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# **GETTING STARTED**

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## ALL FIRED UP AND READY TO GRILL!

A few barbecue basics will serve you well for safe and great meals, every time. For more detailed information on cleaning and maintenance, please refer to your Owner's Manual and to the back of this handbook. Before cooking on your barbecue for the first time:

- We recommend that you "burn-off" the inside of the grill to rid it of any foreign
  matter. Remove the cooking grids and warming rack and wash them with mild soap
  or detergent. With the grids removed, operate the grill for 10 minutes with the control
  knobs set to HIGH and with the lid closed. After burning off the residue turn the control
  knobs to OFF and replace the grids when the conditions are cool enough.
- Always raise the lid before lighting. Do not bend over the grill when lighting. Lighting
  instructions are printed on the control panel or inside the cabinet of each OMC grill. If
  the barbecue fails to light, this is most likely due to the lack of spark in the collector box.
  In this case, refer to your Owner's Manual. In the meantime, it is easy to light your grill
  with a match or butane lighter as follows:
  - Turn the control knobs off and wait five minutes.
  - 2. Apply a lit match or lighter into the hole at the bottom-front of the oven and turn the right control knob to HIGH. The burner should ignite within five seconds.
- Always preheat the barbecue on HIGH with the lid closed for 10 minutes before using.
  Reduce the heat level appropriately for what you are cooking. Scrub the grids with a wire
  grill brush (Broil King Accessory #64014) and brush or spray the grids with vegetable oil
  to prevent your food from sticking.

- Always cook with the lid closed. Not only will this keep the temperature even, the food
  will cook faster, using less fuel. A closed lid also creates a smokier flavor. However, if you
  must slow down the cooking by lowering the temperature, you may prop up the lid
  using a grid lifter.
- Most of our cast iron grids can be used in two positions: pointed side up or grooved side up. Use the pointed side for most applications. Choose the grooved side for grilling delicate foods like fish and pizza. The pointed side is ideal for making great steak-house sear marks when grilling steaks, chops, and burgers.



## **COOKING SETTINGS**

Oven temperatures are affected by weather, therefore, try to operate your barbecue out of the wind in a sheltered but well-ventilated area. Never grill in closed quarters, like a garage or enclosed porch, where deadly carbon monoxide gases can be trapped. The figures below give an average reading assuming a temperate summer day:

- The HIGH setting will give an oven temperature of approximately 550°F-600°F
   (288°C-316°C) in about 10 minutes. This setting is ideal for quickly searing meat,
   before reducing the temperature. Never do extended cooking on the HIGH setting.
- The MEDIUM setting will give an oven temperature of approximately 450°F (232°C) when the lid is closed. This setting is recommended for cooking chicken, steaks, chops, and burgers when cooking by the indirect method.
- The LOW setting will give an oven temperature of 310°F-350°F (154°C-177°C).
   Use the LOW setting for larger cuts of meat, delicate fish, pastry, and dough for items such as pizza and quesadillas.
- OMC barbecues are equipped with Linear-Flow<sup>™</sup> valves, which means that you
  have a lot of control in the settings between LOW, MEDIUM, and HIGH.

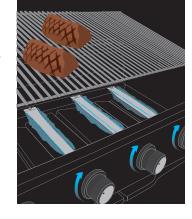
Once you are familiar with your grill you will be able to judge the temperatures in the entire range of settings.



## DIRECT GRILLING

The direct grilling method involves cooking food on grids directly over the flame. We recommend direct grilling for most single-serving items such as steaks, chops, fish, burgers, kebabs, and vegetables.

The deep oven in your OMC gas barbecue allows the burner and vaporizer to be located further from the cooking grids resulting in excellent heat control and reduced flare-ups.



One of the benefits of this method is the perfect steak-house diamond pattern grill marks you can sear into meat and vegetables. Please refer to our grilling guide on page 41 for recommended cooking times and final internal temperatures.

To use the direct grilling method:

- Preheat the barbecue on HIGH and remove any debris on the cooking grids with a
  wire grill brush. Spray or brush the grids with vegetable oil using a basting brush or oil
  sprayer to prevent food from sticking.
- Marinades, rubs, and sauces can be used to create unique dishes full of flavor. Marinades
  can also be used to tenderize tougher cuts of meat and to increase their juiciness.
  By preparing marinades and sauces in advance, you can free yourself from the kitchen,
  allowing you to spend more time with family and friends while your meal cooks on
  the barbecue.

# INDIRECT GRILLING

The indirect method of cooking is a slow technique for cooking larger cuts of meat such as roasts or poultry. As the name implies, the food is not grilled directly over the heat, but instead by hot air circulating around the food. There are two indirect methods, both of which rely on lower heat settings with the lid of the barbecue closed. One is the drip pan method and the other



involves cooking over an unlit burner. With no need to turn or baste the roast, the result is worry free barbecuing with little chance of flare-ups. The OMC oven castings are deeper and thicker than ordinary gas grills, allowing for reliable convection cooking. The result is even cooking performance at any temperature.

When using the indirect grilling method:

- Remember that cooking times can vary depending on weather conditions such as
  wind and temperature. Use a meat thermometer when cooking meats to ensure
  that they are cooked to the desired degree of doneness for maximum juiciness and
  tenderness. Place the tip of the thermometer in the centre of the meat, away from
  bones and fat.
- Always allow 10–20 minutes for the covered roast to stand before carving. The internal
  temperature will continue to rise up to 18°F (10°C) so you will want to stop cooking a
  large roast slightly before it reaches its desired end-point temperature.

# DRIP-PAN METHOD OF INDIRECT COOKING

With the drip-pan method the juices and drippings will fall and mix with the contents of the drip pan. The mixture heats up and vaporizes, automatically basting the food. This will impart the outdoor flavor which cannot be obtained by any other method. Once you try it, you will want to cook your roasts, chickens, and turkeys this way, all-year round. Begin by:

- Removing the warming rack and cooking grids.
- Place the drip pan on top of the vaporizer and position it so that it sits underneath the centre of the cut of meat you are preparing.
- Pour water and other cooking liquid into the drip pan, depending on what you are cooking. Fruit juices such as lemon, orange, pineapple, cranberry, apple, and red or white wine are recommended for adding flavor.
- Replace the cooking grids.
- Preheat the barbecue on HIGH, then reduce heat to MEDIUM or MEDIUM/LOW.
- Spray or brush the cooking grids with vegetable oil to prevent food from sticking.
- Place the roast or poultry directly on the grids above the drip pan. For easy handling, use
  a Roast Rack (Broil King Accessory #62602).
- Always cook with the lid closed.
- Never let the drip pan run dry! As the mixture in the drip pan heats up it will result in a
  diminished amount of liquid in the pan. Check the drip pan often and use a pitcher or
  baster to carefully pour in more warm liquid.
- During the cooking process, fat will drip from the roast or poultry. If the drip pan is dry, the fat will superheat and catch fire. Should this occur, turn off the burners, open the lid, and extinguish the fire with baking soda. Do not use water to try to put out the fire.

## ONE-BURNER METHOD OF INDIRECT COOKING

If desired, place a drip pan over the vaporizer under the cooking grids on the side of the barbecue where you will be turning off the burner. Begin by:

- Preheating the barbecue on HIGH then turning off one burner. Brush or spray the cooking grids with vegetable oil.
- Sear the meat on all sides using the lit side of the barbecue, then transfer it over to the unlit side.
- Regulate the heat setting to maintain the desired temperature. We generally recommend cooking at a MEDIUM heat setting when using this method.
- This method is wonderful not only for roasts but also for thicker steaks, chops, and bone-in cuts of chicken.



## ROTISSERIE COOKING

The constant turning of the meat while cooking allows it to self-baste with natural juices, resulting in exceptionally moist and tender roasts. The best meats for rotisserie cooking are tightly tied, boned or boneless cuts.

- Cuts with a bone can be cooked on the rotisserie if they are carefully balanced on the spit so that it can turn easily.
- Ribs can be placed on the spit accordion style or using a Flat Rotisserie Basket.
   This basket is also great for cooking poultry parts, fish, or shrimp.
- To place meat or poultry on the spit, slide one of the skewer forks onto the spit. Then,
  insert the spit into the centre of the meat or poultry lengthwise. The food should be
  centered on the spit and secured in place with the remaining skewer fork. Tighten the
  forks securely.
- Test for balance by loosening the rod handle to allow the balancer to turn freely. Set
  the rotisserie rod in the slots of the barbecue casting or over the kitchen sink. Let the
  heaviest side of the meat rotate to the bottom. Adjust the balancer to the top of the rod,
  opposite the heaviest side of the meat. Tighten the rod handle.
- Periodically check to see if the meat turns smoothly while cooking. Adjust the balancer as necessary.
- The only accurate way to tell when meat is done is to use a meat thermometer. Insert a thermometer into the centre of the meat. Do not allow the thermometer to touch the bone.

## USING THE MAIN BURNER

- Before lighting the barbecue, the cooking grids and warming rack must be removed.
   With split grids it is possible to remove only one grid and to use the other grid for potatoes or vegetables.
- Place a drip pan on top of the vaporizer and position it beneath the centre of the food. Fill the pan with water or other liquids. As the juices and drippings fall, they mix with this liquid. The mixture vaporizes and rises up to baste the meat.
- Place the spit rod with the carefully positioned meat into the rotisserie motor and turn it on.
- The lid should be closed and the heat control setting should be LOW or MEDIUM, but never HIGH
- Do not let the drip pan dry out! Continue to monitor the level of the liquid and carefully pour in more warm liquid as necessary to prevent fires.



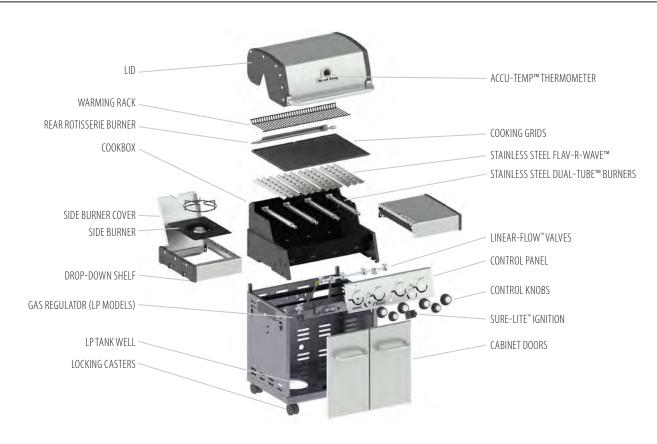
# USING THE REAR ROTISSERIE BURNER

Some models of BK barbecues are equipped with a rear rotisserie burner. This is the ultimate rotisserie method for cooking roasts and poultry. With the heat located behind the food there is no chance of flare-ups. Make sure you:

- Always remove the cooking grids\* and warming rack when using the rear burner.
- Place a drip pan on top of the vaporizer to collect extra juices for making gravy.
- To light the rear burner, push and turn the rear burner knob to high then push and hold the ignitor button. If the burner does not light, refer to your owner's manual.
- Do not use the rotisserie in rainy or snowy weather.
- When not in use, make sure the control knob is in the OFF position.
- Do not operate in conjunction with the main burner.
- The rear burner is easily removed, as it has a spring loaded socket. Push the burner to the right and remove.
- Remove the rear burner when using the cast iron grids in the slope position.









# APPETIZERS AND SOUPS

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# ROASTED PEPPER SOUP WITH JALAPEÑO CREAM

#### SFRVFS 6 - PRFPARATION TIME 1:30

The soup and cream may be made one day in advance of serving. The basic soup can be altered using any grilled vegetable of your choice. You might try grilled butternut squash and grilled leeks instead of peppers and proceed with the method outlined below. Be creative and clean out the fridge!

### **FOR SOUP**

- 3 tablespoons shallots, finely chopped
- ½ teaspoon dried thyme, crumbled
- 1 tablespoon unsalted butter
- 12 red bell peppers, roasted and chopped
- 3 cups chicken broth
- ½ cup heavy cream fresh lemon juice to taste salt and pepper to taste

### FOR CREAM

- fresh jalapeño peppers, seeded and chopped
- large garlic clove, minced
- ½ teaspoon salt
- ½ cup sour cream
- ½ cup heavy cream

Preheat the barbecue on HIGH. Place the bell peppers on the grill and char on all sides, turning as needed. Remove from the barbecue, and cool on a chopping board. When cool enough to handle, peel off the black skin, remove the stem and seeds, and chop the flesh of the pepper.

Using the side burner or grill surface of your barbecue, melt the butter in a large dutch oven or stock pot over LOW heat. Add the shallots and thyme and stir until the shallots are soft. Add the bell peppers and chicken broth and simmer the covered mixture until the peppers are very soft — about 15 minutes.

In a blender or food processor, purée the mixture in batches until it is very smooth. Return the mixture to a clean pot and whisk in the cream (add more chicken stock if a thinner soup is desired). Season with salt, pepper, and lemon juice to taste.

For the jalapeño cream, blend the jalapeño peppers, salt, garlic, sour cream, and heavy cream in a food processor or blender until everything is combined well; note that over-blending may curdle the cream. Force the mixture through a fine sieve, set over a small bowl.

To serve, let the jalapeño cream come to room temperature, and heat the soup separately. Ladle the soup into bowls and drizzle the cream over the soup decoratively.

## EXTRA EASY PIZZA

### SERVES 6 - PREPARATION TIME 0:05

- 1 pizza crust
- 1 cup bruschetta
- ½ cup asiago cheese, grated (or to cover)
- 1 cup mozzarella cheese, grated

Preheat barbecue on LOW. Spread pizza crust with bruschetta and sprinkle generously with the asiago and mozzarella cheeses. Place directly on lightly oiled grids and cook until the cheese has melted and there are light grill marks on the bottom of the crust.

Slice into small wedges for an appetizer or larger portions for lunch.

## PESTO PIZZA

- 1 pizza crust
- ¼ cup pesto sauce
- ½ cup asiago cheese, grated
- 1 cup mozzarella cheese, grated
- 1 medium tomato, sliced

For a simple variation on the extra easy pizza, try substituting with the following ingredients:

# PANCETTA WRAPPED SHRIMP

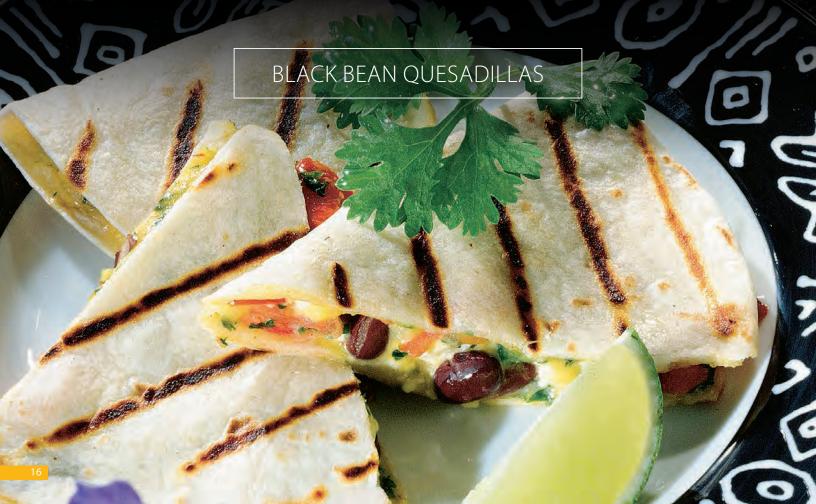
### SERVES 10 - PREPARATION TIME 0:15

- 2 teaspoons paprika
- ½ teaspoon cayenne pepper
- ½ teaspoon curry powder
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- ½ teaspoon salt
- ½ teaspoon black pepper, freshly ground
- 1 tablespoon olive oil
- 2 tablespoons sugar
- 2 tablespoons fresh lemon juice
- 20 jumbo shrimp, shelled and deveined
- 10 thin slices lean pancetta, sliced in half

You may substitute regular bacon for the pancetta; however, you will have to partially cook the bacon in a heavy skillet or on a griddle over MEDIUM heat on the side burner or grill surface until some of the fat is rendered — about one minute per side.

Preheat the barbecue on HIGH and brush the cooking grids with oil. Combine the first 10 ingredients in a medium sized mixing bowl. Add the shrimp and marinate for 30 minutes. Wrap the shrimp with the pancetta, securing it with a toothpick.

Grill on HIGH heat — three to four minutes per side — until the shrimp becomes opaque and curls.



## BLACK BEAN QUESADILLAS

#### SERVES 6 - PREPARATION TIME 0:15

- 1 cup canned black beans, drained and rinsed
- 1 tomato, seeded and chopped
- 1 roasted red pepper, peeled and chopped
- 1 jalapeño pepper, seeded and diced
- 1 clove garlic, minced
- ½ cup fresh cilantro, chopped
- 2 tablespoons green onions, minced
- 1½ cups cheddar cheese, grated
- ½ cup feta cheese, crumbled
- 6 10" flour tortillas

Combine the first seven ingredients in a medium sized mixing bowl. Place the tortillas on the counter and spread half with the black bean mixture, leaving a ½" border. Sprinkle with cheeses, brush the edges with water, and fold over, pressing edges together.

Preheat the barbecue and brush the cooking grids with olive oil. Grill the quesadillas over MEDIUM heat for two to three minutes per side.

Cut the guesadillas into wedges on a board with a pizza wheel or a sharp knife. Garnish with fresh cilantro and serve.

# **QUICK QUESADILLAS**

### SERVES 6 - PREPARATION TIME 0:05

You can turn down the heat by substituting mild or medium salsa, or by omitting the jalapeño pepper.

- 4 large flour tortillas
- 1 tablespoon olive oil
- ½ cup hot salsa, drained
- 4 green onions minced
- 1 jalapeño pepper, seeded and minced
- 2 cups Monterey Jack cheese, grated

Preheat barbecue on LOW. Combine salsa, onions, and the jalapeño pepper in a small bowl. Lightly brush one side of each flour tortilla with olive oil (this will be the outside of the quesadilla). Spread two of the tortillas with the salsa mixture then sprinkle them with grated cheese. Cover with the two remaining tortillas.

Place the guesadillas directly on the cooking grids and grill about three minutes per side, checking the bottom frequently.

Transfer them to a wooden cutting board and let sit for one minute before slicing with a sharp knife or pizza wheel.

## FLATBREAD WITH GOAT CHEESE AND HERBS

### SERVES 10 - PREPARATION TIME 0:45

An excellent appetizer sure to please your most discerning quests!

### FOR THE FLATBREAD

- 1¼ teaspoons active dry yeast
- 1 cup water, lukewarm
- 2 cups flour
- 1 tablespoon olive oil
- ½ teaspoon salt
- ½ teaspoon sugar

#### FOR THE TOPPING

- 4 oz. goat cheese small bunch fresh oregano, washed and chopped small bunch fresh basil, washed and chopped small bunch fresh parsley, washed and chopped
- 1 head garlic, roasted (see grilling tip)
- ½ cup pine nuts, toasted

To make a flatbread or pizza dough, dissolve the yeast in warm water with ½ teaspoon of sugar. Add the flour, olive oil, and salt and knead until elastic. Let rest 10 minutes before rolling out. No risings are required for this flat pizza.

Alternatively, substitute the pizza dough recipe with a prepared pizza shell or use frozen dough that has been thawed. If you have a bread maker follow the manufacturer's instructions to make pizza dough.

Place the pizza stone on the grill and preheat the barbecue on HIGH. Flour the preheated pizza stone then place the rolled pizza dough on top. Reduce heat to LOW and close the grill lid. Cook for five to seven minutes or until it is crispy and the cheese has melted.

If you use a prepared shell instead, place it directly on the cooking grids.



To roast the garlic, cut the top off the whole head and place it on a sheet of aluminum foil. Drizzle it with olive oil and wrap the foil tightly around the garlic. Place it on the top rack of the barbecue on LOW for 30 minutes or until it is soft. Let it cool then squeeze the sweet, roasted garlic from each clove into a small bowl



# SANDWICHES AND SALADS

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# WARM GOAT CHEESE AND GRILLED VEGETABLE SALAD

### SERVES 6 - PREPARATION TIME 0:30

Janet Lynn's Bistro in Waterloo, Ontario, Canada is known for its exceptional fresh California cuisine. They were pleased to offer us this recipe for one of their most popular salads.

1¼ lbs. goat cheese

- 1 red bell pepper, cut into 6 pieces
- 1 yellow bell pepper, cut into 6 pieces
- 1 zucchini, cut into ½" slices
- 1 eggplant, cut into ½" slices
- 1 red onion, cut into 6 wedges
- 6 large mushrooms (Portobello) wiped, stems removed
- 1/4 cup olive oil salt to taste freshly ground black pepper to taste
- cups selection of salad leaves, washed and torn
- 1 tablespoon fresh thyme, chopped
- 1 tablespoon fresh parsley, chopped splash balsamic vinegar

To prepare the goat cheese neatly, take a mug of very hot water and a thin-bladed knife. Dip the knife into the water, then cut a section of cheese. Repeat until you have six sections. Place the cheese flat on a grill tray or small cookie sheet.

Preheat the barbecue on HIGH.

Arrange all the prepared vegetables on a tray and brush lightly with olive oil. Season with salt, pepper, and chopped fresh thyme.

Reduce heat to MEDIUM-LOW.

Grill each vegetable separately until just cooked. The peppers take about two minutes while the mushroom caps, zucchini, eggplant, and onion will take about four minutes each.

While cooking the vegetables, place the grill tray or cookie sheet of goat cheese on the top rack of the barbecue. The cheese should be just warm, not hot.

To serve, arrange the vegetables attractively on the plates and place a few mixed salad leaves in the centre of each arrangement. Top with a slice of warm goat cheese. Drizzle with virgin olive oil and balsamic vinegar. Sprinkle with a little freshly chopped parsley and freshly ground black pepper.

## PORK SOUVLAKI IN A PITA WITH TZATZIKI

### SERVES 4 - PREPARATION TIME 0:20

A delicious grilled sandwich for lunch or a light dinner. If you are pressed for time, serve with a store-bought tzatziki sauce instead of making your own.

### FOR THE PORK

- 1½ lbs. boneless pork loin, 1½" cubes
- 2 tablespoons olive oil
- 1 tablespoon fresh lemon juice
- 2 teaspoons dried oregano
- 1 teaspoon dried thyme
- 2 cloves garlic, minced

#### FOR THE T7AT7IKI

- 1 cup plain Greek yogurt
- ½ cucumber, peeled, seeded and finely chopped
- 1 large clove garlic, minced
- 1 teaspoon fresh lemon juice
- 1 teaspoon fresh dill, chopped salt and freshly ground pepper, to taste
- 4 pita breads, halved

Prepare marinade by whisking together olive oil, lemon juice, oregano, thyme, and garlic in a glass dish. Add cubed pork and marinate for six hours in the refrigerator or overnight.

Meanwhile, prepare the tzatziki by combining yogurt, cucumber, garlic, lemon juice, dill, salt, and pepper. Chill at least one hour to allow flavors to blend.

Thread the pork onto metal skewers or bamboo skewers that have been soaked in water for 30 minutes.

Preheat the barbecue on HIGH and brush the grids with vegetable oil to prevent sticking. Reduce the heat to MEDIUM, and place the pork skewers on the grill. Cook four to six minutes per side, turning once.

Lightly grill each side of the pita bread, place the pork inside the pocket, and serve with the tzatziki sauce.



Before using bamboo skewers for your kebabs and satays, soak them in water for 30 minutes to prevent the wood from burning.



# **GRILLED CORN SALAD**

#### SERVES 8 - PREPARATION TIME 0:30

This salad says summer like no other when made with fresh corn, but you can even perk up your winter menu by substituting fresh corn with four cups of thawed frozen corn niblets.

- 8 cobs of fresh corn
- 1 red pepper
- 1 yellow pepper
- 1/4 cup sun-dried tomatoes, oil-packed, chopped
- 1 jalapeño pepper, minced
- 2 tablespoons fresh chives, snipped
- 2 tablespoons cilantro, chopped

### FOR THE VINAIGRETTE

- small chipotle pepper
- cloves garlic
- 2 tablespoons red wine vinegar
- 1 teaspoon frozen orange juice concentrate
- ½ cup olive oil salt and pepper, to taste

Soak the corn cobs in their husks in a pail of cold water for 20 minutes. Meanwhile, preheat the barbecue on HIGH, placing the red and yellow peppers directly on the grill. Turn the peppers occasionally, charring the skins on all sides. Remove the peppers to a cutting board to cool. When cool enough to handle, peel the charred skin from the flesh, seed, and chop. Set aside.

Reduce the heat to MEDIUM. Place the corn cobs on the barbecue, still with their husks on. Turn the cobs about every five minutes for a total of 20 minutes. Set aside until cool enough to handle, then peel and cut the niblets from the cobs with a sharp knife into a large bowl. Add the chopped red and yellow peppers, the sun-dried tomatoes, jalapeño pepper, chives, and cilantro to the bowl.

In the bowl of a food processor or in a blender, combine the chipotle pepper, garlic, vinegar, and orange juice concentrate. Process for 20–30 seconds, then add the olive oil in a slow, steady stream, with the machine still running. Add salt and pepper to taste. If you do not have a food processor or a blender, finely mince the chipotle pepper and garlic then add vinegar and orange juice. Slowly whisk in the olive oil.

Drizzle the dressing over the corn mixture and serve.

## WALPER SPINACH SALAD

### SERVES 12 - PREPARATION TIME 0:25

- 2 lbs. spinach, washed, with tough stems removed
- ½ lb. bacon, cooked and crumbled
- 1 cup heavy cream
- 3 tablespoons white vinegar
- 1 teaspoon grated onion pinch dry mustard
- 2 tablespoons sugar salt and pepper to taste

This is our mother's signature salad. The recipe was created at the Walper Hotel in Kitchener, which was owned and operated for many years by Mom's grandfather, father, and brother. It is the best with mature spinach, rather than baby spinach.

Wash the spinach in cold water. Tear out tough stems and discard. Drain the leaves, wrap in paper towels, and chill. Fry bacon, crumble, and set aside.

To prepare the dressing, pour the remaining ingredients into a tightly sealed mason jar and shake vigorously for three minutes. The thicker the dressing, the better! The dressing should have a sweet-sour taste.

To assemble the salad, roll several chilled spinach leaves together into a cylindrical shape. Shred with a sharp knife and repeat. Place the shredded spinach in a salad bowl, sprinkle with bacon, and toss with the dressing.

## MIXED GREEN SALAD WITH GRILLED PEARS AND BLUE CHEESE

### SERVES 6 - PREPARATION TIME 0:10

This fabulous fall salad works best with pears that are ripe but firm.

- 2 tablespoons sherry vinegar, or cider vinegar
- 1 teaspoon honey
- 1/4 cup olive oil salt and pepper, to taste
- 8 cups mixed greens
- ½ cup pecan halves, toasted
- ½ cup blue cheese, Roquefort or Stilton
- 3 pears peeled, cored, and quartered

Preheat the barbecue on LOW. Whisk together vinegar and honey. Add olive oil in a thin stream, whisking constantly, and add salt and pepper. Brush or spray prepared pears with olive or vegetable oil and place on the preheated barbecue on LOW.

Grill on both sides until softened slightly and heated through — about four minutes.

Meanwhile, divide the greens evenly among six plates. Arrange the pears, pecans, and cheese on top and drizzle with the vinaigrette.



# THAI BEEF SALAD WITH LIME-GINGER DRESSING

#### SERVES 4 - PREPARATION TIME 0:20

This fresh tasting salad makes it easy to stick to a low carbohydrate diet!

6 cups of greens

## FOR THE MARINADE

- 4 lb. sirloin steak tails
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon lime zest
- 2 tablespoons Asian chili sauce
- 1 tablespoon sesame oil

### FOR THE VINAIGRETTE

- 2 tablespoons fresh lime juice
- 1 tablespoon fresh ginger, minced
- 1 tablespoon soy sauce
- 3 medium shallots, minced
- ½ jalapeño pepper, minced
- ¼ teaspoon salt
- 2 cup olive oil

Combine garlic, salt, pepper, lime zest, Asian chili sauce, and sesame oil in a flat glass dish or in a heavy resealable bag. Place sirloin tails in the marinade and cover or seal and marinate in refrigerator for six hours or overnight.

Preheat barbecue on HIGH.

To prepare the dressing, whirl the lime juice, ginger, soy sauce, shallots, jalapeño pepper, and salt in a food processor for 20–30 seconds. With the motor running, gradually add olive oil in a thin stream. Pour into a small saucepan and heat gently on the side burner just until it bubbles.

Reduce the barbecue temperature to MEDIUM and lightly brush the cooking grids or skillet with vegetable oil to prevent sticking. Place the beef on the grids and grill for two minutes; quarter turn for two minutes; turn over for two minutes; and a final quarter turn for two minutes to give beautiful looking grid marks to your beef! For an illustrated guide see page 41.

Thinly slice the beef and arrange on top of the mixed greens. Pour warm dressing over the top and serve immediately.

## HERBED CHICKEN PITAS WITH CILANTRO PESTO

### SERVES 4 - PREPARATION TIME 0:35

The chicken could also be served over rice or pasta instead of in a pita for a more elegant meal.

- 2 chicken breast halves, skinned and boned
- 1 tablespoon olive oil sprig oregano, chopped sprig thyme, chopped sprig rosemary, chopped
- 3 cloves garlic, minced salt and pepper to taste
- 1/2 yellow squash or zucchini, quartered
- ½ cup cilantro pesto
- 2 pita breads, halved

Drizzle olive oil over the chicken and sprinkle with fresh herbs, garlic, and salt and pepper to taste. Allow to marinate in the fridge at least two hours.

Meanwhile, prepare the cilantro pesto, following the recipe below.

Prepare the barbecue by preheating on HIGH, and brushing the grids with olive oil.

Place the chicken on the grill or grill topper and reduce the heat to MEDIUM. Cook for six minutes, turn, and place the squash or zucchini on the grill beside it. Turn the squash after two to three minutes and continue grilling both until cooked — about two to three more minutes.

Slice the chicken into strips and the vegetables into small chunks. Place in a medium sized bowl and toss with ½ cup pesto. Spoon into the four pita halves and garnish with alfalfa sprouts, if desired. Serve immediately.

Freeze remaining pesto for future use.

## CILANTRO PESTO

- 2 cups cilantro leaves, washed
- 3 cloves garlic
- 1 cup walnuts
- 1/4 cup lemon juice, freshly squeezed
- ½ cup olive oil
- ½ cup Parmesan cheese, grated
- 2 teaspoons salt
- ½ teaspoon freshly ground black pepper

Place the leaves, garlic, and walnuts in the bowl of your food processor. Pulse until quite fine, stopping once or twice to scrape down the sides. Add the lemon juice and process a few seconds.

Add the olive oil and process a few seconds to thoroughly blend. Add the cheese, salt, and pepper and blend for 15 to 20 seconds.

Store covered in the fridge for up to a week or freeze in small portions for later use.

## SPICY CHICKEN SALAD

### **SERVES 8 - PREPARATION TIME 1:00**

This excellent salad is worth the extra preparation time. A great summer lunch.

- 1½ lbs. boned and skinned chicken breast halves, rinsed and patted dry
- 1/4 cup olive oil
- ½ teaspoon ground cumin
- ½ teaspoon paprika
- 3 cloves garlic minced
- 2 medium zucchinis, sliced lengthwise
- 2 red onions, thickly sliced
- 4 red bell peppers, roasted and seeded
- 1 lb. new potatoes, boiled and quartered

#### FOR THE DRESSING

- ½ cup mayonnaise
- 3 tablespoons fresh lemon juice
- 2 cloves garlic minced
- 1 tablespoon paprika
- 1 teaspoon ground cumin
- ½ teaspoon hot pepper sauce
- ½ cup fresh cilantro, chopped

#### FOR THE GARNISH

- 1 cup cherry tomatoes, halved
- ½ cup black olives

Combine olive oil, cumin, paprika, and garlic and divide this mixture between two heavy-duty resealable bags or two glass dishes.

To the first dish, add the chicken, and to the other, add the prepared zucchini and red onion. The chicken and vegetables can marinate for 30 minutes at room temperature or overnight in the refrigerator.

Preheat barbecue on HIGH and brush the cooking grids with oil. Place the chicken on the grill, reduce the heat to MEDIUM LOW, and cook for five minutes per side. Grill the marinated vegetables until tender and crisp, in batches if necessary.

Cut the chicken into strips and place in a large bowl. Add the grilled vegetables, roasted red peppers, and the potatoes.

For the dressing, combine the mayonnaise, lemon juice, garlic, hot pepper sauce, paprika, cumin, and cilantro. Toss with prepared chicken and vegetables in the large bowl.

Garnish with cherry tomatoes and black olives.



# VEGETABLES AND SIDE DISHES

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# VEGETABLE GRILLING GUIDE

	PREPARATION	APPROXIMATE COOKING TIME	COMMENTS
Asparagus	Snap off the stems.	Grill 8 minutes, turn once.	Toss in soy sauce, garlic, and olive oil before grilling.
Carrots	Peel carrots and slice large carrots diagonally.	Grill slowly for 20-30 minutes with some red onion.	The sweet taste of these slow cooked carrots goes perfectly with the rich flavor of roast beef or lamb.
Corn on the Cob	Soak in cold water for 20 minutes. Do not husk.	Shake off excess water. Cook 25 minutes on LOW, turn once. Let cool five min.	Pull back husk and note how the silk peels back with the husk. Serve with butter or margarine and salt and pepper if desired.
Eggplant	Wash and cut in slices or lengthwise. Decide if you like it grilled thick and meaty or thin and crispy.	Grill for six to eight min. per side depending on the thickness of the slices.	Sprinkle salt on slices and let drain on paper towel for 15 min. Wipe off salt and water. Toss with olive oil and balsamic vinegar and salt and pepper before grilling.
Mushrooms	Remove stems and wipe the cap. Marinate for two hrs.	Five to seven minutes.	Portobello mushrooms are the perfect vegetable to grill: juicy and meaty.
Large Potatoes	Cut into ¼"slices.	Grill eight minutes per side.	Toss with olive oil, salt, and a handful of chopped fresh herbs like rosemary or thyme.
New Potatoes	Wash and place on grill, whole.	30-35 minutes.	Toss with olive oil, salt and a handful of chopped fresh herbs like rosemary or thyme.
Red Onions	Peel and cut into quarters or 1cm thick slices.	20 minutes.	Drizzle with olive oil and balsamic vinegar. Peel and cut in half. Wrap in foil pouch with balsamic vinegar, oil, and brown sugar.
Grilled Peppers	Cut into thick chunks.	Grill five minutes per side.	Drizzle with olive oil.
Roasted Peppers	Wash and place on grill whole.	Grill on HIGH to char skin all around, 15-20 minutes.	Cool in a paper bag to loosen blackened skin. Peel and remove seeds.
Sweet Potatoes	Peel and cut in slices lengthwise.	Brush with olive oil. Place on grids for 10 min. per side.	Baste with Hoisin sauce for the last five min. of grilling. If you prefer a more subtle flavor, brush with oil and brown sugar.
Tomatoes	Wash and cut in half.	Place skin side down on the grids.	Drizzle with olive oil and fresh basil on top. Sprinkle with Parmesan cheese for a crunchy topping.
Zucchini	Wash and cut lengthwise in quarters.	Grill four minutes per side.	Brush with olive oil and sprinkle with fresh oregano and parsley.
Roasted Garlic	Cut top off of garlic bud. Wrap in foil.	Place on top rack on LOW. Roast for 30 min.	Drizzle a little bit of olive oil over the top of the bud.

<sup>\*</sup> Times may be affected by wind, outdoor temperature, and thickness or temperature of meat prior to cooking.

## GRILLED VEGETABLE STACKS

### SERVES 6 - PREPARATION TIME 0:45

Substitute or add other vegetables as you wish. Some nice additions might be new potatoes or red peppers. Although the stacks are attractive and easy to serve, you can also arrange the grilled vegetables and cheese in a casserole.

- ½ cup olive oil
- 1 large eggplant, cut in 12 slices (½" thick)
- 3 medium zucchinis, cut in 24 slices (¼" thick)
- 3 large tomatoes, cut in 6 slices (½" thick)
- medium red onions, cut in 12 slices (½" thick)
- 34 cup ricotta cheese salt and pepper to taste
- 2 teaspoons fresh thyme, chopped
- ½ lb. mozzarella cheese, sliced ¼" thick
- 6 sprigs fresh rosemary

Preheat the barbecue and set it on LOW. Brush vegetables with olive oil, season with salt and pepper, and grill slowly until tender, turning once. Transfer the vegetables to a tray arranging them in a single layer and covering them tightly with plastic wrap. The vegetables may be grilled a day in advance and refrigerated after cooling. Bring the vegetables back to room temperature before proceeding.

Stir together the ricotta, thyme, salt, and pepper in a small bowl.

Place one slice of eggplant on a lightly oiled griddle or foil pan. Spread one tablespoon of the ricotta mixture over the eggplant. Cover with two slices of zucchini, one slice of onion, one slice of mozzarella, one slice of tomato, two slices of zucchini, and one slice of onion. Spread one tablespoon of the ricotta mixture over the onion and top with another slice of eggplant. Repeat this procedure with the remaining vegetables to make five more stacks.

Insert a wooden skewer through the centre of each stack to create a hole from top to bottom. Remove the bottom leaves from each rosemary sprig, leaving one inch of leaves on the top. Insert one sprig into the centre hole in each stack and return to the barbecue. Heat for about five minutes on LOW or until the mozzarella is melted and the vegetables are warmed through.



TOMATOES: Never refrigerate unless fully ripened — flavor is greatly affected by cooler temperatures. Keep tomatoes on your counter to fully ripen.



# GRILLED TOMATO PASTA SAUCE

## SERVES 4 - PREPARATION TIME 0:30

For a variation, substitute penne and serve as a cold salad. This sauce is delicious served with Rosemary Polenta.

- 1 head garlic
- 12 medium plum tomatoes, halved salt and pepper to taste
- ½ cup olive oil
- 2 cup Italian parsley, chopped
- ½ cup fresh basil, chopped
- 2 tablespoons butter
- 1/4 cup Parmesan cheese, freshly grated fettuccine or other pasta

Preheat barbecue on LOW. Drizzle some olive oil over the garlic and place it on the top warming rack. Cook until the garlic cloves have softened; about 20 minutes in total.

Meanwhile, in a large bowl toss the halved tomatoes with  $\frac{1}{2}$  cup of the olive oil and salt and pepper to taste.

Increase the heat to MEDIUM-HIGH and grill the tomatoes skin side down until lightly charred; two to three minutes. Turn once and grill another two to three minutes. Remove from grill, discard the skin and seeds, and coarsely chop the remaining pulp.

Bring a large pot of salted water to a boil on the side burner of your barbecue. Toss in the pasta and cook until al dente.

Separate the cloves of garlic and squeeze the roasted garlic into the bowl containing the chopped tomatoes. Stir in the parsley, basil, butter, remaining olive oil, and season with salt and pepper if desired.

Toss with hot pasta and sprinkle with Parmesan cheese.



Roasted Peppers: Wash and place whole peppers on grill. Grill on HIGH to char skin all around; 15-20 minutes. Cool in a paper bag to loosen blackened skin. Peel and remove seeds.

## **ROSEMARY POLENTA**

### SERVES 5 - PREPARATION TIME 0:20

Polenta is a great accompaniment to grilled vegetables, sausages, etc.

- 1 cup dried cornmeal, enough for five people
- 2 teaspoons fresh rosemary, finely chopped
- 3 cup melted butter
- 1 tablespoon butter (to coat baking dish) freshly grated Parmesan cheese

Cook cornmeal in salted water according to package directions then stir in rosemary and melted butter.

Meanwhile, grease a large shallow baking dish with butter. Pour in hot polenta and spread evenly. Let cool several hours or overnight.

When cool, cut polenta into diamonds, fingers, circles, or other shapes.

Preheat grill to 400°F (204°C). Brush the polenta pieces with melted butter then cook over grids until they are slightly brown with marks from the grill. Sprinkle with Parmesan cheese and serve immediately.

## EGGPLANT PARMIGIANA

#### SFRVFS 6 - PRFPARATION TIME 0:25

- 1 tablespoon olive oil
- 1 clove garlic, crushed
- 1 eggplant, sliced ½" thick
- 1 cup pesto sauce
- 2 tomatoes, diced
- 34 cup mozzarella cheese, grated
- 1/4 cup Parmesan cheese, grated fresh basil (for garnish)

This is great as an appetizer, side dish, or vegetarian main course.

Preheat the barbecue and brush grids with vegetable oil and set on LOW.

Prepare the eggplant by covering slices with coarse salt for 20 minutes. Rub off salt with a paper towel and pat dry. This removes the bitterness of the eggplant. Brush bottom of eggplant slices with a mixture of olive oil and garlic. Place on grids and cook for eight minutes.

Turn the slices over and spread the top of each eggplant slice with a teaspoon of pesto. Cover with diced tomatoes, mozzarella cheese, and Parmesan cheese. Return to grill and cook another five to seven minutes. Garnish with fresh basil





# MARINATED ASPARAGUS

#### SERVES 8 - PREPARATION TIME 0:25

The key to the success of this recipe lies in strictly following the blanching directions. It is also important to ensure that the asparagus is thoroughly dry.

- ½ cup olive oil
- 2 lbs. asparagus, ends trimmed

#### FOR THE VINAIGRETTE

- 1 small shallot
- 1 clove garlic
- ½ teaspoon salt
- 1½ teaspoons dijon mustard
- ½ lemon, freshly squeezed
- 1 tablespoon balsamic vinegar freshly ground black pepper to taste

#### FOR THE GARNISH

2 tablespoons sesame seeds, toasted

For the vinaigrette, pulse the shallot and the garlic in the bowl of a food processor until chopped finely. Add the salt, mustard, lemon juice, vinegar, and pepper and process briefly to combine. With the motor running add the olive oil in a very slow but steady stream.

To blanch the asparagus, boil a pot of salted water. Place one pound of asparagus in the boiling water for two minutes, remove with tongs, and place in ice water for two minutes. Drain them on paper towel-lined wire racks, blotting off any moisture with more paper towels. Let them stand at room temperature and repeat with the second pound of asparagus.

Thirty minutes before serving, arrange the asparagus attractively on a platter and drizzle with the vinaigrette. Sprinkle with toasted sesame seeds. Serve at room temperature.



CORN ON THE COB: Soak in cold water for 20 minutes. Do not husk. Shake off excess water. Cook for 25 minutes on LOW, turning once. Let cool five minutes. Pull back the husk and note how the silk peels back with it. Serve with butter or margarine and salt and pepper if desired.

## STIR-FRIED VEGETABLES

### SERVES 6 - PREPARATION TIME 0:20

These vegetables are partly stir-fried and partly roasted, resulting in tasty, caramelized morsels.

- 2 cups broccoli, cut into small florets
- 2 cups cauliflower, cut into small florets
- 1 red bell pepper, cut into 1-inch pieces
- 1 zucchini, sliced ¼"thick
- 1 cup carrots, sliced on the diagonal
- 1 cup sugar snap peas, strings removed
- 3 green onions, sliced sharply on the diagonal

### FOR THE MARINADE

- 2 tablespoons canola oil
- 1 tablespoon sesame oil
- 1 teaspoon Asian chili sauce
- 1 tablespoon lime juice
- 1 tablespoon oyster sauce
- 1 tablespoon honey
- 1 clove garlic, pressed
- 1 tablespoon fresh ginger, grated
- 1 teaspoon kosher salt

#### FOR THE GARNISH

- 2 tablespoons fresh cilantro, chopped
- 2 tablespoons toasted sesame seeds

Prepare all the vegetables and place in a large bowl.

In a small bowl, whisk together the marinade ingredients. Pour the marinade over the vegetables and toss to coat evenly.

Preheat barbecue on HIGH, placing the Wok Topper (Broil King Accessory #69818) or Grill Topper (Broil King Accessory #69712) on the cooking grids. When it is nice and hot, brush or spray the wok liberally with vegetable oil.

Place all the vegetables into the wok and stir briefly. Close the lid.

Continue to toss the vegetables with tongs and close the lid every minute until the vegetables are tender-crisp and starting to brown — about 10 minutes.

Using good quality oven mitts, transfer the vegetables to a heated serving platter and sprinkle with chopped cilantro and toasted sesame seeds.

NOTE: While you are using the wok topper on one side of your barbecue, prepare fish, chicken, pork, or beef on the other side. If you have a side burner, cook the rice at the same time and you've got your whole meal ready to go! Use your imagination and substitute any of your favorite vegetables: mushrooms, celery, asparagus, or eggplant would also be delicious.



## 69818 DEEP DISH GRILL WOK

The Broil King® Imperial™ deep dish wok topper is crafted with high grade1.2 mm stainless steel. The uncommonly large 13-im x 9.75-in design offers more cooking space and the deep dish keeps foods contained within the wok. Oversized 10 mm stainless steel handles and raised square perforations add to its rigidity. The raised perforations also help keep food from sticking.



## RATATOUILLE ON A SKEWER

### SERVES 6 - PREPARATION TIME 0:15

- 6 cherry tomatoes
- 1 small eggplant, peeled, cut in 1" cubes
- 1 green pepper, cut in 1" chunks
- 1 zucchini, cut in 1" cubes
- 1 red pepper, cut in 1"chunks
- 1 red onion, cut in 1" sections

#### FOR THE MARINADE

- 5 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon tomato juice
- 4 dashes Tabasco sauce
- 2 teaspoons oregano
- 1 teaspoon fresh thyme salt and pepper, to taste

Preheat barbecue on MEDIUM. If using bamboo skewers, prepare them by soaking in water for 30 minutes.

Meanwhile, whisk together marinade ingredients and prepare the vegetables. Alternately thread vegetables onto bamboo or metal skewers and place in a flat-bottomed dish. Drizzle with the marinade.

Grill skewers four to six minutes per side, turning once and basting with the marinade.

# ROASTED SWEET POTATOES

### SERVES 10 - PREPARATION TIME 0:10

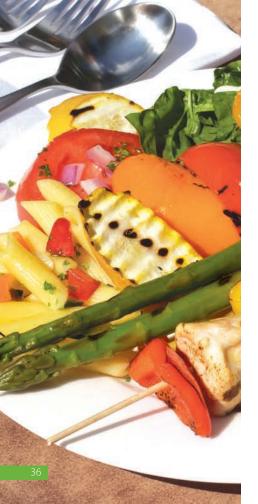
- 8 medium sweet potatoes, peeled and cut to 1" chunks
- 3 tablespoons olive oil
- 1 tablespoon fresh thyme leaves
- 1 teaspoon fresh rosemary, chopped
- 2 small cloves garlic, minced
- ½ teaspoon crushed red pepper flakes
- 1 teaspoon coarse or kosher salt

This great side dish can be prepared directly on the cooking grids, on a lightly oiled flat topper (Broil King Accessory #69715), or on a lightly oiled baking sheet. You will want to turn the sweet potatoes fairly frequently to avoid scorching them.

Preheat barbecue on MEDIUM LOW to a temperature of about 400°F.

In a medium bowl, toss the sweet potato chunks with olive oil, thyme, rosemary, garlic, red pepper and salt. Place on the cooking grids, gourmet topper or baking sheet, and grill until tender and starting to brown, 20-30 minutes, turning the potatoes frequently. Transfer to a platter and serve, garnished with sprigs of fresh thyme and rosemary.





# VEGETABLES WITH BALSAMIC VINEGAR

#### SERVES 8 - PREPARATION TIME 0:10

The sweetness of the balsamic vinegar complements the smoky flavor of the vegetables. If there are any leftovers, toss them with some cooked pasta, black olives, sundried tomatoes, chopped fresh basil, and another splash of balsamic vinegar for a quick summer salad.

- 2 red peppers, cut into chunks
- 1 yellow pepper, cut into chunks
- 2 small zucchinis, sliced into quarters
- 2 Japanese eggplants, sliced into quarters
- 12 cherry tomatoes
- 4 leeks, sliced lengthwise
- cup olive oil bunch fresh thyme, washed and chopped
- cloves garlic, crushed
- tablespoons balsamic vinegar

Toss prepared vegetables in a bowl with the olive oil, thyme, and garlic.

Preheat the barbecue on HIGH then reduce heat to MEDIUM before placing the vegetables on the grill. Turn the vegetables once, and cook until tender-crisp and nicely colored.

Toss in a bowl and splash with balsamic vinegar. Season with salt and pepper, if desired.

Serve at room temperature with any grilled meat.



Use leftover grilled vegetables to make a great grilled sandwich. Or sauté an onion in butter or olive oil, add grilled vegetables, a few cups of broth, cook gently for 20 minutes, and purée for a great soup.



# **MEATS**

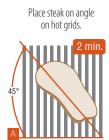
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# THE PERFECT STEAK GRILLING GUIDE

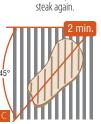
For that perfect steak-house diamond pattern, follow the diagram below.

- Preheat barbecue on HIGH
- · Brush grids with olive oil
- Proceed as directed
- Test for doneness
- Use tender cuts of meat for this method (rib-eye, T-bone, sirloin, tenderloin, porterhouse).





Flip the steak as



Turn and flip the



Finally, flip the

Perfect results, every time.



CUTS OF MEAT		MEAT THICKNESS				TOTAL TIME			
STEAKS	1½"	1"	3/4"		Α	В	C	D	
			Rare	Medium/High	1½	1½	1½	1½	6 Minutes
NOTE: Bone-in cuts take		Rare	Medium/Rare	Medium/High	1¾	1¾	1¾	1¾	7 Minutes
slightly longer. Times may be affected by wind, outdoor	Rare	Medium/Rare	Medium	Medium/High	2	2	2	2	8 Minutes
temperature, and thickness or temperature of meat prior	Medium/Rare	Medium	Well	Medium/High	21/4	21/4	21/4	21/4	9 Minutes
to cooking.	Medium	Well		Medium	21/2	2½	2½	2½	10 Minutes
	Well			Medium	3	3	3	3	12 Minutes

<sup>\*</sup>Times may be affected by wind, outdoor temperature, and thickness or temperature of meat prior to cooking.

# THE PERFECT STEAK

#### SERVES 4 - PREPARATION TIME 0:05

- 4 steaks (preferably New York Strip), 1" thick
- 2 cloves garlic minced or pressed
- 2 tablespoons Worcestershire sauce
- 2 tablespoons balsamic vinegar freshly ground pepper
- 2 teaspoons dijon mustard
- 2 tablespoons soy sauce
- 2 tablespoons olive oil

Trim excess fat from the steaks. In a glass dish or heavy, resealable plastic bag combine the remaining ingredients.

Marinate the steaks for one hour at room temperature or up to 24 hours in the refrigerator. If refrigerating, bring steaks close to room temperature ½ hour before grilling for even cooking.

Preheat the barbecue on HIGH. Brush grids with olive oil. Proceed as directed in the Steak Grilling Guide.

# SHIITAKE MUSHROOM CREAM SAUCE

#### SERVES 10 - PREPARATION TIME 0:05

- 14 cup unsalted butter
- 1 tablespoon fresh ginger, very finely minced
- 6 ounces shiitake mushrooms, sliced
- 1 cup whipping cream
- ½ cup dry sherry
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- ½ teaspoon grated orange peel
- 1/4 teaspoon Asian chili sauce

Combine the cream, sherry, soy sauce, sesame oil, orange peel, and chili sauce. Set aside. Place a 12" saute pan over high heat. Add the butter and ginger. When melted, add the mushrooms and saute until they soften slightly. Add the combined sauce ingredients and bring to a boil. Continue to boil until the sauce thickens — about five minutes.

# SUGGESTED ACCESSORY

#### 50990 THE PERFECT STEAK MARINADE

A fabulous blend of balsamic vinegar, white vinegar, olive oil, garlic, onion, spices and salt. The Perfect Steak Marinade is the quickest and easiest way to marinate your steaks and other grilled meats.



# MEAT GRILLING GUIDE

For a perfect diamond pattern, follow the diagram.

- Preheat barbecue on high. Brush grids with olive oil and proceed as directed. Test for doneness.
- For thicker cuts of meat, reduce temperature and extend cooking time. For thinner cuts reduce cooking time slightly.

Place meat on angle on hot grids.



Flip the meat as shown below.



Turn and flip again.

Finally, flip the meat again.

# MEAT GRILLING GUIDE

CUT OF MEAT 1"THICKNESS	CUTS OF MEAT	HEAT SETTING	MINUTES PER SIDE		E	TOTAL TIME	COMMENTS			
Steak – Flank, Chuck, Blade, Round	Rare Medium	Medium	2 2½	2 2½	2 2½	2 2½	8 Minutes 10 Minutes	Less tender cuts of beef such as these should be marinated at least four hours and up to 24 hours before grilling.		
Hamburgers		Medium	2 1/2	2 1/2	2 1/2	2 1/2	10 Minutes	Do not over handle meat when forming into patties. Cook to internal temperature of 160°F (71°C).		
Kebabs - Beef, Pork, Lamb		Medium	2 1/2	2 1/2	2 1/2	2 1/2	10 Minutes	Use dual pronged skewers or soak wooden skewers half an hour before using.		
Pork Chops		Medium	2 1/2	2 1/2	2 1/2	2 1/2	10 Minutes	Done when golden brown outside and juices run clear.		
Fresh Pork Sausage		Medium-Low	3	3	3	3	12 Minutes	Cook thoroughly until no longer pink inside.		
Lamb Chops		Medium	2 ½	2 1/2	2 ½	2 1/2	10 minutes	Sear chops on each side to keep in the juices.		

# \*Times may be affected by wind, outdoor temperature, and thickness or temperature of meat prior to cooking. MEAT ROASTING GUIDE

	ROAST CUT	HEAT SETTING	COOKING TIME	COMMENTS
Beef	Rare Medium Well-Done	Medium-Low Medium-Low Medium-Low	18-20 Minutes/lb. 20-25 Minutes/lb. 25-30 Minutes/lb.	Insert slivers of garlic, season with salt and pepper. Cook over drip pan to internal temperature of: RARE – 130°F (55°C) MEDIUM – 150°F (66°C) WELL-DONE – 160°F (71°C).
Pork	Medium Well-Done	Medium-Low Medium-Low	20-25 Minutes/lb. 25-30 Minutes/lb.	Season with your favorite rub. Add fruit juices such as apple or cranberry to drip pan. Cook to internal temperature of: MEDIUM - 160°F (71°C) WELL-DONE - 170°F (77°C).
Lamb	Rare Medium	Medium-Low Medium-Low	18-20 Minutes/lb. 20-25 Minutes/lb.	Season with garlic, dijon mustard, olive oil, and rosemary. Add red wine to drip pan and cook to internal temperature of: RARE – 135°F (57°C) MEDIUM – 145°F (65°C).



#### MARINATED FLANK STEAK

#### SERVES 6 - PREPARATION TIME 0:20

Flank steak is a lean cut of beef which is also very flavorful. This simple recipe is done in two stages: prepare the marinade one day and cook the next. This is a perfect example of the kind of stress-free entertaining you can do with your gas barbecue.

- 1½ lbs. flank steak
- 1/4 cup soy sauce
- 1/4 cup sugar
- 1 tablespoon sesame oil
- 1 tablespoon lime juice
- 4 cloves garlic, minced
- 1 tablespoon fresh ginger, minced
- 1 teaspoon Asian chili sauce
- 1 teaspoon black pepper, freshly ground

Rinse and pat dry the flank steak. Score the meat lightly in a 2" diamond pattern to allow the flavor of the marinade to penetrate.

Combine the remaining ingredients in a flat glass dish or in a heavy resealable bag. Place meat in the marinade and cover, or seal and marinate in the refrigerator six hours or overnight, turning two to three times.

Preheat the barbecue on HIGH and brush the grids with oil to prevent sticking. Place the flank steak on hot grids and reduce heat to MEDIUM.

Grill approximately five minutes per side for medium. Allow the steak to rest for three to five minutes before carving.

Meanwhile, place the reserved marinade in a small, heavy saucepan and bring to a boil on the side burner and cook for two to three minutes.

Carve the steak into thin slices on the diagonal, against the grain. Drizzle the cooked marinade over the meat.



# **GRILLING TIP**

Determine when a steak is done by comparing the firmness of the fleshy part of the hand at the base of the thumb to the flesh of the steak. Take the index finger and touch it to the tip of the left thumb. Don't exert any pressure, the lightest touch is correct. Using your free hand, poke the fleshy part at the base of the thumb. The feeling you get is the feeling of a rare steak. Now touch the steak. For medium, use the middle finger of your hand to touch the fleshy part of the thumb. For well-done, use the ring finger of your hand. Voilà! Perfectly done steaks every time!

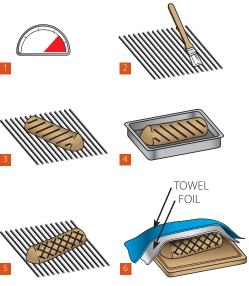


# MOM'S BEEF TENDERLOIN

#### SERVES 10 - PREPARATION TIME 0:05

Try this recipe and impress your family and friends with an exceptional plate presentation.

- 1 6-lb. beef tenderloin, 4"-5" in diameter
- 2 tablespoons dry mustard
- ½ cup french salad dressing



12–24 hours before cooking, rinse and pat the tenderloin dry. Sprinkle the meat with mustard and coat generously with french salad dressing. Place in a glass or stainless dish, cover well with plastic wrap, and place in the refrigerator. Bring the meat close to room temperature while preparing the grill.

- 1. Preheat the barbecue on HIGH for 10-15 minutes.
- 2. Reduce heat to MEDIUM. Brush grids with olive oil.
- 3. Place tenderloin directly on the grids at a 30°-45° angle for 20 minutes rotating ½ every 6 ½ minutes.
- 4. Remove tenderloin from the barbecue to a dish. Cover with foil and let stand for 20 minutes.
- Return tenderloin to grids, place on opposite 30° angle for 20 minutes, rotating ½ every 6 ½ minutes.
   (Baste with juices from dish).
- Remove tenderloin to carving board and cover with foil and towel to insulate.
- Let stand for 10 minutes before carving. Serve with your favorite sauce or condiment.

# **BRINED PORK CHOPS**

# SERVES 6 - PREPARATION TIME 1:30 BRINE

- 3 cups water
- 1/4 cup kosher salt
- ¼ cup sugar
- 2 tablespoons molasses
- 2 cloves garlic, smashed
- 2 bay leaves
- 1 tablespoon dried thyme
- 1 teaspoon peppercorns
- cups ice cubes

#### RUB

- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 tablespoon chili powder
- 1 teaspoon dry mustard
- 1 teaspoon oregano
- 1 tablespoon brown sugar
- 1 teaspoon ground black pepper
- 1 tablespoon kosher salt

In a medium-sized saucepan combine water, salt, sugar, molasses, smashed garlic, bay leaves, thyme, and peppercorns. Bring to a boil and stir until salt and sugar have dissolved. Remove from burner and add ice cubes to cool quickly.

Place pork chops in a container or heavy-duty resealable bag. Pour cooled brine over meat and refrigerate for at least one hour, up to 12 hours. Meanwhile, combine all ingredients for the rub.

Soak wood chips in water for at least one hour before starting the barbecue. If using a smoker box, follow the manufacturer's directions and place below the cooking grids. Otherwise, wrap chips loosely in foil and pierce several times with a fork before placing below the grids.

Preheat barbecue on HIGH until the wood chips are smoking — about 15 minutes. Meanwhile, remove chops from the brine and pat dry with paper towels. Rub both sides evenly with the rub.

Reduce temperature on one side of grill to MEDIUM and the other side to LOW. Brush or spray the cooking grids with vegetable oil to prevent sticking. Place the chops on the side of the grill with the MEDIUM flame and sear two minutes. Turn the chops to sear the other side for two more minutes. Turn chops on opposite diagonal (see chart for grilling meats on pg 41) and place on LOW flame side of barbecue for three minutes. Turn chops once more for three minutes. If desired, brush chops with your favorite barbecue sauce now.

NOTE: Be sure to buy pork that has not been pre-seasoned at the meat counter. For a quick shortcut, try our Broil King Seasonings as a rub. Layer the flavor on these juicy chops by brining, rubbing, and smoking them.





# APPLE PORK LOIN

#### SERVES 6 - PREPARATION TIME 0:10

- 1 clove garlic, minced
- 1 tablespoon fresh ginger, minced
- 1/4 cup cider vinegar
- ½ cup apple cider
- 2 tablespoons brown sugar
- 1 tablespoon dijon mustard
- 1 tablespoon fresh rosemary, chopped
- 1 teaspoon black pepper, freshly ground
- 1 teaspoon salt
- 2 tablespoons olive oil
- 3½ pounds pork loin

Try to find pork that has not already been seasoned in the grocery store. This recipe benefits from a long (24 hour) marinating time.

In a small mixing bowl combine all the ingredients except the olive oil. Slowly whisk in the olive oil. Place the pork loin in a heavy resealable plastic bag, and pour the marinade over top. Place the bag in a flat dish. Marinate for six to 24 hours turning occasionally.

Place drip pan beneath grids, fill it half full with water or a combination of water, wine, and apple cider. Preheat barbecue on HIGH. Reduce heat to LOW, brush grids with olive oil, and place roast on the grids. Cook for 1½ hours, turning occasionally, and basting with the marinade.

# JUICY HAMBURGERS

#### SERVES 4 - PREPARATION TIME 0:10

- 1½ lbs. ground beef, preferably chuck
- 2 teaspoons salt
- ½ teaspoon freshly ground pepper

Most of us are watching our fat intake these days, but in the case of the hamburger, a slightly fattier meat makes for a moister burger. Ground round or sirloin tend to dry out. However, a juicy tomato could compensate for the shortcomings of the healthier choice!

Combine the ingredients lightly with a fork. The key is to avoid over handling the meat. Divide the meat into four portions, and gently shape into patties similar in shape and size to the buns you will be serving. Form neat edges with your fingers and keep the patties about  $\frac{3}{4}$ " thick.

Place the cooking grids in the slope position to drain away the fat. Preheat barbecue on HIGH and oil the grids generously to avoid sticking. Place the patties on the grill and reduce the heat to MEDIUM. Grill approximately six minutes per side, taking care NOT to press down on the meat. Serve with fresh tomatoes and lettuce.



# PRIME RIB OF BEEF

#### SERVES 12 - PREPARATION TIME 0:05

- 10 pounds of beef prime rib
- 5 cloves garlic, slivered

#### FOR THE RUB

- 6 tablespoons dijon mustard
- 2 tablespoons fresh thyme, chopped
- 1 tablespoon freshly ground black pepper

Cut garlic cloves into slivers and insert into the roast. Combine the dijon mustard, thyme, and pepper, spread mixture over the roast. Remove the cooking grids and set a drip pan large enough to catch the drippings from the prime rib onto the Flav-R-Waves. Fill the drip pan with liquid, aromatic herbs and vegetables then replace the cooking grids.

Preheat the grill to MEDIUM, approximately  $375^{\circ}$ F ( $191^{\circ}$ C). Place the roast directly on cooking grids or use a roast holder/rib rack. Roast holders elevate the meat for better circulation of heat. Cook indirectly for  $3\frac{1}{2}$  hours until the internal meat temperature has reached  $140^{\circ}$ F ( $60^{\circ}$ C). Let stand 20 minutes before carving.

# BARBECUED BACK RIBS

#### SERVES 6 - PREPARATION TIME 0:15

3 lbs. pork back ribs salt and pepper to taste

#### FOR THE SAUCE

- l cup ketchup
- 2 tablespoons brown sugar
- ½ cup water
- 1/3 cup Worcestershire sauce
- 1 tablespoon chili powder dash hot pepper sauce

The Broil King Rib Roaster, #69615, is made of heavy cast iron surrounded by a durable porcelain enamel coating. It has an internal roasting rack to elevate ribs allowing them to steam in the surrounding juices.

Begin by peeling the membrane off the back of the ribs using your fingers: this makes an enormous difference in the tenderness of the ribs. Sprinkle with salt, pepper, or The Perfect BBQ Spice Rub by Broil King® and place into the rib roaster.

Light the barbecue and set the two outside burners to LOW. Turn off the middle burners and place the rib roaster on the barbecue, cooking for 2–3 hours until tender.

Meanwhile, combine the remaining ingredients in a saucepan and simmer on the side burner until the sauce thickens.

Carefully remove the lid from the rib roaster and be cautious of the steam. Light the middle burners and transfer the ribs to the barbecue grids. Baste liberally with the sauce and allow to set — about 10-15 minutes.



# SMOKED CARIBBEAN PORK CHOPS

#### SERVES 4 - PREPARATION TIME 0:20

Chipotle peppers are smoked jalapeño peppers, and are available at most specialty food stores. They are packaged in tins and preserved in Adobo sauce. Simply pour the contents of the can into a blender or food processor and purée. Don't be put off by this lengthy ingredient list! Have fun and substitute!

- ½ teaspoon ground allspice
- ½ teaspoon ground cloves
- ½ teaspoon ground coriander
- ½ teaspoon ground cinnamon
- 2 tablespoons apple butter
- 2 tablespoons chipotle peppers, puréed in Adobo
- ¼ cup olive oil
- 1 tablespoon Worcestershire sauce
- 2 tablespoons honey
- tablespoons soy sauce
- 4 cloves garlic, minced
- 1 teaspoon orange zest, grated
- thick pork chops
- ½ cup cilantro, chopped
- 2 cups wood chunks for smoking, soaked & drained

Combine first 12 ingredients in a glass dish or in a heavy-duty resealable bag. Add pork chops and marinate for 30 minutes at room temperature or up to six hours in the refrigerator.

Place soaked wood chunks in a smoker box or wrap in a square of aluminum foil and place directly on the charcoal.

Preheat the barbecue on HIGH and brush the cooking grids with olive oil.

Place the chops on the grill, reserving the marinade. Reduce heat to MEDIUM and close the lid. Cook for five minutes per side then remove from the barbecue and sprinkle chops with cilantro.

Meanwhile, pour reserved marinade into a saucepan and place on the side burner. Bring to a boil and cook for two to three minutes. Serve on the side for your quests who like a little extra spice!

Serve with baked potatoes and spinach salad.



Meats should be marinated in the refrigerator for four to 12 hours, depending on the size and cut. Be especially careful during the hot summer months not to let meat or fish sit out on a counter longer than 20-30 minutes.

# LEG OF LAMB WITH RED CURRANT SAUCE

#### SERVES 8 - PREPARATION TIME 0:20

- 1 lamb leg, boned
- 8 cloves garlic, slivered
- 1/4 cup fresh parsley, chopped
- 1/4 cup fresh rosemary, chopped
- 1/4 cup fresh thyme, chopped
- 3 tablespoons dijon mustard salt and pepper to taste
- 4 tablespoons red currant jelly
- 2 cups beef stock olive oil kitchen string drip pan

liquid for pan (water or wine)

Have the butcher remove the hip joint and upper leg bone from the leg of lamb then trim off all the fat and skin from the surface.

A few hours in advance, combine the garlic, half of the herbs, mustard, salt, and pepper. Brush this mixture into the inside of the leg, and insert slivers of garlic all over the leg. Tie the leg with some kitchen string.

Rub the outside of the leg with olive oil; insert more slivers of garlic, if desired; and sprinkle with herbs, salt, and pepper.

Place a drip pan under the cooking grids directly on top of the vaporizer. Fill halfway with water, juice, or red wine. You may also add a handful of fresh herbs.

Remove the left or right cooking grid or place the Broil King Rib Roaster on the cooking grids off to one side. Preheat your gas grill on HIGH. Brush the cooking grids with oil and place the lamb on the hot grids. Leave the temperature on HIGH for 10 minutes to sear the meat. Reduce the heat to MEDIUM and remove the rib roaster lid. Pour the liquid into the rib roaster and add aromatics like rosemary or onion as desired. Do not submerge the stainless rack entirely. Place the lamb on the rack inside the rib roaster and replace the lid. Cook for 20 minutes per lb. until the lamb reaches a nice pink color.

When the lamb is cooked, remove it from the grill, place on a carving platter, and let stand, covered for 20 minutes. Meanwhile, bring the beef stock to a boil in a saucepan. Reduce the stock to one cup. Whisk in the red currant jelly. On MEDIUM/LOW heat, whisk in two tablespoons of butter, one at a time. Do not overcook!

Carve the meat and nap with the sauce.



Always cook with the lid closed. The juices and drippings will fall and mix with the contents of the drip pan. The mixture heats up, vaporizes, and automatically bastes the food. Never let the drip pan run dry!



#### **RACK OF LAMB**

#### SERVES 8 - PREPARATION TIME 0:15

Classic rack of lamb is an impressive dish for special occasions.

- 6 racks lamb
- 4 cloves garlic, crushed
- 1 teaspoon salt
- 1/4 cup dijon mustard
- 2 tablespoons red wine vinegar
- 3 teaspoons fresh rosemary, chopped
- 2 tablespoons lemon juice
- 2 teaspoons sugar
- 1/3 cup olive oil

Press the garlic into a small bowl and mash to a paste with the salt. Stir in the mustard, vinegar, rosemary, lemon juice, and sugar. Whisk in oil in a slow, steady stream.

Divide the lamb racks between two heavy-duty resealable bags and add half of the marinade to each. Refrigerate at least six hours, but preferably overnight.

Preheat barbecue on HIGH. Reduce heat to MEDIUM and lightly brush the cooking grids with vegetable or olive oil. Place the lamb racks on the grill, fat side down for four minutes. Give the lamb a quarter turn on the same side (for great grill marks) and cook for another four minutes.

Flip the lamb racks over to the bone side and cook for eight minutes. Stack the racks against each other with the meatiest part down and the bones up away from the heat and cook another eight minutes. Let rest tented with foil for five minutes before carving into individual chops.

Garnish with sprigs of fresh rosemary and serve.



When grilling rack of lamb cover the bones with aluminum foil to prevent them from burning.



#### **ROCKY MOUNTAIN PORK**

#### SERVES 8 - PREPARATION TIME 0:20

- 34 cup fresh lemon juice
- ½ cup soy sauce
- 6 tablespoons honey
- 2 small shallots, peeled and halved
- 2 large garlic cloves, peeled and halved
- 2 bay leaves crumbled
- ½ teaspoon salt
- 2 teaspoons freshly ground black pepper
- 1 teaspoon dry mustard
- 1 tablespoon fresh ginger root, minced
- 1 teaspoon fresh parsley, chopped
- 3 lbs. pork tenderloin

In a food processor (with a metal blade), combine lemon juice, soy sauce, honey, shallots, garlic, bay leaves, salt, pepper, mustard, and parsley. Purée and pour over the tenderloin. Turn to coat. Cover and marinate in refrigerator overnight.

Preheat barbecue on HIGH. Brush the grids with vegetable oil. Place pork on hot grids and reduce heat to MEDIUM-LOW. Sear each side for five minutes for a total cooking time of about 20 minutes. Let stand for five minutes to reabsorb juices then slice into medallions.

Meanwhile, place the reserved marinade in a saucepan on the side burner and heat to boiling. Boil until slightly reduced — about five minutes. Serve alongside the tenderloin.



Acidic ingredients in marinades, like red wine, lemon juice, and balsamic vinegar tenderize and increase the juiciness of meat. Marinate meats and vegetables in a non-metal, shallow bowl, or in a sturdy, resealable plastic bag, turning occasionally.



# SMOKED SHREDDED PORK BARBECUE SANDWICHES

#### SERVES 8 - PREPARATION TIME 0:15

Pulled pork is a Southern United States classic! The pork shoulder is cooked long and slow then shredded and served with a tangy barbecue sauce. The pork shoulder is a less tender cut of meat which must be cooked on the barbecue between five to eight hours.

- large pork shoulder 6 lb. bone-in with fat covering attached
- ½ cup Lemon Chili Herb Rub (pg 76)
- 1½ cups favorite barbecue sauce
- 8 large crusty rolls
- 2 cups apple or hickory wood chips

# GRILLING TIP

After 1 hour over the smoke, pork roast can be can be transferred to the rib roaster to speed up the process.

#### PREPARE PORK

Sprinkle the pork shoulder generously with a rub and massage it on all sides. Set aside for an hour to allow flavors to penetrate the meat.

#### PREPARE FOR SMOKING ON THE GRILL

Soak wood chips in water for a minimum of one hour before starting the barbecue. If using a smoker box follow the manufacturers directions and place below the cooking grids, otherwise, wrap wood chips loosely in a double layered pouch of foil. Pierce the foil 8–10 times with a large fork. To cook the pork over indirect heat, place a drip pan on the vaporizer on the right side of the grill. Place the smoker box or foil pouch on the grids on the left side of the grill.

Close the lid and preheat the barbecue on HIGH, until the wood chips start smoking — about 15 minutes. Maintain the heat as low as you can, between 250°F to 300°F.

#### **GRILL PORK**

Place the pork shoulder, fat side up, over the drip pan on the right hand side of the grill which has the heat turned OFF. Grill slowly at a low temperature. To maintain an oven temperature of 250°F, you may have to reduce the temperature to MEDIUM. Cook for four to seven hours until internal temperature of pork has reached about 170°F (77°C). The meat will be so tender that it can be shredded or pulled with a fork!

#### **SERVE**

Let the pork sit for 15 minutes, covered with foil. Shred or cut the pork and serve it on buns accompanied with your favorite barbecue sauce.



# **POULTRY**

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# POSITIONING POULTRY ON THE ROTISSERIE

- 1. With the breast down, bring the neck skin up over the cavity. Turn under the edges of skin and skewer to back skin. Loop twine around skewer and tie. Turn breast side up; tie or skewer wings to body.
- 2. Put a spit fork on a rod. Insert the rod in neck skin parallel to the backbone. Bring it out just above the tail. Put the second fork on the rod and insert them into the breast and tail. Test for balance. Tighten the thumb screws.
- 3. Tie tail to rod with twine. Cross legs; tie to tail.







# THREE CHICKENS ON A SPIT

Tie or skewer wings to body. Put a spit fork on a rod. Dovetail chickens on the rod. Loop twine around tails and legs; tie to rod. Put a second fork on the rod and insert forks into the chicken. Tighten the thumb screws.

NOTE: See our rotisserie instruction guide on page 10 and our turkey recipe on page 60–61 for more details.



# POULTRY GRILLING GUIDE

TYPE OF POULTRY	HEAT CONTROL SETTING	APPROXIMATE COOKING TIME	COMMENTS				
Bone-In Chicken Pieces	LOW	Turn halfway through the grilling time. Cook until the meat near the bone is no longer run clear.					
Boneless Chicken Breast	MEDIUM-LOW	10-12 minutes	Brush with sauce or glaze during the last 10 minutes of cooking.				
Whole Birds	MEDIUM	18-20 min./lb.	Using a drip pan, cook to an internal temperature of 180°F (83°C) in dark meat and 170°F (77°C) in breast meat.				

<sup>\*</sup> Times may be affected by wind, outdoor temperature, and thickness or temperature of meat prior to cooking.

# CHICKEN SATAY WITH PEANUT SAUCE

#### SERVES 9 - PREPARATION TIME 1:00 FOR THE SATAY

- 1 tablespoon brown sugar
- 1 tablespoon curry powder
- 2 tablespoons peanut butter
- ½ cup soy sauce
- ½ cup lime juice, freshly squeezed
- 2 cloves garlic, minced pinch chili peppers, crushed
- 6 boned and skinned chicken breast halves cut in ½" strips

#### FOR THE PEANUT SAUCE

- <sup>2</sup>/<sub>3</sub> cup peanut butter
- 1½ cups coconut milk
- 1/4 cup lemon juice, freshly squeezed
- 2 tablespoons soy sauce
- 2 tablespoons brown sugar
- 1 teaspoon fresh ginger, grated
- 4 cloves garlic, minced pinch cayenne
- 14 cup chicken stock
- ½ cup heavy cream sprig fresh cilantro for garnish

Combine the brown sugar, curry powder, peanut butter, soy sauce, lime juice, garlic and crushed chilies in a shallow dish, or in a heavy-duty resealable bag. Marinate strips of chicken for two hours or overnight. Meanwhile, soak wooden skewers in water to prevent burning at the time of cooking.

Thread the chicken pieces on the skewers in a zig-zag pattern.

To make the peanut sauce, combine the peanut butter, coconut milk, lemon juice, soy sauce, brown sugar, ginger, garlic, and cayenne pepper in a saucepan over moderate heat (on the side burner), and cook until the sauce is as thick as heavy cream — about 15 minutes. Purée briefly in a blender or a food processor. Add the chicken stock and cream and blend again until smooth. Reserve and bring to room temperature before serving.

Preheat barbecue on HIGH and brush grids with vegetable oil to prevent sticking. Place chicken skewers on the grill and reduce heat to MEDIUM. Cook, turning several times and basting with the marinade for six to eight minutes or until no longer pink on the inside. Sprinkle with chopped cilantro leaves. Serve with room temperature peanut sauce.





# TURKEY WITH CORNBREAD STUFFING

#### SERVES 12 - PREPARATION TIME 0:40

Using convection method or rotisserie method.

- 11/3 cups all-purpose flour
- <sup>2</sup>/<sub>3</sub> cup cornmeal
- ¼ cup sugar
- 2 tablespoons baking powder pinch salt
- 1⅓ cups yogurt
- ½ cup butter, melted
- 1 egg
- 1 tablespoon olive oil
- 34 lb. hot Italian sausage, crumbled
- 4 cups onion, chopped
- 1½ cups celery, chopped
- 10 sun-dried tomatoes, soaked 10 minutes in boiling water
- ½ cup parsley, chopped
- 15 lbs. turkey

Preheat barbecue to 350°F (177°C). In a large bowl, combine the flour, cornmeal, sugar, baking powder, and salt. In a separate bowl, combine the yogurt, melted butter, and egg. Make a well in the centre of the dry ingredients and add the yogurt mixture all at once. Stir until just combined, then spoon into a greased 8 x 8 pan and bake for 25–30 minutes. Let cool for 10 minutes, then turn out onto a wire rack to cool completely.

Heat the olive oil in a large sauté pan and add the crumbled sausage. Cook until browned then add the onion and celery, stirring until translucent.

Crumble the cornbread into a large bowl and add all the remaining stuffing ingredients.

Rinse the turkey and pat dry. Lightly stuff the cavity (any stuffing that doesn't fit can be baked in a casserole dish for 20 minutes at 350°F (177°C)) and truss the bird, being sure to tuck the wings underneath and to tie it up securely. Follow the charts on page 58 for time and temperatures, taking into account weather conditions.

For either convection or rotisserie methods, remove the retractable warming rack and cooking grids before lighting the grill. Place a drip pan on top of the vaporizer. Position the pan so that it will be beneath the centre of the turkey. Fill the drip pan to ½" from the top with wine, cranberry juice, or water.

# **CONVECTION METHOD**

- Step 1 Replace the cooking grids. Preheat the grill for five minutes and turn both burners to LOW. Place the turkey in roast rack if you have one it makes it easy to carry the turkey to and from the grill. Place the turkey in the centre of the cooking grids. Close the lid.
- Step 2 Check on the turkey every half hour. Never let the drip pan run dry. When adding juice or water to the drip pan remember it is hot pour it in carefully. The cooking time is approximately 18–20 minutes per pound.
- Step 3 Remove the turkey when the meat thermometer reads 180°F to 185°F (82°C 85°C). Let it stand 15 to 20 minutes before carving. This allows the juices to set and makes carving easier.

# **ROTISSERIE METHOD**

- Step 1 Lay the turkey breast-side down. Bring the neck skin up over the neck cavity. Turn under the edges of the skin; skewer to back skin. Loop the twine around the skewer and tie. Turn breast side up. Tie or skewer the wings to the body.
- Step 2 Put the spit fork on the rod. Insert the rod in neck skin parallel to the backbone; bring it out just above the tail. Put a second fork on the rod. Insert the forks into the breast and tail area. Test it for balance. Tighten the screws. Tie the tail to the rod with twine. Cross the legs; tie them to the tail.
- Step 3 Test for balance by loosening the rod handle to allow the balancer to turn freely. Set the rotisserie rod in the slots of the barbecue casting. Let the heaviest side of the meat rotate to the bottom. Adjust the balancer to the top of the rod, opposite the heaviest side of the meat. Tighten the rod handle. Periodically, check to see if the meat turns smoothly while cooking. Adjust the balancer as necessary.

#### FOR BOTH METHODS

Cooking times should be approximately 20 minutes per pound, depending on the wind and the outside temperature. Remove the meat thermometer when the meat reads  $180-185^{\circ}F$  (82°C - 85°C). Cover with foil, and let stand 15-20 minutes before carving.

# **NOTES**

- Since the rotisserie is operated by electricity, do not use it during rainy or snowy weather.
- If your grill is equipped with a rear rotisserie burner, do not operate main burner when
  the rear burner is in use. A dish or drip pan placed below the spit will collect juices for
  basting or gravy.
- The Broil King®Rotisserie Kit (Item # 66009) comes with these great features:
  - Powerful electric motor with on/off switch and AC power cord CSA / UL approved
  - 39 ½" Nickel-plated spit rod (33½" rod with optional 6" extension rod)
  - 1 pair heavy-duty, 4-prong spit forks
  - Counter-balance to reduce motor wear

NOTE: See illustration on page 58.

# BEER CAN CHICKEN

#### SERVES 6 - PREPARATION TIME 0:10

- 1 large whole chicken (4–5 pounds)
- 1 355 ml can of beer
- 3 cloves garlic, cut into thin slivers
- 1 lemon, thinly sliced
- 1 sprig fresh rosemary
- sprig fresh thyme salt and pepper, to taste

#### PREPARE THE CHICKEN

Remove and discard the fat and giblets just inside the body cavities of the chicken. Rinse and dry the chicken. Season the outside of the bird with freshly ground pepper.

#### PREPARE THE GRILL

Remove the grids and place a drip pan in the centre of the lower casting of the barbecue. Replace the grids and brush with oil. Begin with liquid, beer, or water in the drip pan. Beer will drip out during cooking but be sure not to let the drip pan become dry.

Preheat on HIGH then lower the temperature to MEDIUM. Pop the tab on the beer can and make several more large holes in the top of the can. Pour out the top inch of beer then place garlic and herbs into the beer can. As an alternative to beer, substitute 4–6 oz. of white wine, in a clean soup or pop can.

Next, hold the chicken upright with the opening of the body cavity down and insert the beer can into the cavity. Stand the chicken up in the centre of the barbecue, over the drip pan. Spread out the legs to form a tripod to support the chicken. The bird is now positioned with the wings at the top and the legs at the bottom, near the grids. To make things easier, try using a chicken roaster. Follow the manufacturers instructions — no drip pan required!

Close the lid of the grill and cook the chicken approximately 1½ hours (18 minutes per lb.) or until the internal temperature of the breast meat has reached 170°F (77°C).

Place a carving tray on the shelf beside the barbecue and use tongs to lift the chicken that is still containing the beer can. Take it to the carving tray, holding a large metal spatula underneath the beer can for support. Let it stand for five minutes before carving the meat off the upright carcass.

**CAUTION:** Be very careful not to spill hot beer when carving.

# LEMON CHICKEN

#### SERVES 4 - PREPARATION TIME 0:05

- 4 chicken breast halves, skinned and boned juice of one lemon
- 2 teaspoons olive oil
- 1 clove garlic
- ½ teaspoon dried oregano pinch cayenne

This tangy, low-fat marinade is also excellent for fish and pork.

Combine all the ingredients in a glass dish or heavy-duty resealable bag. Marinate at room temperature for 20 minutes or in the refrigerator for up to six hours.

Preheat barbecue on HIGH.

Place the chicken on the grill, reduce the heat to MEDIUM-LOW, and cook for 12 minutes, turning once halfway through cooking.

#### PEPPERY CHICKEN

#### SERVES 6 - PREPARATION TIME 0:20

- 1½ pounds boned and skinned chicken breast halves
- 1 teaspoon freshly ground pepper
- 1 teaspoon kosher salt
- 1/4 cup apricot preserves
- 4 cloves garlic, minced
- 2 tablespoons fish sauce
- 2 limes, squeezed and zested

These kebabs can be served over rice, or in bundles of baby romaine lettuce leaves, garnished with cucumber and mint.

Soak wooden skewers in water, if using.

Cut chicken into 1" square pieces.

In a shallow glass dish combine the pepper, salt, apricot preserves, garlic, fish sauce, and lime juice. Reserve some lime zest for garnish, and add the remainder to the marinade.

Mix to a sticky paste. Add the chicken and stir until well coated.

Reheat barbecue on HIGH then reduce heat to MEDIUM-LOW.

Meanwhile, thread four pieces of chicken on each skewer. Grill four to five minutes per side or until done.





# GRILLED CHICKEN WINGS WITH ROQUEFORT DIP

#### SERVES 4 - PREPARATION TIME 0:05

3 pounds chicken wings

#### FOR THE MARINADE

- 1/3 cup vegetable oil
- 1 clove garlic, minced
- ½ teaspoon cayenne
- 1 teaspoon chili powder
- 1 teaspoon oregano
- 1 teaspoon kosher salt
- 2 tablespoons red wine vinegar

#### FOR THE BLUF CHEESE DIP

- ½ cup mayonnaise
- l clove garlic, minced
- 1 tablespoon onion, grated
- 1 teaspoon fresh thyme, chopped
- 1 tablespoon red wine vinegar
- 1/3 cup blue cheese, crumbled

Crispy chicken wings with a rich, tangy dip. To make grilling easier, try using a flat rotisserie basket.

Preheat the barbecue on HIGH

Cut each wing at the joint to make two pieces and discard wing tip if it is still attached. In a large bowl, whisk together vegetable oil, garlic, spices, and vinegar. Add chicken wings and toss to coat.

If using a grill basket, spray or brush lightly with vegetable oil to prevent sticking. Place the chicken wings on the bottom of the basket, cover with the top part, and fasten on the tightest setting to secure the wings in place. Cooking grids will need to be removed, and a drip pan placed beneath. If using rear rotisserie burner, set to HIGH. If using lower burners, set to MEDIUM. Place the basket on the spit and in the rotisserie and start the motor. Cook until golden brown and crisp — about 45 minutes to an hour.

If cooking directly on the well-oiled cooking grids, turn heat to LOW and cook, turning frequently until golden brown and crisp - 30-45 minutes.

Stir together all the dip ingredients. This may be made ahead of time and chilled until ready to serve with chicken wings, celery, and carrots.



Use separate dishes for raw and cooked poultry. Wash your hands, utensils, and work surfaces with hot soapy water after handling raw poultry to prevent spreading bacteria to other foods.

# CORNISH HENS IN RASPBERRY VINEGAR MARINADE

#### SERVES 4 - PREPARATION TIME 0:15

Rock Cornish game hens are all white meat birds. Though they are raised on farms, they have a slightly gamey taste that combines well with the fruit marinade.

- 2 Rock Cornish game hens, split lengthwise
- 34 cup raspberry vinegar
- ½ cup dry white wine
- 1/4 cup olive oil juice of 1/4 lemon
- 2 shallots, coarsely chopped freshly ground black pepper, to taste

Rinse the birds and pat dry with paper towels. Split the hens lengthwise, cutting all the way through with a heavy sharp knife or poultry shears.

Combine the remaining ingredients in a medium-sized bowl, whisking to emulsify. Place the hens in two resealable bags and divide the marinade evenly between them. Marinate the poultry up to four hours in the refrigerator.

Preheat the grill on HIGH. Reduce to MEDIUM and lightly oil the cooking grids. Place the hens skin side down and sear one to two minutes, turn, and sear the other side. Close the lid, reduce the heat to LOW, and cook 25–35 minutes, turning and basting twice during grilling.

# SICILIAN BARBECUED CHICKEN

#### SERVES 6 - PREPARATION TIME 0:20

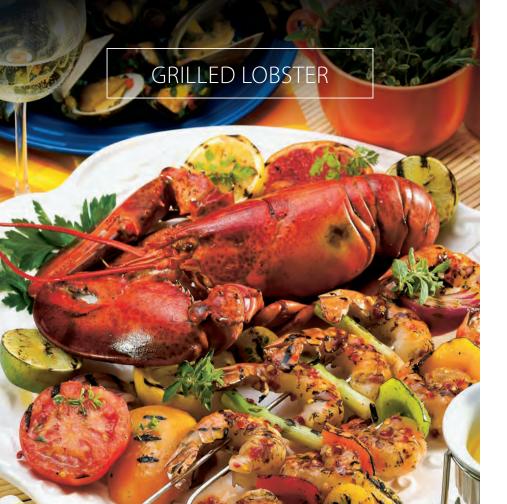
- 4 cloves garlic, minced
- 1 teaspoon kosher salt
- 2 tablespoons butter, at room temperature
- ½ teaspoon hot pepper sauce
- 4 pound chicken, cut into pieces
- 2 lemons, squeezed
- 2 oranges, squeezed and zested
- 1 cup olive oil
- 2 tablespoons orange liqueur
- 2 tablespoons barbecue sauce
- 1 cup black olives
- lemons, halved, and fresh parsley for garnish

Mash the garlic, salt, butter, and hot pepper sauce together in a bowl to make a paste. Spread under and over the skin of the chicken pieces.

Preheat gas grill on HIGH then reduce the heat to LOW and brush the grids with vegetable or olive oil to prevent sticking. Place chicken pieces on the grill and cook, turning occasionally, for 30–45 minutes.

Meanwhile, in a large, deep bowl, whisk together the lemon and orange juices, orange zest, olive oil, citrus liqueur, and barbecue sauce. Stir in olives

Add hot, cooked chicken pieces to the bowl and turn them in the dressing. Serve the chicken garnished with parsley and lemon halves with its dressing and the olives.



# FISH AND SEAFOOD

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# SEAFOOD GRILLING GUIDE

For a perfect diamond pattern, follow the diagram.

- Preheat barbecue on HIGH
- Brush grids generously with vegetable oil
- Proceed as directed
- Test for doneness



# SEAFOOD GRILLING GUIDE

	MEAT THICKNESS	HEAT SETTING		TIM	E PER :	TOTAL TIME		
			Α	В	C	D	Е	
For the daring fresh salmon filets	For perfectly grilled Medium Salmon filets. Place filets on the grill, skin side down for 1½ minutes. Gently remove fil from skin and turn four more times at 1½ minute intervals.	MEDIUM MEDIUM	1½	1½	1½	1½	1½	7½ minutes
¾ inch	For larger filets, turn twice at three minute intervals to avoid fragmentation.	MEDIUM	1½		3		3	7½ minutes

	HEAT CONTROL SETTING	APPROXIMATE COOKING TIM	E COMMENTS
Fish and Seafood Fresh Fish, Steaks, Fillets, Kebabs	MEDIUM	10 min./inch of thickness (thickest part)	Fish is cooked when it becomes opaque and flakes easily with a fork. If frozen, add 10 minutes per inch.
Shrimp Medium size (20/lb.) Large size (12-15/lb.)	MEDIUM MEDIUM	6-8 minutes 8-10 minutes	Use a grill basket grill wok (Broil King Accessory #69818). It should be pink and opaque when cooked.
Lobster	MEDIUM	8-10 minutes	Thaw if frozen. Grill, shell side down. Brush with butter and lemon juice. Cook until its opaque and starts to separate from the shell. See grilled lobster page 73.

# GRILLED HALIBUT WITH LEMON VERMOUTH BUTTER

#### SERVES 4 - PREPARATION TIME 0:15

For a time saver, combine all the rub ingredients with the butter and baste the fish as it cooks. These spices would be suitable for any firm fleshed fish.

- 1½ teaspoons salt
- 1½ teaspoons freshly ground pepper
- 1½ teaspoons sugar
- 1 teaspoon ground chili peppers
- 2 cloves garlic, minced
- 4 8 oz. halibut fillets
- 2 tablespoons unsalted butter, melted
- 2 tablespoons lemon juice
- 1 teaspoon lemon zest, finely grated
- 2 tablespoons dry vermouth
- 1 lemon, thinly sliced

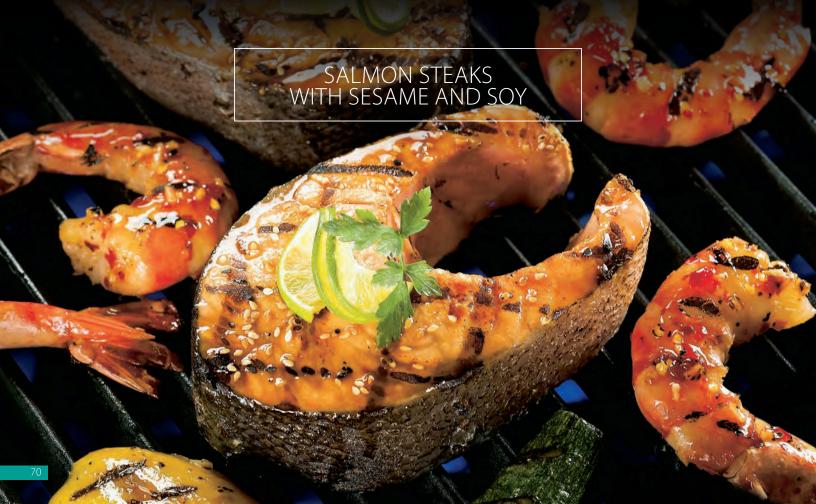
Combine the salt, pepper, sugar, chili, and garlic in a small bowl. Pat the fish dry. Evenly sprinkle rub over the fish and pat it in well. Refrigerate at least 30 minutes or up to four hours.

Preheat grill on MEDIUM then adjust heat to MEDIUM-LOW. Combine the butter, lemon juice, zest, and vermouth in a small bowl. Lightly oil the cooking grids and place the halibut on the barbecue, skin side down. Drizzle with half the butter mixture, close the lid, and grill about five minutes. Using a spatula, gently lift the fish off of the skin, which will stick slightly to the grids. Discard the skin using tongs, and flip the fish to the other side. Drizzle with the remaining butter mixture and grill another five minutes, or until the halibut flakes. Serve immediately, garnished with lemon slices.



For ease of preparation and clean-up, foil can be used to cook delicate pieces of fish. Place food on a piece of heavy-duty aluminum foil, top with butter and seasonings, turn up the sides of the foil, and seal well. Leave space for the air to circulate in the pouch.





# SALMON STEAKS WITH SESAME AND SOY

#### SERVES 4 - PREPARATION TIME 0:15

A guick but elegant dinner.

- 2 tablespoons dijon mustard
- 3 tablespoons dark brown sugar
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil
- 1 tablespoon water
- 1 teaspoon sesame seeds, toasted
- 2 tablespoons olive oil salt and pepper to taste
- 4 salmon steaks

Combine the first five ingredients. Preheat the barbecue and reduce the heat to MEDIUM. Brush salmon with olive oil, salt, and pepper to taste. Place the fish on the cooking grids, brush with the soy mixture and cook for five minutes. Turn gently, baste with the remaining mixture, and cook for another five minutes.

Sprinkle with the toasted sesame seeds and serve immediately.

NOTE: To toast sesame seeds, place them in a small skillet on LOW heat and cook, stirring often until golden.

# GRILLED SALMON WITH GINGER SAUCE

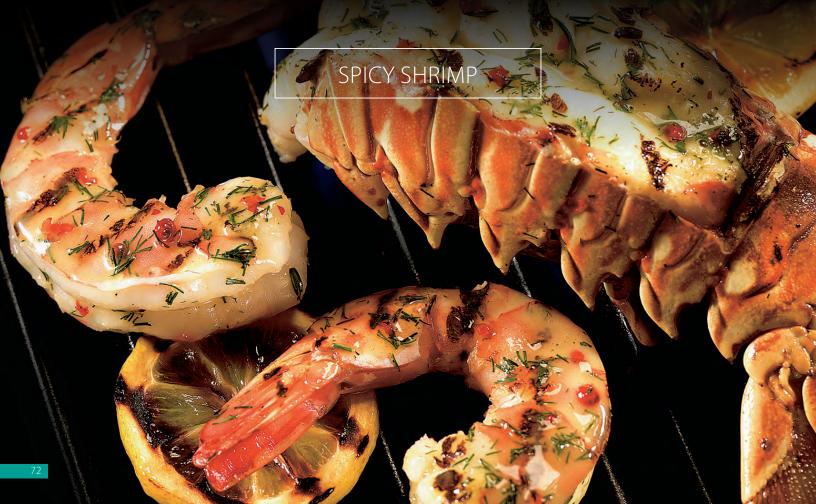
#### SERVES 2 - PREPARATION TIME 0:10

The butter may be omitted from this recipe if you are strictly trying to avoid fats, but it does give a creamier taste to the salmon.

- 2 8-oz. salmon filets
- 3 tablespoons dry sherry
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon fresh ginger, finely minced
- 2 tablespoons butter
- ½ teaspoon freshly ground pepper lemon slices

In a shallow glass dish, combine the sherry, soy sauce, sesame oil, and ginger. Place the fish in the marinade for 30 minutes.

Preheat the grill and brush the grids with vegetable oil. Dot the salmon with butter (optional) and grill on MEDIUM-HIGH for 10 minutes. The skin should easily separate from the fish when it is cooked. Place the salmon on a platter, garnish with fresh lemon slices, and serve.



# GRILLED LOBSTER

#### SERVES 6 - PREPARATION TIME 0:20

- 6 small uncooked lobster tails (8 oz. each)
- 1/4 cup olive oil
- 1/4 cup lemon juice
- 1 tablespoon fresh dill, chopped salt and freshly ground black pepper, to taste
- 2 medium lemons, for garnish

# SPICY SHRIMP

#### SERVES 8 - PREPARATION TIME 0:10

- 1 pound large shrimp, peeled and deveined
- ½ cup rice vinegar juice of ½ a lemon
- 1/4 cup olive oil
- 1 red hot serrano chili
- ½ teaspoon dried red pepper flakes
- 1 teaspoon lemon zest, grated
- 1 tablespoon red chili paste

Preheat barbecue on HIGH.

Rinse lobsters and pat dry. Split lengthwise through back shell and lobster meat. Run a skewer through the length of the tail to prevent curling.

To prepare marinade, combine olive oil, lemon juice, dill, salt, and pepper. Brush marinade onto the lobster meat with basting brush (Broil King Accessory #64013).

Reduce heat to MEDIUM. Place tails on grill, meat side down, for one minute. Then, using tongs (Broil King Accessory #64012), turn tails shell side down for eight to 10 minutes or until the shell is red and the meat is white. Remove skewers and serve with lemon wedges.

Soak wooden skewers in water for 30 minutes.

Prepare shrimp by gently pulling the shells away and removing the vein with a paring knife.

Combine all the marinade ingredients in a medium sized bowl. Add the shrimp and marinate for 30 minutes in the refrigerator. Thread three shrimp on each skewer, piercing at the head and tail.

Preheat the grill on HIGH then reduce heat to MEDIUM-HIGH. With the lid open grill the shrimp two to three minutes per side, basting once after the first turn. Shrimp are done when just pink and opaque. Do not overcook.



## 69712 FLAT TOPPER

The Broil King® Imperial™ flat topper is made with high grade 1.2mm stainless steel. The 15.5-IN x 13-IN design gives you more cooking space while the raised edges keep foods contained within the topper cooking surface. Oversized 10 mm stainless steel handles and square, raised perforations add to its rigidity. The raised perforations also help keep food from sticking.



# STUFFED FISH WITH FRESH HERBS

#### SFRVFS 4 - PRFPARATION TIME 0:10

- 1 whole fish (1¾ -2lb) OR
- 2 small whole fish (¾ -1lb each), cleaned
- 1 lemon, cut into 8 slices
- tablespoons fresh herbs (thyme, oregano, chives, dill), rinsed and chopped
- ½ small onion, finely chopped
- 1 small tomato, chopped
- l clove garlic, minced
- teaspoons butter salt and pepper, to taste

Nothing tastes better than freshly caught fish, grilled to perfection out in the open air. Perch, bass, pickerel, or trout; whatever you have swimming in your lake or river.

Preheat barbecue on HIGH.

Rinse fish and pat dry. Season lightly with salt and pepper. Fill the cavity of each fish with two pieces of lemon, herbs, onion, tomato, garlic, and butter. Lightly brush the outside of the fish with olive oil. Place in fish basket.

Place the fish in the fish basket on the grids and reduce heat to MEDIUM-LOW. Cook, turning once, until fish turns opaque and starts to flake — approximately eight minutes per side, depending on the thickness of the fish.

# THAI GRILLED SHRIMP

#### SERVES 6 - PREPARATION TIME 0:10

- I lb. shrimp, peeled and deveined
- 1¼ cups sweet Thai chili sauce
- 2 tablespoons olive oil
- tablespoons fresh ginger, peeled and chopped
- 2 cloves garlic, minced

Another super-quick and easy appetizer! Any commercially prepared sweet Thai chili sauce will do the trick. Use the grill wok (Broil King Accessory #69818) if you have one for easy stir-frying of the shrimp.

Combine all the marinade ingredients in a resealable bag and add shrimp. Refrigerate at least one hour and up to five hours before grilling.

Preheat barbecue on HIGH. Scrub cooking grids thoroughly with a wire brush, then brush them lightly with vegetable or olive oil. Place shrimp on grids. Turn once during cooking. Time will vary with the size of the shrimp, but the shrimp will turn opaque and curl slightly when cooked.

DO NOT OVERCOOK! Place on a platter and serve with toothpicks.



# MARINADES AND SAUCES

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Maple Barbecue Sauce	76
Tandoori Marinade	77
Oregano and Garlic Rub	77
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Provencal Marinade	78





# LEMON CHILI HERB RUB

#### SERVES 10

This spicy rub is great on pork or poultry. Use it alone, or team it up with your favorite barbecue sauce.

- 14 cup sugar
- 1/4 cup kosher salt
- 3 tablespoons chili powder
- 1 teaspoon ground cumin
- teaspoon dried oregano
- 1 teaspoon ground coriander
- teaspoon dry mustard
- 1 tablespoon lemon zest, finely grated

Mix all the ingredients together and pat lightly onto pork or poultry several hours before grilling. Freeze leftover rub for the next cook-out.



A tomato or sugar based sauce should be reserved until the last 10–15 minutes of cooking. Sugar has a tendency to caramelize or burn if subjected to high heat for a prolonged period of time.

# MAPLE BARBECUE SAUCE

#### SERVES 10 - PREPARATION TIME 0:05

- /4 cup maple syrup
- 4 cup apple cider vinegar
- 2 cup vegetable oil
- 4 cup molasses
- 4 cup soy sauce
- 1½ tablespoons dijon mustard
- tablespoon crushed juniper berries (optional)

Combine all of the above ingredients and brush on pork, chicken, or fish toward the end of the grilling time to avoid burning the sugar in the sauce.

# TANDOORI MARINADE

#### SERVES 10 - PREPARATION TIME 0:10

This spicy marinade is not for the faint of heart! (You can turn down the heat by using less cayenne)

- 3 tablespoons fresh ginger, peeled and chopped
- 1 small onion, peeled and quartered
- 6 cloves garlic, peeled
- ½ cup olive oil
- 1¼ cups plain yogurt
- 2 tablespoons ground cumin
- 1½ tablespoons garam masala

1½ teaspoons ground turmeric

- 1 teaspoon paprika
- 1 teaspoon cayenne
- 1 teaspoon salt

In the bowl of a food processor, combine the ginger, onion, and garlic. Process until finely minced. Add the remaining ingredients and process again until smooth. Marinate poultry or fish for four hours or overnight in the refrigerator.

# OREGANO AND GARLIC RUB

#### SERVES 10

This versatile rub works well on poultry, meat, or seafood. Freeze any leftovers for another meal.

- 1/4 cup mild chili powder
- 1/4 cup sugar
- 1 tablespoon dried oregano
- 1 tablespoon fresh thyme, minced
- 1 teaspoon lemon zest, finely grated
- 1 tablespoon kosher salt

- 9 cloves garlic, finely minced
- 1 tablespoon dried minced onion
- 2 teaspoons ground ginger

Mix all the ingredients and rub lightly into the surface of whatever you are grilling.





# TERIYAKI SAUCE

#### SERVES 10 - PREPARATION TIME 0:10

- ½ cup soy sauce
- 1/4 cup white wine
- 4 cup rice vinegar
- cup sugar
- l clove garlic, crushed
- I" piece ginger root, crushed
- 1" piece lemon peel

Excellent with fish (especially salmon, swordfish, tuna, or sea bass), chicken, or beef. Rub a little sesame oil on the fish, poultry, or meat prior to grilling. Use this sauce for basting near the end of the cooking time, as the high sugar content encourages burning. Serve the rest of the sauce on the side, with some steamed rice.

Combine the soy sauce, wine, vinegar, sugar, garlic, ginger, and lemon peel in a saucepan. Bring to a boil on the side burner of your barbecue and simmer until the sauce is reduced by about half and is quite thick. Cool and remove the garlic, ginger root, and lemon peel.

# PROVENCAL MARINADE

#### SFRVFS 8 - PRFPARATION TIME 0:05

This is an old stand-by in our home for chicken or pork. Vary the flavors with different herbs... rosemary alone is wonderful.

- 4 cup dijon mustard
- cloves garlic, minced
- 2 tablespoons balsamic vinegar
- 2 tablespoons lemon juice
- 2 tablespoons olive oil
- 1 tablespoon herbes de provence\* (see note) salt and pepper to taste

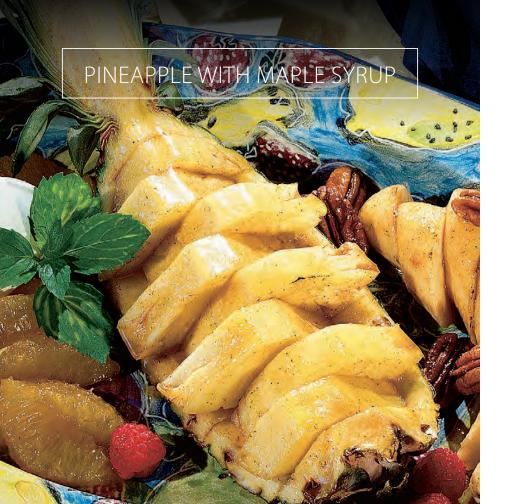
Combine all of the ingredients in a glass dish suitable for marinating.

NOTE: A blend of thyme, rosemary, lavender, and summer savory are available in specialty food shops and some supermarkets.



Never re-use leftover marinade if it has been used on meats, fish or poultry. It can harbour bacteria from the raw meat.

You can however bring used marinade to a boil in a pot and cool for several minutes, in order to eleminate bacteria



# DESSERTS

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Grand Marnier Kebabs	.81
Bananas Flambé	.82
Fruit Pizza with Honey and Lime Glaze	.82
Raspberry and Nectarine Pastries	.83





# PINEAPPLE WITH MAPLE SYRUP

#### SERVES 6 - PREPARATION TIME 0:05

A sweet and refreshing dessert for any time of year. This was Ted Sr.'s favorite.

- 1 whole pineapple, quartered and sliced
- ½ cup maple syrup
- ½ teaspoon cinnamon
- ½ teaspoon Grand Marnier™

Quarter a fresh pineapple lengthwise, remove core, cut in ½" slices, and cut along shell to separate the slices. Keeping the slices on top of the shell, place the quarters shell side down on a preheated barbecue. Grill on MEDIUM for 15 minutes, or until heated through.

Combine the remaining ingredients in a small bowl and baste the pineapple with this mixture every five minutes.

# PEARS WITH BRIE CHEESE SAUCE

#### SERVES 4 - PREPARATION TIME 0:20

- 4 pear halves
- tablespoon golden raisins
- teaspoon ground cloves pinch ground allspice
- cup brown sugar
- tablespoons butter, softened
- 1½ teaspoons butter
- tablespoon all-purpose flour
- ½ cup milk
- egg yolk
- 1/3 cup sour cream
- 2 ounces brie, crumbled

Combine raisins, cloves, allspice, brown sugar, and butter. Place each pear half on a double thickness of foil. Dig out core. Pack cavity with brown sugar mixture. Wrap firmly in foil. Cook over medium heat, turning on sides occasionally for 30 minutes, or until tender.

While the pears cook, prepare cheese sauce by melting butter in a small saucepan on the side burner. Stir in flour. Remove from heat and blend in milk. Return to the heat and cook over medium flame until the sauce thickens to the consistency of thin cream, stirring constantly.

Remove from heat. In a small bowl, blend egg yolk with sour cream. Pour into sauce and stir in one ounce of cheese. Stir just until cheese has melted. DO NOT OVERHEAT. Cover to keep warm.

Fold back foil to expose pears. Place on plates, pour cheese sauce over pears, and garnish with remaining crumbled cheese.

# GRAND MARNIER™ KEBABS

#### SERVES 10 - PREPARATION TIME 0:15

- 3 apricots, firm and fresh
- 3 figs, firm and fresh
- 2 slices pineapple, 1 inch thick
- 2 tangerines
- 2 bananas, firm and fresh
- 2 red delicious apples
- 1 tablespoon fresh lemon juice
- 1/3 cup unsalted butter
- ½ cup powdered sugar
- 1 tablespoon fresh orange juice
- 1 tablespoon grated orange peel
- 1 tablespoon Grand Marnier™

Cut apricots in half, remove pits. Remove stalks and cut figs lengthwise in quarters. Cut pineapple slices in chunks. Peel tangerines and cut in quarters, leaving membranes on. Peel bananas and cut into 1"slices. Peel apples and cut in quarters. Remove core and cut each quarter crosswise. Sprinkle apples and bananas with lemon juice to keep from discoloring.

Thread a mixture of fruit onto six skewers starting and finishing with apple and pineapple, respectively.

To prepare the sauce, melt the butter in a small saucepan. Stir in powdered sugar, Grand Marnier $^{\sim}$ , orange juice, and orange peel. Brush kebabs with sauce.

Cook over medium heat for five to six minutes, basting frequently with the sauce and turning to brown evenly. Serve hot with remaining sauce.



Most fruits are delicious when grilled. Firmer fruits can be brushed with a little vegetable oil and barbecued directly on the cooking grids until golden brown. Others can be cooked in a foil pouch with a little butter, brown sugar and cinnamon added. Either way the fruit flavors will be intensified. Serve with your favorite ice cream. Keep the lid down! Lifting the lid allows heat to escape from the barbecue, increasing total cooking time. A closed lid also reduces the chance of flare-ups. Open only when turning foods or checking for doneness





# BANANAS FLAMBÉ

#### SFRVFS 4 - PRFPARATION TIME 0:15

- 4 cup brown sugar juice of one lemon
- ½ teaspoon cinnamon
- 4 teaspoon allspice
- 1 bananas
- 3 tablespoons Grand Marnier™
- 2 tablespoons pecan halves

Place brown sugar, lemon juice, cinnamon, and all spice in a skillet. Heat the mixture over the grill on MEDIUM heat until boiling, stirring well.

Peel the bananas and slice into quarters, slicing lengthwise. Add to skillet and cook for three to four minutes. Add pecans.

Pour Grand Marnier<sup>™</sup> into a cup and pour into the skillet. Keep the bottle away from the grill. When the mixture starts to sizzle, flambé using a long match.

Serve warm, with ice cream.

# FRUIT PIZZA WITH HONEY AND LIME GLAZE

#### SERVES 8 - PREPARATION TIME 0:10

- 1 store bought thin pizza shell
- I teaspoon lime zest, grated
- 2 tablespoons confectioner's sugar
- oz. cream cheese, at room temperature
- cup soft fruit (peaches, kiwi, strawberries)
- tablespoons honey
- tablespoon lime juice
- ½ teaspoon cinnamon

This is a quick dessert for unexpected guests, using ingredients that you have on hand. Our favorite fruit pizza uses raspberries from the berry patch at the cottage, but any soft fruit will do. Preheat barbecue on MEDIUM and clean grids thoroughly. Reduce heat to LOW.

Combine cream cheese, lime zest and confectioner's sugar and spread over the thin pizza crust. Top with a variety of fruit and place on the grill, cooking just until cream cheese begins to soften and melt, approximately five minutes. Meanwhile, combine honey, lime juice and cinnamon, and brush over the fruit as the pizza cooks.

## RASPBERRY AND NECTARINE PASTRIES

#### SERVES 8 - PREPARATION TIME 0:15

1 sheet frozen puff pastry, thawed

<sup>2</sup>/<sub>3</sub> cup peach preserves

½ lb. ripe nectarines, halved and pitted

1 pint raspberries

1¼ cups whipping cream

1 tablespoon confectioner's sugar

1 teaspoon vanilla

Roll out dough on a lightly floured board into an 18"x 12" rectangle. Transfer to a large baking sheet or pizza stone, prick with a fork and chill for 30 minutes.

Preheat barbecue and brush grids generously with vegetable oil. Reduce heat to MEDIUM, place nectarines cut side down and grill two to three minutes, then turn and grill another two to three minutes. Remove from heat, cool slightly, then slice into thin wedges.

Place the baking sheet with the chilled puff pastry on the barbecue and cook for 10-12 minutes until golden brown. Cool and cut lengthwise into thirds.

Whip the cream in a chilled bowl until it starts to stiffen. Add sugar and vanilla and beat until it holds stiff peaks.

Assemble as follows: brush the first piece of puff pastry with half the peach preserves and top with half the grilled nectarines.

Pipe 1/3 of the whipped cream over the nectarines. Top with a second strip of pastry. Brush with peach preserves and top with half the raspberries. Pipe 1/3 more whipped cream and arrange the third strip of pastry on top. Carefully cut into eight pieces.

Garnish each pastry with a dollop of whipped cream, a slice of nectarine, and two raspberries. Dust with confectioner's sugar. Chill for two hours.



Remember that your barbecue can work as an outdoor oven. Using low temperatures and the warming rack, proceed with any baking recipe for pies, cakes or crisps. This is especially handy during those unforeseen power-outages when your quests' arrival is imminent!



performance. That is why we have designed professional grilling tools and accessories to complement and enhance your outdoor cooking experience. When you barbecue, you're embracing a lifestyle. A lifestyle of delicious meals, casual get-togethers, and the great outdoors. Grilling takes you out of the kitchen and lets you spend more time with friends and family. Broil King\* accessories can make your grilling lifestyle even more relaxed by transforming your grill into the ultimate entertaining appliance. From the necessities like tongs and turners, to rib racks and toppers, Broil King\* has whatever you need. So break free from the kitchen and start living the barbecue lifestyle!

#### 69712 | FLAT TOPPER

The Broil King® Imperial™ flat topper is made with high grade stainless steel. The 15.5-№ x 13-№ design gives you more cooking space while the raised frame keep foods contained within the topper cooking surface. Oversized stainless steel handles and square raised perforations add to its rigidity. The raised perforations also help keep food from sticking.



#### 69720 | GRILL TOPPER

 $16\text{-m} \times 11\text{-m}$  stainless steel grilling topper with stainless handles and raised contours. The stamped design improves functionality and rigidity, it also makes it much easier to clean.



### 69615 | RIB ROASTER

Designed to keep ribs off the bottom of the roasting pan and steaming in their own juices, or other fl avored liquids. Ribs cook completely and stay moist in far less time. The foil rib roaster can be used as a stand alone item, or as liners for the Cast Rib Roaster to keep it clean while in use.  $5.5_{-\text{IN}} \times 16_{-\text{IN}} \times 4_{-\text{IN}}$  of usable space. Pack of 2



#### 64233 | MULTI RACK AND SKEWER KIT

The perfect roast and poultry rack, kebab holder and rib rack set. The multi rac kit features a stainless roasting and rib rack and 6 stainless double pronge skewers. This kit is as multi-functional as a grilling accessory can get. Includes: 6 stainless skewers, can hold up to 6 rack of ribs.



## 69615 | RIB ROASTER

Finally a cast iron roaster designed specifically for cooking succulent ribs. The Broil King® rib roaster is made of heavy cast iron surrounded by a durable porcelain coating and has an integrated roasting rack to keep the ribs steaming. Add aromatics like onions or herbs to enhance the flavor. Crafted to fit directly on the cooking grids or Flav-R-Wave™ of a Broil King® grill. Designed to cook 1 to 4 racks of ribs at a time.



## 62602 | RIB RACK AND ROAST SUPPORT

The Broil King® Imperial™ rib and roast rack accommodates 5 racks of ribs within an ultra durable high grade stainless steel wire frame. The multi-use design also accommodates large cuts of meat for roasting on the upper concave wire structure. Oversized handles support the entire rack and allow it to be easily transferred from one part of the grill to another.



#### 69818 | DEEP DISH WOK

The Broil King® Imperial™ deep dish wok topper is crafted with high grade stainless steel.

The uncommonly large 13-™ x 9.75-™ design gives you more cooking space and the deep dish keeps foods contained within the wok. Oversized stainless steel handles and raised square perforations add to its rigidity. The raised perforations also help keep food from sticking.



#### 69820 | GRILLING WOK

12-IN x 12-IN perforated stainless steel grilling wok with handles. The stamped design improves functionality and rigidity, it also makes it much easier to clean.



## 69816 | PIZZA STONE GRILL SET

The Broil King® Imperial™ pizza stone features a high grade 1.2 mm stainless steel cradle with oversized 10 mm stainless steel handles. The set includes a resilient 13-™ pizza stone, able to withstand rapid temperature changes, high grade stainless cradle and wooden pizza peel. The cradle is also designed to keep the pizza from sliding off of the stone while removing it with the peel.



#### 69814 | 15-IN GRILLING STONE

The 15-1N diameter ceramic composite grilling and pizza stone is ideal for high temperature baking on your grill. The extra thick .75-1N stone provides more even heat and better insulation from the direct flames. The composite resists moisture or temperature related cracking.



## 69133 | CHICKEN ROASTER WITH PAN

The Broil King® Imperial™ chicken roaster is crafted of 100% stainless steel with a heavy 9-N  $\times 9$ -N base and oversized handles. The twist on beer can holder has a large enough capacity to replace the beer can entirely and is vented at the top for better steaming action.



#### 64152 | WING RACK

The wing rack set includes a stainless steel pan and wing rack that folds for convenient storage. The stainless wing rack allows users to hang chicken wings, thighs, drumsticks, etc. without placing them on the grill surface. This helps to cook the wings without sticking to the grids and the pan prevents flare ups.





#### NATURAL WOOD CHIPS

Add natural wood smoke flavor to your grilled foods. Try with beef, pork, poultry and fish. These aromatic wood chips come in a variety of different species and flavors. Use with a smoker box or add directly to charcoal.



63200	MESQUITE WOOD CHIPS
63220	HICKORY WOOD CHIPS
63230	APPLE WOOD CHIPS

#### OAK BARREL CHUNKS

Oak barrel smoking chunks are cut from rum barrels used to slowly age some of the best Caribbean rum. The years of aging allow for a flavor infusing smoke that's as adventurous as smoking can get.



63250	WINE BARREL CHUNKS
63255	RUM BARREL CHUNKS

## 60190 | PREMIUM SMOKER BOX

The all stainless steel Broil King® Imperial™ smoker box is designed to sit on top of the Flav-R-Wave™ or directly on the grill. With two chambers for twice the smoking power and an integrated air damper hinged lid, this professional smoker box isn't just blowing smoke. Also holds liquids for added moisture and flavor; combine chips and liquids for endless flavor combinations.



## 60185 | SMOKER BOX

Stainless steel smoker box with handles and a hinged lid. Simple, easy, smoke flavor.



#### 60975 | GRILLING APRON

Crafted of the same water resistant material as Broil King\* professional grill covers this apron offers protection from grease and sauces and is easy to wipe clean. Integrated bottle opener, pockets for a thermometer, drink, and multiple utensils. Adjustable neck/waist strap with buckle mechanism. Accessories not included.



## 63280 | CEDAR GRILLING PLANKS

Add smoky flavor and aroma to your food. 7.5-N x 15-N x .375-N - 2 planks per pack. 100% natural Canadian Cedar.



#### 60528 | LEATHER GRILL MITTS

Heavy duty leather grilling gloves with extra soft linings. Black gloves and blue accents with a silk screened Broil King\* logo. These deluxe grilling gloves become more comfortable the more that they're worn.



## 63290 | MAPLE GRILLING PLANKS

Add smoky flavor and aroma to your food. 7.5-N x 15-N x .375-N - 2 planks per pack. 100% natural Canadian Maple.



#### 60009 | SIDE SHELF MAT

Grilling can get pretty greasy and saucy but that doesn't mean your grill has to. The Broil King® silicone side shelf mat protects your grill from the grease or sauce that may run off of your tools and grill toppers. It's easy to clean, dishwasher safe, and can be used as a pot rest. A great way to also prevent scratches on stainless shelves.



## 69155 | IMPERIAL™ PEPPER ROASTER

The Broil King® Imperial™ stainless pepper roaster has an integrated heat shield lower-rack to help cook peppers evenly without burning; two sizes of holes to accommodate many sizes of Jalapeño and other small size peppers.

Two rows ensure even cooking for up to 14 peppers; heavy 10 mm handles and thick 1.2 mm trays, built for quality and performance.

#### 69138 | NARROW KEBAB RACK

Covering slightly more than one standard grid segment this space saving kebab rack hold 4 dual prong skewers at a time in two possible positions. Lay the skewers fl at to keep them away from the heat or stand them vertically to get them close to or on the grill surface. Easy to clean stainless steel.

12-N skewers, set contains 4.



## 64050 | PRESENTATION SKEWER RACK

Kebabs are a backyard grilling classic that can be the featured item or a delicious appetizer. With sixteen prongs and two sauce cups, appetizer kebabs can go straight from the grill to a cutting board or table side. Stainless cups are great for cold or warm sauces and dips and easy to clean.



#### 64045 | DUAL PRONG SKEWERS SET

Stainless steel heavy duty skewers with two prongs to hold food firmly, easy to turn thanks to the oversized Broil King® branded handle. Easy to clean and built to last. Length 14-M.



#### 69614 | PAELLA PAN

 $14_{\rm IN}$  steel stainless paella pan. A traditional design Paella pan that can also be used as a multi-purpose pan for roasting or frying. Features embossed heavy duty handles and a dimpled pan base for added rigidity. It's the perfect size for use on the Broil King Keg  $^{\ast}$ .



#### 64049 | DUAL PRONG SKEWERS

Two prongs are the best way to keep cooked foods from spinning when they're being moved or flipped. Nobody likes kebabs that are cooked on only one side. Made of durable easy to clean stainless steel. 12-IN overall length, set of 4.



## 69160 | GRILLING STEEL

Nothing holds heat and delivers constant searing like  $\frac{1}{4}$ -IN thick high carbon steel. Designed to outperform and outlast cast iron, this 11-IN  $\times 13$ -IN heavyweight is the perfect tool to sear steak, seafood, mouth-watering burgers and sauté onions.



#### 63105 | STAINLESS ROASTING PAN

This stainless roasting pan has integrated handles and an embossed Broil King\* logo in the face. Use as a roasting pan or drip tray for the Broil King\* 62602 rib rack. Easy to clean.



#### 69122 | NARROW GRIDDLE

A heavy stainless steel griddle designed to fit front to back on most Broil King\* grills with an embossed Broil King\* logo on the handle.

Easy to clean and perfect for searing.

15-IN X 6.875-IN X 1-IN



#### 65070 | PREMIUM GRILL BASKET

Made of stainless wire with a soft grip detachable handle, this grilling basket is ideal for roasting on the grill or fireside. Multi-position lid, simple to use locking mechanism.



## 69822 | NARROW WOK

A deep stainless wok designed to sit on top of one grid segment in Broil King\* grills. Embossed with the Broil King\* logo.

All stainless steel with a unique interlocking design so that it can work with the 69722 topper as a stand alone smoker tray or roasting basket.

14.5-N X 6.5-N X 3.5-N



#### 69470 | FAJITA PAN WITH HOLDER

Heavy duty cast iron skillet for preparing fajitas and other fried items on the grill. The set includes a bamboo base and silicone handle cover for moving the cast pan around.



#### 69722 | NARROW TOPPER

Designed to sit on top of one grid segment in Broil King\* grills, this roasting topper is a real space saver. All stainless steel with a unique interlocking design so that it can work with the 69822 wok as a stand alone smoker box or roasting basket.

14.5-IN X 6.5-IN X .75-IN

#### 69800 PIZZA PEEL

Any pizzeria can swear that the most important ingredient after dough is a great stainless pizza peel. Designed with a folding handle to save space, the Broil King® pizza peel is a must for pizza enthusiasts. Soft grip folding handle with large 11.75-IN blade is easy to clean. 25.5-IN overall length.



#### 69805 | MEZZALUNA PIZZA CUTTER

Mezzaluna, meaning half moon, describes the shape of this professional pizza 15-m cutter. Rocking the blade of the mezzaluna through a pizza keeps the toppings from getting pushed around.



#### 64070 | PREMIUM MEAT CLAWS

Built to last and perform, these meat shredding claws are designed to hold and pull pork roasts, pot roasts and poultry. They also include a silicone holder / hanging coupler to keep them together for convenient storage. The silicone holder / hanging coupler is heat resistant to 500°F and dishwasher safe!



# **EXACT FIT GRIDDLES**

Heavy duty cast iron griddles designed to be reversible; one side is smooth for frying while the other side is grooved for searing. Matte porcelain coated. Use in place of a section of your Broil King® cooking grids.

MODEL	MODELS
11239	IMPERIAL™ XLS, XL, 590
11239	REGAL™ XLS, XL, 590, 490, 440, 420
11242	BARON™ 590, 490, 440, 420, 320
11220	SOVEREIGN™ XLS 90, XLS, 90, 20
11221	SIGNET™ 90, 70, 320
11223	MONARCH™ 390, 340, 320
11237	PORTA-CHEF™ 320, GEM 320
11239	SMOKE™ OFFSET, GRILL, PELLET



#### 61490 | BASTING SET

A modern redesign of a grilling classic. The silicone basting brush and stainless basting bowl can be used on the grill surface or side burner to apply warm sauce to anything cooking on the grill. Silicone is heat resistant to 500°F.



#### 60940 | OIL MISTER

The QuickMist oil sprayer is a multi-functional, non-aerosol mist sprayer. Use to baste food or to coat cooking grids. Use with olive or cooking oil.



#### 61495 | MARINADE INJECTOR

A great accessory for injecting flavor into meat. Includes both a large and small needle tip and has a window with graduated markings to monitor exactly how much marinade is being injected. Disassembles for easy cleaning.



## 60973 | OVEN MITT AND TRIVET

Silicone grill mitt, heat resistant to 500°F. Three finger design for maximum dexterity. Includes a silicone trivet. Dishwasher safe. \*One Size Fits All.



#### 61138 | MINI THERMOMETERS

A 4 pack of mini meat thermometers with silicone bezels for easy removal from cooked foods and individual cuts of meat. Two pieces calibrated for poultry in red, and 2 calibrated for steak in black. Comes with a convenient Broil King® branded stand to keep the thermometers organized.



#### 50936 | Q-LITE™

The Broil King® LED Q-Lite™ has a 360° rotating head and pivoting lens to illuminate the entire grill. The body is durable and weather resistant and comes with 4 different OEM and universal handle attachments. 5 ultra-bright LED bulbs, batteries included



#### 64004 | IMPERIAL™ GRILL TOOLS

The Broil King® Imperial™ 4 piece barbecue tool set features a durable design tough enough for even the most demanding griller. Large, high density resin handles with sleek stainless inlays and made from a single piece of extra thick stainless steel; the ideal fusion of functionality and durability.

The set includes a turner, locking tong, silicone basting brush, and grill brush.



#### 64010 | IMPERIAL™ SUPER FLIPPER

The Broil King® Imperial™ stainless steel super flipper is crafted of the same quality materials as the professional stainless steel turner with a blade nearly twice the length for flipping more burgers or picking up larger items on the grill. Made from high grade stainless steel with an integrated hanging hook and a high density resin handle inset with the stainless steel Broil King® logo.



## 64952 | SOVEREIGN™ GRILL TOOLS

This 3 piece tool set features quality formed stainless steel tools with soft grip rubber handles. Turner, locking tong and fork.



#### 64003 | BARON™ TOOL SET

The Baron™ series tool set contains a turner, locking tong, basting brush and grill brush.

Hard plastic resin handles and stainless blades make up the core components. The grill brush features an integrated grime guard, while the remainder of the tools have a box design to improve rigidity.



#### 64001 | PORTA-CHEF™ TOOL S

Take the whole grilling experience with you on the go The Porta-Chef™ tool set is completely self contained, the marinade or dirty tool storage container contains a turner, locking tong, grill brush, silicone basting brush, and 8-™ chef's knife. Top it all off with a reversible cutting board lid and silicone locking straps.



## 64312 | GRILL TONGS - 3 PACK

Color coded to avoid issues with allergies, dislikes or cross contamination, these three color tongs are a grilling essential. Green for vegetables, red for meats and blue for fish or seafood.



# 63980 | CHARCOAL CHIMNEY STARTER

Broil King® Imperial heavy duty all stainless steel design with high density resin handle. Lights up to two pounds of charcoal without starter fluid. Simply place a sheet of crumpled newspaper in the base of the starter, add the charcoal and light the paper. The venturi effect will light the charcoal within five to ten minutes.



# 65225 | GRILL BRUSH

Designed with a contour grip, hardwood handle and durable stainless steel bristles. The patented "grime guard" keeps grime from spraying back while cleaning the grids. The integrated wood scraper will not damage porcelain coated grids or warming racks.



#### 65641 | EXTRA WIDE GRILL BRUSH

18" long with soft comfort rubber handle. 6.5" large stainless steel twisted bristle head cleans deep into corners of the barbecue



#### 50500 | STAINLESS STEEL MEGA FORKS

Rotisserie chickens or roast can get unruly; cooked meats tenderize and tear easily or flop around. If you don't want to tie your meat onto the spit rod, use the mega forks. They have more hold than most meat forks to grip an entire cut of meat from start to finish. 6 C shaped forks, 4 square and 2 tapered to grab and hold on. Splined to lock into multiple positions, disassembles for easy cleanup. Fits 3/8-IN and 1/2-IN rods.



#### 60745 | GRID LIFTER

Broil King®'s grid lifter removes both cast and stainless cooking grids in Broil King® grills. One set of tines to remove cast and another to remove stainless cooking grids. Stainless tip, resin handle. Works with many other grills as well.



# **EXACT FIT GRILL COVERS | PROTECT YOUR INVESTMENT**

#### SELECT | EXACT FIT COVERS

Crafted from a durable and weather resistant PVC outer shell with a 500 x 300D polyester lining, these deluxe covers feature hook and loop closures, polyester handles, and the Broil King® logo screened onto the front.



MODEL	MODELS
67488	BARON™ 590
67487	BARON™ 490, 440, 420
67470	BARON™ 320
67487	SOVEREIGN™ 90, 20
67487	SIGNET™ 90, 70, 320
67470	MONARCH™ 390, 340, 320
67420	GEM™ 320
67420	PORTA-CHEF™ 320, 120
67421	PORTA-CHEF™ AT220
67240	SMOKE™ VERTICAL SMOKER
67050	SMOKE™ OFFSET SMOKER
67060	SMOKE™ CHARCOAL GRILL

#### PREMIUM | EXACT FIT COVERS

Crafted from water resistant PVC with a heavy woven 900D polyester backing. Premium covers feature mesh venting for enhanced air flow and moisture resistance as well as hook and loop closures for a superior fit. Blue accent stitching adds style to the extra reinforced seams. Molded rubber handles make the cover easy to remove. Well-crafted covers to protect well-built grills!

MODEL	MODELS
68490	IMPERIAL™ XLS, XL
68492	IMPERIAL™ 590
68490	REGAL™ XLS, XL
68492	REGAL™ 590
68491	REGAL™ 490, 440, 420
68488	BARON™ 590
68487	BARON™ 490, 440, 420
68470	BARON™ 320
68491	SOVEREIGN™ XLS 90, XLS 20
68487	SOVEREIGN™ 90, 20
68487	SIGNET™ 90, 70, 320
68470	MONARCH™ 390, 340, 320









# SAFETY AND MAINTENANCE

An Owner's Manual, assembly instructions, and parts list are supplied with every OMC grill. They contain all the information that you need to know about safety procedures, troubleshooting, care, maintenance, warranty, etc. Listed below are just a few safety features, procedures, and cleaning tips to help ensure great barbecues every time:

- Barbecue models designed for use with liquid propane (LP) cannot be operated with
  natural gas. Gas valves are preset at the factory for either propane or natural gas. For use
  with natural gas, we make special models complete with specific valves and a 12 foot
  hose with quick-connect safety coupling.
- All factory made connections on OMC barbecues have been tested for gas leaks.
   However, shipping, handling, and use could cause a loosened gas fitting and incorrectly connecting the tank could result in a leak.
- As a safety precaution, test for leaks each time a propane cylinder or natural gas line
  is connected to the grill. Leak testing procedures are described in the Owner's Manual.
  Check the hose when replacing the gas cylinder, or twice a year, whichever is more
  frequent. If the hose is cracked, cut, abraded, or damaged, the grill must not be operated.
- Propane and natural gas have an odor which smells something like rotten cabbage. This odor
  is added as a safety precaution to make gas leaks easy to detect. It has no effect on the cooking
  performance in any way and disappears when combustion takes place. If you smell gas,
  corrective action should be taken.

A flashback fire is caused by a blockage in the venturi tubes which lead to the burner.
 Blockages usually consist of spider or insect nests, which can occur despite the fact that
 all OMC grills are equipped with special spider guards on the air intake. The blockage
 forces the gas to flow back out of the air intake, resulting in a flashback fire in and
 around the venturi tubes and under the control panel. This situation can be prevented by
 inspecting and cleaning the venturi tubes. If a flashback occurs, turn off the gas at the
 source immediately.

# CLEANING AND MAINTENANCE

It is strongly recommended that you inspect and clean the venturi tubes at least twice a year or if any of the following symptoms of blockage occur:

- You smell gas
- Your grill does not reach temperature
- Your grill heats unevenly
- The burners make popping noises

Follow these 5 steps for cleaning the venturi tubes:

- 1. Turn the gas off at the source, i.e. the tank or supply line for natural gas.
- 2. When the grill is cool, remove screws from the base of the oven and pull out the burner from the grill housing (see owner's manual).
- 3. Clean the venturi tubes with a bottle brush or venturi brush.
- 4. Lower the burner into position in the grill housing, making sure that the venturi tubes are correctly aligned and fitted on the orifices.
- 5 Secure the burner

# REGULAR CLEANING OF YOUR GRILL IS EASY

After cooking, burn off any food residue from the grid and vaporizer so that your grill will be ready for your next cookout. Operate the grill on HIGH with the lid closed for approximately five minutes. Do not leave the grill unattended. After turning off the grill, use a barbecue brush (Broil King Accessory #64014) to clean porcelain coated grids. Remember, the grill is hot, so protect your hand with a safety mitt. You do not have to wash the grids and warming rack after each cookout. If you wish to do so, use a barbecue cleaner or a mild soap and water solution. Rinse thoroughly. Never use a commercial oven cleaner.



## CLEANING AND MAINTENANCE

Annual cleaning of your barbecue involves a few extra steps:

- 1. Remove the upper warming rack, cooking grids, and vaporizer. Lift the burner out of the grill housing.
- Use a wire brush to loosen built-up food residue and ashes inside the grill housing and lid. Remove the debris with a spatula or similar tool. If necessary, wash the inside of the grill housing with a mild soap and water solution, then rinse with clean water. Flush out any remaining debris with a garden hose. Wipe the inside of the grill housing dry with a clean cloth
- 3. Brush the surface of the burner clean with a stiff brush. Clean any clogged parts with a toothpick, copper wire, or broom straw. Do not use a steel wire as it may damage the ports.
- 4. Clean the venturi tubes and put the burner back in place. Check that the venturi tubes sit properly over the orifices.
- 5. Put the other parts back into the grill housing.

The pressure die cast aluminum cooking oven is rustproof and its exterior finish requires very little care. If white oxidation spots appear, wash the outside of the oven with a mild soap and water solution. Rinse the surface thoroughly. Wipe with a cloth dipped in cooking oil to restore the luster.

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#### ONWARD MANUFACTURING COMPANY LIMITED

585 Kumpf Drive • Waterloo, Ontario, Canada • N2V 1K3 1000 East Market Street • Huntington, Indiana, USA • 46750 6 Sanker Road • Dickson, Tennessee, USA • 37055 1–800-474-5776 • broilkingbbq.com

