



IT'S BBQ TIME

Grill It Up for some good eats with these flavor-bursting recipes for the BBQ.

- dry rubs, sauces & marinades
- beef, chicken, pork & seafood
- sandwiches & pizza
- fresh veggies & fruits
- kid-friendly desserts



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GRILL IT UP

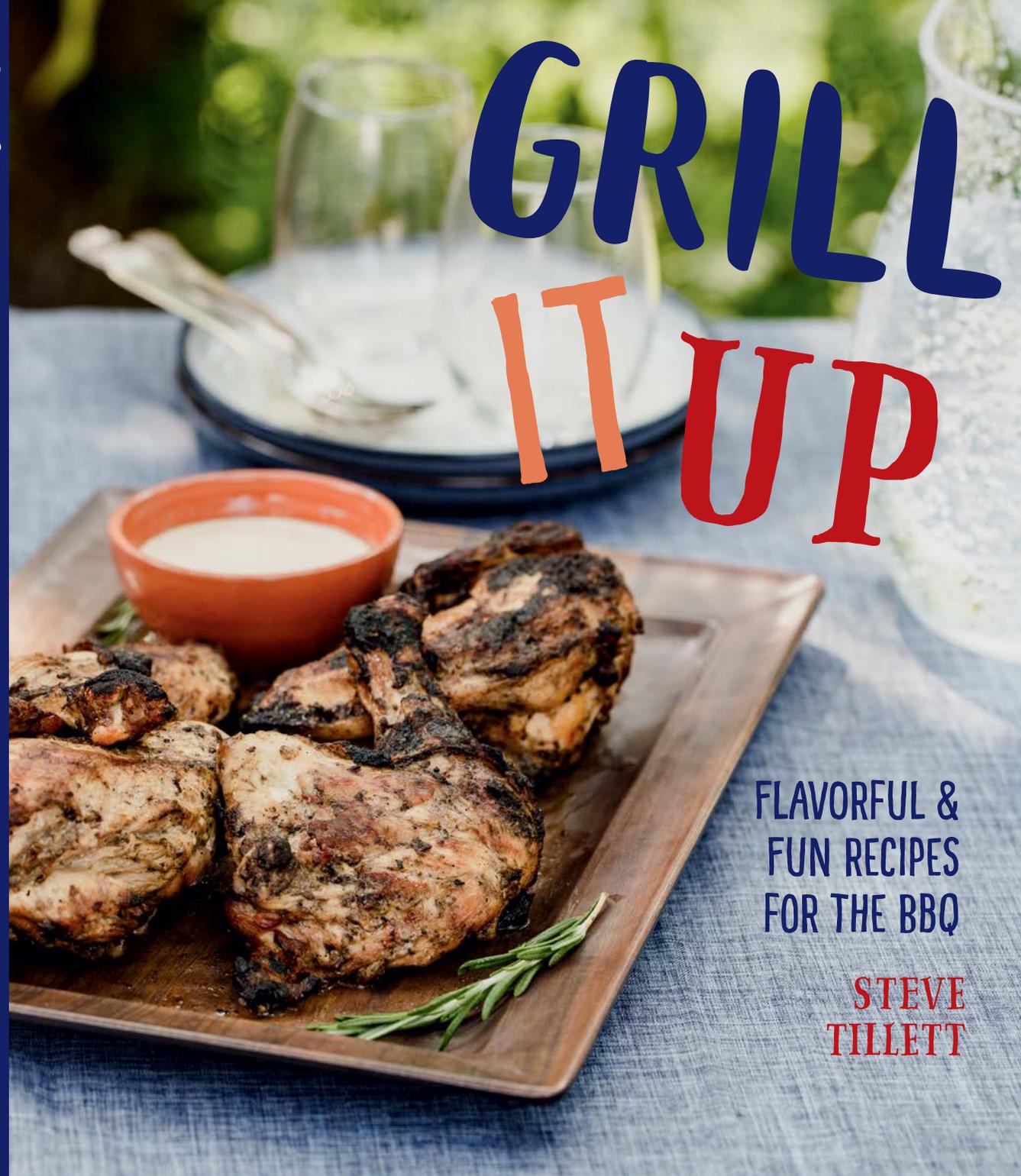
Flavorful & Fun
Recipes for the Grill

TILLETT



GIBBS
SMITH

GRILL IT UP



FLAVORFUL &
FUN RECIPES
FOR THE BBQ

STEVE
TILLETT



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PARMESAN HALIBUT

MAKES 2 TO 4 SERVINGS

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- 1 medium sweet onion, sliced
 - 2 tablespoons minced fresh garlic
 - 1/4 cup butter
 - 2 teaspoons Dijon mustard
 - 2 tablespoons lemon juice
 - 1/4 cup freshly grated Parmesan cheese
 - 2 to 4 (1/3-pound) halibut fillets or steaks
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- Salt and freshly ground pepper, to taste

In a large frying pan, sauté onion and garlic in butter until tender. Add mustard, lemon juice, and cheese. Bring to a low simmer and cook for 3 minutes until cheese has fully melted, stirring to combine. Remove from heat and set aside.

Preheat grill to medium.

Place halibut on a sheet of heavy-duty aluminum foil and top with half of the onion mixture. Place on the grill grate, close the lid, and cook for 5–6 minutes per side, or until flesh flakes easily with a fork. Season with salt and pepper, and top with remaining onion mixture to serve.



STEVE'S FAMOUS DRY RUB CHICKEN ON A CAN

MAKES 4 TO 5 SERVINGS

Smoker pouch (page 9)

2 tablespoons butter, softened

1 recipe Steve's Famous Dry Rub (page 125)

1 whole chicken, rinsed and patted dry

1 (12-ounce) can regular soda such as a cola or Dr. Pepper

Place smoker pouch directly on the fire under the grill grate and turn grill to high heat until smoke begins to rise from the holes. Reduce heat to medium low.

Rub butter evenly over the chicken then rub the dry mix over the chicken to cover. Let sit at room temperature for at least 30 minutes before grilling.

Remove the upper grill rack and check to see if the whole chicken will fit standing up in the grill with the lid down. After you thoroughly wash and rinse the outside of the soda can, check to make sure the can will fit easily into the chicken's cavity. Remove the chicken and open the can of soda, placing the can on the grill rack or grate. Lower the chicken onto the can so that it fits into the cavity. Pull the legs forward to form a tripod to help give it some balance.

If your grill cooks hot, place a sheet of heavy-duty aluminum foil underneath the chicken. Close the lid and let it cook for 20 minutes per pound, or until an instant-read thermometer inserted into the thickest part of the thigh reaches 180 degrees (make sure not to touch bone).

Carefully transfer the chicken and can to a cutting board; both will be extremely hot. Let rest for 10–15 minutes, remove the can from the chicken and carve to serve.





CRAZY-GOOD BRINED PORK CHOPS

MAKES 2 TO 4 SERVINGS

2 to 4 (1-inch thick) center-cut pork chops or steaks

1 recipe Pork and Poultry Brine (page 123)

1 recipe Steve's Brown Sugar Rub (page 124)

Place chops in brine and marinate in refrigerator for 45–60 minutes prior to grilling. Make sure there is enough brine to completely cover the chops.

Remove chops from brine, rinse, and pat dry.

Preheat grill to medium.

Season both sides of each chop with the dry rub, and then place in coolest part of the grill, out of direct heat. Close lid and cook for 10–12 minutes per side, or until internal temperature reaches 145–160 degrees, depending on your taste. Remove chops from grill and let rest for about 10 minutes before serving.

Variation: Brush Raspberry BBQ Sauce (page 93) over chops during the last 2–3 minutes of grilling time just until glazed. Flip chops over and apply sauce to the other side and allow to glaze over for about 1 minute.

CAESAR SALAD

MAKES 2 TO 4 SERVINGS

Olive oil

2 to 4 hearts of romaine lettuce

10 to 12 small asparagus spears
or 12 Brussels sprouts

3 tablespoons freshly grated
Parmesan cheese

Homemade Croutons (page 34)

1 fresh lemon, sliced

Freshly ground black pepper, to
taste

1 bottle Caesar salad dressing,
of choice

Preheat grill to medium high and lightly oil grate.

Wash and pat dry the lettuce and cut in half lengthwise. If the heads of lettuce are loose and coming apart, you can tie them gently together with kitchen twine (moisten the twine with water after tying to ensure it does not burn). Brush cut sides with oil and grill until starting to caramelize, about 2 minutes. Remove from grill and set aside.

Wash and trim the woody ends of the asparagus, if using. Place in a shallow dish and toss with a small amount of oil to coat. Do the same for the Brussels sprouts, if using. Place asparagus or sprouts in a grill basket to prevent from falling through the grate, and cook until they start to soften and caramelize a bit, 5–10 minutes.

Place 2 halves of the grilled romaine hearts on each individual serving plate and evenly divide the asparagus or sprouts, cheese, croutons, and lemon slices over the top. Garnish with pepper and serve with dressing on the side.

Variation: Make this salad a meal and serve topped with Blackened Salmon (page 48) or BBQ Shrimp Scampi (page 47).





QUESADILLA STACKS

MAKES 4 SERVINGS

8 (8-inch) flour tortillas

Vegetable oil or softened butter

4 cups grated Monterey Jack or cheddar cheese

Favorite toppings such as: sliced grilled chicken, green onions, fresh spinach leaves, black olives, green chiles, tomatoes, jalapeños, or avocado

Favorite salsa, for serving

Preheat grill to medium high.

Brush both sides of each tortilla with oil. Place tortillas on grill for 1–3 minutes, or until golden brown underneath. Flip tortillas over and sprinkle evenly with cheese. Layer your choice of toppings over 4 of the tortillas and continue to cook until cheese melts and the bottoms turn golden; remove from grill. Place 1 of the cheese only tortillas over the top of each filled tortilla, cheese side down. Serve with salsa on the side.

S'MORE CHOCOLATE CHIP COOKIES

MAKES 6 SERVINGS

3 (1.55-ounce) Hershey's Milk
Chocolate bars

12 homemade chocolate chip
cookies

6 large marshmallows

Preheat grill to medium high.

Break each chocolate bar into 2 equal halves. Place each of the halves between the flat sides of 2 cookies and set aside.

Place 1 marshmallow on a skewer or marshmallow stick and hold over the hot part of the grill, turning constantly to achieve an even, light golden brown color, or until the marshmallow begins to melt, about 4–5 minutes.

Remove the marshmallow from the skewer by placing it between 2 cookies over the piece of chocolate and gently pulling the skewer through. Repeat with remaining ingredients.

