

BBO

UNLEASHED

KICK-ASS RECIPES THAT WILL TAKE
YOUR GRILLING TO THE NEXT LEVEL



Chef Mitche Graf

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A Note From The Author

I LOVE TO GRILL!

It doesn't matter what, just as long as I'm on my deck enjoying the outdoors! America has had a long love affair with cooking food over a flame, and I have tried to capture just a little bit of the romance within these pages.



BBQ'ing brings happiness to all those who get the chance to enjoy what comes off the grill. Without grilling, cooking has much less meaning. It lets me channel my inner caveman... fire, food, good!

Now, go grab a good cup of coffee and hit your favorite chair on your deck, and enjoy this short collection of recipes!

Happy Grilling!

Chef Mitche

About Your Captain For This Flight.

Chef, best-selling author, serial entrepreneur, international-renowned business speaker, and Daddy-In-Training Mitche Graf has been an entrepreneur for over 25 years, dangling his toes into the ponds of many intriguing industries along the way. From selling used bicycle parts out of his garage in the seventh grade to running three companies today, he has prided himself on knowing how to squeeze every drop of potential out of his endeavors.

Over the past three decades, Mitche has created three award-winning restaurants, a bustling catering & events company, a national spice manufacturing business with over 4000 accounts, a photography studio, a cribbage board company, an award-winning limousine business, a portable hot tub rental business, a drive-through espresso company, an educational products company, an athletic fitness testing corporation, and even a night crawler company.

Having started, built, and successfully operated numerous enterprises in a multitude of industries has taught him a simple truth: the same basic business principles apply, regardless of the arena you may play in.

As an educator and motivational speaker, Mitche's high-voltage seminars and workshops have been delivered around the world to over 75,000 people in nine countries

and nearly every state in the U.S. His cutting-edge articles and columns have appeared in the pages of business trade magazines such as Rangefinder, PPA Magazine, Limo Digest, Chauffer Driven, Image Maker, and Fresh Cup, as well as many online marketing sites and blogs.

A majority of his education and training has been from the School of Hard Knocks, from which he has earned his Master's degree.

Getting punched in the face from failure is probably the best teacher he has ever had and most of the lessons he has learned were born out of those failures.

He is passionate about the outdoors, and laughing, playing guitar, reading, listening to great music, cooking and eating, drinking good wine, taking a tremendous amount of time off to chill, and most importantly, spending time with his family.

Mitche lives in a small country town in Oregon with his wife Tami and their three small children Jaycee, Colton, and Sierra.

He believes that EVERY DAY IS A SATURDAY, and enjoys every minute of life!

Marinated Flank Steak.



Prep 15 m | Cook 10 m | Ready In 6 h 25 m

Ingredients

- 1/2 cup vegetable oil
- 1/3 cup soy sauce
- 1/4 cup red wine vinegar
- 2 tablespoons fresh lemon juice
- 1 1/2 tablespoons Worcestershire sauce
- 1 tablespoon Dijon mustard
- 2 cloves garlic, minced
- 1/2 teaspoon ground black pepper
- 1 1/2 pounds flank steak

Directions

1. Prepare marinade by adding, oil, vinegar, lemon juice, soy sauce, Worcestershire sauce, mustard, and garlic into a bowl. Season with ground black pepper. In a shallow glass dish, add the steak and pour marinade over it, coating it entirely. Cover, and refrigerate for 6 hours. Preheat grill for medium-high heat.
2. Preheat grill for medium-high heat.
3. Lightly grease the grill grate. Discard the marinade and place steaks on the grill. Grill meat for 5 minutes per side.

New York Strip Chicago Style.



Prep 15 m | Cook 10 m | Ready In 1 h 25 m

Ingredients

- 1 tablespoon extra-virgin olive oil
- 1 clove garlic, minced
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon white sugar
- 2 tablespoons apricot preserves
- 2 (1/2 pound) New York strip steaks, 1 inch thick
- Salt and pepper to taste

Directions

1. Stir together, olive oil, garlic, sugar, cinnamon and apricot preserves. Mix thoroughly to avoid preserves from sticking together.
2. Cut shallow slashes on both sides of the steaks, using a knife. Season with salt and pepper. Add steaks to the sauce, coat entirely. Cover with plastic wrap, and refrigerate for 1 hour.
3. Preheat grill for high heat.
4. Grease the grill grate. Discard the sauce and place steaks on the hot grill. Cook for 10 minutes, turning occasionally.

Sirloin Steak with Garlic Butter.



Prep 20 m | Cook 10 m | Ready 30 m

Ingredients

- 1/2 cup butter
- 2 teaspoons garlic powder
- 4 cloves garlic, minced
- 4 pounds beef top sirloin steaks
- Salt and pepper to taste

Directions

1. Preheat an outdoor grill for high heat.
2. Melt butter in a saucepan, over medium-low heat. Add garlic powder and minced garlic; sauté. Set aside.
3. Season each side of the steaks with salt and pepper.
4. Grill steaks 4-5 minutes per side. Place steaks on warmed plates and lightly brush with garlic butter. Rest for 2-3 minutes before serving.

Grilled Steak Salad with Asian Dressing.



Prep 30 m | Cook 15 m | Ready In 1 h 45 m

Ingredients

- 1 (12 ounce) rib eye steak
- 1 tablespoon soy sauce
- 1 teaspoon Montreal steak seasoning, or to taste
- 1/2 lemon, juiced
- 2 tablespoons rice vinegar
- 2 tablespoons olive oil
- 2 tablespoons white sugar
- 1/2 teaspoon sesame oil
- 1/4 teaspoon garlic powder
- 2 pinches red pepper flakes
- 10 leaves romaine lettuce, torn into bite-size pieces
- 1/2 large English cucumber, cubed
- 1 avocado - peeled, pitted, and diced
- 1 tomato, cut into wedges
- 1 carrot, grated
- 4 thin slices red onion
- 3 tablespoons toasted sesame seeds

Directions

1. Coat steak evenly with soy sauce and steak seasoning. Cover and refrigerate at least 1 hour to overnight.
2. Preheat an outdoor grill for medium-high heat.
3. Grease grill lightly. Place steak on grill and cook for 6 minutes per side. Steak should be firm, reddish-pink, and juicy in the center. For the best results, temperature should be 130 degrees F. Remove steak from heat, sprinkle with lemon juice and cover with foil. Set aside for 10 minutes, then cut into strips.
4. In a small bowl, stir together olive oil, sesame oil, rice vinegar, sugar, garlic powder, and red pepper flakes. In a separate bowl, toss together, cucumber, tomato, avocado, carrot, lettuce, red onion and the steak strips. Pour rice vinegar dressing over salad. Sprinkle with sesame seeds to serve.

BBQ Ribs and Dry Spice Rub.



Prep 20 m | Cook 3 h | Ready In 7 h 20 m

Ingredients

- 1 cup chili powder
- 1 tablespoon dried minced garlic
- 1 teaspoon onion powder
- 1/2 teaspoon ground cumin
- 1 1/2 teaspoons salt
- 2 tablespoons seasoning salt
- 2 pounds rib roast
- 4 cups canned tomato sauce
- 1/4 cup packed brown sugar
- 1/2 cup chopped fresh tomato
- 1/4 tablespoon Worcestershire sauce
- 2 tablespoons dried onion flakes
- 1/4 cup soy sauce

Directions

1. Add chili powder, minced garlic, onion powder, cumin, salt and seasoning salt, to a bowl; whisk well.
2. Coat 1/2 of the chili powder mixture onto the rib roast; rubbing vigorously. Place meat on a baking sheet, cover and refrigerate for up to 4-6 hours.
3. Add the remaining chili powder mixture, dried onion flakes, brown sugar, tomato, tomato sauce, Worcestershire sauce, soy sauce and water, into a saucepan. Turn heat on low and cook for 3 to 5 hours, stirring occasionally.
4. Prepare an outdoor grill for indirect heat and lightly grease.
5. Place ribs on grill and cover. Roast 3-5 hours, or until desired doneness. Brush sauce mixture onto the ribs during the last minutes of cooking.

Korean BBQ Short Ribs.



Prep 15 m | Cook 10 m | Ready In 7 h 25 m

Ingredients

- 3/4 cup soy sauce
- 3/4 cup water
- 3 tablespoons white vinegar
- 1/4 cup dark brown sugar
- 2 tablespoons white sugar
- 1 tablespoon black pepper
- 2 tablespoons sesame oil
- 1/4 cup minced garlic
- 1/2 large onion, minced
- 3 pounds short ribs

Directions

1. In a large nonmetallic bowl, add soy sauce, water, and vinegar. Add brown sugar, white sugar, pepper, sesame oil, garlic, and onion to the mixture and whisk until the sugars have dissolved. Place ribs into marinade and cover with plastic wrap, making sure the ribs are entirely submerged in the liquid. Refrigerate 7-12 hours.
2. Preheat an outdoor grill for medium-high heat.
3. Shake off excess marinade from ribs and place on grill. Discard remaining marinade. Cook meat for 5-7 minutes per side, until the meat is no longer pink.

Southern BBQ Chicken.



Prep 15 m | Cook 55 m | Ready In 9 h 10 m

Ingredients

- 2 tablespoons brown sugar
- 2 large cloves cloves garlic, chopped
- 2 teaspoons salt
- 1 teaspoon black pepper
- 10 chicken drumsticks
- 2 tablespoons vegetable oil
- 1/2 cup finely chopped onion
- 3/4 cup ketchup
- 2 tablespoons white wine vinegar
- 2 tablespoons Worcestershire sauce

Directions

1. In a mortar, add garlic, salt, brown sugar and pepper; mash until a paste forms. Transfer paste into a reseal able plastic bag. Add the chicken to the bag, making sure to coat it entirely with the paste. Squeeze out excess air before sealing. Refrigerate overnight.
2. Add some oil to a saucepan over medium heat. Add onion and sauté for 5 minutes, until softened. Pour in vinegar, ketchup and Worcestershire sauce and bring contents to a simmer. Cook for 10 minutes.
3. Preheat grill for medium heat. Grease the grate with oil. Remove chicken from bag.
4. Place chicken on the preheated grill and cook for a minute per side. All sides should be lightly browned.
5. Turn off one of the grill burners and place chicken on it so it is not over direct heat.
6. Coat chicken with the sauce and cook 10 more minutes; flip and add more sauce. Grill for 10-15 minutes more.

Grilled Chicken Pineapple Sliders.



Prep 1 h | Cook 15 m | Ready In 1 h 15 m

Ingredients

- 1 lemon, juiced
- 1 lime, juiced
- 1 tablespoon cider vinegar
- Salt and black pepper to taste
- 3 chicken breasts, cut in half
- 6 pineapple rings
- 2 tablespoons teriyaki sauce
- 6 slices red onion
- 6 Hawaiian bread rolls
- 6 lettuce leaves

Directions

1. In a bowl, add lemon juice, cider vinegar, lime juice, salt and pepper. Stir well. Add chicken, making sure to evenly coat. Cover with plastic wrap and refrigerate for at least an hour.
2. Preheat an outdoor grill for medium-high heat. Grease the grill with oil.
3. Place chicken onto the hot grill and cook for 5-7 minutes. Discard the marinade. Grill pineapple on the side.
4. Place a toasted roll on a plate and add 1 tsp. teriyaki sauce. Layer a lettuce leaf on top, a piece of chicken, an onion slice and a pineapple round. Repeat with the remaining rolls.

Honey Chicken Grilled Kabobs.



Prep 15 m | Cook 15 m | Ready In 2 h 30 m

Ingredients

- 1/4 cup vegetable oil
- 1/3 cup honey
- 1/3 cup soy sauce
- 1/4 teaspoon ground black pepper
- 8 skinless, boneless chicken breast halves - cut into 1 inch cubes
- 2 cloves garlic
- 5 small onions, cut into 2 inch pieces
- 2 red bell peppers, cut into 2 inch pieces
- Skewers

Directions

1. Stir together oil, soy sauce, honey and pepper in a bowl. Set aside a small amount of marinade. Add chicken, peppers, onions and garlic into the marinade bowl and refrigerate for 2 hours.
2. Preheat the grill for high heat.
3. Add chicken and vegetables onto the skewers.
4. Grease grill and place skewers on it. Cook until chicken juices run clear, 12-15 minutes. Brush remaining marinade onto the skewers while cooking.

Grilled Tandoori Lamb.



Prep 20 m | Cook 15 m | Ready In 4 h 25 m

Directions

- 1 cup plain yogurt
- 1/2 cup lemon juice
- 1/4 cup finely minced onion
- 2 cloves crushed garlic
- 1 tablespoon freshly grated ginger
- 2 teaspoons garam masala
- 2 teaspoons paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon cayenne pepper
- 2 pounds boneless lamb shoulder
- 2 teaspoons kosher salt, divided
- 1 tablespoon vegetable oil
- Chopped cilantro (optional)
- Fresh lemon wedges (optional)
- Medium red onion, sliced (optional)
- Spicy cilantro chutney

Directions

1. In a medium bowl, add yogurt, onion, lemon juice, garlic and ginger; stir until well combined. Season mixture with garam masala, paprika, cumin, turmeric, and cayenne pepper together.
2. Add lamb to the mixture along with salt. Cover with plastic wrap and refrigerate overnight.
3. Add the meat to skewers, making sure they don't touch. Clean excess marinade off using a paper towel. Brush with vegetable oil and salt.
4. Preheat grill for medium heat. Grease with oil.
5. Add skewers to hot grill and cook for about 5-7 minutes on each side.
6. Garnish with red onions, lemon wedges, and chopped cilantro as desired.

Grilled Lamb Steaks.



Prep 15 m | Cook 15 m | Ready In 8 h 40 m

Ingredients

- 1 bunch fresh tarragon leaves, torn
- 1/2 bunch fresh mint leaves, torn
- 2 tablespoons plain yogurt
- 1 tablespoon olive oil
- 4 cloves garlic, chopped
- 1 teaspoon ground cumin
- 1 teaspoon freshly ground black pepper
- 4 center-cut lamb leg steaks, 1 1/2-inch thick

Vinaigrette:

- 1/4 cup olive oil
- 3 tablespoons sherry vinegar
- 2 tablespoons honey
- Salt and freshly ground black pepper to taste
- 2 tablespoons chopped fresh mint
- 1 tablespoon olive oil
- Salt and ground black pepper

Directions

1. In a medium-sized bowl, add tarragon, 1/2 bunch mint, yogurt, 1 tablespoon olive oil, garlic, cumin, and 1 teaspoon black pepper. Transfer mixture to a resealable plastic bag. Add lamb and squeeze out excess air before sealing the bag. Refrigerate overnight.
2. Preheat an outdoor grill for high heat. Grease the grate with oil.
3. In a bowl, pour in 1/4 cup olive oil, sherry vinegar and honey; stir until well combined. Add 2 tablespoons chopped mint and season with salt and pepper.
4. Remove steaks from marinade. Coat meat with 1 tbsp olive oil and season with salt and pepper.
5. Place steaks on the grill and cook for 6 minutes per side. Move steaks onto a plate and lightly brush the vinaigrette over the tops. Cover with foil and let it cool for 10 minutes.

Lemon and Thyme Lamb Chops.



Prep 10 m | Cook 10 m | Ready In 1 h 15 m

Ingredients

- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1 tablespoon chopped fresh thyme
- Salt and pepper to taste
- 12 lamb chops

Directions

1. In a small bowl, add olive oil, lemon juice, and thyme; stir until well combined. Season with salt and pepper. Brush lamb chops with the olive oil mixture. Refrigerate for 1 hour.
2. Preheat grill for high heat.
3. Grease grill with oil. Discard marinade before placing meat onto the grill. Cook for 10 minutes, turning once.

Grilled Spicy Lamb Burgers.



Prep 15 m | Cook 10 m | Ready In 25 m

Ingredients

- 1 pound ground lamb
- 2 tablespoons chopped fresh mint leaves
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons chopped fresh oregano
- 1 tablespoon garlic, chopped
- 1 teaspoon sherry
- 1 teaspoon white wine vinegar
- 1 teaspoon molasses
- 1 teaspoon ground cumin
- 1/4 teaspoon ground allspice
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 4 pita bread rounds
- 4 ounces feta cheese, crumbled

Directions

1. Preheat grill for medium heat.
2. In a large bowl, stir together, the lamb, mint, oregano, garlic, sherry, cilantro, vinegar, molasses, salt, black pepper, cumin, allspice and red pepper flakes. Shape into 4 patties.
3. Grease grill with oil. Cook burgers until well done, about 5 minutes per side. Place pita pocket briefly on the grill. Wrap burgers in pitas. Add feta cheese.

BBQ Teriyaki Pork Kabobs.



Prep 30 m | Cook 20 m | Ready In 3 h 25 m



Ingredients

- 3 tablespoons soy sauce
- 3 tablespoons olive oil
- 1 clove garlic, minced
- 1/2 teaspoon crushed red pepper flakes
- Salt and pepper to taste
- 1 pound boneless pork loin, cut into 1 inch cubes
- 1 (14.5 ounce) can low-sodium beef broth
- 2 tablespoons cornstarch
- 2 tablespoons soy sauce
- 1 tablespoon brown sugar
- 2 cloves garlic, minced
- 1/4 teaspoon ground ginger
- 3 portobello mushrooms, cut into quarters
- 1 large red onion
- 12 cherry tomatoes
- 12 bite-size chunks fresh pineapple



Directions

1. Stir together 3 tbsp. soy sauce, olive oil, 1 clove garlic (minced). Season with red pepper flakes, salt, and pepper. Stir in pork and coat evenly with marinade. Cover with plastic wrap. Refrigerate for 3 hours.
2. Stir together, beef broth, cornstarch, 2 tablespoons soy sauce, brown sugar, 2 cloves, minced garlic and ginger, in a saucepan. Bring contents to a boil. Reduce heat and simmer for 5 minutes.
3. Preheat an outdoor grill for high heat. Grease grate with oil. Alternate between adding pork cubes, mushrooms, onion, tomatoes, and pineapple chunks onto skewers.
4. Place skewers on preheated grill and cook for 15 minutes. Turn skewers, and brush with sauce.

Chinese BBQ Pork.



Prep 15 m | Cook 1 h 25 m | Ready 3 h 20 m

Ingredients

- 2 pork tenderloins
- 1/2 cup soy sauce
- 1/3 cup honey
- 1/3 cup ketchup
- 1/3 cup brown sugar
- 1/4 cup Chinese rice wine
- 2 tablespoons hoisin sauce
- 2 tablespoons red food coloring
- 1 teaspoon Chinese five-spice powder (optional)

Directions

1. Cut pork with the grain into strips. Transfer to a large resealable bag.
2. In a saucepan, add soy sauce, honey, ketchup, brown sugar, rice wine, hoisin sauce, red food coloring, and Chinese five-spice powder; stirring occasionally. Cook for 2-3 minutes. Add marinade to pork, squeeze air from the bag, and seal.
3. Refrigerate for 2 hours.
4. Preheat an outdoor grill for medium-high heat. Grease grate with oil.
5. Separate pork from marinade.
6. Place meat grill and roast for 20 minutes. Place a container of water onto the grill and cook for an hour.

Sweet Smoked Pork Ribs.



Prep 20 m | Cook 5 h | Ready In 5 h

Ingredients

- 1/4 cup salt
- 1/4 cup white sugar
- 2 tablespoons packed brown sugar
- 2 tablespoons ground black pepper
- 2 tablespoons ground white pepper
- 2 tablespoons onion powder
- 1 tablespoon garlic powder
- 1 tablespoon chili powder
- 1 tablespoon ground paprika
- 1 tablespoon ground cumin
- 10 pounds baby back pork ribs
- 1 cup apple juice
- 1/4 cup packed brown sugar
- 1/4 cup barbeque sauce

Directions

1. In a small bowl, stir together the salt, white sugar, 2 tablespoons brown sugar, white pepper, onion powder, garlic powder, black pepper, chili powder, cumin powder, and paprika. Stir until well combined. Coat the baby back ribs with the spice mixture on all sides. Wrap ribs with plastic wrap. Refrigerate for 30 minutes.
2. Place ribs onto the wire racks of the smoker, making sure not to overlap.
3. Place the racks into a smoker, add, apple, grape, pear, or cherry chips, and bring the smoker to 270 degrees F. Smoke for an hour.
4. In a bowl, add apple juice, 1/4 cup brown sugar, and the barbeque sauce. Brush the ribs with the sauce every few minutes after the first hour. Cook the ribs for about 3-4 hours.
5. Wrap ribs in aluminum foil, and set aside for 10 to 15 minutes.

Grilled Salmon with Cilantro Sauce.



Prep 10 m | Cook 20 m | Ready 30 m

Ingredients

- 3 pounds salmon
- 1/4 cup butter
- 1 cup chopped cilantro
- 1 fresh jalapeno pepper, seeded and chopped
- Old Bay Seasoning TM to taste

Directions

1. Preheat grill for high heat.
2. Oil one side of a large sheet of aluminum foil and add salmon. In a saucepan, add butter and melt over medium heat. Remove from heat. Add cilantro and jalapeno and drizzle mixture over the salmon.
3. Place foil with salmon on the grill and season with Old Bay. Cook until fish is tender, about 15 minutes.

Spicy Grilled Shrimp.



Prep 15 m | Cook 6 m | Ready In 21 m

Ingredients

- 1 large clove garlic
- 1 tablespoon coarse salt
- 1/2 teaspoon cayenne pepper
- 1 teaspoon paprika
- 2 tablespoons olive oil
- 2 teaspoons lemon juice
- 2 pounds large shrimp, peeled and deveined
- 8 wedges lemon, for garnish

Directions

1. Preheat grill for medium heat.
2. Combine the garlic with the salt, in a small bowl. Add cayenne pepper and paprika, and pour in olive oil and lemon juice to form a paste. Add shrimp to garlic paste and toss until evenly coated.
3. Grease grill grate with oil. Cook shrimp until opaque, about 2-3 minutes per side. Garnish with lemon wedges before serving.

Grilled Turkey Legs.



Prep 25 m | Cook 50 m | Ready In 1 h 15 m

Ingredients

- 1 (2 liter) bottle lemon-lime flavored carbonated beverage
- 2 tablespoons sugar
- 2 tablespoons hot sauce
- 1 tablespoon crushed red pepper flakes
- 1 tablespoon black pepper
- 1 large sweet onion, sliced
- 4 turkey legs
- 2 tablespoons honey
- 1 tablespoon steak seasoning

Directions

1. Preheat an outdoor grill for high heat. Grease grate with oil.
2. Add sugar, hot sauce, red pepper, pepper, and onion into a large pot. Add lemon flavored soda and turkey legs to the pot and bring to a boil. Cook 30 to 45 minutes.
3. Pick onion slices out of the mixture. Set onions on grill and place turkey on top. Drizzle with honey, and sprinkle steak seasoning over it. Cook until a crisp browned crust has formed on the turkey legs, 20-30 minutes. Flip once in between.

BBQ Turkey.



Prep 45 m | Cook 5 m | Ready In 5 h 45 m

Ingredients

- 2 cups butter, divided
- 1 (15 pound) whole turkey, neck and giblets removed
- 1/4 cup chicken soup base
- 3 sweet onions
- 5 apples
- 2 tablespoons minced garlic
- 1 bottle dry white wine

Directions

1. Preheat a gas grill for low heat.
2. Cover the turkey with butter, inside and out. Continue to spread butter all over chicken base. Slice remaining butter into cubes. Add onions, apples, garlic, and butter cubes into a large bowl. Stuff turkey with butter mixture. Transfer bird to an aluminum roasting pan. Fold the turkey skin around the neck, flip turkey over and pour wine into the opening. Set the turkey breast side up.
3. Add the roasting pan onto the preheated grill and cover loosely with aluminum foil. Cover with the lid.
4. Roast 4 hours. During the final minutes of cooking, remove the aluminum foil. Set aside for 20 minutes before carving.

Grilled Vegetables with Basil Vinaigrette.



Prep 30 m | Cook 1 h | Ready In 1 h 30 m

Ingredients

Vegetables

- 1 medium zucchini, trimmed and sliced on the bias into 1/2-inch rounds
- 1 medium yellow squashHalf of 1 large red bell pepper, seeded and sliced into 1/2-inch strips
- Half of 1 large yellow bell pepper
- About 6 baby portobello mushrooms, with cores removed
- About 2 cups cauliflower florets
- 1 tablespoon olive oil
- 1/2 teaspoon salt, or to taste
- 1/2 teaspoon freshly ground black pepper

Basil Vinaigrette

- About 2 cups fresh basil leaves
- About 1/3 cup olive oil
- Half of 1 large shallot

- 2 tablespoons rice wine vinegar
- 1 tablespoon honey
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- Splash water, optional

Directions

Vegetables

1. Heat a gas grill to medium-high heat. Grease with nonstick spray.
2. Toss together the vegetables and oil, in a large bowl. Season with salt and pepper.
3. Place vegetables on grill, making sure not to overlap. Cook for 5 minutes per side, until tender and as blackened as desired. Remove from heat and set aside.

Basil Vinaigrette

1. Add all ingredients, except water, to a blender. Blend on high speed until smooth.

Marinated Grilled Vegetables with Avocado Whipped Feta.



Prep 40 m | Cook 1 h | Ready In 1 h 40 m

Ingredients

- 1/4 cup olive oil
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon brown sugar
- 4 garlic cloves, minced
- 1 teaspoon smoked paprika
- 1/2 teaspoon pepper
- 2 zucchini squash, sliced into rounds
- 2 large portobello mushroom caps, sliced
- 1 large eggplant, sliced into rounds
- 1 large onion, sliced into rounds
- 1 cup radishes, halved
- 2 medium sweet potatoes, cut into “fry-like” pieces
- 1 baguette, sliced into rounds
- Fresh oregano, basil, rosemary and thyme

Avocado whipped feta

- 8 ounces feta cheese
- 1 avocado, cubed
- 1 tablespoon olive oil, if needed

Directions

1. Add the oil, soy sauce, brown sugar, garlic, paprika and pepper into a bowl; stir until well combined.
2. In a large baking dish, add zucchini, mushrooms, and eggplant, onion and radish pieces. Pour marinade over it and refrigerate for 30 minutes. Place sweet potato slices in a saucepan full of water and bring it to a boil, for 1-2 minutes. Toss with marinade.
3. Heat grill on high. Brush olive on both sides of the baguette.
4. Place veggies from the marinade onto the grill, using tongs. Grill until grill marks appear and veggies are golden.
5. Add vegetables and bread to a large baking sheet. Season with salt and pepper. Sprinkle fresh herbs over the vegetables. Serve with avocado feta.

Avocado whipped feta

1. Pulse feta in a food processor until small crumbs remain.
2. Stir in the avocado and puree until feta is creamy, for 4-5 minutes.
3. Serve topped fresh herbs.

Grilled Oysters.



Prep 30 m | Cook 50 m | Ready In 1 h 20 m

Ingredients

- 3 dozen large oysters
- Herb Butter
- Lemon wedges (for serving)
- Hot sauce (for serving)

Directions

1. Preheat a grill for medium-high heat. Scrub oysters before placing them cupped side down on the grill. Cover the grill and cook for 2 minutes, until oysters begin to open.
2. Remove oysters from heat and place on a platter. Let them cool before using an oyster knife or screwdriver to pry shells open.
3. Cut the muscles connecting oysters to shells. Do this with the help of an oyster knife.
4. Serve warm with lemon wedges, butter, and hot sauce.

Lemony Grilled Salmon.



Prep 1 h | Cook 45 m | Ready In 1 h 45 m

Ingredients

- 4 6-oz. skin-on salmon fillets
- Extra-virgin olive oil, for brushing
- Kosher salt
- Freshly ground black pepper
- 2 lemons, sliced
- 2 tbsp. butter

Directions

1. Heat grill on high. Coat salmon with oil. Season with salt and pepper. Place salmon onto grill and cook for 5 minutes per side, until cooked through. Add lemon slices and grill until charred.
2. Serve with butter and grilled lemons.

Smoked Standing Rib Roast.



Prep 1 h | Cook 1 h 30m | Ready In 2 h 30 m

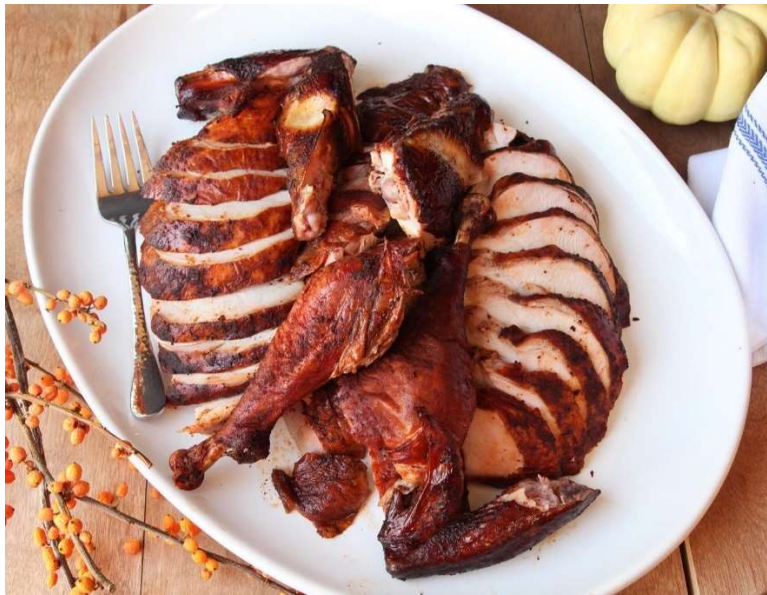
Ingredients

- 15 pounds charcoal briquettes
- 2 pounds hickory wood chips
- 1 cup bourbon whiskey
- 1 standing rib roast
- 1/2 cup steak seasoning

Directions

1. Add charcoal to a torpedo style smoker.
2. Fill the secondary pan with cold water. Once the coals begin to turn white, cover hickory chips with bourbon, and make sure there is enough water to submerge.
3. Coat the meat entirely with steak seasoning.
4. Place the roast on the top grate. Add soaked hickory chips into the fire. Cover with the lid.
5. Cook for 8-10 hours.

Smoked Turkey.



Prep 1 h | Cook 1 h 45 m | Ready In 1 h 45 m

Ingredients

- 1 (12 pound) whole turkey, neck and giblets removed
- 1 bag charcoal briquettes
- Hickory chips or chunks

Directions

1. Place charcoal into smoker. Light the coals. Grease grate with oil.
2. Rinse meat and pat dry. In a pan, add water and hickory chips; cover.
3. Place turkey on the grate. Keep adding handfuls of damp chips during the cooking process.
4. Continue smoking until the coals die out, or until the turkey reaches 165 degrees F. Do not uncover the lid much during the cooking process.

Monster Smoked Meatloaf.



Prep 1 h | Cook 2 h 30 m | Ready In 3 h 30 m

Ingredients

- 1 (8 ounce) jar chunky salsa
- 4 eggs
- 1 onion, chopped
- 1/4 cup barbeque sauce
- 1/4 cup mustard
- 1/4 cup ketchup
- 1/4 cup Parmesan cheese
- 2 tablespoons sriracha sauce
- 2 tablespoons soy sauce
- 2 tablespoons malt vinegar
- 1 (1.25 ounce) packet meatloaf seasoning mix
- 1 tablespoon salt
- 1 tablespoon garlic powder
- 1 tablespoon ground black pepper
- 5 pounds ground beef, broken into small chunks
- 2 pounds sausage
- 1 cup bread crumbs

Topping:

- 2 tablespoons barbeque glaze
- 2 tablespoons barbeque sauce
- 2 tablespoons mustard
- 2 tablespoons ketchup
- 1 teaspoon Worcestershire sauce

Directions

1. In a large bowl, add salsa, onion, 1/4 cup barbeque sauce, eggs, 1/4 cup mustard, 1/4 cup ketchup, sriracha sauce, soy sauce, and malt vinegar, meatloaf seasoning mix, Parmesan cheese, salt, garlic powder, and black pepper. Stir until well combined. Add sausage, beef and bread crumbs.
2. Pack meatloaf mixture into a reseal able plastic bag. Refrigerate for 3-4 hours.
3. Preheat smoker to 250 degrees F, following manufacturer's directions.
4. Place aluminum foil over a wire rack. Place meatloaf onto aluminum foil.
5. Cook meatloaf for 3 hours.
6. In a small bowl, add 2 tbsp. barbeque sauce, 2 tbsp. mustard, 2 tbsp. ketchup, barbeque glaze and Worcestershire sauce. Brush meatloaf with sauce.
7. Continue smoking an hour or two, until desired consistency is achieved.



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