

Great Lakes **ACE** Hardware

GRILLING PLAYBOOK



Grilling Game Plan

ACCURATE instant read meat thermometer will take the guesswork out testing for doneness.

BURNED barbecue is bad barbeque.

CLOSE the lid while cooking.

DIRECT cooking method.

EXTINGUISH flare-ups by closing the lid. Never use a water bottle.

FUEL make sure you have enough charcoal or your gas tank is full.

GREY-ASH covered charcoal means you're ready to cook.

HAVE fun!

INDIRECT cooking method.

JUST GRILL IT brush with olive oil, sprinkle with salt and the food is ready to grill.

KEEP IT CLEAN clean grill by using a brass bristle brush to clean the cooking grates.

LOCKING LONG HANDLED TONGS are much easier to use than traditional BBQ tongs.

MAKE SURE YOUR MESS IS IN PLACE be organized.

NO DISHES TO WASH - well almost!

OLIVE OIL Put a thin coating on everything before grilling.

PRE-HEAT your grill.

QUESTIONS? Faq's.

REST Let the meat rest for 5-10 minutes before slicing or serving.

SALT use only kosher or sea salt.

TURN ONLY ONCE halfway through cooking time.

USE BARBEQUE SAUCE only during the last 20 minutes of cooking time.

VENTS Keep them open to keep the fire burning.

WASH YOUR HANDS and platters between raw and cook stages to prevent cross contamination.

X MARKS YOUR SPOT ON THE GRILL Don't be afraid to wield the tongs.

YUMMY JUICES Keep them in the food. Choose tongs instead of a fork.

ZUCCHINI grill foods beyond corn and potatoes. All veggies taste better when grilled.

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PRE-GAME WARM UP

Appetizers, Making the Wait Worth It



Fresh Black Bean Salsa



INGREDIENTS

- 1 container Jack's Special Salsa
- 2-3 fresh garlic cloves
- 1-2 diced tomatoes
- 1 can black beans (drained)
- 1-2 ears fresh corn (boiled, cooled and cut from cob)
- 1 avocado, cubed
- Fresh lemon (squeeze over avocado to prevent browning)
- Fresh chopped parsley
- 1/2 bunch fresh chopped cilantro

INSTRUCTIONS

- 1.** Chop, cube and cut all your vegetables & herbs.
- 2.** Mix all ingredients together.
- 3.** Serve with tortilla chips.

PEOPLE
Serves X

PREP TIME
X Minutes

THE KICK OFF

Main Courses to Get Your Head in the Game



Rib Eye Steaks with Chipotle Butter



INGREDIENTS

MAKE THE BUTTER

- 1/4 c. (1/2 stick) unsalted butter, softened
- 1 tbsp. minced canned chipotle chiles in adobo sauce
- 1 tsp. packed light brown sugar
- 2-1/4 tsp. kosher salt, divided

MAKE THE RUB

- 1-1/2 tsp. ancho chile powder
- 1 tsp. unsweetened cocoa powder
- 1/2 tsp. freshly ground black pepper
- 1/2 tsp. packed light brown sugar

THE REST

- (4) 10-Oz. Rib Eye Steaks, 1" thick, trimmed of excess fat
- Extra-virgin olive oil

INSTRUCTIONS

1. In a medium bowl mix the butter ingredients, including 1/4 tsp. of the salt.
2. Prepare the grill for direct cooking over high heat (450° to 550°F). If you're using a charcoal grill, keep a small part of the charcoal grate clear of briquettes as a safety zone of indirect heat.
3. In a small bowl combine the rub ingredients, including the remaining 2 tsp. salt. Lightly brush the steaks on both sides with oil and season evenly with the rub, gently pressing the rub into the meat. Allow the steaks to stand at room temperature for 15 to 30 minutes before grilling.
4. Grill the steaks over direct high heat, with the lid closed, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once or twice (if flare-ups occur, move the steaks temporarily over indirect heat). Remove from the grill and spread the butter on top. Let rest for 3 to 5 minutes. Serve warm.

PEOPLE
Serves 4

PREP TIME
15 Minutes

GRILLING TIME
6 to 8 Minutes

THE 4TH QUARTER

Side Dishes to Help Fill Your Plate



Bacon BBQ Beans



INGREDIENTS

MAKE THE BUTTER

- 28-oz. can baked beans
- 2 c. Bacon pieces
- 2 tsp. spicy brown mustard
- 5 slices of Bacon

INSTRUCTIONS

1. Combine first three ingredients and pour into a cast iron skillet.
2. Lay bacon slices over the top.
3. Put skillet on grill, close grill and bake on medium heat for 30 minutes.

PEOPLE
Serves X

PREP TIME
X Minutes

GRILLING TIME
30 Minutes

GOING INTO OVERTIME

I Hope You Saved Room for Dessert



Blueberry Cheesecake



INGREDIENTS

GRAHAM CRACKER CRUST

- 18 full sheets (2 sleeves) of graham crackers, finely ground (approx. 3 c.)
- 1/3 c. melted butter
- 1/3 c. sugar

THE CHEESECAKE

- (2) 8-oz. pkgs. softended cream cheese
- 8-oz. thawed cool whip
- 2 tsp. vanilla extract
- 21-oz. can of blueberry pie filling

INSTRUCTIONS

- 1.** Preheat oven to 350°. Combine graham cracker crumbs, melted butter and sugar in a mixing bowl until well combined.
- 2.** Transfer to a 9" x 13" baking dish and press down firmly to form crust. Bake until edges are golden brown, 10-12 minutes. Set aside to cool completely before filling. Put skillet on grill, close grill and bake on medium heat for 30 minutes.
- 3.** Using an electric mixer, beat together the cream cheese, sugar and vanilla. Use a spoon to fold in the Cool Whip until well combined. Carefully spread cheesecake mixture over crust. Spoon blueberry topping evenly on top. Cover and refrigerate for several hours or overnight. Slice into squares and serve.

PEOPLE
Serves X

PREP TIME
X Minutes

GRILLING TIME
40-42 Minutes