

FAST, EASY & FRESH RECIPES
FOR GREAT GRILLED MEALS YOU CAN MAKE
BEFORE YOU FINISH YOUR FIRST COLD ONE

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ONE-BEER

GRILLING



MIKE LANG




GRILLED EGGPLANT CAPRESE

★ **SERVES 4**

★ **INGREDIENTS**

2 large tomatoes,
cut into ¼-inch slices

1 large eggplant,
cut into ¼-inch slices

1 pound mozzarella cheese,
cut into ¼-inch slices

1 tablespoon kosher salt

Olive oil

12 fresh basil leaves

Store-bought balsamic glaze

★ **BEER PAIRING**

Berliner Weisse

The grill is fantastic for changing the flavor profile of foods that you wouldn't always think to grill. Caprese salads are usually served cold with the freshest of ingredients. As someone who was never a big raw tomato fan growing up, I have passed on more capreses than I have consumed. This all changed one day when I decided to grill one. Grilling a tomato slice, one of the salad's bases, can be tricky, but with a clean grill, the right temperature and good timing, it's easy. Adding in slices of meaty grilled eggplant nearly pushes this appetizer into dinner territory. And those grilled tomatoes? They're sweet and delicious.

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- 1 Prepare a grill for direct medium heat (350° to 450°F).
 - 2 Brush both sides of the tomato and eggplant slices with olive oil and season them with salt.
 - 3 Grill the tomatoes and eggplant slices over direct heat until they are marked, flipping once, 3 to 4 minutes per side.
 - 4 Place an eggplant slice on a plate. Top it with a slice of mozzarella, a basil leaf, and a slice of tomato. Repeat. Finish with a drizzle of balsamic glaze.



PLANKED PORTOBELLOS

My mom will be proud; I've included lots of vegetables in this book. When I was younger, I wasn't very fond of a lot of these foods. Culinary speaking, my upbringing was decidedly midwestern, and in the center lane. Sure, my folks took some interesting exits growing up, but the late '70s and early '80s were not exactly a high point in the suburban kitchen. On the list of foods I often skipped over were mushrooms. Granted, I use the ingredient "mushroom" to account for every type of mushroom. Perhaps if I had discovered portobellos sooner, my outlook would have changed. These meaty beasts are great for holding cheese and for taking on the aroma of a smoldering cedar plank. It's a wonderful appetizer that I'm pretty sure younger me would have enjoyed.

- 1 In a skillet over medium heat, toast the pine nuts until fragrant, 2 to 3 minutes.
- 2 Prepare a grill for direct medium heat (350° to 450°F).
- 3 In a small bowl, combine the feta, garlic, and basil.
- 4 Rinse the mushrooms and remove any dirt. With a spoon, scrape out the gills and discard.
- 5 Grill one side of the plank over direct medium heat until the plank starts to smolder, about 1 to 2 minutes.
- 6 Place the mushrooms on the burned side of the plank. Fill the mushroom caps equally with the cheese mixture and top with the pine nuts.
- 7 Grill the plank over direct medium heat until the cheese begins to brown, about 7 to 10 minutes.

★ **SERVES 4**

★ **INGREDIENTS**

- 1 tablespoon pine nuts
- 2 portobello mushroom caps
- 8 ounces feta cheese
- 4 cloves garlic, minced
- ¼ cup chopped fresh basil

★ **EQUIPMENT**

Cedar grilling plank,
soaked in water for 30 minutes

★ **BEER PAIRING**

English Mild

GRILLED NACHOS

★ **SERVES 4**

★ **INGREDIENTS**

Tortilla chips

8 ounces shredded Monterey Jack cheese

8 ounces shredded cheddar cheese

½ cup quartered cherry tomatoes

½ cup black beans, drained and rinsed

1 jalapeño pepper, sliced

¼ cup sour cream

¼ cup store-bought salsa

★ **EQUIPMENT**

Cast-iron skillet or perforated grill pan

★ **BEER PAIRING**

German Pilsner

I've never met a pile of nachos I didn't like. In fact, it's one of my favorite things to make, and depending on my mood, it can take on any number of proteins and toppings. Nachos are versatile, delicious, and simply amazing on the grill. This recipe for grilled nachos is an excellent example of using grill accessories. When using a cast-iron skillet or perforated grill pan, all of the ingredients are contained within it, making nachos, no matter the toppings, incredibly easy to grill. And speaking of toppings, with nachos, anything is possible. Below I give you the basic recipe for my favorite late-day snack. For more flare, consider topping with shredded chicken and mozzarella cheese or grilled skirt steak and queso, or my favorite, beefy chili and sharp cheddar cheese. Once you have the process down, use your favorite toppings to make these nachos your own.

- 1 Prepare a grill for indirect medium heat (350° to 450°F).
- 2 Arrange a layer of tortilla chips in the bottom of a cast-iron skillet.
- 3 Top with cheese, tomatoes, and black beans. Add another layer of tortilla chips and repeat. Continue until the layers rise out of the skillet. Top with jalapeño slices.
- 4 Grill the nachos over indirect heat until the cheese melts, approximately 10 to 15 minutes.
- 5 In a small bowl, combine the sour cream and salsa. Top the nachos with the mixture and serve.



SMOKED BEER CHEESE

★ SERVES 4

★ INGREDIENTS

3 tablespoons flour
3 tablespoons unsalted butter
½ cup whole milk
1 cup amber lager
½ shallot, minced
1 teaspoon Worcestershire sauce
1 teaspoon Dijon mustard
1 cup shredded Gouda cheese
½ cup shredded cheddar cheese
½ cup shredded mozzarella cheese
1 teaspoon diced green chilis
Crusty bread or tortilla chips

★ EQUIPMENT

8-inch cast-iron skillet
Hickory wood chunk or chips

★ BEER PAIRING

Smoked Porter

As far as I am concerned, beer and cheese are their own food groups. Beer cheese is a great example of my grilling adage, “take it outside.” While the stovetop is needed to start this recipe, all the action happens on the grill. Taking meals outside allows me to turn things upside down, introducing new flavors and elements that just aren’t possible in the kitchen. It makes good meals better and always more interesting. Sure, beer cheese is good. Smoked beer cheese? Hold my chips...and my beer.

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- 1 Heat an 8-inch cast-iron skillet on the stove top over medium-low heat. Melt the butter and whisk in the flour until combined and fragrant, approximately 1 minute.
 - 2 Add the milk, and continue to whisk for 1 minute. Add the lager. While still whisking, raise the heat to medium-high and cook until the contents begin to boil and thicken, approximately 2 minutes.
 - 3 Stir in the shallots, Worcestershire sauce, and mustard.
 - 4 Stir in the cheese until melted. Top with the chilis.
 - 5 Prepare the grill for indirect medium-low heat (200° to 250°F). Once at temperature, add a hickory wood chunk to the lit briquettes or, on a gas grill, add hickory wood chips to a smoker box or foil packet.
 - 6 Grill the cheese-filled skillet over indirect heat for approximately 30 minutes, stirring occasionally.
 - 7 Remove and serve with crusty bread or tortilla chips.

BACON-WRAPPED PINEAPPLE SKEWERS

★ SERVES 4

★ INGREDIENTS

16 pineapple chunks,
about 1-inch square

8 slices bacon

½ teaspoon cayenne pepper

★ EQUIPMENT

4 wooden skewers,
soaked in water for 30 minutes

★ BEER PAIRING

Kolsch

At first glance, fruit might seem unusual to grill, but its subtle sweetness is a perfect complement to a hot grate. When I'm staring at brimming baskets of freshly picked strawberries and raspberries, I'm already thinking of how many skewers I'm going to need to load up my grill. If I haven't sold you on grilling fruit yet, let's dip our tongs in the water with a mixture of sweet, savory, and spicy loaded skewers. Pineapple, in particular, is a terrific fruit to grill, creating sweet caramelization as the fruit takes on heat. A dash of cayenne keeps things popping, and the bacon is a perfect savory balance to the pineapple's tropical sweetness.

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- 1 Wrap each pineapple chunk with half a slice of bacon. Slide the bacon-wrapped pineapple onto a skewer. Each skewer should hold 4 chunks, with space between each piece.
 - 2 Season the bacon-wrapped fruit evenly with cayenne.
 - 3 Prepare a grill for indirect medium heat (350° to 450°F).
 - 4 Grill the pineapple-loaded skewers over indirect heat until the bacon renders and the pineapple is heated through, approximately 25 to 30 minutes. Remove from the skewers and serve.



GRILLED STUFFED AVOCADOS

Avocados are probably not the first grill-friendly food you think of, but they taste amazing when cooked over a live fire. They are also fantastic when they act as a vessel for more food, in this case a medley of onions, peppers, bacon, and cheese. While you can mark the soft avocado flesh on the grate, the more resilient shell is perfectly suited to endure prolonged periods over direct heat. The heat allows the fruit to soften, the toppings to meld, and the cheese to melt. This recipe can also easily become vegetarian by removing the bacon. And my favorite variation? Add a fried egg and suddenly you've turned an appetizer into breakfast.

- 1 On the stovetop, in a small skillet over low heat, add the butter and olive oil. Once the butter has melted, add the onion and green pepper. Cook for approximately 20 to 25 minutes, stirring periodically.
- 2 In another skillet over medium heat, cook the bacon until it's just crispy and the fat has rendered, approximately 8 to 10 minutes. Place the bacon on paper towels to soak up the fat, then chop the bacon.
- 3 Slice the avocados in half and remove the pit.
- 4 Combine the cumin, salt, and black pepper and use the mixture to season the avocado flesh.
- 5 Divide the onion and pepper mixture among the avocado halves, filling up the hole left by the pit.
- 6 Top each avocado with bacon.
- 7 Prepare a grill for direct medium heat (350° to 450°F).
- 8 Grill the avocados, skin side down, over direct heat until they are soft when gently squeezed, approximately 20 to 25 minutes. Add the cheese during the last 5 minutes of cooking.

★ **SERVES 4**

★ **INGREDIENTS**

- 1 tablespoon unsalted butter
- 1 tablespoon extra-virgin olive oil
- 1 small sweet onion, sliced
- 1 small green bell pepper, sliced
- 2 avocados, slightly soft to the touch
- 1 teaspoon cumin
- ½ teaspoon kosher salt
- ¼ teaspoon freshly cracked black pepper
- 2 slices bacon
- 4 ¼-inch slices extra-sharp cheddar cheese

★ **BEER PAIRING**

Vienna Lager



GRILLED CHEESE AND STEAK SANDWICHES

Grilled cheese sandwiches are one of those childhood comfort foods I often find myself seeking out. Whether I plan ahead or I'm simply trying to find a way to empty the contents of the fridge, there is nothing quite like griddle-fried bread and soft melted cheese to please the palate. My grilled cheese sandwiches have matured over the years. White bread and American cheese have taken a backseat to artisanal loaves and funky cheeses. In this sandwich riff, I add chopped steak and one other twist unavailable to me at age eight, the grill. It packs just a little extra smoky love the stovetop cannot.

- 1 Prepare the grill for direct medium heat (350° to 450°F). Preheat the cast-iron skillet over direct heat.
- 2 Spread mayonnaise on all 4 slices of bread and place the bread, mayonnaise side down, on a cutting board.
- 3 Spread Dijon mustard on two slices of the bread. Evenly top each Dijon slice with the cheeses and steak and add a few dashes of your favorite hot sauce.
- 4 Top the sandwiches with the remaining slice of bread so the mayonnaise side faces up.
- 5 Using the cast-iron skillet, grill the sandwiches over direct heat until the bread has browned and the cheese had melted, approximately 8 minutes, flipping once.

★ SERVES 2

★ INGREDIENTS

4 slices farmhouse white bread
2 tablespoons mayonnaise
2 teaspoons Dijon mustard
1 cup shredded cheddar cheese
1 cup shredded fontina cheese
½ cup cooked, chopped steak
Hot sauce

★ EQUIPMENT

Cast-iron skillet

★ BEER PAIRING

American Pale Ale

SPATCHCOCKED CHICKEN

When I first heard the term “spatchcock,” I wasn’t entirely sure what I was getting myself into. While the origin of the term is murky—it may be of Irish origin—the benefit of spatchcocking is profound. Spatchcocking is the process of removing a chicken’s (or turkey’s) backbone to allow the bird to lie flat on the grill. With increased surface area that is exposed to heat, a spatchcocked chicken will grill faster and, in my opinion, taste better than a traditionally grilled bird. It might sound like major surgery, but the backbone removal process is easily accomplished with a sturdy pair of kitchen scissors or a sharp knife. This is my go-to method for grilling a whole chicken, and after you give it a shot I have a feeling it will be yours too.

- 1 Place the chicken breast-side down. With a pair of kitchen scissors or a sharp knife, cut down each side of the backbone and remove it. Flip the chicken over, placing the exposed cavity down. Press down on the chicken until the breastbone breaks and the chicken lies flat.
- 2 In a small bowl, combine the salt, thyme, onion powder, black pepper, and lemon zest.
- 3 Brush the chicken with olive oil and season with the rub.
- 4 Prepare a grill for indirect medium-high heat (400° to 450°F).
- 5 Grill the chicken over indirect medium-high heat, skin side up, until the internal temperature of the breast reads 165°F with an instant-read thermometer.

★ **SERVES 4**

★ **INGREDIENTS**

1 whole chicken, 4 to 5 pounds

FOR THE RUB

1 teaspoon kosher salt

1 teaspoon dried thyme

½ teaspoon onion powder

½ teaspoon freshly cracked black pepper

Zest of one lemon

1 tablespoon extra-virgin olive oil

★ **EQUIPMENT**

Kitchen scissors

★ **BEER PAIRING**

Witbier

SUNDAY WHOLE CHICKEN

Sundays are my days to grill a whole chicken. Grilling them whole is more economical than buying just pieces, and the flavor from Sunday Whole Chicken is far superior. Plus, the remaining carcass is perfect for making stock for soups or sauces. It's a meal on a meal on a meal! See the Chicken Quesadillas on page 60 or the Grilled Chicken Salad on page 68. Aside from the benefit of providing lots of succulent meat, grilling a whole chicken is straight-up simple. It's just a trussed chicken on a grate smoking away to perfection while you sit back and enjoy a cold one. That smoke goes a long way, too: just a small amount of smoldering wood turns the skin a perfect caramel color for a great-looking and tasting bird.

- 1 In a small bowl, combine the salt, thyme, tarragon, and black pepper.
- 2 Brush the chicken with olive oil and season all over with the rub.
- 3 Remove the wingtips. Truss the chicken with butcher twine by tying together the legs and then running the twine to the neck to secure the wings.
- 4 Prepare a grill for indirect medium heat (350° to 450°F)
- 5 Once at temperature, add a hickory wood chunk to lit briquettes or, on a gas grill, hickory wood chips to a smoker box or foil packet.
- 6 Grill the chicken until the internal temperature of the breast reads 165°F with an instant-read thermometer, approximately 1 hour to 1 hour and 15 minutes.

★ **SERVES 4**

★ **INGREDIENTS**

1 whole chicken, 4 to 5 pounds

FOR THE RUB

1 teaspoon kosher salt

1 teaspoon dried thyme

½ teaspoon dried tarragon

½ teaspoon freshly cracked black pepper

1 tablespoon extra-virgin olive oil

★ **EQUIPMENT**

Butcher twine

Hickory wood chunks or chips

★ **BEER PAIRING**

Dunkelweizen



CHICKEN QUESADILLAS

★ SERVES 2

★ INGREDIENTS

- 2 flour tortillas
- 1 cup chopped grilled chicken
- 2 cups shredded cheddar
- ½ cups queso fresco, crumbled
- ¼ cup red onion, diced
- 8 grape tomatoes, quartered
- 2 tablespoons cilantro, chopped
- Hot sauce
- 1 tablespoon extra-virgin olive oil

★ BEER PAIRING

Oatmeal Stout

Open my refrigerator on any random day and there is one thing you will always see (apart from beer, of course): tortillas. Flour tortillas are the perfect vessel for so many foods. Sometimes, I use them for meals from scratch, like these quesadillas. Other times, they make leftovers shine by allowing me to enjoy last night's meal in a different way. Grilled quesadillas are easy to prepare and open to a wide variety of ingredients. Here I've kept it simple, using some of my favorite ingredients, the most important being the cheeses. I often use both soft and hard cheeses for flavor and texture. The cheddar makes for the perfect creamy melt while the queso fresco gives a firm, salty bite. Before grilling, be sure to brush the tortillas with olive oil to keep them from sticking. Proper grill temperature is a must. It should be hot enough to melt the cheese, but not so hot it burns the tortillas. These cook fast, so grab a beer and stay grill side while you crank them out.

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- 1 Load half of each tortilla with chicken, cheddar, queso fresco, onion, tomatoes, cilantro, and a few dashes of hot sauce. Fold the tortilla in half and brush both sides with olive oil.
 - 2 Prepare a grill for direct medium heat (350° to 450°F).
 - 3 Grill the quesadillas over direct heat until marked and the cheese has melted, approximately 2 to 3 minutes, flipping once.
 - 4 Remove, cut into pieces, and serve.

★ ONE-BEER GRILLING



CHICKEN-BACON-RANCH SANDWICHES

I eat a lot of beef; so much that it's easy to forget how good a perfectly cooked chicken breast can be. The key to the last statement is "perfectly cooked," meaning cooked to the right temperature. For chicken, it means 165°F as measured by an instant-read thermometer. Hitting the perfect temperature is like Goldilocks finding porridge; it has to be just right. Chicken breasts are not always uniform in thickness, which makes it a challenge to cook them evenly. To remedy this, use a heavy-bottomed kitchen pan or a meat mallet to pound the breasts to an even thickness. A little extra work ahead of the cooking can only yield success, and a tender, juicy grilled chicken breast makes Chicken-Bacon-Ranch Sandwiches shine.

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- 1 Remove any excess fat from the chicken breasts and brush them with the olive oil. In a small bowl, combine the salt, garlic, and black pepper, then evenly season the chicken.
 - 2 In a skillet on the stove top over medium-low heat, cook 4 strips of bacon until slightly crispy, approximately 8 to 10 minutes, flipping once.
 - 3 Prepare a grill for direct medium heat (350° to 450°F).
 - 4 Grill the chicken breasts over direct heat until the internal temperature reads 165°F with an instant-read thermometer, approximately 8 to 12 minutes, flipping once.
 - 5 Grill the buns cut-side down over direct heat until marked, approximately 1 minute.
 - 6 Load the buns with the chicken, bacon, ranch dressing, and mixed greens.

★ **SERVES 2**

★ **INGREDIENTS**

- 2 skinless, boneless chicken breasts
- 1 teaspoon extra-virgin olive oil
- ½ teaspoon kosher salt
- ½ teaspoon granulated garlic
- ¼ teaspoon freshly cracked black pepper
- 4 strips bacon
- 2 potato burger buns
- Store-bought ranch dressing
- ½ cup mixed greens

★ **BEER PAIRING**

American Lager

STUFFED CHICKEN BREASTS WITH HERBS AND GOAT CHEESE

★ SERVES 4

★ INGREDIENTS

4 skinless, boneless chicken breasts

3 ounces goat cheese

2 tablespoons unsalted butter,
room temperature

1½ teaspoons chives, minced

1 teaspoon Italian parsley, minced

¼ teaspoon fresh thyme, minced

¼ teaspoon lemon juice

1 clove garlic, minced

1 tablespoon extra-virgin olive oil

1 teaspoon kosher salt

½ teaspoon freshly cracked
black pepper

★ BEER PAIRING

Imperial Red Ale

It's no secret that the best-tasting meat on the chicken is the dark meat found in the thighs. I still remember my dad serving grilled chicken and asking, "White meat or dark meat?" The kids went for the white breasts and the adults went for the dark thighs and legs. Now I know why! Thankfully, lean breasts are perfect for taking on countless fresh ingredients that ramp up their flavor. I like to go big with goat cheese and garlic, but feel free to change up the stuffing to your favorites. It takes a little more time, but stuffing chicken breasts is a great way to take the leanest part of the chicken to the next level.

- 1 Create a pocket in each chicken breast by cutting through the long side of the breast, in the middle of the flesh, with a sharp knife. Work the knife in short strokes, being careful not to cut all of the way through.
- 2 In a small bowl, combine the cheese, butter, chives, parsley, thyme, lemon juice, and garlic.
- 3 Stuff each breast with the cheese mixture.
- 4 Brush the chicken breasts with olive oil and season with salt and pepper.
- 5 Prepare a grill for direct medium heat (350° to 450°F).
- 6 Grill the chicken breasts over direct heat until the internal temperature reads 165°F with an instant-read thermometer, flipping once, approximately 8 to 10 minutes.

STUFFED CHICKEN BREASTS WITH PROSCIUTTO AND FONTINA

When I was growing up, my mom made so many different chicken dishes I had to number them, as it was easier to remember the number than the name. It's not surprising; chicken is incredibly versatile, inexpensive, and, when paired with bold flavors and textures, delicious. This recipe is almost a sandwich in a chicken breast, with layers of prosciutto, cheese, and red pepper guaranteed in every slice of chicken. I recommend using toothpicks to keep the cavity shut during grilling because the fontina cheese melts readily, but butcher twine is an easy substitute. Just be sure to remove them before serving.

- 1 Create a pocket in each chicken breast by taking a sharp knife and slicing evenly through the long side of the breast, in the center of the flesh. Work the knife in short strokes, being careful not to cut all of the way through.
- 2 Stuff each breast with prosciutto, red pepper, 2 basil leaves, and cheese.
- 3 Using toothpicks, "sew" the opening shut by weaving the toothpicks through the flesh to close the pocket.
- 4 Prepare a grill for direct medium heat (350° to 450°F).
- 5 Grill the chicken breasts over direct heat until the internal temperature reads 165°F with an instant-read thermometer, flipping once, approximately 8 to 10 minutes.
- 6 Remove from the grill. Remove the toothpicks and serve.

★ SERVES 3

★ INGREDIENTS

3 skinless, boneless chicken breasts

3 slices prosciutto

3 roasted red pepper slices,
about 1 by 3 inches

6 basil leaves

8 ounces fontina cheese, grated

¾ teaspoon kosher salt

½ teaspoon freshly cracked
black pepper

★ EQUIPMENT

9 wooden toothpicks

★ BEER PAIRING

Brown Ale



CHICKEN CHEESESTEAK SANDWICHES

I love a good cheesesteak. It's literally a balanced meal in every bite: protein, vegetables, dairy, and grains. However, what happens when you swap out the steak in cheesesteak for chicken? Is it a cheese-chicken, a grilled chicken cheese, or what I call a grilled chicken cheesesteak? No matter the title, this grilled medley of vegetables layered with tender slices of chicken, topped with a gooey layer of provolone cheese and nestled in a grilled hoagie bun, really ticks all the boxes. The only thing left to grab is a golden strong ale to wash it down. Its subtle citrus notes and cloudy appearance are the perfect match for this rich sandwich.

- 1 Prepare a griddle on the grill for direct medium-high heat, 400° to 500°F.
- 2 Warm half of the oil on the griddle and add the peppers and onions. Lower the lid. Stir occasionally and cook until the vegetables are soft, about 7 to 8 minutes.
- 3 Toss the chicken slices with BBQ rub and salt. Push the vegetables to the back of the griddle. Add the remaining oil to the front and warm. Add the chicken slices. Lower the lid. Stirring occasionally, cook the chicken until it's cooked through, about 6 to 8 minutes.
- 4 Spread the mayonnaise on the open buns and grill over direct medium heat until browned, about 1 minute.
- 5 Mix the chicken and vegetables together to form a single, even layer. Top the mixture with overlapping slices of provolone cheese. Lower the lid and allow the cheese to melt, about 1 to 2 minutes.
- 6 With a spatula, remove the cheesesteaks from the grill and load the hoagie buns. Serve.

★ SERVES 3

★ INGREDIENTS

- 2 tablespoons vegetable oil, divided
- 1 onion, sliced
- 1 green pepper, sliced
- 2 red peppers, sliced
- 3 skinless, boneless chicken breasts, sliced
- 3 tablespoons BBQ rub
- ½ teaspoon kosher salt
- 6 slices provolone cheese
- 3 hoagie buns
- 2 tablespoons mayonnaise

★ EQUIPMENT

Griddle

★ BEER PAIRING

Golden Strong Ale



ASIAN GLAZED CHICKEN THIGHS

Whenever I grill chicken thighs, I always ask myself why I don't grill them more often. Unlike white breast meat, the dark thigh meat is resilient on the grill and hard to overcook. Plus, I always opt for chicken thighs with skin and bone. Boneless thighs might be easier to grill, but the added flavor from the bone and the crispy skin makes it well worth the trouble. Thighs are great with just a light seasoning, but there is always more flavor to add, so I've added an Asian inspired glaze. This recipe showcases the importance of a two-zone fire, both direct and indirect heat. Here, the direct heat is perfect for crisping the skin and providing the initial sear. However, indirect heat is a must to finish the cook, especially with the glaze. Sugar easily burns over direct heat, so the thighs would experience flare-ups and excessive burning without the indirect zone. Master the zones, and you master the grill.

- 1 In a small saucepan on the stovetop, bring the glaze ingredients to a boil over high heat. Reduce the heat and simmer until the sauce thickens, approximately 8 to 10 minutes. Set aside.
- 2 Remove any excess fat or skin from the chicken thighs. Brush with the olive oil and season with salt and pepper.
- 3 Prepare a grill for indirect medium heat (350° to 450°F).
- 4 Grill the thighs over direct medium heat, skin-side down, until the skin is marked, approximately 6 minutes. Flip the thighs and grill over indirect heat until the internal temperature of the meat reads 165°F with an instant-read thermometer, approximately 25 to 30 minutes, basting with the glaze every 10 minutes.

★ SERVES 4

★ INGREDIENTS

FOR THE GLAZE

½ cup soy sauce

½ cup dark brown sugar

1 tablespoon rice vinegar

1 clove garlic, minced

1 teaspoon cornstarch

4 skin-on, bone-in chicken thighs

1 teaspoon extra-virgin olive oil

¾ teaspoon kosher salt

¼ teaspoon freshly cracked black pepper

★ BEER PAIRING

English ESB

GRILLED LOBSTER TAILS

★ SERVES 2

★ **INGREDIENTS**

*¼ cup unsalted butter,
room temperature*

1 tablespoon cilantro, chopped

Zest of one lemon

Juice of ½ lemon

2 lobster tails, 6 to 8 ounces each

Extra-virgin olive oil

Kosher salt

Freshly cracked black pepper

★ **BEER PAIRING**

Wheat Wine Ale

Lobster is decadent, and when ordered out at a restaurant, often expensive. Instead, I love to treat myself to grilled lobster at home. While not quite as tasty as their cold-water cousins, warm-water lobsters are cheaper and can be found at most grocery stores. Lobster tails are easy to cook and are great for taking on the grill's flavors. Whether they serve as the "surf" for your turf, a meal on their own, or a surprise appetizer for guests, lobster tails grilled at home are easily better than lobster boiled at a restaurant, especially when served with a zesty herb compound butter. You may never order lobster out again.

- 1 In a small bowl, combine the butter, cilantro, lemon zest, and lemon juice. Set aside.
- 2 With a pair of scissors, remove the swimmerets, the small tail appendages on the underside of the lobster tail.
- 3 Cut the top of the shell starting at the exposed flesh portion and stopping just short of the tail fins. With a knife, split the meat along the same line, but do not cut through the lower membrane. Open the tail like a book to expose the flesh.
- 4 Prepare a grill for direct medium heat (350° to 450°F).
- 5 Brush the lobster flesh with olive oil and season with salt and pepper.
- 6 Grill the lobster tails over direct heat, flesh-side-down, for 5 minutes. Flip the lobster tails and continue to grill until the flesh turns opaque, approximately 5 to 7 minutes more. Brush with half the butter during the last few minutes of grilling. Serve with the remaining butter.

LEMON-PEPPER ASPARAGUS

I have two thoughts on asparagus: they are fantastic on the grill, and they need to use the buddy system, as I invariably lose a few between the grates. I guarantee if we were to go clean my firebox right now, I'd find at least two incinerated asparagus spears, and that's on a good day. While I never return to the kitchen with the same number of asparagus I left with, they are excellent grilled and worth the casualties. Asparagus is best when cooked hot and fast, and depending on their size, need no more than 6 minutes on the grill. The finishing touch of freshly squeezed lemon juice makes the asparagus shine, at least those that make it to the serving platter.

★ **SERVES 4**

★ **INGREDIENTS**

1 bunch asparagus,
about 15 to 20 spears

1 tablespoon extra-virgin olive oil

1 teaspoon lemon pepper

½ teaspoon kosher salt

½ lemon

★ **BEER PAIRING**

Black Ale

- 1 Snap off the fibrous bottom of the asparagus stalk with your fingers. In a shallow bowl, toss the asparagus with olive oil and then the lemon pepper and salt.
- 2 Prepare a grill for direct medium-high heat (400° to 450°F).
- 3 Grill the asparagus over direct heat for 6 to 8 minutes until well marked, approximately 6 to 8 minutes, rotating several times.
- 4 Remove to a serving platter. Drizzle with squeezed lemon juice. Serve.

GRILLED FRIES

I love a good French fry, but frying anything at home can be a legit pain. As a worthy substitute, I get my fry kick on the grill. A grilled potato is always satisfying, but to emulate the fast frying action of hot oil, I parboil the potatoes before grilling. This process cooks the inside of the potato so the fry can spend less time on the grill over high heat. My second move is to add baking soda to help the fries brown quickly. Although it is not a requirement, I suggest using a perforated grill pan. While you still need to rotate the fries through their cooking time, a pan makes it easier to move the fries on and off the grill. Plus, the pan reduces the odds of losing a fry through the grill grates' wide spaces.

- 5 Cut the potatoes into ½-inch wide fries. Place the potato slices in a pot of boiling water and parboil for 3 minutes. Remove them from the pot and cool the potatoes in a bowl of ice water to stop them from cooking.
- 6 Prepare a grill for direct medium-high heat (400° to 450°F). Preheat the grill pan for at least 15 minutes.
- 7 Remove the potatoes from the ice bath and place them on a paper towel-lined sheet pan. Using additional paper towels, blot them dry.
- 8 Discard the paper towels and toss the potatoes with the salt, pepper, onion powder, baking soda, and olive oil.
- 9 Grill the potatoes on the grill pan over direct medium-high heat for 7 minutes, flipping once.

★ **SERVES 2**

★ **INGREDIENTS**

2 russet potatoes

1 teaspoon kosher salt

½ teaspoon freshly cracked black pepper

½ teaspoon onion powder

½ teaspoon baking soda

2 tablespoons extra-virgin olive oil

★ **EQUIPMENT**

Perforated grill pan

★ **BEER PAIRING**

Irish Red