

Great Lakes **ACE** Hardware

# GRILLING PLAYBOOK



# 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.

# Stuffed Portabello Mushrooms



## INGREDIENTS

- 4 large Portabello Mushrooms (1-lb.)
- 2 tsp. Olive Oil
- 1/2 c. Philadelphia Herb + Garlic Cooking Crème
- 1/2 c. quartered grape tomatoes
- 2 tbsp. shredded Parmesan cheese
- 1 thinly sliced green onion

## INSTRUCTIONS

- 1.** Heat BBQ to medium heat. Discard stems from mushrooms; scrape out gills with small spoon. Brush mushrooms with oil; grill 2 min. on each side.
- 2.** Place, rounded-sides down, on foil-covered baking sheet. Dab insides of caps with paper towels to remove excess moisture.
- 3.** Fill caps with remaining ingredients. Grill 6 to 8 min. or until filling is heated through. Serve warm.

**PEOPLE**  
Serves 4

**GRILLING TIME**  
6 to 8 Minutes

# 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.

**PREP TIME**  
10 Minutes

**GRILLING TIME**  
30 Minutes

# 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

# Grilled Peppers & Italian Sausage



## INGREDIENTS

- 3 sliced bell peppers (any color).
- 1 tbsp. house seasoning (equal parts salt, pepper, garlic powder and paprika).
- 2 tbsp. Olive Oil
- Italian sausage cut into large pieces

## INSTRUCTIONS

- 1.** Combine the first three ingredients in a bowl and set aside
- 2.** Place a foil pan that is large enough to hold the sausages and peppers. Place on medium high grill and put sausage in pan on the grill for 10 minutes.
- 3.** Add the seasoned peppers and cook for 20 minutes or until tender, tossing several times.

**PREP TIME**  
10 Minutes

**GRILLING TIME**  
20 Minutes

# BBQ Chicken Thigh Kabobs



## INGREDIENTS

- 16-oz. barbecue sauce
- 1/4 c. bourbon
- 2-lbs. boneless skinless chicken thighs, cut into 1-inch pieces
- 2 tsp. kosher salt
- 1 tsp. ground white pepper
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 2 tbsp. paprika
- 3 tbsp. packed dark brown sugar
- 1 tbsp. smoked paprika
- 6 slices raw bacon, cut into small pieces

## INSTRUCTIONS

- 1.** Light the grill and heat to medium-high.
- 2.** In a small bowl, combine the BBQ sauce and bourbon. Mix well.
- 3.** In a food processor, combine the kosher salt, white pepper, onion powder, paprika, garlic powder, dark brown sugar, smoked paprika, and bacon. Pulse until completely smooth.
- 4.** Put the chicken thigh pieces in a bowl and then rub with the bacon paste. Once well-coated, thread the chicken thigh pieces onto skewers (pre-soaked, if they're wooden). Place the kabobs on the preheated grill.
- 5.** Cook for about 5 minutes per side, or until nearly cooked through. Brush the kabobs with the bourbon barbecue sauce and cook for an additional minute on each side. Serve with the remaining BBQ sauce.

## GRILLING TIME

10 Minutes

# Ranch Burgers (With Secret Sauce)



## INGREDIENTS

### MAKE THE BURGERS

- 1-lb. Ground Beef
- 1 c. Shredded Cheddar Cheese
- 1 packet Hidden Valley Ranch

### FOR THE SECRET SAUCE

- 3/4 c. Mayonnaise
- 1/4 c. Ketchup
- 1/4 c. Relish
- 2 tbsp. Worcestershire Sauce

## INSTRUCTIONS

- 1.** Mix cheese and ranch into the ground beef. Roll into balls and press flat.
- 2.** In a small bowl, combine the Mayonnaise, Ketchup, Relish and Worcestershire Sauce.
- 3.** Grill to your liking.
- 4.** Top with the sauce.

**PEOPLE**  
Serves 4

**GRILLING TIME**  
12 Minutes

# Smokey Pork Burgers



## INGREDIENTS

- 1-1/2-lb. Ground Pork
- 1/4 c. Chopped Fresh Parsley
- 1 tsp. Smoked Paprika
- 1 tsp. Salt
- 1 Sweet Onion, thickly sliced

## INSTRUCTIONS

- 1.** Mix Pork, Parsley, Paprika, and Salt.
- 2.** Shape into four 1/2-inch-thick patties. Grill the burgers, flipping once, until cooked through (160°F), about 15 minutes total.
- 3.** If there's room on the grill, grill the onion slices at the same time, flipping once, until tender, about 7 minutes.
- 4.** Serve with Garlic Mayonnaise and Lettuce.

**PEOPLE**  
Serves 4

**GRILLING TIME**  
15 Minutes

# Steakhouse Burgers



## INGREDIENTS

- 2-lbs. Ground Beef
- 1 tbsp. Montreal Steak Seasoning
- 1/4 c. Heinz 57 Sauce
- 1/4 c. Crushed Fritos Corn Chips
- 1 Egg, Slightly Beaten
- 8 Slices Cheddar Cheese

## INSTRUCTIONS

- 1.** Mix egg, seasoning, Heinz 57 and crushed Fritos. Add ground beef to bowl and mix well.
- 2.** Form mixture into 8 balls. Smash each ball into a patty. Carefully stack each patty with wax paper in between and place in refrigerator in the fridge for a few hours or overnight.
- 3.** Preheat grill to 350°F - 400°F. Grill burgers for 6 minutes on each side or until done. Place cheese on top to melt, grill buns with butter if desired.

**PEOPLE**  
Serves 8

**GRILLING TIME**  
12 Minutes

# Chicken Burgers With Pineapple



## INGREDIENTS

### MAKE THE SAUCE

- 1/4 c. Mayonnaise
- 2 tbsp. Maple Syrup
- 1 tbsp. Dijion Mustard

### MAKE THE BURGERS

- 1-1/4-lb. Ground Chicken or Turkey
- 1/2 tsp. Poultry Seasoning
- 1/2 tsp. Salt
- 1/2 tsp. Pepper
- Fresh Pineapple, sliced 1/4" thick

## INSTRUCTIONS

- 1.** Combine sauce ingredients and set aside
- 2.** Mix the burger with spices and make patties.
- 3.** Grill the patties and sliced pineapple. Put sauce on buns (grill these, too). Add burger and one slice pineapple.

# Fish With Creamy Parmesan Sauce



## INGREDIENTS

- (4) 4-Oz. Pieces Of Orange Roughy, Cod or Sole Fillets. Thaw if frozen.
- 1/4 c. Mayonnaise
- 1/4 c. Grated Parmesan Cheese
- 1/8 tsp. Ground Red Pepper
- 2 medium sliced Zucchini
- 1/2 medium Red Bell Pepper, cut into strips
- (4) 12" x 18" sheets of heavy duty aluminum foil

## INSTRUCTIONS

- 1.** Preheat grill to medium-high heat. Spray foil with cooking spray. Place 1 fish fillet in center of each sheet of foil.
- 2.** Spread fish evenly with mayonnaise. Sprinkle with parmesan cheese and ground red pepper; top with vegetables.
- 3.** Bring up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation. Repeat to make 4 packets.
- 4.** Place on grill rack; cover grill with lid. Grill 10-12 minutes or until fish flakes easily with fork. Garnish each with a lemon wedge.

**PEOPLE**  
Serves 4

**GRILLING TIME**  
10-12 Minutes

# Grilled Cheesy Chicken + Broccoli



## INGREDIENTS

- 2 thin-sliced boneless chicken breast
- 1 c. fresh Broccoli Florets
- 1 tsp. Ranch Seasoning Powder
- 1/3 c. Colby Jack Cheese
- Dash of Red Pepper Flakes
- Salt & Pepper
- Non-stick cooking spray

## INSTRUCTIONS

- 1.** Preheat grill on medium high heat. Using 2 large pieces of heavy duty foil (at least 12 inches long), spray the center of each one with non-stick spray. Place chicken breasts on the center of the foil. Sprinkle 1/2 tsp. ranch seasoning on each chicken breast. Top with 1/2 cup broccoli florets, 1/4 c. cheese, a dash of red pepper flakes, dash of salt and pepper.
- 2.** Bring the long sides of foil up to the top then roll over together to seal two times. Fold over the short sides to seal. Be sure to leave room around the food inside, do not compress the packet when folding, there needs to be room for steam to circulate and cook.
- 3.** Place packs onto grill, turn heat down to medium. Cover grill, cook for 15-20 minutes or until chicken is cooked through. Remove from grill, open (be careful of the hot steam). It's important to use thin chicken breasts in the packs or else the broccoli will be mushy.

**PEOPLE**  
Serves 2

**GRILLING TIME**  
15-20 Minutes