6. Serve immediately.

Breads / Pizza



Naan *Vishnu Shenoy*

Traditionally, naan, an Indian bread, is made by “slapping” the dough onto the inside wall of a tandoori, a clay oven. The dough cooks in about a minute or so and is then peeled off the side of the tandoori using a metal or wooden spatula. Given that the inner dome surface of most of our Primo is neither easily accessible nor “fit for dough slapping,” a 600 degree pizza stone was used. Additionally, a number of different fillings can be used to enhance the flavor.

Ingredients:

2.5 cup	unbleached flour	1.5 tsp.	chopped ginger
1	beaten egg	½ cup	chopped raisins
1 tsp.	sugar	½ cup	chopped almonds
2.5 tsp.	baking powder		

Preparation Directions:

1. Mix the first four of the above ingredients in a mixing bowl.
2. Slowly add milk until the mixture forms a stiff dough. Allow the dough to rise overnight then divide it into fist-sized balls and set aside.
3. Mix the raisins, ginger and almonds in a separate bowl.
4. Using your fingers, create a small hollow in a ball of dough and deposit about 2-3 tsps of the raisin/almond/ginger mixture into it, sealing the mixture inside the dough by pinching it closed at the top of the hollow.
5. Flatten out the dough on a floured surface with a rolling pin.

Cooking Directions:

1. “Slap” the rolled dough onto a preheated 600 degree pizza stone *(a little extra ceramic mass below the stone would be more desirable, but not absolutely necessary)*.
2. Peek through the top of the grill to ensure that the bread doesn’t burn. One flip of the bread may be necessary to be certain that the bread is baked evenly.

Try baking a piece of plain bread without the filling.

* Other fillings, including onions and garlic, are also very good, but “Passage Naan” is my favorite.

Special Instructions:

After removing the naan from the grill, brush the surface with some butter and serve.

Hamburger/Hot Dog Buns *Char-Woody*

Summer is the time of year when everyone thinks about grilling outdoors. Homemade buns make hamburgers and hot dogs taste out of this world. If you live in an area where the temperature gets so hot you don't want to heat up your oven, make a bunch of buns early in the season and freeze them. To give them a heartier texture, you can substitute 2 cups of King Arthur Traditional Whole Wheat Flour for an equal amount of King Arthur Unbleached All-purpose Flour.

Ingredients:

- 2 Tbs. granulated sugar
- 2 packets or 2 scant tablespoons active dry yeast
- 1/2 cup warm water (105°F to 115°F)
- 2 cups warm milk (105°F to 115°F)
- 2 Tbs. vegetable oil
- 2 tsp. salt
- 6 - 7 1/2 cups King Arthur Unbleached All-purpose Flour*

egg wash:

- 1 egg beaten with 1 tablespoon cold water
- sesame, poppy or caraway seeds or coarse salt (optional)

** We give you this fairly wide variation for a couple of reasons.*

First, you'll find in the summer that you'll need a bit more flour to absorb a given amount of liquid than you will in the winter. This is because it's humid and flour acts somewhat like a slightly dampened sponge as a result.

Second, this particular dough should be quite slack, i.e., very relaxed in order to make soft and tender buns. So you want to add only enough more flour, past the 6-cup point, to make the dough just kneadable; sprinkling only enough more to keep it from sticking to you or the board.

Preparation Directions:

1. In a large bowl, dissolve the sugar and then the yeast in the warm water. Add the milk, oil, salt and 3 cups of flour to the yeast mixture. Beat vigorously for 2 minutes.
2. **Mixing:** Gradually add flour, 1/4 cup at a time, until the dough begins to pull away from the sides of the bowl. Turn the dough out onto a floured work surface.
3. **Kneading:** Knead until you have a smooth, elastic dough. Because this dough is so slack, you may find that a bowl scraper or bench knife can be helpful in scooping up the dough and folding it over on itself.
4. **Rising:** Put the dough into an oiled bowl. Turn once to coat the entire ball of dough with oil. Cover with a tightly-woven dampened towel and let rise until doubled, about one hour.
5. **Shaping:** Turn the dough out onto a lightly oiled work surface. Divide into 18 equal pieces. This is done most easily by dividing the dough first into thirds, then those thirds into halves, then the halves into thirds.

Breads / Pizza

6. Shape each piece into a ball. For hamburger buns, flatten the balls into 3 1/2-inch disks. For hot-dog buns, roll the balls into cylinders, 4 1/2-inches in length. Flatten the cylinders slightly; dough rises more in the center so this will give a gently rounded top versus a high top.
7. For soft-sided buns, place them on a well-seasoned baking sheet a half inch apart so they'll grow together when they rise. For crisper buns, place them three inches apart.

Second Rising: Cover with a towel and let rise until almost doubled, about 45 minutes.

Nutrition information per serving (1 bun, 93 g):

206 cal	255 mg	sodium
3 g fat	119 mg	potassium
7 g protein	2 mg	iron
37 g complex carbohydrates	120 mg	calcium
1 g sugar	83 mg	phosphorus
1 g dietary fiber		
17 mg cholesterol		

Baking:

1. Fifteen minutes before you want to bake your buns, preheat your ceramic cooker to 400°F. Just before baking, lightly brush the tops of the buns with the egg wash and sprinkle with whatever seeds strike your fancy.
2. Bake for 20 minutes or until the internal temperature of the bread reaches 190°F. (*A dough thermometer takes the guesswork out of this.*)
3. When the buns are done, remove them from the baking sheet to cool on a wire rack. This will prevent the crust from becoming soggy.

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Frozen Pizza

Directions:

Place unfrozen pizza on ceramic baking stone or cast iron plate. Preheat grill to 375°-400°. Place pizza in grill approx. 20-25 minutes. When using a ceramic stone, remove pizza when done from stone and serve. The ceramic stone will continue to cook the bottom of pizza after it's removed from the grill and burn bottom of pizza.

Mrs. Puj's Calzone *Cheryl Pugda*

Preparation - Dough

1 ¾ cups	water	1 Tbs.	olive oil
4 ½ cups	unbleached white	2 tsp	fine sea salt
	or all-purpose flour	1/3 tsp	honey

This dough is prepared using the dough cycle of a bread machine. Place ingredients into the bread machine, set the dough cycle, and let the machine do its work. Divide dough into 8 equal pieces and wrap in plastic wrap. Keep cool until ready to bake.

Preparation - Sauce

12 oz.	water	1/2 tsp.	parsley flakes
1 - 12 oz.	can tomato paste	1 tsp.	oregano
1 - 15 oz.	can tomato sauce	1 Tbs.	chopped basil leaves
1/2 tsp.	salt	2 Tbs.	olive oil
1/4 tsp.	pepper	1 tsp.	italian seasoning
1/8 tsp.	garlic powder	1/2 tsp.	sugar

Combine all ingredients into a sauce pan and simmer for 45 minutes. Stir sauce throughout the simmer. Let cool.

Baking Instructions

1. Light the ceramic cooker and place the plate setter and pizza stone in the grill when the internal temperature reaches 200°F.
2. Bring the cooker to 500°F to 530°F and let the temperature stabilize for 30 to 45 minutes.
3. Prepare the calzone with ingredients that you like; different cheeses, sausages*, pepperoni, vegetables are all good. Roll each dough ball into a thin rectangle.
4. Sprinkle corn meal on the pizza peel & put the rolled dough on the peel.
5. Place the sauce and ingredients on one side of the rectangle.
6. Fold over the dough and crimp the open ends tightly.
7. Spread olive oil on top of the dough**.
8. Bake for 18 to 20 minutes.

* Recommended to precook all meats prior to baking

** Optional

Grilled Bread

Ingredients:

- | | |
|---|--------------|
| 10 Thick slices of bread
(French or Italian) | Oregano |
| 2 cloves garlic | Olive oil |
| | Salt, pepper |

Directions:

1. Set your PRIMO at 320°-350° F and toast the bread from both sides, until crispy.
 2. Remove the bread from the PRIMO and rub generously all over with the peeled garlic.
 3. Drench with olive oil, sprinkle with salt, pepper and oregano.
-

Grilled Pita Chips

Ingredients:

- | | |
|---|------------------|
| 4 pita breads (flat bread / no pocket bread) | |
| 4 Tbl. olive oil | 1 crushed garlic |
| Salt, pepper | 1/2 cup oregano |

Directions:

1. Mix olive oil, salt, pepper, oregano, and garlic into a cup.
2. Brush the pita with the mix
3. Grill pita on the PRIMO at 350°F for 2-4 minutes, turning with tongs, until nicely browned.
4. Place the pitas on a plate and cut them in half or smaller pieces.
* Excellent for dipping.

Stuffed Pizza

Dough Ingredients:

1/2 oz fresh compressed yeast
 1 1/4 cups warm water
 a pinch of salt
 oil for greasing

Filling Ingredients:

2 1/3 cups all-purpose flour.
 10 canned anchovies
 6 sun-dried tomatoes
 1/2 (1 cup) ricotta cheese

Directions:

1. Pile the flour on the worktop and push your fist into the center to make a hole.
2. Crumble the yeast into the center and add the sugar.
3. By using a fork, blend enough water into the yeast to make a smooth paste.
4. Gradually add more water as necessary and knead the flour, yeast and sugar mixture together very thoroughly with your hands.
5. About halfway through the kneading add the salt and oil.
6. Continue to knead the dough until it is smooth and elastic.
7. Place the ball of dough in a lightly floured bowl and cover it with a lightly floured cloth. Let rise in a warm spot about 2 1/2 hours, when it should have doubled in volume.

Meanwhile make the filling.

- a. Rinse the anchovy fillets, then chop the anchovies and tomatoes into small pieces and mix with the ricotta.
- b. Set aside until required.
8. When the dough has doubled in volume, remove it from the bowl and divide it into 6 pieces.
9. Flatten each piece about 1/4 inch thick on a plate.
10. Place filling in the middle of the dough, then fold the dough in half and seal the edges carefully with your fingers.
11. Brush the surface of the pizza with the olive oil.
12. Place the pizzas on the PRIMO PIZZA PLATE, heat your PRIMO at 400°F and place it into the grill.
13. Cook for 20 minutes or until is golden brown.

Sprinter's Smoked Cheese Loaf

Sprinter

Been debating whether or not to post this recipe for the past few months, kind of an odd duck as far as ceramic cooker recipes go, but all of this talk of bread, smoke, some like smoke, others don't etc. Give this one a shot and you can use storebought bread (I've used bagels, french and italian breads) or make a loaf of your own, either way is great. This is so simple it's stupid but we bring this to a lot of get togethers and it's gone in a flash. Give this a go and let me know what you think of it. It's not for those who are watching their waistlines but it sure tastes good.

Ingredients:

- 1 loaf Round unsliced white bread (*can use French, Italian, Sourdough or whatever*)
- 2 Tbs. butter
- 1½-2 cup mayonnaise
- 1 ½ cup Parmesan or Romano cheese (*or Kraft 3 cheese blend*)
- 1 Tbs. minced garlic

Directions:

1. Get your cooker setup for indirect cooking, like pizza or calzones. You want a dome temp of about 450-500 degrees. Preheating the stones is not necessary but do it if you want.
2. Take a round loaf of white bread and cut it equally in half widthwise (*cut the top off in other words*). Any bread will work, those with a bit more body like sourdough work well but softer breads will work. You now have 2 large rounds of bread.
3. Butter (*about 1 tablespoon per side*) each half-loaf well on the cut side.
4. Mix about 1½ to 2 cups of mayo with about 1½ cups cheese.
5. Add about a tablespoon of minced garlic to the mixture.
6. Stir it all well. You want it spreadable but not runny. Add more cheese or do not add as much mayonnaise to get a good consistency.
7. Once this is mixed and the cooker is hot, put one half-loaf of buttered bread onto the stone and melt the butter well, then do the other one. I like to get the edges of the bread a bit charred but just be sure that the loaf is heated through well and the butter is melted into the loaf.
8. Spread 1/2 of the cheese mixture on each of the loaves and again, one at a time, put them into the grill.
9. Look through the dome to see when the cheese and mayo is browning. The mayo and cheese will bubble nicely and be browned when it's done. Times depend on the heat of the ceramic cooker but watch it carefully so it doesn't burn.
10. Take the loaf out, slice into pieces and do the other one.

Beef / Venison



Morton Salt-Crusted Beef

From the Kosher Salt Co recipe files contributed by Char-Woody

Preparation: 10 minutes

Marinate Time: 2 hours

Cooking Time: Approx. 1 hour 20 min. (for medium doneness) Servings: 8-10

Ingredients

1/3 cup	olive oil	1 1/4 cups	water
1/4 cup	grated onion	1/4 tsp.	pepper
1	tsp. Morton® Garlic Salt	1/2 tsp.	dried thyme leaves
1	tsp. dried basil leaves	1/2 tsp.	dried marjoram leaves

One 2-1/2 to 3-LB beef eye of round roast
One 3-LB box Morton® Coarse Kosher Salt

Preparations:

1. Combine oil, onion, and seasonings including Morton® Garlic Salt in a heavy plastic bag, mix well.
 2. Add roast; coat well with marinade.
 3. Marinate in refrigerator 2 hours or overnight.
 4. Line roasting pan with aluminum foil.
 5. Combine Morton® Coarse Kosher Salt and water to form a thick paste. Pat 1 cup paste to a 1/2 inch thick rectangle in pan.
 6. Pat roast dry with paper towels; insert meat thermometer.
 7. Place roast on salt layer; pack remaining salt paste around meat to seal well.
 8. Cooking Bake at 350° F, until thermometer registers 140°, approximately 1 hour and 20 minutes.
 9. Steam may cause salt crust to crack slightly during roasting.
 10. Remove from oven; let stand 10 minutes.
 11. Remove and discard salt crust.
-

Sugar Coated Brisket *Uncle Dave*

Ingredients:

Brisket (3-5 pounds)	1 can beer
1/4 cup favorite rub	1 onion
2 cups white sugar	

Directions:

1. Coat Brisket with rub of choice over night.
2. Next morning, pour 2 cups of white sugar over brisket. Hard to do but trust me. That night all sugar will have disappeared.
3. Put on ceramic cooker Fat down 250 one hour.
4. Then put in a v rack in drip pan, 1 hour more 250.
5. Take brisket off and set it on a double sheet of foil. Form the edges into a crude bowl.
6. Pour 2/3 of a beer on meat
7. Slice an onion and throw it on too.
8. Close top up with a third piece of foil.
9. Return to grill for 3 hours at 200.

Five hours total cook time and you can cut this with a plastic fork! Served 8 for lunch today and they just couldn't believe it. It was the finest brisket anyone would want.

Thrill's Venison Burger *Thrill*

I had to share my first experience with venison burgers. They were absolutely awesome. I was amazed that they didn't dry out, as is the case when grilled on conventional grills.

Ingredients:

2 lbs.	ground venison	black pepper to taste
2 Tbs.	Dale's seasoning	1 egg
1/4 cup	Italian bread crumbs	

Directions:

1. Combined the above, mix, form into patties
2. Coat the patties with yellow mustard.
3. Throw them onto the Primo at 400 degrees along with some mesquite chips.
4. Cook for 5 minutes on a side, and then a 5 minute dwell.

Welcome to burger heaven.

Bobby Que's *Coca Cola* Skirt Steak

Bobby Que

Ingredients:

2 1/2	lb. Skirt Steak	8	oz.	Coca-Cola
2	Tbs. Bada fajita powder	1	Tbs.	Black Bead molasses
3	Tbs. Key West lime juice			

Molasses and Coca-Cola put a little sugar on the surface to give a little crust

Preparation:

1. Mix all ingredients in glass bowl
2. Marinate meat for at least four hours

Cooking:

1. Bring ceramic cooker up to 400 degrees
2. Cook steak on each side for 4 1/2 minutes
3. Close vents and allow the steak to dwell for 4 to 8 minutes to bring to it from rare to medium or well done

Grilled Thick Cut Pork Chops

SpiceCooks Great method to cook pork.

Ingredients:

3/4	cup	lightly packed light brown sugar	3	Tbs.	whole black peppercorns, crushed
1/2	cup	kosher salt	4		bone-in or boneless 12-oz pork chops, 1 1/2 inches thick
10	clove	garlic, minced			
4		bay leaves, crushed			

Preparation Directions:

1. In bowl or measuring cup, dissolve sugar and salt in 2 cups hot water.
2. Add garlic, bay leaves, peppercorns, and 4 more cups cold water, cool mixture to room temperature.
3. Pour mixture in gallon size Zip-Loc® bag.
4. Add pork chops, then seal bag, pressing out as much air as possible, refrigerate until fully seasoned, about 2-3 hours.
5. Remove chops from brine, rinse and dry thoroughly with paper towels.
6. Season with favorite dry rub.

Cooking Directions:

Grill over direct heat about 13-15 minutes turning once at 450°F.

Spin's Burger *Edwin Hignutt*

Preparation:

I also like to keep them simple. Minced onion, kosher salt, and some fresh cracked pepper. For some variety, you can add caraway seed, red pepper flakes, crushed fennel seed (small amount - strong flavor), ground chipotle pepper, a touch of dry white wine, or a touch of orange juice with small amount of crushed raisins. These are some of what I have tried and you need to use your imagination of what the finished burger will be. Lots of other possibilities.

I like my burger mix to be on the moist side. I add a egg to help bind the mix together. I never use bread crumbs - a bit of paper towel dries it quickly without the burnt crispness bread crumbs add. The burger will stick together better as it cooks. Another helpful hint is to make the interior of the burger thinner than the edges. This will keep the burger from "pooching" up in the middle as it cooks.

Cooking:

For my burgers (5/8-3/4" thick), I tend to favor cooking 5 minutes per side (direct on the grill) at 450°F with a dwell of 2 minutes. I add rendered bacon, a thin onion slice, and the cheese(s) prior to the dwell.

Comments:

After the meat, the next biggest component of a hamburger is the bun. Egged homemade buns can be made just prior to the meat cook and the burger can be served while they are still nice and warm. I definitely encourage you to look into this possibility. Even if made the day before, homemade is much more better :-).

If you not willing to consider making your own rolls, consider changing the rolls you use. A club roll offers an elongated shape, which provides more meat to bread. Toasting the bread is nice.

Lots of room here to upgrade an American favorite.

Marinating a ground meat is a very quick marinade, as the time involved in the marinade process is needed only for the meat to absorb the marinade. Since the meat is ground up, the marinade has access to it throughout. The problem is you wind up with a very juicy meat to make a hamburger out of. Concentrate on dry flavorings to add something to the meat.

Beef / Venison

Dr. Chicken's Rib Roast *Dr. Chicken*

From: An anonymous elderly lady from Eureka Springs, AR

A simple but extremely tasty, tender and fantastic Rib Roast

Ingredients:

- | | | | |
|------------------------|--|--------|--|
| 4 lbs. | large end or small end standing rib roast | 1 cup | rock salt (<i>crushed</i>)
(<i>ice cream salt or kosher salt can be used as well</i>) |
| 3 Tbs. | Worcestershire sauce | 1 Tbs. | water |
| 1 Tbs. | Paprika | 1 | egg white |
| 3 Tbs. | Crushed garlic | | |
| 2 tsp. | Adolph's <i>unseasoned/no MSG/no Sodium</i> tenderizer | | |
| Salt & Pepper to taste | | | |

Preparation Directions:

1. Place the rib roast in a shallow glass casserole dish and apply the seasonings as listed and in that order. Rub paprika, crushed garlic & unseasoned tenderizer into surface of the roast.
2. Apply salt & pepper to suit your own tastes. Be sure entire surface of the roast is covered with all seasonings. Set roast aside in V rack.
3. In the casserole dish, add the rock salt, flour, egg white & water. Mix until it forms a tacky paste.
4. Place roast back in casserole dish and press the salt/flour mixture on to the roast surface. Continue to do so until the entire roast surface is covered with the salt/flour mix

* **Note:** You can use cheese cloth to hold the salt to the surface of the roast, if desired.

Cooking Directions:

1. Prepare your ceramic cooker as normal for an indirect cook.
2. Bring cooker up to 500 to 520 degrees (dome temp.)
3. Place desired type and amount of wood chunks on burning lump.
4. Place pizza stone or firebricks in place to deflect heat
5. Over a drip pan with no water, place roast in a roasting rack.
6. Close dome and adjust upper and lower vents to insure 500 to 520 degrees cooking temperature.
7. Cook roast 15 minutes per pound for medium rare.
8. Insert polder into roast last 30 minutes of the cook, protecting cable where it is in the cooking chamber and where it comes through the dome.

Use internal temp of 145 for rare, 160 for medium, 175 for well done.

When cooking is done, remove roast & allow it to sit uncovered for 10 min. before removing salt.

Special Instructions:

When roast has set for 10 minutes break the shell of salt away from

the roast and remove. The salt will be very brittle and may have to be scraped from the meat surface. Allow roast to sit another 5 minutes, slice and serve.

Au Jus Sauce:

1. In a 10" skillet or other shallow pan place 4 to 6 small chunks of the roast along with 3 to 4 tablespoons of water.
 2. Stir & heat over a medium heat until the water becomes dark and viscous from the chunks of the roast.
 3. Add 1 to 2 cups of hot water and increase heat under pan.
 4. When water just starts to boil, add 2 teaspoons of beef bullion crystals.
 5. Stir until crystals are completely dissolved.
 6. Remove from heat, strain to remove any chunks of roast used for flavoring and serve.
-

GFW's 3/1/1.5 Ribs GFW

Baby back ribs are about my favorites. And my favorite method of preparation has become the 3/1/1.5 method - first let me say that the first part of the idea came from George T with his 3/2/1 method and my method is about the equivalent. Three steps...

When the dome hits about 200 degrees I drop on some chips and put on the ribs - it will take about 10-15 minutes to slowly hit the 250 mark - smoke time.

3 hours indirect at 250 degrees over firebricks and a drip pan. During this stage I turn every 30-45 minutes.

1 hour wrapped in foil and back on the grill - still indirect at 250 degrees.

1.5 hours split between indirect and direct, but still at 250 degrees. I generally put the ribs back on indirect for about 30-45 minutes and then remove the firebricks and drip pan and put them back on direct - at this stage, during the last 30-45 minutes, I will sometimes add BBQ sauce - but then again, there are other times when I don't.

Don't worry about being exact and may sure that you watch the temp - last week I did the first 3 hours and noticed that the temp had risen to 300 degrees - only 45 minutes in foil followed by about 1 hour direct - great ribs - shorter time, but still the same great taste. Good luck and have Fun!

A Blow by Blow Description

First 3

12:26pm - the ribs are on the grill. They were covered with the Memphis Style rub yesterday at about 3pm and then rested in the Refrigerator until now. The grill is at 225 and the drip pad is sitting on the traditional '___' firebrick setup. The drip pan has a little water.

1:15pm - Just flipped the ribs - it's still a long time until 6 - time to mow the yard - next flip will be about 2:15.

2:06pm - The bottoms have been up since the last flip. Now it's time to do it again - about every 45 minutes.

Next 1

2:55pm - The grass is mowed and for the next 45 minutes while I trim a few trees, I will commit, according to many ceramic cookers forum members, a sacrilege - the ribs are wrapped in foil and put back into the ceramic cooker. Over the last few months I have received several messages about results- not once have I received that didn't like the end result. The best ribs are the ones that you think are the best - not necessarily the ones that others like!

Last 1.5

3:48pm - The ribs are out of the foil and back on the grill. No, they aren't mushy but I'm sure that they will be tender. The dome temperature is about 240 degrees.

* In about 1.5 hours (5:15) I'll remove the two flat firebricks and the drip pan and put the ribs on direct. They are already starting to look good.

5:13pm - almost time for the BBQ sauce - Click on the picture for a larger view - it doesn't look like the 1 hour of foil time did much damage! At 5:30 we'll add a little of Gfw's BBQ Sauce for the finish. Note the drip pan is gone - ribs are on direct at 240 degrees dome temp.

5:25pm - 1st layer of BBQ Sauce applied to the bone side

6:04pm - ready to eat - and I ate them all!

6:30pm - ALL GONE! again the picture speaks for itself! Try these ribs - you'll like em. Tonight's ribs are all gone - these are what I call "Pull off the bone" ribs - if you need a knife, they just aren't right. If the meat doesn't pull, they just aren't right. Done by the 3/1/1.5 method, the results were about perfect.

Best Ribs in the Universe

Ray Basso

I talked to Mike Scrutchfield last night and he gave me permission to post this. He said that while this is a really good and a prizewinner he now has one that's better. This recipe and cooking procedure won the prestigious title "Best Ribs in the Universe" at the 1993 American Royal Bar-B-Que contest as the Overall Grand Champion. They also took "Reserve Grand Champion" at the 1994 American Royal. This is the largest Bar-B-Que contest in the World. Enjoy!

Ingredients:

Meat:

IBP Brand Loin Baby Back Ribs. 1 3/4 - 2 lb. Size. Membrane on the inner (Stomach) side removed. All excess fat trimmed.

Dry Rub:

Mix all ingredients thoroughly and store unused in moisture proof container

1 cup	sugar	4 tsp	onion powder
1 cup	non-iodized table salt	4 tsp	garlic powder
1/2 cup	brown sugar	4 tsp.	cayenne pepper

(dried out lightly by exposing on cookie sheet room temp. several hours, or slightly warmed)

5 Tbl. + 1 tsp.	chili powder	4 Tbl.	MSG (accent)
2 Tbl. + 2 tsp.	ground cumin		
4 tsp.	black pepper freshly ground		<i>(important)</i>

Directions:

Sprinkle meat 2 hours before cooking with rub and allow meat to come to room temperature. Do not over-season. A good overall dusting of the spices is all that's needed. The spices will become a nice red liquid coating after sitting for about an hour, if you used the proper amount.

Basic Cooking procedure:

1. Smoke ribs in your Primo by using a drip pan and a rib rack. You may elect to use 4 chunks of White Oak and 2 chunks of Cherry wood (about the size of a tennis ball) at least 1 hour before cooking. Remove all bark from wood chunks, do not soak. Very little smoke will be visible. Don't worry about that you'll get the Flavor. Control oven temperature of cooker by regulating the bottom vents only. Never, ever, completely close the top vent! A meat thermometer may be wise to use at this time.
2. Cook ribs for 3 hours fairly cool at 225 degrees on rib racks.
3. After 3 hours lift the lid for the first time, flip the slabs end for end, and upside down, and open all the vents on the smoker wide open. Temperature of the cooker should rise into the 250 to 275 degree

range.

4. Peek every ½ hour to monitor doneness. Ribs will be finished when fairly brown in color, and the meat has pulled down on the long bones at least ¾ of an inch. (usually another 1 or 2 hours)
 5. Remove from cooker and sauce both sides before cutting individual ribs. I like K. C. Masterpiece BBQ sauce sweetened even more. (5 parts sauce, 1 part Honey), and so do the Judges!
 6. This basic cooking procedure is probably the most important of all, and works very well with other meats as well. Forget about how much smoke is coming out of the cooker, if you've got the wood you like in there burning up cleanly, the flavor will be in the meat. Any smoke coming out of the top of the cooker is flavor lost!
- * Use a digital thermometer and when you think the ribs are done stick it in the meat between the ribs and it should read 205 degrees.
-

Steak Dunigan

* Reprinted from Texas Home Cooking, ©1993, Cheryl Alters Jamison and Bill Jamison, published by Harvard Common Press, Boston, Massachusetts. Originally printed in The Pink Adobe Cookbook, © 1988, Rosalea Murphy. This is served at The Pink Adobe restaurant in Sante Fe, New Mexico.

Ingredients:

- 1 - 2 Tbs. Char Crust®Rub
- 2 14- to 15-ounce New York sirloin strip steaks

Sauce:

- | | |
|--|--------------------------------|
| 2 Tbs. olive oil | 4 large mushrooms, sliced thin |
| 1 medium onion, chopped fine | 4 Tbs. unsalted butter |
| 1 tsp minced jalapeño (<i>optl.</i>) | 1/4 tsp salt |
| 1 cup chopped roasted green chile, <i>pref. New Mexican, fresh or frozen</i> | 1/4 tsp minced cilantro |
| 1/4 tsp dried oregano | |

Directions:

1. About 30-40 minutes before cooking time, rub the Char Crust into the steaks, and let them come to room temperature.
 2. Cut the steaks in half to satisfy four non-Texas appetites. Prepare the sauce:
 3. Heat the oil in a small saucepan, and add the onion.
 4. Sauté it briefly, until it is soft.
 5. Add the remaining ingredients, including the jalapeño if you want the extra heat, and cook for 5 minutes.
 6. Keep the sauce warm.
 7. Heat the butter in a small skillet, and add the mushrooms. **8.** Sauté them until they are soft, about 5 minutes. Keep them warm, too.
 8. Grill the steaks at 650-750 degree for 3 minutes, flip, cook for an additional 3 minutes. Close both top and bottom vents and allow to dwell (1-8 minutes) to desired doneness.
 9. Transfer the steaks to a platter. Spread the mushrooms over the tops of the steaks. Cover each steak equally with the green chile sauce.
 10. Serve the steak immediately.
-

The Original Brunswick Stew from Brunswick, GA

Timmy Sparrow, Georgia On My Mind Magazine

Ingredients:

1	3 lb. chicken	5	Tbs. Wochestershire Sauce
½	tsp. dry mustard	1	can small English peas
1	lb. lean beef	1	½ bottles catsup
½	stick of butter	3	small diced Irish potatoes (optl.)
1	lb. lean pork	1	tsp. Tabasco Sauce
3	Tbs. vinegar	1	box frozen sliced okra (optl.)
3	medium onions	2	bay leaves
2	can small butter beans	½	bottle chili sauce
4	can tomatoes	2	can cream style corn

Preparation Directions:

1. Place Meat in large heavy pot.
2. Season with salt and pepper.
3. Add Onions and cover with water.
4. Cook until meat falls from bones (several hours).
5. Remove from heat and allow to cool.
6. Tear meat into shreds and return to stock.

Cooking Directions:

1. Add next 8 ingredients and cook 1 hour, stirring occasionally to prevent sticking.
2. Add all remaining ingredients and cook over low heat until thick.

Special Instructions:

Instead of boiling the meats, I like to smoke them in the ceramic cooker then, proceed with the remainder of the recipe.

Georgia Bar-BQ Hash

Ingredients

2-3 lbs.	lean pork roast	1	Tbl.	salt
2-3 lbs.	lean beef roast or chuck	1/2	Tbl.	crushed red pepper
1	lb. white meat chicken (optl)	1	Tbl.	ground red pepper
1	large onion	2	Tbl.	black pepper
1	large can tomatoes (28 ounce)	1	cup	cider vinegar
1	can white corn	1	can	creamed corn

Directions

1. Cut meat into large chunks.
 2. Place in a heavy pot and add water to barely cover. Simmer more than an hour.
 3. When the meat is very tender, drain and reserve any broth.
 4. Grind the meat with a coarse hand grinder or chop finely. (*Using a food processor destroys the texture.*)
 5. Grind one large onion.
 6. Place onion and the meat back into the pot and add one large can of tomatoes -juice and all.
 7. Add corn, vinegar and seasonings. Simmer a few minutes.
 8. Add the reserved broth to the meat until it reaches the consistency of stew.
 9. Serve it over white rice or bread with dill pickles on the side as a condiment.
-

Pork / Ribs / BBQ



Georgia Bar-BQ Hash

Ingredients

2-3 lbs.	lean pork roast	1	can	creamed corn
2-3 lbs.	lean beef roast or chuck	1	cup	cider vinegar
1 lb.	white meat chicken (optl)	2	Tbl.	black pepper
1	large onion	1	Tbl.	ground red pepper
1	can tomatoes - large (28 ounce)	1/2	Tbl.	crushed red pepper
1	can white corn	1	tsp.	salt

Directions

1. Cut meat into large chunks. Place in a heavy pot and add water to barely cover. Simmer more than an hour.
2. When the meat is very tender, drain and reserve any broth.
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5. Add corn, vinegar and seasonings. Simmer a few minutes.
6. Add the reserved broth to the meat until it reaches the consistency of stew.
7. Serve it over white rice or bread with dill pickles on the side as a condiment.

N'awlins Pork Tenderloin

Courtesy of the Mike Anderson's Restaurant (New Orleans) cookbook.

For a pair of pork tenderloins (usually 1 package and 2-2.5 LBs of meat)

Ingredients:

1	cup	soy sauce	2-3	Tbs.	Cajun seasoning such as
1/4	cup	honey			Prudhommes, Essence of Emeril, etc.

Directions:

1. Mix all ingredients and marinate pork tenderloins 2-4 hours.
2. Pull from fridge and allow to approach room temp and make a cut lengthwise in each loin not quite all the way through (a sandwich roll cut)
3. Spread a light layer of softened cream cheese in the pocket you've created & arrange some thinly sliced jalapenos on top of the cheese.
4. Fold the loins back together and grill over a hot fire of 600° or so.

A wide spatula comes in handy here. I used cherry chips for firespice. It was wonderful blend of flavors (hehe) although maybe too intense for the unaccustomed palate.

Big Murth's "Puerco Adobo"

Steve Murtha

Succulent and simple, this Southwestern variation on Pork Tenderloin will keep them coming back for more. The finished product is a lot milder than the marinade, so even Granny and the other tenderfoots will enjoy. Serve with Garlic-Rosemary mashed potatoes, and in some HD foil, chop up a vegetable medley with mushrooms and garlic, drizzle over with balsamic vinegar and olive oil with some oregano sprinkled on, and place on the Primo about 1/3 through the cook.

Ingredients:

2 lb	pork tenderloin(s)	4 tsp.	cider or red wine
12 oz.	jar of jalapeno		vinegar
	peppers, <i>undrained</i>	4 Tbs.	olive oil
4 Tbs.	oregano	1 tsp.	black pepper
4	clove garlic, chopped	½ tsp.	salt
2	tsp. ground Cumin		

Preparation Directions:

1. Combine all the ingredients, except the pork, in the blender or food processor.
2. Place the pork tenderloins in a large plastic food storage bag, or glass dish and immerse in the marinade from the blender.
3. Cover and marinate in refrigerator 4-24 hours.

Cooking Directions:

1. Let the tenderloins sit out when you start your cooker, to get to room temperature.
2. Fire up the grill and bring it up to 300-325. *A light wood, like apple or cherry would be appropriate to the delicate nature of the pork, or no wood at all. Up to you.*
3. Stabilize temperature, and place pork on, direct.
4. Turn after ten minutes & spoon on some of the reserved marinade.
5. Repeat after ten minutes on other side.
6. Now's the time to throw on any veggies you'd like to cook, too.
7. Keep an eye on your temps, and pull your tenderloin off when internal temp hits 145-150, lower if you like a little more pink in the middle.

Special Instructions:

If you like, heat up the reserved marinade on the stove, serve as a topping.

JSlot's Ribs Technique

Part I- The Preparation

Your ribs should be purchased at least 24 hours in advance of cooking and the following steps completed. The first thing you must do is select your spare ribs. Not beef ribs. Not wimpy baby back loin ribs. But, big, meaty spare ribs. I buy my spareribs at Sam's Club. They are consistently good. Sam's carries them in the cryovac packages containing three slabs weighing about 3½ lbs each. By the way, I hear people using the term slab and rack interchangeably quite often, but they are not the same. A slab is a whole side of ribs. A rack is usually half a slab, or 4-6 ribs. Don't just buy ribs from any grocer. Do some investigating and find a good source. It will pay off in the long run. The ribs from Sam's come with the brisket bone, or chine, attached. This is the end of the ribs that contains the cartilage, or knuckles, that attached the ribs to the sternum of Mr. Piggy. Cut this portion off as close to the end of the rib bone as you can. Save these pieces to cook for family, not for presentation to guests. They eat just as well, but they don't look as nice! Removing this portion also allows for more even cooking of the ribs. Now, cut each slab of ribs in half to make two racks. This will allow us to fit more on the grill.

The next thing you must do (*yes, must!*) is remove the membrane from the back of the ribs. This is best accomplished by sliding the edge of a knife or screwdriver under the edge of the membrane on the first rib and pulling gently down the bone, not across. A paper towel makes gripping the membrane very easy once you have it started, although I still prefer using catfish skinnin' pliers since I keep them handy. With a little practice, you will be able to remove the membrane in one piece most of the time. Not removing the membrane is probably the #1 cause of tough ribs that I have encountered.

Now we are ready for the fun part!! Take each rack and rub generously, VERY generously, with French's mustard. Coat each rack of ribs with your favorite rub until you can't see the mustard any more. I have a crushed red pepper shaker (taken from Pizza Hut in my larcenous younger days, I must admit) with large holes that I use to dispense my rub. It works great! Place ribs in air tight container, ziploc bags, or wrap in plastic wrap for 24 hours or until you are ready to place ribs on the cooker.

Part II- The Fire

Elder Ward covered the fire starting technique very well, so I will

reference anyone who has questions to his text for assistance if needed. I'll quickly go over how I start my fire for the record. First, I remove the fire ring from the ceramic grill. Then, I stir the remaining charcoal with the ash tool until all the ash and small pieces of coal have fallen through the fire grate. If needed, I then empty the ash from the bottom vent. I don't feel it is necessary to do this every time. I do it about once every two weeks and don't have any problems. Next, I fill the grill with charcoal to just below the top of the firebox and place 3-4 fist sized chunks of hickory on top and spaced evenly around the outer edge of the fuel.

With the lower vent wide open and top up, I place my electric starter in the charcoal, plug it in, and go remove the prepped ribs from the refrigerator. This is a good time to arrange your ribs on the rack for cooking. I'll cover that in the next section. In about 7-8 minutes, the charcoal is burning well and I remove the starter.

Once the grill is ready, place a drip pan underneath the cooking grid (the Oval works best for this method). You may use round or square foil pans for catching all drippings. Keep the bottom vent open at this time and close the lid while the chimney top is open somewhat. The dome temperature should be 300 F. Allow temperature to climb, but maintain a 375F. At that time, you may place the ribs on the grill.

Part III- Cooking

By now you're probably all thinkin' that ol' Jim's done lost his mind and I would've thought the same thing a month or two ago!!! Cook ribs at 375°? What happened to 200-225°? Well, the pizza stone in the bottom of the cooker changed everything. So, just trust me and go with it!! It is extremely important to be sure your thermometer is reading the proper temp. Check it with the boiling water method if you have any doubts. If you haven't already done so, now you will need to place your ribs in the rib rack. I prefer the el-cheapo Home Depot rib rack (*about \$6*) over the inverted V-rack. It holds five racks of ribs easily and they can't flop around as much. Place ribs in the rack and transfer to the grill in the middle of the grill. If you have another rack or two of ribs, place them on the grill leaning them against the outer edge of the ribs in the rack taking care that all of the meat is protected by your drip pan.

Grab a cold beverage of your choice, or a glass of JD, and sit back for two hours or so and watch the grass grow. DO NOT open the lid on the ceramic grill for any reason!! I mean DO NOT even think about it, not never, not no how!!! The beauty of the grill is the wonderful moisture

Pork / Ribs / BBQ

JSlot's Ribs Technique ~ continued ...

retention quality and that is diminished by opening the lid, IMO. I never, ever, open the lid when cooking on the grill until I feel the food should be done, or the Polder tells me to! After two hours, check your ribs. The rub should have formed a nice crust and the meat should have pulled back about a ¼" on the bone. Try to twist a rib off of one of the racks (*careful! it's hot!!*). If you can pull one off easily, they are done. If not, close the grill and cook for another 15 minutes or until done.

Part IV- Serving

To serve the ribs, separate ribs into single bone pieces and place on a platter or in a pan. If your ribs are done properly, you should be able to pull them apart easily one rib at a time. You can use a knife to separate them if you like, but it should not be needed. Disposable foil pans work great for holding ribs if you are not going to eat right away (betcha can't keep from nibblin'!!!!). IMHO, ribs done properly should never need sauce and I don't put any on mine. However, different strokes for different folks, as they say, so I've included a link to my dippin' sauce recipe below for them that wants it. Enjoy!!!!

Jim's Jack Sauce *Jim Slotterback*

Ingredients:

½ cup	cider vinegar	1 med.	bottle of Heinz ketchup
1 tsp	crushed red pepper	1 cup	molasses
½ cup	brown sugar	¼ cup	Worcestershire
tsp.	cayenne	3 Tbs.	soy sauce
1 cup	Jack Daniels	2 Tbs.	lemon juice
1 tsp	black pepper	3 tsp.	garlic powder
1 cup	French's mustard	1 tsp.	garlic salt

Cooking Directions:

Mix ingredients in saucepan and simmer until desired consistency.

Special Instructions:

If you use both cayenne and crushed red pepper it will be on the warm side for most palates, but if you like the bite, go for it!

Notes from the Kitchen Table:

JJ's direct cooking method is by far the best rib cooking method I have used. Unfortunately, you can't do a large quantity that way. Since I routinely cook 10-12 LBs of ribs at once, I developed the method detailed above. The results come as close to JJ's as any other method I

have tried. I would also like to add a note of thanks to Char-Woody and Spin for pioneering the firebrick/pizza stone idea and all the resulting experiments that made this method possible!!

Pulled Pork JJ

The methods of pulled pork go far beyond the history of this forum and dates over the last 100 or so years in the south. Its really rather simple, yet its finished product is a revelation. And this is where JJ comes from in his admonitions. Forgive me JJ if I am intruding here.

JJ has been a outstanding advocate of doing pulled pork in the following method.

Directions:

1. Heat...maintained at 200 to 220 degree's in the dome of your ceramic cooker
2. Boston butt is placed over burning charcoal on a grill directly over the fire with a drip pan to contain liquids under the Butt.
3. You can use JJ's rub, or plain salt and pepper or Jamaican Jerk to season prior to cooking.
4. This is low and slow... very low and slow, and a top Boston butt will take approximately 2 to 2.5 hours per lb. to reach the ultimate internal temperature of 200 degrees F.
5. Served southern style with buns, side sauces, cold slaw and assorted side dishes its a real treat.

I don't think anyone can claim to have invented it as it has evolved thru the southern cooks to its present day status. Some have improved the techniques, and the rubs, and this is where JJ shines Cheers...Char-Woody

My Favorite Mustard Sauce *ColaCooker*

Ingredients:

1 cup	white vinegar	1/4 cup	tomatoe catsup
3/4 cup	prep. yellow mustard	1/2 cup	Brown Sugar
1/2 med.	onion - minced	1/3 cup	water

Directions:

1. Mix the ingredients together in a saucepan and bring to a boil.
2. Reduce the heat to low and simmer until the onions are tender and the sauce thickens up a bit, about 25 or 30 minutes.
3. Pour sauce into a blender and blend until smooth.
4. Use hot or cold. Refrigerate unused sauce.

Santa Fe Cured Pork Loin *W.J. Miller*

From: National Pork Producers Council. For a taste of the Southwest and easy summer barbecues, grill this pork roast seasoned with chili powder, thyme, cumin and oregano.

Ingredients:

1	3-4 lb boneless pork loin roast		
8 cup	water	2 tsp.	coarsely ground black pepper
1 cup	sugar		
6 Tbs.	chili powder	2 tsp.	crushed oregano
2 Tbs.	salt	1 Tbs.	ground cumin
2 Tbs.	crushed thyme		

Preparation Directions:

1. In large saucepan, heat all ingredients EXCEPT pork loin to boiling, stirring to dissolve ground spices and mix cure ingredients thoroughly.
2. Remove from heat and cool to room temperature.
3. Place pork loin in glass container large enough to immerse roast in cure solution, cover and refrigerate 2-4 days. OR
4. Place roast in 2-gallon self-sealing plastic bag and pour cure solution over; seal bag and place in large bowl, refrigerate 2-4 days.

Cooking Directions:

1. Light the Primo and stabilize at 325°F;
2. Remove pork roast from cure, discarding cure solution. Pat pork gently dry with paper towels.
3. Place roast in rack over drip pan and cook for 45 minutes to an hour, until internal temperature is 155°F-160°F.

JJ's Q Sauce

Ingredients:

1 med. onion chopped	¼ tsp. cayenne pepper
4 Tbs. dark brown sugar	2 cups cider vinegar
2 Tbs. paprika	2 cups tomato juice
2 tsp. salt	¾ cup catsup
2 tsp. dry mustard	1 cup water
½ tsp. chili powder	

Directions:

1. Sauté the onions until they become transparent.
2. Place onions and the rest of the ingredients into a sauce pan and simmer, stirring often.
3. Taste after 20 minutes and adjust taste to suit you. Allow to simmer for 6-8 hours.
4. The longer the simmer, the better the taste. Water has to be added while simmering to keep it from getting too thick.

Muzzy's Smoked Sausage Stuffed Jalapenos

Ingredients:

Jalapeno Peppers
1 lb. Jimmy Dean Sausage
1 cup bread crumbs
1/2 cup parmesan cheese

Directions:

1. 1. Mix the Sausage, Bread Crumbs, & Parmesan Cheese. Cut the stem off the Jalapenos, ream out the seeds and membrane with an apple corer or potato peeler.
2. 2. Poke a hole through the end with a skewer.
3. 3. Stuff with the stuffing mixture. *Don't fill the pepper all the way - leave the end concave. The filling swells up when cooking. Don't forget the hole, either - the filling will pop out when it gets hot. Use latex gloves and don't touch anything private.*
4. 4. Cook along with your Q until the peppers are wrinkly, 1½ - 2 hours. Enjoy.

Mr. Beal's 'J.K's Wild Boar Soul

BBQ' Sauce *mike.flaherty*

Yes, we have (all sorts of) real BBQ in Seattle. An eclectic mix of folks from lots of different places. In the 80's there was a tiny place up on Cherry St, called J.K's Wild Boar Soul BBQ. You had to watch out for the needles on the sidewalk, dark little room with years of smoke on it, you'd order a pile of meat, and get a side of incredible beans, and 2 slices of white bread wrapped in foil. And change for the pop machine if you needed it. The proprietors name was Beal, I believe. As I recall, a retired navy cook and utter BBQ maestro. His sauce was spectacular, and he's also use that sauce as a base for his beans.

When Beal quit in the mid 80's, I thought my life was over. There was no other BBQ that even came close here. And it was the sauce that shone.

So the other night, I'm at a guy's house, downing margaritas and sampling various hot sauces, and he says "Try this!" I immediately knew what it was..... Beal's sauce! Amazing. This guy had eaten at the wild boar every week for years. He and his wife would bring in their attempts to duplicate the sauce, and after months of trying, Mr. Beal took pity on them and finally gave them his recipe. This is a "1/2" recipe, and makes 2 quarts.

Ingredients:

1/6 cup	salt	2	cups	(16oz)	tomato paste
2	cups	sugar	1	cup	Worcestershire
1/2 cup	heaping packed	1/2 cup	white vinegar		
	brown sugar	1	cup	yellow mustard	
1	cup	beef bouillon strong	6	cups	water
1/2 cup	Wrights liquid smoke. Yes, that's right.				

Kitchen Bouquet to darken *(Optional, don't worry if you don't have this)*

Chili Powder *(the real thing)*, cayenne, Daves, whatever to add heat.

Hatch ground chile is my favorite. I might try adding baby schezuan peppers or chili pequins next time. I also like to make a not too hot sauce, and serve with lots of sliced fresh jalapeno.

Directions:

1. Mix in a big pot salt, sugar, brown sugar, beef bouillon and water.
2. When sugar dissolves, add yellow mustard, white vinegar, liquid smoke, Worcestershire, tomato paste, kitchen bouquet and chili powder.
3. Simmer bubbling slowly for 2 hours.... will reduce by 1/3 and darken.

Q&A's:

How Much Chile Powder To Add?

It's impossible to tell- some chile powder is as hot as hell, some's not,

and some folks like really HOT sauce, some can't handle it. But I think you can find out quickly..... if it's HOT, just add so much (1/4 cup?) at a time, and then taste. That's about the only way I know of not to get into trouble with Scoville!

Personally, I like stuff pretty dang HOT. But since not many of my friends do (weenies!), I make it pretty "weak", and then add the hot either by spice or by fresh chopped japalano or serrano, to my own servings. I've been using this stuff called Chipotle Morita lately (Kinda like rough chopped chipotle peppers). Or (my soapbox) seek out HATCH chile powder from HATCH N.M. Delicious deep red rich stuff. OR...since it makes so much, I split it up and leave some of it "MILD" and make some of it "ROCKIN".

How Much Kitchen Bouquet To Add?

Well, I haven't the vaguest, but the recipe says "Add to darken" so a few small pourings (3 TBS) seems to darken the sauce somewhat, so there I go!

How Long To Cook?

I watched a friend make this one weekend, and he got confused. He didn't cook it enough. You need to simmer, so it's bubbling at, gosh how shall I say it... a low to medium rate, for 2 hours. Stove set at 2/3 the distance between low and medium. It will lose about 1/3 of its volume, and get darker and thicker. When it's done, it's not thin like it started out, and it's not paste. Stir occasionally, but I've never had it stick. If it's getting sauce on your stove as it cooks, you probably have it on too high!

Vaya Con BBQ!

I Adulterated Muzzy's Stuffed Jalapenos *and they were incredible!*

Ingredients:

- 1 lb. Jimmy Dean hot sausage, *browned in a skillet and drained on paper towel on a plate*
- 3 8 oz. packs of Philly cream cheese
- 3/4 cup bread crumbs
- 1/2 cup parmesan or romano finely grated

Directions:

1. Combine everything but the parmesan/romano.
 2. Warm the cream cheese a little to make it easier to mix.
 3. Stuff the same way 'ole Muzz says including the hole in the bottom of the pepper.
 4. Once peppers are stuffed, sprinkle the parmesan/romano over the top.
 5. Smoke with pecan for one hour at 240° - then kick up the temp to 350° for one hour to really soften the pepper. Try to keep the peppers standing up and they won't lose much of the filling at all. I used the Texas crutch only to keep my peppers standing upright. This stuffed 50 large Jalapenos.
-

Barbecued Ribs

Ingredients:

- | | |
|---------------------------------|--------------------------|
| 2 Tbl. olive oil | 1 onion chopped |
| 1 large garlic clove minced | 1 celery stalk, chopped |
| 1 cup ketchup | 1/4 cup red wine vinegar |
| 1/4 cup packed dark brown sugar | 1 Tbs. Dijon mustard |
| 2 Tbs. Worcestershire sauce | 1/2 lbs. baby back ribs |

Directions:

1. Heat olive oil in heavy saucepan and sauté the onion, garlic, and celery until tender, but not brown. (*about 5 min*).
 2. Add remaining ingredients and cook over low heat for 10 minutes.
 3. Poach the ribs in large pot of simmering water for 5 minutes.
 4. Drain and baste both sides with sauce.
 5. Cook the ribs at 300° until are done.
-

Lamb



Balsamic/Garlic/Rosemary Lamb

Mike Poole

Ingredients:

- | | | | | | |
|---|---------------------|--|---|-----|--------------------------|
| 1 | lg. | leg of lamb.
<i>butterflied & trimmed of excess fat</i> | 2 | lg. | sprigs of fresh rosemary |
| | | | ½ | cup | olive oil |
| 4 | garlic cloves | <i>peeled and crushed</i> | | | freshly ground pepper |
| | mesquite wood chips | <i>soaked 30 minutes before use</i> | ¾ | cup | balsamic vinegar |

Directions:

The Marinade

1. Remove leaves and from the Rosemary and chop lightly.
2. In a large bowl combine olive oil, balsamic vinegar, garlic, fresh rosemary, and several turns of a pepper mill.
3. Whisk together and pour into a large plastic ziploc bag.
4. Place the lamb in the bag and work the marinade in thoroughly.
5. Marinate for several hours at room temp or overnight in the refrigerator.

The Cooking

1. Build a fire in your ceramic cooker allow it to stabilize around 350-400°.
2. Add the mesquite chips.
3. Grill lamb for 12 minutes, turn and grill another 12 minutes on the other side. Resist the urge to peek before turning.
4. Check temp with a fast reading thermometer in the thickest part of the leg (135-140 F is medium rare).
5. Let rest for about 10 minutes after cooking and carve across the grain.
6. Serve with a full-flavored red wine (we had this with a wonderful Gigondas), grilled potatoes and a big salad.

Italian Hamburgers

Ingredients:

2 1/4 lb.	lean ground beef	3 Tbl.	olive oil
1	egg		salt
1	cup green olives, <i>sliced or chopped</i>		fresh ground pepper
1	onion, chopped		

Directions:

1. Mix together the beef, olives, onion, egg, and salt and pepper to taste.
2. Shape into 6 flat, thick disks.
3. Brush with olive oil on both sides.
4. Grill on the Primo at 325° for 10-12 minutes each side.

The Perfect Leg Of Lamb

Ingredients:

leg of Lamb	5-8 lbs.	1	tsp.	thyme
1	bay leaf	1	tsp.	sage
1-2	cloves of garlic	1	tsp.	marjoram
1	tsp. powdered ginger	3	Tbl.	soy sauce
	salt, pepper	3	Tbl.	olive oil

Directions:

1. Bring a 5 to 8 lbs. leg of lamb, with bone, to room temperature.
2. Prepare the following sauce: Mix together
 - a. A clove or two of chopped garlic.
 - b. 1 teaspoon each of salt and fresh ground black pepper.
 - c. A crushed bay leaf.
 - d. 1 teaspoon each of powdered ginger, thyme, sage and marjoram.
 - e. 3 tablespoons each of soy sauce and olive oil.
3. Trim excess fat off the lamb and pierce the meat with a fork in several places evenly over its surface.
4. Spread the sauce over the lamb on a baking pan (approx.. 12"x 9")
5. Heat your PRIMO to 400°F and cook the lamb for about 20 minutes.
6. Reduce heat to 325°F and roast for approximately 40 more minutes or until internal temperature reaches 170°F for medium.
7. Let the roast on a cutting board for about 15 minutes.

Balmy Rosemary's Lamb Loin Chops

Boris Karaman

Ingredients:

- | | |
|---|------------------------------|
| 6 lamb loin chops, cut 1¼ inch thick | 6 cloves of fresh garlic |
| several sprigs of fresh rosemary | ¼ cup extra virgin olive oil |
| 1 tsp. balsamic vinegar | freshly ground pepper |
| 1 tsp. mustard (I use either Stadium mustard or Kosciusko Spicy Brown Mustard by Plochman's Inc.) | |
| Salt (I use sea salt) | |

Directions:

Soak wood chips of choice, they will make less of a contribution to the flavor than when slow smoking.

The Marinade

1. Mince the garlic finely.
2. Heat the oil in a small frying pan until hot but not smoking.
3. Add the rosemary and several grinds of pepper to the oil, remove from the heat.
4. Strain the rosemary sprigs out of the oil, the oil will retain enough rosemary flavor.
5. Add the balsamic vinegar, mustard, and garlic to the oil. Stir until blended.

Preparation:

1. Trim the chops to your liking and place in a non-reactive bowl. (I use glass)
2. Pour the marinade over the lamb, working it into the meat.
3. Marinate for an hour or so, or overnight in the refrigerator. If marinated in the refrigerator, allow them to come to room temperature before cooking.
4. Fire up the grill to 700°, tossing in the chips. Caution: When operating the smoker at temperatures above 500° DO NOT open the lid quickly. Open it about an inch or so and let the flames subside before opening fully.
(Get everything ready to work quickly, have a pair of good tongs available)
5. Remove the lamb from the marinade, leaving a thin coating of oil with some of the garlic.
6. Sear the lamb on each side for about two minutes.
7. Close top and bottom dampers to barely open and roast the chops for an additional twenty minutes. A read with a quick check thermometer should show about 125° for rare and about 140° for medium to medium-well.

*Note: 140° is recommended for the “safe” temperature but I like it more rare. As always, I use only the freshest I can get from a source I trust.

I might substitute lime juice for the vinegar in the marinade. Consider adding grated ginger or grated fresh horseradish to the marinade. Spice as you wish. A dry rub of spices and herbs can be added after the marinade and before the grilling. My fiancée loves this dish, even though she hates mustards of all kinds. Try it with mashed potatoes, steamed carrots glazed with sugar and butter and a really cold beer or two or three.

Lamb Spiedies (the original)

Or venison, pork or beef, chicken

Ingredients:

1 cup	salad oil	1 tsp.	basil
1/4 cup	wine vinegar	1 tsp.	parsley
1/4 cup	Worcestershire sauce	1 tsp.	salt
1+ clove	garlic, chopped	1 tsp.	pepper
1 tsp.	oregano	3 lb.	cubed meat (3/4" cubes)

Procedure:

1. Pour marinade over cubed meat in glass bowl.
2. Marinate for 24 hours (except chicken, only a few hours).
3. Pull meat on skewers, cook over hot coals. (350 for 15-20 minutes)
4. Pull off skewers with Italian bread

La Bamba Spiedies *Endicott, New York Specialty*

Ingredients:

2 LB	Meat - beef, lamb, & pork	Salt & Pepper [to taste]
	<i>[cut into 3/4"-1" cubes]</i>	1 tsp garlic salt
1 TBS	oregano	1 Tbs. onion [minced]
2 TBS	vinegar	1 fresh lemon juiced
6 TBS	olive or salad oil	1 tsp basil
1 tsp	parsley	1 tsp fresh mint

Procedure:

1. Combine all and soak overnight. [Best if a week]
2. Place meat cubes on skewer and cook on grill (350 for 15 minutes) until brown.
3. Serve on French or Italian bread or Hoagie buns.

NOTE: Substitute Chicken if unable to obtain lamb. GUTEN APPETIT !

Fish - whether whole or cut into fillets - is becoming popular on the grill. But not every fish is a good candidate for the coals. Meaty fish such as swordfish, tuna, shark and monkfish are best, followed by grouper, halibut, mahi mahi and salmon. Though I hate messing with fish bones, they do keep fish moist and in one piece. So choose steaks over fillets. And with fillets, keep the skin on ...

Seafood



Since fish have less fat than red meat, it is essential that the grill surface be lubricated or that the fish be brushed with oil, or both, before grilling to prevent sticking. But don't overdo it or you'll cause flare-ups. Putting the skin side down first also helps to develop a firm outside crust. And be patient before turning the fish over. Cooked fish will naturally ease off the grill when it's done on one side.

Strong marinades obscure the delicate nature of fish, so steer clear of seasonings such as sesame oil, garlic and rosemary. (Keep seafood marinades light and short. No more than 30 minutes.) Heavy charring also masks the subtle flavor of fish. Therefore, you should cook fish at a lower temperature than red meat.

Knowing when fish is done is almost as tricky as getting poultry just right, though underdone salmon is less hazardous than rare chicken legs. For fillets or steaks, use the finger-poking method. When pressed with your index finger, the fish should spring back. If the flesh is mushy or leaves a permanent indentation, it's not yet done. If it flakes, it's overdone.

Whole fish are a little trickier, though the finger-poking method still works. You can also cut and peek by slicing into the thickest part of the fish and taking a look. Fish is done when it's opaque rather than translucent. You can also use the so-called Canadian method of 10 minutes per inch of fish measured at the thickest point.

Shellfish, with their delicate meat, require even more care on the grill. Shrimp are a natural, the larger the better. Ditto for large scallops and soft-shell crabs. A few minutes on either side is all you'll need for any of them, unless the shrimp are unusually large. Mollusks such as oysters, clams and mussels are fun on the grill. Just scrub the shells and put them on the grate. Remove them when they open, discarding any that don't.

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Grouper Filets *Use the Peach Salsa with this.*

Ingredients:

2	grouper filets	1	Tbs.	olive oil	
1	tsp	cilantro	1	Tbs.	lime juice
1	tsp	Worcestershire	1/8	tsp	salt
1/4	tsp	pepper			

Directions

1. Combine olive oil, cilantro, lime juice, Worcestershire, salt and pepper
 2. Marinate filets in the mixture for about an hour.
 3. Cook the fish over fresh lump at 400 to 450 for about 12 minutes.
 4. Tender, flaky and delicious!
-

Clams Casino *Spin and UncleBuck*

Our rendition of a favored appetizer in the Northeast. The recipe serves 4 (*3 clams each*) and is much easier to make than it reads.

Ingredients:

12 top neck clams	2 Tbs Green bell pepper - <i>diced small</i>
2 Tbs. Red bell pepper - <i>diced small</i>	1 Tbs. Shallot - <i>diced small</i>
1 tsp. garlic - <i>diced small</i>	12 Pimiento pieces ($\frac{1}{4} \times \frac{3}{8}$)
3 Bacon strips - <i>rendered</i>	$\frac{1}{2}$ cup Monterey jack cheese - <i>grated</i>
$\frac{1}{3}$ cup Parmesan cheese - <i>grated</i>	$\frac{1}{2}$ cup unsalted butter - <i>clarified</i>
12 dash Tabasco sauce	2 lemons
$\frac{1}{4}$ cup fresh parsley - <i>minced fine</i>	1 mini muffin pan

Preparation Directions:

1. Render the bacon in a pan over low heat - do not cook (*takes about 10 minutes*).
2. Remove, drain, cut each strip into 4 equal pieces, and set aside.
3. Mix the peppers, shallot, and garlic together and set aside.
4. Cut the lemons into 6 wedges each, set aside.
5. Shuck the clams. Rinse the meat well, drain, and pat dry, set aside. Pick the 12 best $\frac{1}{2}$ shells, thoroughly clean and dry. Clams tend to have some sand and mud in them and this should be removed.
6. Brush the inside and lip of the shells with butter and set level on the mini muffin pan.
7. Add a dash of Tabasco to each shell.
8. Add a clam to each shell, pressing down to form a shallow well in the center.
9. Place a pimiento in each well.
10. Cover the clams with Monterey jack cheese.
11. Top each with 1+ tsp of the pepper mixture.
12. Cover each with the parmesan cheese.
13. Top each with the bacon, pressing down slightly to contain the casino mixture within the shell. Sprinkle with the parsley.

Cooking Directions:

1. Prep your grill to cook indirect at 450F. Allow time for your cooking setup to be fully heated before starting the cook.
2. Cook for 15 minutes and remove. Serve with lemon wedges and the remaining butter.

Special Instructions:

Top neck clams are one size smaller than cherrystone clams. I use them because they are always tender, where cherrystones can sometimes provide a tough chew. The unused shells can be preserved for future

use by simmering in water until the meat stuck to the shell can be removed (30-45 minutes). Store wet (*dry shells tend to flake pieces*) in the freezer.

Swordfish with Mango Chutney

Palisin

Ingredients:

- 4 swordfish fillets (6-8 ounces each)
- 1/2 cup all purpose rub (*see recipe in Rubs and Marinades*)
- 1 cup Mango Chutney (*see recipe in Vegetables/Fruits./Salsa*)

Directions:

1. Coat each side of the fillet with 1 Tbs. of all purpose rub.
 2. Allow to sit covered in the refrigerator for at least 30 minutes.
 3. Cook at 350 degrees for 7-8 minutes on each side (*or 15-18 minutes without turning if cooking indirect*).
 4. Top with Mango Chutney and serve.
-

Smoked Fish in Soy Sauce & Wine Brine

3 Men with Nothing Better to Do

Ingredients:

- | | |
|--------------------------|-----------------------|
| 1 fillet of Fish | 1/3 cup sugar |
| 1/4 cup non-iodized salt | 2 cups soy sauce |
| 1 cup water | 1/2 tsp. onion powder |
| 1/2 tsp. garlic powder | 1/2 tsp. pepper |
| 1/2 tsp. Tabasco sauce | 1 cup dry white wine |

Directions:

1. Mix the above brine ingredients well, ensuring that all dry ingredients are well dissolved.
 2. Soak the fish in the brine for 8 or more hours, keeping all pieces covered with brine and refrigerated.
 3. Smoke in your favorite smoker over Hickory, Alder, or a mix of 2/3 Apple and 1/3 Cherry wood. Smoking times will depend on the thickness of the fish and the type of smoker you are using. Place largest and thickest pieces closest to the heat/smoke source
-

Gretl's Tuna *Gretl*

"I bought some beautiful yellow fin steaks last night. They were lean and as red as filet mignon. I marinated them very simply in olive oil, fresh limejuice, and pepper while waiting for the Primo to heat up. Then I peeled and seeded two fresh mangoes and pureed them in the blender with salt, pepper, more fresh limejuice, and red wine vinegar. I sliced a baguette loaf lengthwise and brushed it with olive oil. I grilled the bread on the cut side (very quickly!), brought the temp down to about 400, and then grilled the fish; about 3 min/side and a 4 min dwell. It was juicy and tender, and just barely pink in the center. I plated the bread first, topped by the sliced fish, followed by a few slices of Vidalia onion and drizzled generously with the mango sauce, which was then sprinkled with chopped cilantro for color. I served a salad and some asparagus on the side. The whole shebang from grocery to table took about 45 minutes, give or take, including heat-up time."

Ingredients:

4	5-8 oz yellowfin tuna steaks	1/4 cup	olive oil
2	fresh limes	1 1/2 tsp.	black pepper
1	fresh mango	1/4 tsp.	salt
1/3 cup	red wine vinegar	1	loaf french baguette
1	sliced medium vidalia onion	2 Tbs.	fresh chopped cilantro (parsley or basil)

Directions:

1. Using a ziploc bag, marinate the yellowfin tuna with a mixture of 1/4 cup olive oil, the juice of one fresh lime, and 1 teaspoon of black pepper. Allow to sit for at least 15 minutes.
2. Peel and seed the mango.
3. In a blender, combine the mango, 1/4 tsp salt, 1/2 tsp pepper, the juice of one lime and 1/3 cup red wine vinegar.
4. Slice the baguette lengthwise and brush with olive oil. Cut into lengths suitable for the slices of tuna desired.
5. Get the grill to 400 degrees. Place the bread cut side down for about a minute (*check for correct browning*). Remove to plate.
6. Grill the fish on the ceramic cooker at 400 degrees for 3 minutes a side then allow to dwell for about 4 minutes.
7. If desired, onion slices may be placed on top of the tuna when they are flipped. Otherwise the raw onion can be used in the next step.
8. Slice the tuna and fan five or so slices on top of the bread with onion slices on top of the fish and then generously drizzle mango sauce on top of it all.
9. Sprinkle with cilantro (*or parsley or basil*) for color.

Seared Tuna *with Onion Marmalade*

Bobby Que

My wife picked up a 2 pound plus fresh tuna filet from our fish monger today. I got some piment d'esplette from our local Williams-Sonoma store yesterday. The piment d'espelette is exotic but can be replaced by very good Hungarian hot paprika or Mexican Chile pepper. Here is what we did with them.

Ingredients:

2 lbs. fresh tuna 1/2 Tbs. olive oil
1 tsp. black pepper

For the onion marmalade:

1/8 cup	olive oil	1	large	onion, finely sliced
1/4 cup	aged balsamic vinegar	1/8 cup		sherry vinegar
1/4 cup	water			<i>(we used Nakano rice wine vinegar)</i>
1/2 tsp.	Kosher salt	1/8 ts.p		white pepper
1/2 tsp.	sugar	1/2 tsp.		Kosher salt
1/8 tsp.	piment d'esplette			<i>(a hot paprika like spice that is available at Williams-Sonoma)</i>

Directions: To make the Onion Marmalade.

1. Warm 1/8 cup olive oil in a saute pan over medium high heat.
2. Add onions and saute until golden brown.
3. Stir in both vinegars, water, salt, pepper,sugar and piment d'espelette.
4. Bring to a slow boil and cook until the liquid is evaporated. set aside.

Cooking Directions: To cook the tuna.

1. Marinate the tuna steak in the olive oil and pepper for at least 30 minutes
2. Get the grill up to 600 degrees
3. Place the olive oil and pepper coated tuna filet on direct for 2 minutes on side one, 3 minutes on side two, dwell an additional 2 to 6 minutes if you prefer the fish more well done.
4. Serve the tuna with the Onion Marmalade on the side.
Enjoy.

Melt-in-your-mouth Salmon

Greg Richey

Ingredients:

- | | | |
|---|--|-----------------------------|
| 4 | eight oz. skinless, boneless Salmon filets | |
| 1 | lemon | 1 lime |
| 2 | Oz Extra Virgin Olive Oil | Tony Chachery's Cajun spice |
| | Paul Prudomme's Poultry Magic | (red & yellow container) |
| | (green label) | |

Preparation Directions:

1. Wash filets and drain on paper towels.
2. Pour oil in small sauce pan, and squeeze the juices from the lemon and lime in.
3. Barely bring to a boil and remove from heat, cool down a bit.
4. Sprinkle the Tony Chachery's on one side and Paul Prudhomme's on the other side of the salmon.
5. Place in a lasagna pan, paint the oil mixture on the filets, and pour the remainder over them. Cover with plastic wrap and marinate in the refrigerator 1 - 2 hours.

Cooking Directions:

1. Bring the grill up to 300. Spray fish grill with Pam or similar product.
2. Add Jack Daniel's and Applewood chips to coals.
3. Cook salmon approx. 12 minutes per side and test for doneness (I press on the fish with my finger to test). Do not overcook.

Lemon-Herb Fish Fillets

Jack Dickson

For those who requested a recipe for orange roughy.

Ingredients:

- | | | | |
|----------|------------------------------|--------|-------------------------|
| ¼ cup | dry white wine | 2 Tbs. | lemon juice |
| 4 | medium orange roughy fillets | ½ tsp. | dried dill weed |
| ½ tsp. | dried tarragon | ¼ tsp. | salt |
| 1/8 tsp. | white pepper | | vegetable cooking spray |
| | lemon wedges -- optional | | |

Directions:

1. Combine wine and lemon juice in a shallow dish
2. Add fish, turning to coat.
3. Sprinkle fish with dillweed and next 3 ingredients.
4. Cover and marinate in refrigerator 30 minutes.

5. Remove fish from marinade; discard marinade.
6. Arrange fish in a wire grilling basket coated with cooking spray; place on grill over medium-hot coals.
7. Cook 4 minutes on each side or until fish flakes easily when tested with a fork.
8. Serve with lemon wedges, if desire.

If you would prefer not to grill, this should also work on a 275-300* ceramic cooker for 20-30 minutes using apple chips.

Scallops Wrapped in Bacon Method 1:

Ingredients:

- ½ lb. fresh sea scallops (1 ¼ to 1 ½ " across) (10-16 in number)
¼ lb. raw bacon (*very lean center cut*).
10-16 toothpicks soaked in water for 30 minutes

Perparation Directions:

1. Marinate scallops for 30 minutes or so in wine or lemon juice with water.
2. Take a ½ piece of bacon and wrap around the scallop securing in place with a toothpick.
3. Coat the exposed ends of the scallop with a favorite rub (Paul Prudhomme's Cajun magic or similar.)

Cooking Directions:

1. Cook over a drip pan on a seafood grill for 30 minutes at 375 degrees.
2. Turn half way through.
3. Serve alone or with a favorite cocktail sauce.

Scallops Wrapped in Bacon Method 2:

1. Precook the bacon in a microwave (less curling than a pan), rendering it on paper towels until it just starts to look like it is drying out. It should be limber but firm.
2. I sprinkle the exposed ends of the scallop with a favored rub and then lightly coat them with either unsalted melted butter or the rendered bacon fat.
3. I cook direct on a fish grill at 450F for 2 minutes per side. The scallop will be a tasty sear on the ends and a nice tenderness in the middle. The bacon will be cooked to chewy.

I can obtain fresh scallops. These are 1.25-1.5+" in diameter and at least 1" thick. You may have to adjust timing for the size you use.

Mesquite Crusted Salmon *Don Ianitelli*

Ingredients:

1 large Salmon Filet (<i>not steak</i>)	Mesquite Seasoning
Lemon Pepper Seasoning	½ stick butter
½ lemon (<i>juice of</i>)	½ cup heavy cream
Jamaican Jerk Sauce	

Preparation Directions:

1. Cut Salmon into serving portions as desired.
2. Spray tin foil or cooking grill with nonstick oil.
3. Sprinkle mesquite and lemon pepper seasoning liberally on salmon portions covering evenly and completely.
4. Let stand for 20 minutes.
5. Meanwhile, melt butter in saucepan adding lemon juice and heavy cream.
6. Add jerk sauce to taste.

Cooking Directions:

Cook salmon at 300 degrees until flaky but do not overcook. Serve salmon with sauce over top.

Salmon *with* Dijon Bourbon Glaze *Gretl*

This is a very forgiving recipe; you really can't screw it up. A higher heat with shorter cooking time produces a darker glaze. A lower heat for a longer time is better if you want to add some alder chips and get a smoky flavor.

Ingredients:

1 Salmon fillet, about 3-4 lbs.	3 Tbs. brown sugar
4 Tbs. Dijon mustard	3 Tbs. Bourbon
A bunch of fresh dill	Freshly ground black pepper to taste

Preparation Directions:

1. Combine the mustard, brown sugar, and bourbon.
2. Lay the salmon, skin-side down, on a rack over a drip pan with some water in it.
3. Slather the sauce over the salmon, sprinkle liberally with freshly ground black pepper, and lay fresh dill on top.

Cooking Directions:

Heat the grill to about 350 or so. I use a stone or firebricks to keep the

drip pan up off the grill just so the pan doesn't burn.

Special Instructions:

To serve, discard the dill and replace with fresh sprigs for appearance. This is good served surrounded by roasted new potatoes and fresh asparagus.

Gretl's Grilled Oysters *Gretl*

Ingredients:

1 pt.	oysters	2 Tbs.	extra virgin olive oil
1/4 tsp.	black pepper	1 Tbs.	chopped garlic
1/2 tsp.	hot sauce (<i>Sriracha sauce is good</i>)	1/2	fresh lime (<i>or lemon</i>) juiced
3-4	branches fresh Rosemary		

Directions:

1. Drain a pint of oysters (save the liquid for stew) and toss them with extra virgin olive oil, chopped garlic, freshly ground black pepper, a squirt or two of hot sauce (*Sriracha sauce is very good; it's available in Asian markets*), and maybe a squeeze or two of lemon or lime.
2. Get the grill going to about 300 to 350.
3. On a rack over a shallow pan lined with foil, lay branches of fresh rosemary. I put a bit of water in the pan to keep the drippings from burning.
4. Lay the oysters right on the rosemary in one layer.
5. Set the pan on a couple of firebricks.
6. Check the oysters after about a half an hour. They're done when they've shrunk up and are a nice brown color and are tender but not squishy. They have been left for as long as two hours without being ruined.

Notes:

I've used lower heat and longer time, and higher heat if I'm in a hurry. They are truly amazing. As far as smoke flavor...I have used alderwood chips, and I've used no chips at all. Both are good. Most of the flavor seems to come from the rosemary. Experiment and see what suits you!

Janet's Simple Haddock *Janet*

Ingredients:

4	5-8 oz haddock filets	1/2 cup	milk
1/4 cup	olive oil	2 Tbs	chopped garlic
1/4 cup	bread crumbs	1/4 cup	parmesan cheese (<i>fresh grated</i>)

Directions:

1. Soak fish in milk for about an hour.
2. Douse it in olive oil and garlic.
3. Put it on grill at about 300 for 10 minutes.
4. Then put a bread crumb and parmesan cheese (*fresh grated*) mixture on top and cook it about 10 minutes longer.

Dwell in the Shell *Hounddog*

"elegant, yet pleasingly casual"

Ingredients:

4	huge lobster tails	1	bit peanut oil
1-2	each limes		Garlic Powder
1	touch Lawry's Seasoning Salt		Butter
	New Mexican green chili powder (<i>Optional</i>)		
	Minced Garlic		
	Serves 2		

Preparation:

Picked up 4 huge lobster tails. Thought at first, 1 pound tails for each of us would be ok.

Naaaaahhhh - if two tails would be good, 4 tails for the two of us would be better, right ?

1. Get your shears and cut the clear membrane off the belly of the tail, getting rid of the tiny feet, exposing the meat.
2. Rinse them good, dry them with paper towel and place them shell side up on a cutting board. Take a heavy knife or cleaver, place it longwise (parallel) in the center of the shell and tap the back of the blade into the shell, cracking it ever so slightly. This is so our tail will lay flat on the grill. Do not take meat out of the shell !
3. Now flip them over, belly side up. Take a bit of oil (I used peanut)and pour a small amount on your fingers, and lightly rub the meat. Don't use much at all, barely a drizzle.
4. Grab a lime or two and squeeze juice and pulp all over the meat, liberally.
5. Then shake on garlic powder and a touch of Lawry's seasoning salt.
6. I then have to throw my favorite ingredient of all time, which goes on

everything I cook, New Mexican green chili powder. Don't worry if you don't have this, it's hard to find, and your lobsters will still be far and above any lobster you ever had before.

7. Place covered tails in fridge for an hour or so to marinade while your gettin' your cooker ready.
8. Get a good hot bed of lump going and preheat your cooker to 400 - 450 degrees. As all of you know, when it comes to seafood and a good hot fire, you must move swiftly because every minute counts.
9. Place tails, meat side down on the grill and press them flat. This is why we weakened the shells earlier with the tapping cleaver.
10. Set your metal cup on the grill also with butter and minced garlic so it will melt and sauté the garlic. Close the lid. If you don't have a metal cup to use on the grill while you're cookin', get one!
11. Open the cooker after 5 minutes and with a leather glove, carefully turn tails over onto their shells so meat is facing up towards the sky.
12. Take your cup (grab it with a leather glove please) with the butter and garlic, and spoon sautéed mixture onto the lobster tails. The tails will form a slight cupped shape which will hold most of the butter in place, but your fire will rage for a minute, and that is great.
13. Close the lid down and slowly begin to close top and bottom drafts so they can "Dwell in the Shell" for 5 more minutes.

Remember - with a good hot fire, 5 minutes per side, that's it. With 50 dollars worth of lobster on the grill, you definitely want to pay attention. I don't recommend holding any conversations with your company while you're fixin' this supper. Tell your family and friends that you'll socialize again after this crucial 10 minutes is over. Once everyone tastes what you've agonized and sweated over for 10 minutes, no more explanations will be necessary. Simply, Heaven on Earth! Serve with long grain and wild rice, corn on the cobs, asparagus, salad, just about anything. Even though we had melted butter to dip the lobster in, it wasn't really necessary. It was so good that were doing it again for the family tomorrow night. They'll be surprised when they get beef tenderloin steaks and lobster tails out of their brisket and pulled pork Hounddog. I'm not that good a cook, but these tails are truly world class. Give 'em a try.

Simple Spicy Shrimp *Cat*

Ingredients:

- | | | | |
|---|------|----------------|---|
| 3 | Tbs. | honey mustard | <i>(mix enough honey into grainy mustard until it tastes sweet/hot)</i> |
| 2 | Tbs. | dark soy sauce | 1/2 tsp. Tabasco sauce |

Directions:

Mix the above and stir into a pound of shelled shrimp. When they're well coated, lift them out of the sauce, skewer and grill.

Simple Pecan Smoked Salmon

The Naked Whiz

I don't know how it could be any easier! (Unless you come over and eat mine!)

Ingredients:

- | | | | |
|---|----------------------|---|----------------------------------|
| 2 | 12 oz. salmon filets | 1 | bottle Wishbone Italian Dressing |
|---|----------------------|---|----------------------------------|

Preparation Directions:

Place the salmon in a baking dish and cover with Italian dressing. Make sure both sides are thoroughly covered. Cover with plastic wrap and place in the refrigerator for 2 hours.

Cooking Directions:

1. Stabilize your grill at 375 degrees.
2. Place two packets of BBQ'r's Delight Pecan Wood Pellets (follow their directions on the package to prepare the little foil packets) on the fire (or use three to four chunks of pecan).
3. While you give them a couple minutes to start smoking, place the salmon filets in a fish grilling basket (I use the generic flat rotisserie basket that you can find at Lowes). Place the basket on the grid, skin side up.
4. Cook 12 minutes.
5. Turn the basket over and cook 13 more minutes.

Special Instructions:

If you like, slice 6-inch pieces of french bread lengthwise, lightly butter, add shredded parmesan cheese, close back up, wrap in foil, and place on the fire at the same time you start the fish.

Miso Salmon *Nature Boy*

"Thanks to RhumAndJerk for the book, and thanks to the book for the idea! The book: "The Asian Grill" Barich & Ingalls. I did the recipe with some variations/substitutions. Not sure how much of it had to do with the super fresh Wild Alaskan King Salmon that I used, but this was extremely tasty. The miso added a wonderful contrast of flavors."

Ingredients:

- | | | | |
|---------|--|---|------------------------------|
| 1/3 cup | miso paste (<i>this might be white, yellow or red</i>) | | |
| 1 | egg yolk | 4 | Tbs. sake |
| 3 | Tbs. brown sugar | 1 | Tbs. your favorite soy sauce |
| 3 | Tbs. broth (<i>dashi or chicken broth</i>) | 1 | lb. salmon filet |
| 1 | tsp. Sriracha Red Chili Sauce | 1 | tsp. onion powder |

Directions:

1. Heat the miso in a double boiler to soften.
 2. Add the egg yolk, sake, brown sugar, broth, soy sauce, chili sauce, onion powder to the miso to make a paste.
 3. Cut the filets into thick strips to allow more surface area for crusting.
 4. Slather the filets with the paste, and let sit 30-60 minutes.
 5. Grill 4-5 minutes a side at 500-550 (*brushing additional paste on before and after flipping*) until nicely crusted, and just flaking.
-

Salmon Dijon

Ingredients:

4	Salmon steaks	1/4 cup	lemon juice
2	tsp. mustard		salt, pepper
1/2 cup	olive oil		chopped fresh dill

Directions:

1. In a cup combine all ingredients and mix well by using a fork.
 2. Marinate the salmon with the sauce and refrigerate for more than 30 minutes.
 3. Grill at 300°F for 20 minutes by turning once. Salmon is done when firm to the touch.
-

Grilled Tuna With Orange Butter

Ingredients:

6	Tbs. unsalted butter	zest and juice of 1 orange
1	Tbs. chopped savory or flat leaf parsley	
1	1/2 lb. Fresh tuna 3/4-inch thick steaks	
	Coarse kosher salt and black pepper	

Directions:

1. In a small bowl, beat the softened butter with orange zest.
 2. Beating constantly slowly add the orange juice.
 3. Stir in the savory- set aside.
 4. Heat the grill at 350°F and place tuna on grill for 4-5 minutes on each side, brushing with orange butter.
 5. Remove, season to taste.
-

Sausage



Sausage

Originally Sausage making was a way to preserve meat trimmings left over on the butchers table. Salt and other spices were added to help extend the shelf life as were process of curing either by drying, smoking (hot or cold) or salting. As techniques improved people found Sausage to be not only a cheap and easy food, but a delicious one as well. Sausage is generally made from pork, but also from beef, veal, lamb, chicken, turkey and game. In recent times the quest for lower fat foods has driven many people to chicken and turkey sausage and the quality of these types of Sausage has improved drastically.

Since we are interested in Barbecue here, I will spend a little time on the curing process. Cold smoking occurs at 70-90 degrees and can take up to a week. Hot smoking is done anywhere between 100 and 190 degrees. If you are interested in making your own sausage I would suggest starting with the hot smoke method since the cold method can be dangerous if you don't watch it carefully. Hot smoking is done just like you would Barbecue a Brisket. Heat up your smoker once you have your Sausage prepared and place in smoker. Use a mild wood and smoke at a low temperature. Ideally to eliminate any chance of food poisoning you need to bring the internal temperature to 160 degrees. However you can take a middle ground. Smoke the Sausage partially at a low temperature to add a smoky flavor and then remove it from the smoker before they start to shrink and dry. Then when you are ready to serve them, cook until heated through being sure to cook sufficiently to kill any bacteria.

Types of Sausage

Andouille Sausage: A spicy, heavily smoked sausage made from pork chitterlings and tripe. French in origin, Andouille is a specialty of Cajun cooking. It's used in specialties like Jambalaya and Gumbo. Andouille is also especially good served cold as an hors d'oeuvre.

Bauerwurst: A coarse-textured German Sausage that is smoked and highly seasoned. It's usually steamed or sautéed.

Bierwurst or Beerwurst: (Does not contain Beer) A German cooked Sausage made with lots of garlic and is a dark red color. It's usually sold as sandwich meat.

Blood Sausage or Blood Pudding or Black Pudding: A large link sausage is made of pig's blood, suet, bread crumbs and oatmeal. Almost black in color, blood sausage is generally sold precooked. It's traditionally sautéed and served with mashed potatoes.

Bockwurst: Flavored with chopped parsley and chives, this ground-veal sausage is of German origin. It's generally sold raw and must be well cooked before serving.

Bratwurst: A German sausage made of pork and veal seasoned with a variety of spices including ginger, nutmeg and coriander or caraway. Though it is now available precooked, bratwurst is generally found fresh and must be well grilled or sautéed before eating.

Chorizo: A highly seasoned, coarsely ground pork sausage flavored with garlic, chili powder and other spices. It's widely used in both Mexican and Spanish cookery. Mexican Chorizo is made with fresh pork, while the Spanish version uses smoked pork. The casing should be removed and the sausage crumbled before cooking.

Frankfurter: A hot dog. You should know this one.

Sausage

Head Cheese: Not a cheese at all, but a sausage made from the meaty bits of the head of a calf or pig (sometimes a sheep or cow) that are seasoned, combined with a gelatinous meat broth and cooked in a mold. When cool, the sausage is unmolded and thinly sliced. It's usually eaten at room temperature.

Italian Sausage: This favorite pizza topping is a coarse pork Sausage, generally sold in plump links. Italian Sausage is usually flavored with garlic and fennel seed or anise seed. It comes in two styles: hot (flavored with hot, red peppers) and sweet (without the added heat). It must be well cooked before serving, and is suitable for frying, grilling or braising.

Kielbasa or Kielbasy or Polish Sausage: This smoked Sausage is usually made of pork, though beef can also be added. It comes in chunky (about 2 inches in diameter) links and is usually sold precooked, though an occasional butcher will sell it fresh. Kielbasa can be served separately or cut into pieces as part of a dish. Even the precooked Kielbasa tastes better when heated. This is my favorite in a bun.

Loukanika Sausage: Seasoned with orange rind, this Greek Sausage is made with both lamb and pork. Loukanika is a fresh Sausage and must therefore be cooked before eating. It's usually cut into chunks and sautéed.

Weisswurst: German for "white Sausage," weisswurst is a delicate Sausage made with veal, cream and eggs. It's traditionally served during Oktoberfest with sweet mustard, rye bread and beer.

This is just a sampling of the traditional Sausages you can find. Anyone equipped to make their own Sausage can come up with any mixture they please. Also many of these Sausages are now available (generally at health food stores) in a lower fat, chicken or turkey variation. The taste maybe somewhat different however.

Remember a couple of things. Many Sausages are now available in an uncooked variety so you can take advantage of smoking them yourself. Don't try to smoke a smoked Sausage unless you do it at a high temperature (225 degrees) and for a short period (1-2 hours). Do this to basically warm the sausage. If you are smoking uncooked sausages, please make sure that internal temperatures reach at least 160F.

Andouille Sausage *sprinter*

Here's the recipe for all of you who asked for it. Holler if you have any questions at all.

Makes 5 pounds of sausage:

Ingredients:

- | | |
|---|---|
| 3 Tbs. sweet Hungarian paprika | 2 Tbs. minced garlic |
| 2 Tbs. kosher salt | 2 Tbs. sugar |
| 1 tsp. red pepper flakes | 1/2 tsp. dried thyme |
| 1/4 tsp. ground mace | 1/2 cup water |
| 2 tsp. ground cayenne pepper | 1 Tbs. <i>freshly ground</i> black pepper |
| 1 tsp. curing salt (<i>optional-necessary only if cold smoking</i>) | |
| 5 lbs. pork cut into 1 inch chunks (<i>I used pork butt</i>) | |
| 30 mm. casings (could use larger, maybe 35mm-40mm) | |

Directions:

1. Grind meat through 3/8 inch grinder plate
2. Mix water and spices into meat
3. Combine well and pack tightly into casings.

Cooking:

Cook direct at 350 degrees for 7-8 minutes on each side.

Old-Fashioned Brats In Beer

Exported from MasterCook

Recipe By : Grilling, Picnics & Camping Cookbook by Pillsbury

Serving Size : 4

Ingredients:

- | | |
|---------------------------------------|---|
| 1 can beer -- (12 oz.) | 1 tsp. caraway seed |
| 4 each bratwurst | 1 can sauerkraut - <i>drained</i> (8 oz.) |
| 4 each Pepperidge Farm Hoagie Rolls | |
| 1/4 cup bell pepper -- <i>chopped</i> | |

Directions:

1. In medium saucepan or skillet, combine beer and caraway seed.
2. Prick bratwurst with fork several times; add to beer mixture.
3. Bring to a boil. Reduce heat; cover & simmer 10 to 15 minutes or until bratwurst are no longer pink.
4. Remove bratwurst from beer mixture.
5. Add drained sauerkraut and bell pepper to beer mixture; heat 'til hot.
6. When ready to cook on the grill, prepare the ceramic cooker accordingly.

Sausage

7. Place bratwurst on the grill, cook at 350°, turning often until browned. Cook 4 to 6 minutes.
8. Place buns, cut side down, on the grill. Cook 1 to 2 minutes or until buns are lightly toasted. Place bratwurst in buns.
9. Using slotted spoon, spoon sauerkraut on top of bratwurst. Enjoy.

Note: To broil, place bratwurst and buns on broiler pan; broil 4 to 6 inches from heat using times above as a guide. For a richer beer flavor, use a heartier dark ale or stout.

Char-Woody's Fire Cracker Brats

Char-Woody Credits to whomever..if there is one.

Bratwurst in onion/beer sauce.

Ingredients:

As many brats of your brand as you like!

- 1 cup or more of sliced or cubed onions, *Vidalia, or Texas Sweet or to your taste.*
- 20 can of your favorite beer... *guests drink 18 or 19 save the rest for cooking :-)*
- 2 Tbs. of Butter...*your brand :-)* Fun isn't it??

Preparation Directions:

Be prepared for some great eating...see cooking!

Cooking Directions:

1. Sauté the onions in butter in a pan suitable for how many brats you wish to make, or portions of em.
 2. Sauté till clear...not burned.
 3. Add half the beer to the onions.
 4. Add the brats to fill the frying pan (*loosely*)
 5. Add more beer to half way up the sides of the brats.
 6. Turn the brats until the brats are nice and puffy and changed to a gray color.
 7. Once they are nicely boiled in beer, but not splitting, remove to a platter and coat with common French's mustard.
 8. Grill over open fire at 400° to 500°F and turn 'em several times to get a nice browned exterior crusting with grill marks.
 9. Use your left over onions for a fill in the buns, your favorite sauce, sauerkraut, or however you like em. Even stuck on the end of a fork...
 10. Do not puncture the brats anywhere during the cook. They will cook internally with their own intense flavor as they are intended.
Enjoy... And if this is a duplicate of anyone's prior recipes..my apology!
-

Poultry



Lemon, Garlic, & Pepper Wings

A wing to introduce folks who don't like hot wings to.

Ingredients:

- 2 ½ lbs. wings, trimmed and separated
- ½ cup lemon juice
- 5 tsp. garlic powder
- 1 Tbs. black peppercorns
- 2 tsp. salt
- ¼ cup olive oil

Directions:

1. Mix all ingredients in a bowl. Marinade for at least two hours at room temperature.
2. Saving marinade, put wings on broiling rack and broil until browned and cooked through, (about 20 minutes) basting wings with marinade about every 10 minutes.
3. For ceramic smoker: Cook over direct heat for about 35-45 minutes at 250 degrees.
4. Transfer to platter and serve.

Cornfed's Wing Sauce *Cornfed*

Ingredients

- 5 Tbs. unsalted butter
- 4 Tbs. flour
- 2 pints Franks Red Hot Sauce
- ¼ cup fresh grated garlic
- 2 Tbs. chopped habanero peppers
- 2 Tbs. assorted fresh herbs

Preparation

1. Prepare a simple roux with a load of unsalted butter and some flour.
2. Add to this a large amount of Franks Red Hot (or whatever mild hot sauce you have on hand) and some fresh garlic
3. Let simmer for 20 minutes or so.
4. Add some fresh herbs at this stage of the game.
5. At some point during the simmer, I like to add several drops of Dave's Insanity Sauce to kick up the heat. This can be substituted with whatever insanely hot sauce you have on hand or, perhaps even better, some real habanero peppers.

Chicken Cordon Bleu

YB Source: Better Homes and Gardens

Ingredients

- 6 medium skinless, boneless, chicken breast halves
- 1 5 oz. container semisoft cheese with garlic and herbs
- 2 oz. very thinly sliced fully cooked ham
- ½ cup fine dry seasoned bread crumbs
- 1 Tbs. snipped fresh parsley
- ½ cup milk
- Nonstick spray coating
- 1 Tbs. margarine or butter, melted

Directions:

1. Place each chicken breast half, boned side up, between pieces of clear plastic wrap.
2. Working from the center to the edges, pound lightly with the flat side of a meat mallet to 1/4-inch thick.
3. Remove plastic wrap.
4. Spread chicken with cheese.
5. Place ham, cutting to fit, over each chicken breast.
6. Fold in the long sides of the chicken and roll up into a spiral starting from the short edge.
7. Secure with wooden toothpicks.
8. Combine bread crumbs and parsley in a shallow dish.
9. Dip chicken rolls first in milk and then into the bread crumb mixture to coat.
10. Spray a 2-quart rectangular baking dish with nonstick coating.
11. Place chicken rolls, seam side down, in prepared baking dish.
12. Drizzle with melted margarine or butter.
13. Place pan on plate setter and pizza stone in the Primo.
14. Bake in a 400 degree F Primo for 30 to 35 minutes or until lightly browned and chicken is tender and no longer pink.

Buffalo Wings

This is the official recipe for Buffalo wings. They aren't from some forgotten part of a bison, they're actually chicken. (hey, some people have asked!) They're named for the city where they were created: Buffalo, New York. The legend of their creation is another testament to American ingenuity; if I get enough requests, I'll add it. Until then, check out the recipe!

Ingredients:

- 2 ½ lbs. chicken wings, trimmed and separated
(and use that triangular meatless part for soup, or throw it out...)
- ½ stick of butter/margarine
- 4 - 5 Tbs. Tabasco, or other hot sauce
- enough oil to deep-fry

Directions:

1. In a saucepan, melt butter.
2. Add hot sauce to melted butter. (a little experimentation with amounts will be necessary to find the right amount of heat for you.)
3. After mixing the butter/hot sauce, lower heat.
4. Heat frying oil to medium high and deep fry wings until brown and crisp, 10 to 15 minutes.
5. Drain on a paper towel.
6. Put wings in saucepan, and toss to coat evenly.
7. Transfer to platter and serve with Blue Cheese (traditional) or Ranch dressing and celery sticks.

For ceramic cooker:

1. Melt butter, add hot sauce, marinate in the warm mixture for ten minutes or so.
2. Place on indirect heat in the grill for about 35-45 minutes at 250 degrees (butter will burn on direct heat).

BRINE Boneless Skinless Chicken

Directions:

1. Brine them for 90 minutes (1/4 cup each salt & sugar to 1 quart water).
2. Rinse & pat dry, sprinkle on some dry rub (one without too much salt).
3. Put them on the grill at 170 and run it up gradually to 300 over the next half hour, with apple & pecan for smoke. They're done in 30-40 minutes; flip part way through.

This makes a great sandwich: toasted crusty roll, lettuce, tomato, sweet onion, grainy mustard.

Chicken Ya Ya *WessB*

Yield: 4 servings

Ingredients:

1	2 ½-3 LB chicken skinned & cut into halves	1/2 tsp.	salt
½ tsp.	red pepper	1/2 tsp.	chili powder
½ tsp.	paprika	1 Tbs.	reduced calorie margarine
1 cup	finely chopped onions	1/2 cup	finely chopped bell pepper
½ cup	finely chopped celery	1	6 oz can orange juice concentrate
2 Tbs.	tomato paste	2 Tbs.	honey
1 Tbs.	low sodium Worcestershire Sauce	1 tsp.	grated orange peel
1/4 tsp.	ground ginger		
1/4 tsp.	hot sauce		

Directions:

1. Preheat the grill to 350 degrees F. Set up for an indirect cook
2. Arrange the chicken halves in an eight inch pan sprayed with vegetable cooking spray.
3. Combine the salt, red pepper, chili powder and paprika; mix well and sprinkle over the chicken; set aside.
4. Combine the melted butter, onions, bell pepper and celery in a small pan. Sauté, stirring constantly for five minutes.
5. Add all the remaining ingredients. Cook, constantly stirring, for five more minutes, or until the sauce thickens, then remove from the heat and pour over the chicken. Cook for 30 minutes.
6. Turn the chicken over and baste with the sauce. Cook, uncovered, for 30 minutes longer, or until the chicken is tender, basting often.

Note: Rather than use margarine to sauté the vegetables, I have used Pam, spraying both the vegetables and the pan. Works just as well. Also, for a little spicier dish, try using Chinese red pepper instead of the ground red and use a Tbs. of hot sauce. I also usually leave out the ginger.

Parmesan Cornish Hen JJ

Ingredients:

- | | | | |
|---|---------------------------------|---|----------------------|
| 2 | cornish hens or one cooking hen | | |
| 1 | eggs | 1 | pt. sour cream |
| 6 | Tbs. Italian bread crumbs | 6 | Tbs. Parmesan Cheese |

Preparation Directions:

1. Mix the eggs and sour cream and coat the birds completely.
2. Mix the Italian bread crumbs and parmesan cheese then liberally cover the birds with this mixture.

Cooking Directions:

1. Get the grill up to 350* temp and place birds on a rack over a drip pan.
 2. Cook for 1 hour and then kick up the temp to 400° for 10 minutes to brown.
 3. Let sit at room temperature for an hour or so, or cover and refrigerate for several hours.
-

Peruvian Roasted Chicken

Ingredients: Serves: 4

- | | | |
|----------|--------------------|-----------------|
| 2 ½ Tbs. | garlic powder | 1 whole chicken |
| 4 | tsp. ground cumin | |
| 4 | Tbs. white vinegar | |
| 2 ½ Tbs. | paprika | |
| 2 | tsp. black pepper | |
| 3 | Tbs. white wine | |

Directions:

1. In med. sized bowl, mix the first 6 ingredients.
2. Wash chickens thoroughly with lemon water and remove excess fat from inside chickens.
3. With a large carving fork poke deep holes all over chicken, including under wings.
4. Rub the marinade thoroughly inside and outside the chicken.
5. Seal chicken in a large plastic bag and marinate for at least 2 hours (but preferably up to 24 hours) in refrigerator.
6. Remove chicken from bag. Use left over marinade for basting.
7. Place the chicken on a vertical roasting stand (or V-rack) over a drip pan and roast at 350 degrees for 45 to 55 minutes.

Un-fried Chicken *Newsense*

After one taste, my kids asked if they could have this every night.

Ingredients:

1 Chicken, cut up (<i>about 3.5 pounds</i>)	1 tsp. thyme
4 Tbs. butter	1 tsp. lavender
3 cup buttermilk	salt and pepper to taste
4 cloves garlic, minced	5 tsp. kosher salt
½ cup parmesan cheese	1 ½ cup prepared breadcrumbs
1 tsp. basil	Prepared breadcrumbs
1 tsp. rosemary	2 ½ tsp. black pepper
1 tsp. parsley	2 cup unseasoned croutons

Preparation Directions:

1. Preparation time: 45 minutes
2. Cooking time: 1 hour

For the Chicken:

1. Place the cut-up chicken (2 breasts, 2 thighs, 2 wings and 2 legs) in a bowl and pour the buttermilk over it.
2. Let it stand a room temperature for 30 minutes.
3. Meanwhile, prepare the bread crumbs (see method below.)
4. Whisk together the bread crumbs, cheese, thyme, rosemary, salt and pepper in a wide pan. Evenly coat the chicken with the bread crumbs and place the pieces on a baking sheet.
5. Let the coated chicken stand for 15 minutes.
6. Meanwhile, heat up the grill.

For the bread crumbs:

1. Put the croutons in a food processor.
2. Put the butter, garlic and herbs in a small saucepan and heat over low heat until the butter melts.
3. Put the butter mixture in the food processor with the croutons and add the salt and pepper. Process until the croutons are reduced to a wet and fine bread-crumb mixture.

Cooking Directions:

1. Heat the grill to 350-400 and put on a place-setter.
2. Put the pan with the chicken right on top of the place-setter and cook for 1 hour or until the juices run clear.
3. Eat and enjoy.

Rosemary Garlic Turkey

Ingredients:

Whole turkey
Tony's Creole dry seasoning
2 cloves garlic

Directions

1. Wash turkey and pat dry.
 2. Place one clove of garlic under the skin of the leg and one inside the cavity of the turkey.
 3. Oil the outside of the turkey, sprinkle with dry seasoning and place the rosemary and dry thyme into the turkey.
 4. Set your PRIMO at 275° and smoke the turkey on a V-rack.
 5. Use meat thermometer. When it reads 180° it is done.
 6. Let cool for at least 20 minutes before carving.
-

Honey Mustard Chicken *Cathy Loup*

When there's no time to brine, this is our favorite way to do chicken on the ceramic cooker. Good with smoke (I like pecan and/or cherry) or without.

Ingredients:

4	lb.	chicken, butterflied	Olive oil
3	Tbs.	Dijon mustard	Rosemary
1	Tbs.	honey	Dry thyme
2	tsp.	soy sauce	
2	Tbs.	olive oil	
salt & pepper			

Preparation Directions:

1. Flatten the chicken out, skin side up. Whack it with your fist to crack the breastbone (for easier carving). Fold the wing tips back and tuck them under the chicken. Salt and pepper both sides.
2. Blend the mustard, honey, soy and oil. Brush generously on both sides. Let sit at room temperature for an hour or so, or cover and refrigerate for several hours.

Cooking Directions:

1. Roast over direct heat (*no drip pan*), at a grill temp. of 270 (*about 300 dome*).
 2. Start skin side up; after 50-60 minutes, flip the skin side toward coals.
 3. Roast another 30 minutes or so, until skin is golden brown and crispy and the meat is done to your liking.
-

Goat Cheese-Stuffed Turkey Burgers with Roasted Red Pepper Relish *FlaBQ*

Ingredients

- | | |
|--|---|
| 1 1/2 lbs. ground turkey | 4 7-ounce jars roasted sweet red peppers rinsed, drained, patted dry, chopped |
| 6 Tbs. fresh breadcrumbs | 1 1/2 cups chopped onions |
| 1 Tbs. fresh lemon juice | 3 tsp. finely chopped garlic |
| 1 tsp. dried thyme | 4 1/2 Tbs. cider vinegar |
| 1 1/8 tsp. salt | 3 Tbs. sugar |
| 1/2 tsp. ground black pepper | 1/4 tsp. dry mustard |
| 6 Tbs. soft fresh goat cheese
<i>(such as Montrachet)</i> | 1/4 tsp. cayenne pepper |
| 6 hamburger buns | |
| 3 Tbs. olive oil | |

Preparation:

For Burgers:

1. Combine turkey, bread crumbs, lemon juice, thyme, salt and pepper in large bowl.
2. Mix well.
3. Divide turkey mixture into 6 equal portions.
4. Form 1 portion into two 4-inch diameter patties.
5. Place 1 tablespoon goat cheese atop 1 turkey patty; place second patty atop cheese.
6. Seal patties at edges to enclose cheese.
7. Repeat with remaining 5 portions. *(Can be prepared 4 hours ahead. Cover and refrigerate.)*

For Relish: Makes about 2 cups.

1. Heat oil in heavy large skillet over medium-high heat.
2. Add red peppers and sauté 2 minutes.
3. Add onions and garlic.
4. Cook until onions are tender, stirring frequently, about 5 minutes.
 - a. Mix vinegar and sugar in small bowl until sugar dissolves.
 - b. Stir vinegar mixture into red peppers.
 - c. Mix in mustard and cayenne pepper.
5. Season with salt.
6. Continue cooking relish until all liquid has evaporated, stirring frequently, about 6 minutes.
7. Cool to room temperature.

Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before using.

Cooking

1. Prepare the grill to 450*.
2. Grill burgers until cooked through, about 5 minutes per side.
3. Grill hamburger buns, cut side down, until lightly toasted.
4. Place turkey burgers on bottom half of buns.
5. Top burgers with Roasted Red Pepper Relish, then bun tops and serve.

Serves 6

Mouth Watering Chicken Wings

Ingredients

- | | |
|---------------------|------------------------------------|
| 12-24 Chicken wings | 4 large lemons |
| 1 stick of butter | 1 Bottle of Texas Pete's hot sauce |

Directions: Heat your PRIMO to 300°-325° F

1. Take the pieces of chicken wings and cut drum and wings in half at the joint.
2. Clean chicken with water. Place cleaned chicken into large pot, cover with cold water.
3. Take 4 large lemons, cut in half and squeeze juice into water with chicken. Add squeezed lemon halves and let sit for 35 minutes.
4. Place wings on grill. Flip wings every 15 minutes for one hour or until skin is crisp.
5. Take one stick of butter and one bottle of Texas Pete's hot sauce and heat on stove to simmer.
6. Place wings and sauce in large bowl and mix.

Teryaki Chicken

Ingredients:

- | | |
|----------------------|-------------------------|
| 1 ½ Tbl. soy sauce | 1 Tbl. honey |
| ½ tsp. sesame oil | 1 garlic glove, crushed |
| 1 tsp. ground ginger | 2 chicken breasts |

Directions:

1. In a shallow bowl, combine the soy sauce, honey, ginger, oil and garlic and stir to blend.
2. Add the chicken, toss to coat completely, and let stand to marinate.
3. Start your PRIMO and set the temperature at 300°F. Grill the chicken breasts for 30-40 minutes or until are done. Turn the chicken once while cooking.

Butterflied Turkey *w/ Mushroom Stuffing*

Cathy Loup, adapted from Richard Olney

Stuffing the bird under the skin adds great flavor & helps it brown.

Ingredients:

- 1 turkey (12-15 lbs.) with no rips or tears in the skin, brined overnight*
- 6 oz. sweet butter
- 2 lb. fresh white mushrooms, minced (*by hand, or pulsed in processor*)
- 2 oz. dried porcini mushrooms (*optional*), soaked in warm water until soft
- lemon juice & grated nutmeg to taste (*optional*)
- salt & pepper to taste
- 1 large onion, minced
- 1 lb. fresh ricotta cheese
- ½ cup freshly grated Parmesan cheese
- ¼ cup heavy cream (*approximate*)
- ½ cup dried bread crumbs (*approximate*)
- thyme or other fresh herbs, minced (*optional*)
- olive oil

Preparation Directions:

Make stuffing:

1. Melt 4 oz. butter in large skillet
2. Sauté mushrooms over high heat until they give up their liquid & cook dry.
3. Add optional porcini - drained, squeezed dry, & minced - when mushrooms start to brown.
4. Season with salt & pepper plus a squeeze of lemon & a bit of nutmeg if desired.
5. Cool & chill. Can be made ahead & frozen.
6. Melt the remaining 2 oz. butter and sauté onion slowly until golden. Salt & pepper. Cool and chill.
7. In large bowl, blend mushrooms, onions & ricotta well. Add enough parmesan to bring to a firm consistency.
8. Add a little heavy cream & a handful or two of bread crumbs to help bind stuffing.
9. Add herbs, salt & pepper to taste.
10. Chill very well.**

Turkey:

1. Rinse & dry the turkey well. With a sharp knife or poultry shears, cut it down the backbone.
2. Spread it out, breast up, & whack it with the flat of your hand to flatten it. I cut out the wishbone for easier carving later.
3. Loosen the skin from the flesh along legs, thighs & breast. This is easy

Poultry

to do if the skin is not torn. If you do tear it, it can be patched with needle and thread.

4. Stuff the bird: use one hand to lift the skin and other to push handfuls of stuffing underneath. Coat the legs & thighs well first, using your clean hand to mold & force stuffing into place. Then coat the breast.
5. Fold the neck skin flap under the bird. Anchor by folding the wing tips back & under.
6. Rub the exterior with olive oil, then season with salt & pepper.
7. The bird can be stuffed the night before cooking and refrigerated; the meat picks up even more flavor this way.

Cooking Directions:

1. Roast over a water-filled drip pan at a dome temp of about 325. Smoke is optional; I like apple & pecan. Figure roughly 15 minutes per pound & take the bird off when the breast meat reaches 160 degrees.
2. Let it rest 30 minutes before carving. No gravy needed.

Special Instructions:

*Brine: 1 cup each kosher salt & sugar to 1 gallon water. Chill brine well before adding turkey.

**Stuffing can be made several days ahead & refrigerated. I've even frozen it for months with no significant loss in flavor; if you do this, add some fresh herbs & a little lemon juice after it's defrosted.

Duck

Ingredients:

- 1 whole duck
- 1 apple, chopped
- Chinese barbeque sauce (red dry powder)

Directions:

1. Wash whole duck.
 2. Chop 1 apple and place inside.
 3. Rub outside of duck with Chinese barbecue sauce. (Red dry powder).
 4. Place duck on grill and cook at 325° for 1 1/2 to 2 hours or until thickest part of meat reaches 180° with meat thermometer.
-

Dead Simple Spatchcocked Chicken

The Naked Whiz

Time and temp suggested by BluesnBBQ - Thanks! Spatchcocking details from an article in the Washington Post. Here's a dead simple method of cooking whole chickens in less time than cooking them whole, and less bother than cooking pieces. Spatchcocking is supposedly of 18th-century Irish origin and means "to butterfly". My English wife says she always used to go down to Tesco's (English supermarket) on Saturday afternoon to buy spatchcocked chickens half price. She knew all about them!

Ingredients:

- 1 whole young chicken
- 2-3 Tbs. favorite rub (*JJ's is nice*)

Preparation Directions:

Spatchcock the chicken:

1. With sharp kitchen or poultry shears, cut the backbone out of the chicken by cutting along one side of the backbone, then along the other.
2. Turn the chicken over and press down to flatten it. If you find that the chicken doesn't want to stay flat, you can use two skewers in an "X" pattern to hold it flat.

Cooking Directions:

1. Place the chicken cut side down on the cooking grid and cook for about 20 minutes at around 300F.
2. Turn it over for another 20-25 minutes at the same temperature level. Final check should be done with a meat thermometer.

Special Instructions:

1. You can add your favorite rub before placing the chicken on the grill.
 2. You can also add your favorite sauce 10 minutes from the finish.
 3. Smoking is optional. I used BBQr's Delight Orange smoking pellets for the entire cook.
-

Whole Roaster Chicken *Sprinter*

I cooked a 6 pound whole roaster, the first time in a long time as the wife is not too crazy about chicken cooked this way. I promised her it would turn out good and that it would be done all the way through and not raw, she gave me the go ahead. Bird was moist, tender, and VERY flavorful and even the wife had great things to say about it. Kids both had seconds as well and we have some leftover for sammiches. Pretty simple but I often find that simple is better.

Ingredients:

- 1 6 lb. whole roaster
- ½ cup Emeril's Rustic rub *(see rub section)*
- Garlic flavored olive oil *(can use oil from the tomatoes)*
- 12 oil packed sun dried tomatoes

Directions:

Day ahead

1. Mix ¼ cup of the rub with enough water and oil to make a nice paste.
2. Rub the underskin portion of the chicken with the paste. Lifted as much of the skin as possible and get it all over and inside the cavity well.
3. *Insert about a dozen or so large sun dried tomatoes packed in garlic oil (made these earlier this year from the garden). (The oil I mixed the rub with was from this sun dried tomato bottle and was VERY flavorful, garlic and tomato flavor was great.)*
4. Rub down the outside of the skin with the oil and then applied some more dry rub to the whole thing.
5. Take more rub and add water to make a liquid solution out of it and inject the whole bird with it. *(I make this somewhat thin as too much spice in this and you really get a concentrated spice bite of meat, then some with none. I like to make the injector marinade 6).* Place in the fridge for 24-30 hours.

Day of the cook

1. Cooking is simple. Get the grill to about 350.
 2. Place some fire bricks on the grill and set a pie plate on those. Then set a vertical chicken sitter in that with some water in the pie place and in the pan of the chicken sitter (if the sitter has a pan).
 3. Cook for about 2 hours at 325-350 with some orange or pecan wood.
 4. Let it rest for 10-15 minutes and then carve.
-

Brant's Brined Beer-Butt Bird

Brant Warren

An incredibly moist and delicious variation of beer-butt chicken. This recipe also works well with turkey.

Ingredients:

1 roaster chicken

Brine

2 qrt. water

½ cup salt

½ cup honey

¼ cup red wine vinegar

2 tsp. ground cinnamon

3 or so whole bay leaves

Dry Rub

Equal parts paprika and dark brown sugar

Mix in whole basil to taste

Add a little cayenne pepper

Beer-Butt Mixture

Mostly beer

Some red wine vinegar

Even less Worcestershire sauce

Directions:

Brine

1. Leave chicken in refrigerator while preparing the brine mixture.
2. Combine brine ingredients and bring to a boil over high heat.
3. Remove from heat and stir down any foam.
4. Chill the mixture (warm water may spoil the chicken??).
5. Clear chicken cavity and wash.
6. Place chicken in brine mixture, breasts facing down.
7. Add water to cover the chicken and stir.
8. Cover and refrigerate for 12 hours.

Marinade

1. Discard brine mixture.
2. Rinse chicken thoroughly and pat dry with paper towel.
3. Apply dry rub between skin and meat by starting at the bottom of the front of the chicken, the skin can be gently separated from the breasts. Try not to tear the skin.
4. For a prettier finished chicken, wipe off any dry rub on the outside of the skin, and lightly rub the skin with butter.
5. Wrap tightly in plastic wrap, place in a plastic bag, and refrigerate for 24 hours.

Cooking

1. Bring grill to 275 degrees.
2. In a chicken sitter, combine the beer-butt mixture ingredients. Do not overfill.
3. Set sitter on a drip pan, and set the chicken on the sitter.
4. Using a Polder in the thigh, cook at 250 - 275 degrees until 180 degrees internal. The breast should be about 170 when the thigh hits 180.

Mexican Chicken Lasagna

El Paso Chile Co. Cookbook

Ingredients:

6	long green chiles	2	tsp.	salt
8	cup (approx) smoked chicken, chopped	2	cup	tomato-based salsa
3	tbs. olive oil	2	cup	chicken broth
2	cup corn oil	1½	tsp.	oregano, crumbled
3	cup chopped onion	4	cup	grated cheese (combo of mexican cheeses is good)
24	6" corn tortillas	16	oz.	sour cream, whisked until smooth
3	garlic cloves, peeled & minced			
2	tsp. ground cumin			

Preparation:

1. Roast, peel, and coarsely chop peppers (should be about 1 cup).
2. Warm the olive oil over low heat. Add onions, garlic, cumin and oregano. Cook covered, stirring once or twice, for about 15 minutes.
3. Stir in chicken broth, salsa, green chiles and salt. Raise heat. Bring mixture to a boil, lower heat slightly, then cook briskly for about 20 minutes uncovered.
4. Let sauce cool to room temperature. Reserve two cups and combine the rest with the chicken.
5. Warm about 1" of corn oil in a deep skillet over medium heat. Using tongs, immerse the tortillas one at a time in the oil then transfer to absorbent paper. The tortillas should only be in the oil a few seconds each. The oil should be hot enough to soften the tortillas, but not hot enough to brown or crisp them.
6. Arrange 8 of the tortillas overlapping in the bottom of a 10x14 pan. Spread half the chicken over the tortillas.
7. Arrange 8 more tortillas over the chicken. Sprinkle half the cheese over the tortillas and cover with remaining chicken mixture.
8. Arrange the final 8 tortillas on top of the chicken mixture. Cover with the reserved sauce. Sprinkle remaining cheese over the sauce.
9. Spread the sour cream on top of the cheese. Bake about 45 minutes at 350F or until the dish is bubbling, crisp around the edges and the topping is set.

Outrageously Good Duck Gail

Last night I cooked duck. It was a late dinner, but unbelievable according to my better half and others. I used a concoction of my own and you really need to try it. It looks long, but it only takes a moment to squeeze the limes and orange directly into the duck. Very quick to prepare.

Ingredients:

- 1 5 lb. duck, washed and dried inside and out
- 1 orange (*juiced - valencia worked fine*)
- 2 limes
- 1 piece ginger about the size of a thumb
- ½ tsp salt

Directions:

1. Lightly salt the inside of the duck
 2. Peel the ginger and cut two small 1 inch thin slices off and stick one piece in between each breast and the breast skin. You can find a way to do this near the neck area, just go slow so you don't make a hole in the skin.
 3. Slice the remaining ginger in thin slices and place two or three pieces in the cavity.
 4. Cut the orange in two and squeeze the juice from both halves inside the cavity, rub the outside of the duck with the cut side of the orange just to give it some more flavor and then stick ½ of the already squeezed orange inside the duck.
 5. Do the same with the limes, but no need to rub the duck with it.
- * You will have to tilt the duck up a little to keep the juice inside while you are doing the rest of this operation ...
6. Tie the legs together with wire or other non flammable stuff--I wired together two paper clips and it did the job.
 7. Take the remaining ginger, peel and boil it in about ½ cup water and put in the bottom of the drip pan.
 8. Put the duck on the v-rack in the drip pan, lightly salt the outside and cook at 400 degrees for 2 hours. (*None of the juice came out because the legs were tied pretty closely.*)
 9. When done, let sit with aluminum foil over it for about 5 minutes.
 10. Carve and spoon some of the juice over each serving.

SERVES 3 if you aren't very hungry, otherwise, you need two ducks for 4 people, even though they look big when raw.

Beer Can Chicken

Ingredients

- 1 whole chicken
- 2 Tbs. dry Creole seasoning
- 1 can beer

Directions

1. Rinse the chicken inside and out under cold running water.
 2. Sprinkle 1 tablespoon of seasoning inside the body and another tablespoon at the outside of the bird.
 3. Prepare the PRIMO at 325°. Pop the tab on the beer can.
 4. Using a "church key"- style can opener, make 6-7 holes in the top of the can.
 5. Pour out the top inch of the beer, and then spoon the remaining dry seasoning through the holes into the beer.
 6. Holding the chicken upright, with the opening of the body cavity down, insert the beer can into the cavity.
 7. Place the chicken on the grill by standing the chicken up in the center of the grate.
 8. Spread out the legs to form a sort of tripod, to support the bird.
 9. Cook it at 325° for 1 hour and 15 minutes.
-

Chicken Lemon-Honey

Ingredients

- | | | | | |
|---|-------------------------|-----|------|---------------|
| 4 | boneless chicken breast | 1 | tsp. | soy sauce |
| 3 | Tbl. fresh lemon juice | 1/4 | tsp. | ground ginger |
| 1 | Tbl. honey | 1 | Tbl. | oil |

Directions

1. In a shallow bowl, combine the lemon juice, honey, oil, soy sauce and ginger.
 2. Add the chicken breasts, turn to coat and let stand for at least 30 minutes.
 3. Grill chicken at 300°F for 10-15 minutes per side or until done.
-

Orange Roast Duck

Ingredients:

1 cup	fresh orange juice	½ cup	dry white vermouth
1/4 cup	orange marmalade.	1 Tbs.	chopped fresh thyme
1	bone-in whole duck breast	½ tsp.	salt

Directions:

1. In a bowl whisk together the orange juice, orange marmalade, salt and thyme.
2. Score the duck skin with several crisscross cuts about 1/4 inch deep.
3. Marinate the duck for at least 1 hour. Grill at 325°F for 20-30 minutes.
4. Occasionally brush with the reserved marinade. For well done add few more minutes.

Spiced Grilled Turkey

Ingredients

1 Turkey	2 cups fresh lime juice
1 cup water	Salt and ground black pepper
4 cloves garlic, minced	1 Tbs. annatto seeds
½ tsp. ground cumin	1 bunch fresh marjoram
1 Tbs. olive oil	
3 Cascabel chiles or 2 small dried red peppers	

Directions

1. Rinse the turkey inside and out with running water.
2. Season the turkey inside and out with salt and pepper, cover and refrigerate.
3. Combine the cascabel chilies, annatto seeds, and water in a small saucepan and bring to a boil over a medium- high heat. Cook until the chilies have softened and all liquid has been absorbed. (5-10 minutes)
4. Blend the chilies and annatto seeds with the marjoram, orange juice, limejuice, garlic, cumin, 1-teaspoon salt and 1/4-teaspoon pepper. Process until smooth. Pour the mixture into a strainer and press it with a spoon. Taste for seasoning, adding salt and pepper as necessary.
5. Spoon a few tablespoons of the marinade into the body cavity of the turkey. Brush the outside of the bird with additional marinade, and a little oil.
6. Let marinate in the refrigerator for 4 hours.
7. Adjust your PRIMO at 300° and cook the turkey for about 3 hours. The estimated time is 12-15 minutes per pound.

Italian Chicken

Ingredients

6-8 chicken breasts	½ Tbs.	oregano
1 ½ tsp. garlic	1 cup	Italian salad dressing
1 tsp. lemon-garlic seasoning		

Directions

1. Marinate chicken with salad dressing for 30 minutes.
 2. Remove and sprinkle with seasonings.
 3. Place it on the PRIMO at 300° for 30-40 minutes. *Turn once.
-

Olive Garden Chicken Spiedies

Ingredients:

Marinade:

¼ cup	olive oil	½ tsp.	dried oregano
¼ cup	red wine vinegar	½ tsp.	dried tarragon
2 tsp.	sugar	½ tsp.	pepper
1 tsp	garlic minced	½ tsp.	salt
1 tsp.	Dijon mustard		
1 ½ lbs.	chicken breast, boned, skinned, and cut in 1" squares		

This marinade can also be used for the original lamb spiedies, or beef or pork and also venison.

Directions:

1. Cut the chicken into 1 inch pieces, marinate in glass dish for 2 hours in refrigerator.
 2. Assemble with alternating red pepper, onion and chicken or just use plain chicken on skewers (if using wood skewers, presoak in water).
 3. Grill, (350F for 15-20 minutes) turning frequently until done. Don't overcook.
-

Veggies / Fruits



The Great Pumpkin *RhumAndJerk*

This recipe is loosely based upon a recipe that I found in a Native American cookbook. Pumpkin was a staple of both Colonial America and Native Americans. In my house, we have been eating pumpkin for some years, as it is very flavorful. This recipe is fun to make and has a great presentation. It is also a lot of work but relax and enjoy. You can also be creative as to what you put in the stuffing so substitute as needed. The original recipe called for ground buffalo or ground venison mixed with Italian sausage. One final note: it is actually my wife that gave me the idea to cook this.

Ingredients:

- | | |
|--|-------------------------------------|
| 1 Pie Pumpkin, about 4-5 lb. | 1 tsp Fresh Thyme |
| 1 cup Long-Grain Rice | 1 tsp Fresh Thyme |
| 1 cup Wild Rice | 1 tsp Sage |
| 1.5 pounds Bulk Country Sausage | ¼ cup Bourbon |
| 1 can low sodium Chicken Broth
<i>(approx. 1 ¾ cup)</i> | ¼ cup Raisins |
| 1 medium Yellow Onion
<i>peeled and sliced</i> | ¼ cup Golden Raisins |
| 1 Leek, sliced in half, <i>rinsed and sliced</i> | ¼ cup Dried Currents |
| 1 clove Garlic, crushed | ¼ cup Dried Cranberries |
| 2 tbsp Butter | Salt and pepper, to taste |
| 6 Mushrooms, medium-sized,
<i>cleaned and sliced</i> | 2 Eggs, lightly beaten |
| 2 Apples, medium-sized
<i>peeled and chopped</i> | ¼ cup fresh Parsley, <i>chopped</i> |
| | 3 Green Onions, chopped |
| | ¼ pound Tasso Ham, diced |

Preparation:

1. Cook the Long-Grain Rice as you normally would.
2. Rinse the Wild Rice with cold water. Bring the chicken broth and wild rice to a boil in a saucepan. Cover and simmer for about 45 minutes, stirring occasionally. Start checking after 35 minutes for doneness. It is ok if it is a little under done and all of the liquid is not absorbed.
3. Brown the sausage in a skillet and drain most of the grease.
4. Wash off the outside of the pumpkin. Clean the pumpkin like you would for a Jack-O-Lantern. Save the top and the seeds.
5. With a fork pierce the inside of the pumpkin being careful not to break the skin. Sprinkle the inside of the pumpkin with salt and pepper.
6. In a skillet, sauté the onion, leek and garlic in the butter for a couple of minutes
7. Add the Mushrooms and Green Onions to the skillet and continue to sauté for a couple of minutes more.
8. Add the Apples, Sausage and Ham to the skillet. Continue cooking until all is heated.

9. Remove from heat.
10. In a large bowl, combine the rice, wild rice, the mixture from the skillet and the rest of the ingredients (except eggs)
11. Mix in the beaten eggs.
12. Fill the pumpkin with the stuffing and put the top back on.

Cooking Instructions:

1. Place the stuffed pumpkin in shallow baking dish or pie plate.
2. Cook on a Primo, over indirect heat at 350 for about 1.5 to 2.5 hours.
3. The pumpkin will tell you when it is done. When you touch the outside of the pumpkin, it should feel soft.
4. Make sure that the stuffing reaches 180 degrees just to be on the safe side.
5. Let the pumpkin rest for 15 minutes after cooking. This is important to allow the juices to be absorbed back into the stuffing.
6. You can serve the pumpkin two ways, you can slice it or you can scoop out the contents making sure to include some of the pumpkin meat with stuffing.

Special Notes:

1. The White Rice can be made the day before.
2. I browned the Sausage the day before.
3. I used a mixture of Apples: one Gala, ½ Granny Smith, ½ Cortland.
4. I used a mixture of Mushroom: ½ button, ½ Cremini. You could use whichever kind you would like. Wild Mushrooms would be appropriate.
5. You can experiment with the type of Sausage and Ham.
6. To make this a vegetarian meal, just leave out the meat and add more mushrooms.
7. Save the Pumpkin Seeds for the children to clean and roast.
8. Place any extra stuffing in a covered baking dish and bake at 350 for about an hour.
9. If baking the pumpkin in a conventional oven, place the pumpkin in a shallow baking dish with some water in it to maintain moisture.

Asparagus

Directions:

1. Make a tray out of aluminum foil and put asparagus in it.
 2. Flavor them with olive oil, lemon, salt and pepper.
 3. Cook in the Primo for 20 minutes at 300 degrees. Perfect.
-

Eggplant & Pepper Salsa

Wow!!! The wife proclaimed this stuff the most delicious thing she's put in her mouth. YOU MUST TRY IT!! (I strongly dislike eggplant, but off the ceramic cooker in this salsa, it's great.) I got this from the food network's web site (Bobby Flay cooked this on the first episode of grillin' & chillin') OK, credit has been given:

Ingredients:

- 2 eggplants, cut vertically into 1/2-inch thick slices
- 2 red peppers, quartered and seeded
- 2 yellow peppers quartered and seeded
- 2 red onions, sliced 1/2-inch thick
- 6 Tbs. olive oil
- 2 cloves garlic, finely chopped
- 2 Tbs. lemon juice
- 4 oz. soft goat cheese, crumbled
- 2 Tbs. oregano finely chopped
- Salt
- freshly ground pepper

Directions:

1. Cook at a 350° dome temp with no smoke.
2. OH, I cooked the peppers whole -- I carved them up after they were cooked. They were so juicy! I will start doing this on a regular basis.
3. Brush eggplant, peppers and onions on both sides with 1/4 cup of the oil and season with salt and pepper to taste. [I sprayed with Pam Olive oil and didn't even use salt and pepper -- I relied on the lump for the flavor. A good decision I think]
4. Grill for 5 to 8 minutes on each side, until lightly golden brown and almost cooked through. Remove vegetables from grill and cut into 1/2-inch dice. Combine eggplant, peppers and onions in a medium bowl. Add remaining ingredients including the remaining 2 tablespoons of olive oil and season with salt and pepper, to taste.

Grilled Portobello Mushrooms

Ingredients:

- | | |
|-------------------------|--------------------------------|
| 1/4 cup olive oil | 1/8 tsp. pepper |
| 4 tsp. balsamic vinegar | Leaves from one sprig rosemary |
| 1/8 tsp. salt | 4 large portobello mushrooms |

Directions:

1. Mix first 5 ingredients well and pour over mushrooms
2. Marinate for 1 hour
3. Grill them at 350-400 degrees until nicely grillmarked and tender

Grilled Portobello Sandwich

With Goat Cheese And Green Sauce

Treat'em like hamburgers and pop'em into toasted rolls. They are so good, you might like'em yourself.

Ingredients:

4 portobello mushrooms 2 Tbs. olive oil

8 oz. goat cheese, sliced

(quarter of an inch or a little more per slice)

Green Sauce:

1/4 cup baby spinach 1 tsp capers

(I usually leave out the spinach leaves and just make it all basil, or even parsley)

1/4 cup basil leaves 1 tsp tarragon

1 tsp balsamic vinegar 2 cloves roasted garlic

(industrial grade is fine) 2 Tbs. extra virgin olive oil

Directions

1. Puree the green sauce ingredients in a blender.
2. Rub mushrooms with oil and season with salt and pepper.
3. Set the grill to 400.
4. Grill rib side down first for four minutes.
5. Turn over and spoon green sauce over portobello - a neat, generous puddle in the middle.
6. Add slices of goat cheese.
7. Touch with just a bit more of the green sauce.
8. After four minutes check to see how done they are.
9. Remove from grill and allow to cool slightly.
10. Place on a toasted kaiser roll and enjoy.

Peach Salsa

Ingredients:

- | | | |
|----------|-----------------|---|
| 1 cup | chopped tomato | <i>(I used canned, but would be better with fresh roma)</i> |
| 1 cup | chopped peaches | 1/2 tsp. sugar |
| 1 Tbs. | cilantro | 1/2 lime, juiced |
| 1/2 tsp. | cumin | several shakes of Tabasco |

Directions:

Let sit for at least an hour.

Simple Peach Salsa

Makes about 3 cups. Great on fish (tuna, swordfish steaks). If you don't have peaches, you can substitute a number of other yellow-orange fruits, including mangoes, pineapples, and papaya.

Ingredients:

- 2 ripe but not mushy peaches, pitted and chopped coarse
- 1 small red bell pepper, cored, seeded, and sliced thin
- 1 small red onion, cut into long, thin slices
- 1 cup chopped fresh parsley leaves
- 1 medium clove garlic, minced
- 1 cup pineapple juice
- 6 Tbs. juice from 3 medium limes
- 1 jalapeño or other medium hot chile pepper, minced
- 1/4 tsp. salt
- 1/4 tsp. ground black pepper

Preparation

1. Mix all ingredients, including salt and pepper to taste, in medium bowl.
 2. Cover and refrigerate to blend flavors, at least 1 hour or up to 4 days.
-

Baba Ghanoush

Roasted Eggplant Dip

Ingredients:

- | | |
|----------------------------|------------------|
| tahini (sesame seed paste) | salt |
| garlic | roasted eggplant |
| lemon juice | |

Directions:

1. Puree in a food processor
 2. Garnish with a bit of olive oil, chopped parsley, and if you like with a few olives.
 3. Serve with warm pita bread!
-

Potato Wedges *Spin*

A very adaptable recipe. The spices and cheeses can be changed to suit the main meal. We like them served as is or with a light smattering of sour cream. Serves 4.

Ingredients:

- | | | | | |
|---|--------------------------------------|---|-----|---|
| 4 | red potatoes | 4 | tsp | butter |
| 6 | Tbs. Olive oil | | | dash salt |
| | pinch cracked pepper | 2 | oz. | mozzarella cheese <i>finely grated</i> |
| | pinch Emeril's Essence spice mixture | | | <i>(recipe available at foodtv.com)</i> |

Preparation Directions:

1. Clean and cut potatoes into 6 wedges each.
2. Add olive oil to a glass baking pan or pie pan.
3. Coat one side of each wedge by setting it in the oil and then place them *(coated side up)* in the pan.
4. Lightly salt, pepper, and sprinkle with essence. Place the butter evenly dispersed on top of the wedges.

Cooking Directions:

1. Cook at 325F for 20 minutes. Remove from grill and flip each wedge.
2. Add equal amounts of the cheese on top of each wedge. Return to grill.
3. Cook for another 20 minutes or until cheese is bubbly and browning.

Special Instructions:

1. To prepare as an appetizer, omit the cheese and cook at 375F.
 2. This will produce a french fry crust to the wedge.
 3. For a spicier wedge add another pinch of essence when the wedges are turned.
-

Veggies / Fruits

Jalepeño Corn Casserole *Marti Slotterback*

This can be prepared both on the ceramic cooker or in a conventional oven. Enjoy!

Ingredients:

- | | | | | | |
|--|-----------------------------|---------------|-----|--------------------------|-----------------------------|
| 1 | 16 oz can whole kernel corn | ¾ | cup | yellow corn meal (plain) | |
| 1 | 16 oz can creamed corn | 1 | egg | | |
| ½ | cup | sugar | 1 | small | chopped onion |
| 1 | clove | minced garlic | 1 | stick | melted REAL butter (salted) |
| chopped jalepeño to taste (<i>Either fresh on in the jar will work...fresh will make it hotter.</i>) | | | | | |

Directions: Mix it all up...pour in casserole...350 degrees for 45 min.

Firecrackers

Ingredients:

- | | | | | |
|---|-----------|--------------|--------|--------------------------------------|
| 6 | jalapenos | 6 | slices | lean bacon |
| 4 | oz | cream cheese | 6 | 1/2" cubes of chicken, ham or shrimp |

Directions:

1. Slice lengthwise several large jalapenos in half, dig out the seeds.
2. Coat both halves with a healthy dollop of cream cheese on the inside.
3. Place a cube or chunk of chicken breast (*or small shrimp*) between the pepper halves sandwich style, *small enough so that the peppers cover the meat.*
4. Wrap the pepper sandwich with a slice of bacon. Line 'em up on a skewer and grill 'em over your favorite smoke for 10 to 15 minutes.

Mango Chutney *Palisin*

Great with Swordfish!

Ingredients:

- | | | | | | |
|-----|---------------|------------------------|-------------------|--------------|-----------|
| 1 | unripe mango | 1 | red cherry Pepper | | |
| 1/4 | cup | cilantro | 1/2 | green pepper | |
| 3 | plum tomatoes | 1 | lime (juiced) | | |
| 1 | jalepeño | 1 | tsp | kosher salt | |
| 1 | Tbs. | chipotle pepper flakes | 1 | Tbs. | olive oil |

Directions:

Chop & mix all ingredients. Use to top steaks or any seafood. Also good for salsa and chips.

Grilled Grits *Julie Appledog*

Inspired by Steve Raichlen in his The BARBEQUE! Bible
Grits for 6, grilled direct.

Ingredients:

1 package grits or polenta, <i>NOT instant</i>	1/3 cup	butter, melted
1-2 clove garlic, <i>minced</i>	1 can	chicken broth + water
1 tsp. <i>Mrs. Dog's or your favorite hot sauce</i>	1/2 tsp.	fresh ground pepper
1/2-3/4 cup grated cheese.	1 tsp.	seasoned salt, <i>your choice</i>
<i>Gruyere or cheddar. Again, your choice</i>		

Preparation Directions:

Butter a non-stick round pan. I use a cake pan or a straight-sided skillet.

Cooking Directions:

1. Grits vary from brand to brand. Cook enough for 4 servings using chicken broth and/or water in the amount specified, plus the garlic, hot sauce, salt and pepper. When the grits are cooked, stir in the cheese until it's melted. Adjust seasonings to taste.
2. Spread mixture evenly into greased pan and chill until firm. This can be done up to 2 days in advance.
3. When grill is ready, cut grits into wedges and put on a plate. Brush with melted butter and grill until browned, about 3-4 minutes per side, brushing with remaining butter while they cook.

Special Instructions:

If I'm in a hurry I will float the cake pan in ice water to set up the grits.

Portobello Mushroom

Ingredients:

4 large portobello mushrooms	salt, pepper
3 crushed cloves garlic	oregano
2 tablespoons balsamic vinegar	4 Tbs. olive oil

Directions:

1. In a platter mix the olive oil, the garlic, salt pepper, balsamic vinegar and oregano.
2. Grill the portobello mushrooms at 300°F for 10 minutes.
3. Take them out of the Primo, and place into the platter with the olive oil mix.
4. Cut the portobello in pieces and mix them well.

Veggies / Fruits

Quick Grilled Garlic Grits *Janet*

Saw a similar recipe in Cooking Light magazine (a good complement to Cooking Heavy magazine). Give these a try as a side dish - turned out well last night:

Ingredients:

- 3/4 cup instant grits
- 1/2-1 cup grated cheddar cheese
- 1 tsp. garlic powder (or a few cloves of fresh garlic)
- 4 slices bacon

Directions:

1. Fry bacon well done. Allow to cool and crumble finely.
2. Make 4 servings of quick-cooking grits according to package
3. To hot grits add grated cheddar cheese, garlic and crumbled bacon.
4. Pour mixture in 11x9-inch well-greased pan (or equivalent).
5. Let firm in fridge for a couple of hours.
6. Prepare Primo to 300-350.
7. Oil grill topper well and preheat.
8. Cut grits into squares and put onto topper. Cook 5 or so minutes on each side. They should brown nicely.

Baked Beans on Ceramic Cooker

Gretl

The walrus' modification for the ceramic cooker from Dorothy Thomas' recipe

Ingredients:

- | | | | |
|---------|-------------|---|-------------------------------|
| 2 cup | dry beans | <i>(dried little white pea (or navy) beans)</i> | |
| 9 cup | water | | 1/4 cup onion, chopped |
| 1/2 cup | molasses | | 2 Tbs. dry mustard (optional) |
| 2 Tbs. | brown sugar | | 1/2 tsp. baking soda |
| 1 Tbs. | vinegar | | |

Directions:

1. Soak beans in 4 cups of water with 1/2 teaspoon of soda overnight.
2. Drain, put back in pot with 5 cups of water and cook until tender (*about one hour*).
3. Drain and save cooking liquid.
4. Put beans in a cast iron Dutch oven and add the molasses, brown sugar, vinegar, and dry mustard.
5. Pour all the cooking liquid over the beans.

Baking:

1. Place Dutch oven uncovered in the grill.
2. Use your favorite wood for smoking.
3. Keep the temperature between 150 and 200 for about 1 hour, less time for less smoke flavor. *(If not using wood smoke, start baking at 300 degrees for a total of 3 and ½ hours.)*
4. After smoking, bring the temperature to 300 degrees gradually.
5. Cook for approximately 3 1/2 hours at 300 degrees, stir hourly
6. Remove the Dutch oven from the grill when the beans are about the consistency of a thick stew.
7. Cover the Dutch oven and let the beans rest. The rest of the liquid will be absorbed by the beans.

Red-Potato Salad with Tomato and Pickle *Sippi - Ken Haedrich*

Old Bay Potato Salad. In the August issue of Bon Appetit there is an article about the history of Old Bay Seasoning. Among the recipes printed in the article was one for potato salad which I thought made a really good side for the PP which we had for lunch today.

Ingredients:

- | | |
|--|---|
| 2 lbs. medium-sized red-skinned potatoes
<i>unpeeled, cut into 1/2 pieces</i> | 3 Tbs. chopped fresh parsley |
| 3 Tbs. red wine vinegar | 1 large dill pickle, <i>chopped (about 3/4 cup)</i> |
| 3 Tbs. olive oil | 2 ½ tsp. Old Bay Seasoning |
| 1 cup chopped onion | 2 garlic cloves, minced |
| 1 large tomato, seeded, diced <i>(about 3/4 cup)</i> | |

Directions:

1. Steam potatoes until just tender, about 12 minutes.
2. Transfer to large bowl.
3. Cool potatoes slightly.
4. Drizzle with vinegar, toss to coat.
5. Heat oil in heavy medium skillet over medium low heat.
6. Add onion: saute until begining to soften, about 2 minutes.
7. Stir in garlic and Old Bay Seasoning; saute 1 minute.
8. Remove from heat, cool to room temperature.
9. Add onion mixture to potatoes.
10. Add remaining ingredients.
11. Toss gently to combine.
12. Season with salt and pepper.

Grilled Veggies

Ingredients:

eggplant	zucchini
olive oil	oregano
onion	Tony's

Directions:

1. Peel and clean onion, cut cross wise.
 2. Wash thoroughly the zucchini, squash and eggplant, and cut off ends and leave skin on.
 3. Cut 1/4" lengthwise lay flat on dish, pat dry and sprinkle each side with a little Tony's and dried oregano.
 4. Put in a large ziploc bag with extra virgin oil in bag just enough for a light coating.
 5. Seal bag, turn it around, and let marinate for 1-2 hrs.
 6. Place veggies in foil, cover with more foil and seal edges tightly.
 7. Place on the grill at 325° and cook for 10 minutes.
-

Grilled Veggies 2

Ingredients:

1 lb.	fresh okra	Yellow squash
1 Tbs.	sesame oil	salt and freshly ground black pepper

Directions:

1. Trim the tips off the stems of the okra;
 2. Do not cut into the pods.
 3. Lay 5-6 okra side by side in a neat row at the edge of a cutting board.
 4. Stick a skewer through each end of each piece.
 5. Lightly brush both sides with sesame oil and season with salt & pepper.
 6. Grill them on the Primo at 350° for 4-5 minutes per side.
-

Baked Bananas Balinese *Christina Hurn*

Bananas halves spread with mixture of coconut, butter, brown sugar, nuts and brandy. Then, grill to perfection and topped w/ ice cream and whipped cream.

Ingredients:

- | | | | |
|----------|---|---------|--------------------------------------|
| 1/2 cup | butter (<i>room temp; not melted</i>) | 1 tsp. | Vanilla Extract |
| 3/4 cup | Brown Sugar, <i>firmly packed</i> | 3/4 cup | Coconut (<i>sweetened, flaked</i>) |
| 1 tsp. | Cinnamon | 1 qt. | Vanilla Ice cream |
| 1/2 cup | Walnuts or Pecans, <i>finely chopped (pieces size of small pea)</i> | | |
| 1-2 Tbs. | Liqueur of Choice (<i>brandy or rum seems best</i>) | | |
| 1 cup | Heavy Whipping Cream, <i>whipped and chilled</i> | | |
| 8 | Bananas, large and Yellow, <i>with a little green on skins</i> | | |

Preparation Directions:

1. Put grid in the grill.
2. While Charcoal is ramping up to 350 F temp, stir together butter, brown sugar, walnuts, coconut, vanilla, liqueur, and cinnamon in medium mixing bowl until well-combined. Note: this topping may be made up to 2 days ahead, covered and refrigerated.
3. Cut stem ends off bananas. Carefully cut bananas into even halves lengthwise. Do not peel them.
4. Place cut bananas on baking sheet, skin side down.

Cooking Directions:

1. Spread topping on banana halves, allowing about 2 Tablespoons per banana half.
2. When bananas have been topped and grill is at 350 F, place halves on grid, skin side down, leaving 1/2 inch space around each.
3. Close lid. Top vent should be quarter way open. Bottom vent open about 1/4 to 1/2 inch. Temp is forgiving with this recipe but should keep a range between the 325-350. Cook 17-20 minutes. Finished bananas will pull slightly away from sides of skins and coconut will be slightly crispy. Skins will be dark brown. Do not let coconut blacken. A little charring around edges is okay.
4. Remove bananas with long spatula.
5. Allowing 2 halves per serving, place on plate and top with scoop of ice cream, dollop of whipped cream and an additional dusting of cinnamon, if desired.

Special Instructions:

Before spreading topping mixture, if it seems loose, add more coconut. Use firm bananas for best results.

Use of wood chips is not a good idea; heavy smoke taste to be avoided.

Veggies / Fruits

Banana halves closest to edge of grid will cook a little faster.
Nuts must be finely chopped to spread properly.

Peach Cobbler *Zip*

Ingredients:

3/4 cup	sugar	1 stick	butter <i>(use the real thing)</i>
1 cup	self-rising flour	1/2 cup	milk
1 qt.	sliced fruit <i>(sweetened with 1/3 cup sugar)</i> Use no sugar if using canned fruit.		
1 Tbs.	cinnamon-sugar		

Directions:

1. Melt the butter in the pan you intend cook it in and set aside.
2. Mix flour, sugar and milk together, but don't try to get all the lumps out.
3. Pour into dish on top of butter.
4. Don't stir it no matter what. It should look like batter with butter surrounding all sides.
5. Add fruit to top and sprinkle with cinnamon sugar *(Don't feel obligated to use the entire tablespoon. A light dusting is sufficient.)* Once again, don't stir it.
6. Using an indirect setup, bake at 350° for about 45 minutes until the top is golden brown. I use the big cans (29oz) of sliced peaches in light syrup or the Osage brand *(I think)* of freestone peaches.

This is only one of many versions of peach cobbler, however this is how my family has made it for generations.

ROASTED APPLES

Ingredients:

8 firm sweet apples	4 Tbs.	unsalted butter
1/4 cup dark brown sugar	1/4 cup	dried currants
1/4 cup graham-cracker crumbs	1/2 tsp.	ground cinnamon
1/4 tsp. grated nutmeg	1 tsp.	vanilla extract
toasted bread crumbs, or ground almonds		

Directions:

1. Core the apples, using an apple corer or melon baller, but don't cut all the way through to the bottom. You want to create a cavity for stuffing.
2. Cream the butter and sugar in a medium-size bowl until light and fluffy.
3. Beat in the currants, graham-cracker crumbs, cinnamon, nutmeg, and vanilla.
4. Spoon this mixture into the apples.
5. Set the apples in a foil pan. Place the pan on the grill and cook at 250° for 40-60 minutes.

The Apple Lady's Apple Cake

Wise One

Adapted from a recipe courtesy The Paris Cookbook - Patricia Wells

I saw this recipe on FoodTV one day and decided it would be good on the grill. It came from a woman who sells apples in one of the Parisian fruit and vegetable markets. It is quite simple and quite delicious. Serve with ice cream or my wife used a cinnamon yogurt mixture to spoon over the top. This is a great thing to cook as you eat your main course.

Ingredients:

1/2 cup all-purpose flour	1/3 cup sugar
1 TBS baking powder	1/8 tsp fine sea salt
1/2 tsp pure vanilla extract	2 large eggs, lightly beaten
2 TBS vegetable oil	1/3 cup whole milk
4 baking apples (<i>about 2 pounds total</i>), cored, peeled, and cut into thin wedges	

Topping:

1/3 cup sugar (<i>turbinado sugar works well</i>)	1 large egg, lightly beaten
3 TBS unsalted butter, melted	

Directions:

1. Get the grill up to 400 degrees F.
2. Line a 10" cast iron frying pan with aluminum foil.

Veggies / Fruits

3. Butter the foil lining liberally and set it aside.
 4. In a large bowl, combine the flour, sugar, baking powder, and sea salt, and stir to blend.
 5. Add the vanilla extract, eggs, oil, and milk, and stir until well blended.
 6. Add the apples and stir to thoroughly coat them with the batter. Spoon the mixture into the prepared frying pan.
 7. Place the pan on some firebricks or a pizza stone and cook until fairly firm and golden, about 25 minutes.
 8. Meanwhile, prepare the topping: In a small bowl, combine the sugar, egg, and melted butter, and stir to blend.
 9. Set it aside. Pour the topping mixture over the cake in the pan.
 10. Continue cooking the cake until the top is a deep golden brown and the cake feels quite firm when pressed with a fingertip, about 10 minutes.
 11. Remove the pan from the grill and then lift out the cake by grabbing the tinfoil and place on a rack and allow to cool for 10 minutes.
 12. Then pull the tinfoil down by holding the cake edge with one hand and pulling the tinfoil down around it. Serve at room temperature, cut into small rectangles.
-

Lemon Garlic Roasted Potatoes

Ingredients:

3 lbs. small red potatoes	1/4 cup extra virgin olive oil
4 cloves garlic, <i>coarsely chopped</i>	2 bay leaves
1 tsp. dried oregano	salt and pepper
3 lemons, <i>cut in half</i>	2 Tbs. unsalted butter
2 Tbs. chopped fresh dill	

Directions:

1. Scrub and cut the potatoes in half.
 2. Place the potatoes in a roasting pan and toss with the oil, garlic, bay leaves, oregano, salt and pepper.
 3. Squeeze lemon juice over the potatoes, then place the rind halves on top.
 4. Heat your grill at 350° and set the roasting pan in the center of the grill.
 5. Cook until the potatoes are tender and browned, (*1 to 1 1/4 hours*).
 6. Stir from time to time and put the butter and dill the last 10 minutes of cooking.
-

Grilled Sweet Peppers

Ingredients:

- | | | |
|---|----------------------------|---------------------|
| 4 | large sweet peppers | salt |
| 3 | cloves garlic | 6-8 Tbs. olive oil |
| 3 | Tbs. chopped fresh parsley | fresh ground pepper |

Directions:

1. Cut the sweet peppers in half and remove all the seeds and membranes.
2. Brush the peppers with a little olive oil and put them into the Primo for 3-4 minutes each side at 300°F.
3. Transfer peppers to a dish and sprinkle with the garlic, parsley, black pepper and the remaining olive oil.
4. Let marinate about 15 minutes before serving.

Eggplant Salad

Ingredients:

- | | | |
|-----|----------------------------|------------------------------|
| 4-6 | slices eggplant | 1/2 tsp. salt |
| 3 | Tbs. olive oil | 1/2 tsp. ground white pepper |
| 4 | Tbs. chopped fresh parsley | 1 clove garlic, minced |
| 1/2 | tsp. paprika | 1/2 tsp. ground cumin |
| 2 | Tbs. fresh lemon juice | |

Directions:

1. Slice the eggplants 1/2 inch thick, brush them with about 1/2 tablespoon of olive oil, and place them on the grill.
2. Set the temperature at 300°F and grill until charred and the flesh is very soft. (About 7-10 minutes).
3. Transfer the eggplants to a cutting board to cool.
4. Scrape off the charred skin with a paring knife, and then finely chop the flesh and transfer to a serving bowl.
5. Stir in the remaining oil, the parsley, 2 tablespoons lemon juice, garlic, cumin, paprika, pepper, and 1/2 teaspoon salt.

All About Brining

Background

Brining is a centuries-old method used to preserve meat. Meat is soaked for many days in a very strong saltwater solution with the addition of sugar, spices, and other ingredients. This curing process binds or removes water from the meat so it's not available for the growth of food-spoiling microorganisms.

With the advent of mechanical refrigeration, brining became less necessary for food safety, but remained popular as a way of flavoring meats. Traditional brining methods are still used today in the production of some meats like Canadian bacon.

Flavor Brining

Today there's a surge in the popularity "flavor brining". Flavor brining is a quick, low salt method that improves the flavor, texture, and moisture content of lean meats such as chicken, turkey, and pork tenderloin. While traditional brining methods remove moisture from meat, flavor brining actually increases the moisture content of meat by exposing it to a low salt concentration for just a few hours to a couple of days.

At a minimum, a flavor brine consists of salt and water, usually about 1 cup of kosher salt to 1 gallon of water. Other flavoring ingredients are added to taste, such as sugar, brown sugar, honey, molasses, maple syrup, fruit juices, beer, booze, bay leaves, pickling spices, cloves, garlic, onion, chilies, citrus fruits, peppercorns, and other herbs and spices.

Sometimes a small amount of a curing agent like Morton's Tender Quick is added to the flavor brine. The sodium nitrate and sodium nitrite in this product creates a distinctive color and taste in the meat reminiscent of ham. These ingredients can also act as anti microbial agents that prevent the growth of botulism in meat. Morton's Tender Quick can be purchased at butcher supply stores or from suppliers like Allied Kenco.

Some flavor brine recipes suggest dissolving all the ingredients in cold water, into which the meat can be placed immediately. Others require that you bring the water to a boil, add the ingredients to dissolve them and release their flavors, then cool the mixture to 40-45°F before adding the meat.

The meat must be completely submerged in the brine solution. You'll need a non-reactive plastic or glass container or bucket large enough to hold the meat, and enough flavor brine to cover the meat. To estimate the amount of brine you'll need for something large like a turkey, place the turkey, still in its wrapper, in a container and covering with plain water. Remove the turkey and measure the remaining water to determine the amount of flavor brine you'll need to make.

It's important to remember that flavor brining does not preserve meat, so meat must be kept at 40°F or below while soaking in a flavor brine. If you'll be storing the meat in the refrigerator

during flavor brining, make sure you select a container that fits in your fridge!

Most meats will tend to float in the salty brine. You can place a heavy ceramic plate or bowl on top of the meat to keep it submerged.

How Long To Flavor Brine

The length of time meat soaks in a flavor brine depends on the type of meat and its size, as well as the amount of salt used in the brine -- the saltier the brine mixture, the shorter the soaking time. Here are common brining times found in recipes:

Whole Chicken	4-12 hours
Chicken Pieces	1-2 hours
Whole Turkey	1-2 days
Turkey Breast	5-8 hours
Cornish Game Hens	1-2 hours
Pork Chops	4-6 hours
Pork Tenderloin	6-8 hours
Whole Pork Loin	1-3 days

It is possible to end up with meat that's too salty for your taste, so you may want to brine on the low end of the time range to see how it turns out. You can always brine longer next time, but there's no way to salvage a piece of meat that's been brined too long.

After brining, some people just pat it dry, while others will rinse the meat and pat it dry. I prefer to rinse brined meat before proceeding, since there's already plenty of salt inside. You can apply butter or olive oil and sprinkle herbs and spices to the surface of meat after brining -- just don't add any salt!

How Flavor Brining Works

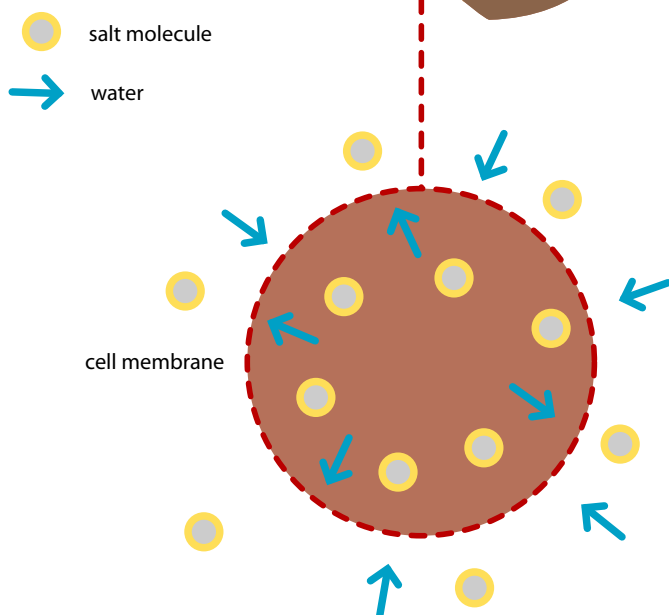
Brining is based on the principle of osmosis, a chemical process in which the salt concentration of the brine solution migrates into the meat, in an attempt to find balance. Once inside, the salt changes the structure of the meat protein, causing it to trap and hold more water than it would normally. Flavors added to the brine are also drawn into the meat and trapped with the salt. As a result, you have flavor throughout the meat, improved texture, and higher moisture content.

Figures 1 and 2 show a simplified version of how the process works. A meat cell consists of water and proteins contained within a cell wall (the black circle). The meat is submerged in a brine solution consisting of water and salt (Figure 1). Since there's more water and salt outside the cell than inside the cell, nature wants to balance things out. So, a small amount of water and salt pass through the cell wall into the meat (Figure 2). Any other seasonings added to the brine are also drawn into the meat along with the water and salt.

Since the cell wall is semi-permeable, the water and salt can pass into the cell, but the proteins cannot pass out of the cell. Once inside the meat, salt causes the strands of protein to denature,

General Info.

Osmosis occurs when water flows from a lower concentration of a solution to a higher concentration through a semipermeable membrane.



or unwind. This changes the structure of the proteins, causing them to become tangled together and trapping moisture.

When the meat is cooked, the denatured proteins solidify and form a barrier that keeps the moisture and salt in the meat. The result is meat with higher moisture content and improved texture. And since salt amplifies the flavor of foods, you have flavor throughout the meat.

Cook's Illustrated magazine performed a test in which they weighed turkeys before and after flavor brining. They found that 11 pound turkeys weighted an average of 12 ounces more after brining, and 6-8 ounces more after roasting. So flavor brining does result in a more moist piece of meat.

Recipes To Get You Started

There are many recipes on brines. You may want to use the online Primo User Forum to get some of the latest recipes that many owners have perfected. The internet is full of diverse tips and "know how" on this subject.

Flavor Brines



Brined Chops *NatureBoy*

Here is a recipe for you to try with pork chops. You know the kind of pork chops with very little fat that often comes out like cardboard if even slightly overcooked. A brine works great for these, and I have been using a brine posted on another forum from Spice Cooks. I wanted to try something new with the brine, and the results were fab. Next time you have those super lean loin chops, give it a try. I think an overnight brine with the same mix would be good on a whole loin.

Ingredients:

- 1 cup water
- 1 cup apple juice
- 1/4 cup salt
- 1/4 cup soy sauce
- 1 chopped stalk lemongrass
- 6 cloves chopped fresh garlic
- 1/4 cup brown sugar
- 1/4 cup pure maple syrup
- 2 Tbs. pepper

Directions:

1. Boil the mixture to infuse the flavors, and chill with ice-in-a-ziplock.
2. Brine the chops in a ziplock for 4 hours
3. Rinse, pat dry, and coat with pepper/coriander/sage/onion powder (*don't use any salt*), and a layer of yellow mustard.
4. Grilled the chops like steaks, maybe 600 for 4 minutes a side, then reduced to an internal temp of 145-150.

They were juicy and the flavor was awesome all the way through.

Basic Meat Brine

This much brine will take care of a 3 or 4 pound piece of pork loin, a chicken (or chicken pieces), a 3 or 4 pound beef, lamb or veal roast. How long to leave the meats in the brine? Depends. For poultry, at least 24 hours. Up to about 36 hours. Roasts benefit from 3 days or more.

Ingredients:

1 qt.	water	4 Tbs.	sugar
3 Tbs.	kosher salt	1 Tbs.	black pepper
1 tsp	thyme	2 tsp.	oregano
4-5	bay leaves, crumbled	4	cloves garlic, smashed
2 Tbs.	vinegar		

Directions:

1. Heat the water and add the remaining ingredients.
2. Bring to a low simmer, stir a few times and remove from the heat.
3. Let cool.

That's the brine. How to use it? One very easy way is a gallon freezer bag. Put the meat in the bag and pour the cooled brine over it. Squeeze out much of the air, put the bag in a container and refrigerate. Just in case of leaks.

Variations:

Well, for the basic brine, you can add or subtract any flavorings you want. The amounts of water, salt and sugar should remain fairly constant, but the other ingredients are variable.

- For duck, goose and other oily birds, add 2 tablespoons ground ginger, a cup of soy sauce and 1/4 cup orange juice concentrate. Stick the duck all over with a fork and brine for 3 or 4 days. Roast in a 400 oven for about an hour.

- Chicken pieces benefit from the juice of a lemon and a tablespoon of rubbed sage added to the brine.

Apple-Brined Whole Turkey

Ingredients:

1	12-14 lbs. turkey	2	qts. apple juice
1	lb. brown sugar	1	cup kosher salt
3	qts. water	3	oranges, <i>quartered</i>
4	oz fresh ginger, <i>sliced thin</i>	15	whole cloves
6	bay leaves	6	large garlic cloves, <i>crushed</i>
	vegetable oil		

Flavor Brines

Directions:

1. Combine apple juice, brown sugar, and salt in a large saucepan.
 2. Bring to a boil over high heat, stirring to dissolve.
 3. Boil for one minute, remove from heat, and skim any foam.
 4. Let mixture come to room temperature.
 5. In a large container, combine the room temp apple juice mixture with the remaining ingredients and stir.
 6. Place rinsed, drained whole turkey into the brine.
 7. Use a heavy weight to keep the bird submerged, if necessary.
 8. Refrigerate for 24 hours. Remove turkey from brine and pat dry.
 9. Brush with vegetable oil and place on vertical roasting rack.
 10. Cook at 225-250°F to 180°F in the thigh, 165°F in the breast. Wings can be wrapped in foil part way through cooking process to prevent burning.
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Fish Fillets *in a* Maple & Dill Brine

This brine works well on fillets of tuna, salmon, orange roughy and trout. Brining fish is faster than meats. You need real maple syrup for best results.

Ingredients:

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|--------|---|--------|--|
| 1 qt. | water | 2 Tbs. | kosher salt |
| 2 Tbs. | maple syrup | 1 Tbs. | brown sugar |
| 3 | cloves garlic, smashed | 2 Lbs | fish fillets, <i>center cuts if possible</i> |
| 1 | bunch fresh dill, <i>coarsely chopped (about 1/2 cup)</i> | | |
| ¼ | tsp. | | freshly ground black pepper |

Directions:

1. Combine the water, salt, maple syrup and brown sugar in a large nonreactive (glass) container.
2. Stir to dissolve the salt.
3. Add dill, garlic, and pepper.
4. Submerge the fish skin side up in the brine.
5. Cover the container and refrigerate for 8 to 10 hours.

To cook:

1. Remove the fish from the brine and pat dry.
 2. Brush or spray with oil.
 3. To grill, put on a sheet of foil directly on the grill rack over medium heat (350-400 degrees) for about 10 minutes per inch of thickness.
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