



SweetHome Cook Book

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Introduction to Barbecue

So what the is “Barbecue”? Mike Maness a multiple BBQ Champion says, *“Technically speaking, barbecue is the method of cooking meat at a low constant temperature for long periods of time thus the phrase “low and slow” . . . in a closed chamber, using indirect heat produced by hardwood chips, logs, wood pellets or charcoal.”*

Mike says, *“During cooking, the meat absorbs the essence and flavor of the wood. The meat slowly renders all its fat and when it’s done, it just about falls from the bone, it is wonderfully moist and tastes like nothing else you have ever tasted. It tastes like barbecue. The barbecue cooking process flavors and tenderizes the meat.”*

So, what then is Smoking? John Willingham, who has won more World Championship BBQ contests and awards than almost anybody says, *“Smoking is a term he particularly objects to because it implies that the food is smoked which is far from the truth. Smoking is a time-honored way of preserving foods. Remember the old-fashioned smokehouses on every farm. Smoking is accomplished at lower temperatures than barbecuing and requires a special piece of equipment called a “smoker”. Smoking is not Barbeque.”*

John Willingham says, *“Barbecue is done on a “cooker” that is constructed of a cooking chamber and a firebox. Food is cooked away from the fire by heat (not smoke) that passes over and around the food. When you think of barbecue, stop thinking of smoke. Smoke is nothing more then dirt, wafting into the air from burning wood that comes to rest as ash. When the wood is properly burned at the right temperatures for barbecue, it does not smoke.”*

Cooking at the Right Temperature: Temperature is crucial to barbecue. What’s most important is cooking at low constant temperatures. It must be done at temperatures between 185 and 250 degrees Fahrenheit. To maintain a fire as cool and constant as this demands diligence on most

pieces of equipment. Maintaining low constant temperatures is easily accomplished on a Sweet Home pellet grill.

John Willingham says, *“Most good barbecuers rely mainly on internal temperature to determine when a piece of meat is done. No matter how many thermometers and other gimgaws we have rigged up to our cookers, we also depend on the old-fashioned way to tell when something is done. We will still “stick it with a fork.” Push the fork into the thickest part of the meat and if it goes in easily and comes out just as easily . . . the meat is just about done. If you can turn the fork 90 degrees and then remove it, the meat is done. If you can turn the fork 180 degrees and remove it, the meat is pure gossamer. **Enjoy it!**”*

Until you develop a barbecuer’s instincts, you might want to invest in an accurate thermometer for gauging when the meat is done. A portable candy thermometer is a good choice . . . it registers temperatures higher than does a meat thermometer designed for oven use which registers only internal temperatures. It’s best to rig it so that you can remove it easily without having to open the lid of your cooker. Or, easier yet, you can purchase our Sweet Home Remote Thermometer Kit which accomplishes everything above Plus you can carry the remote with you checking the internal temperatures while watching your favorite sports team on TV, or maybe mowing your yard.

Cooking Temperature Chart

- 140° to 185° = Smoking
- 185° to 250° = Barbecuing
- 250° to 350° = Roasting
- 350° to 450° = Cool Grilling
- 450° to 550° = Hot Grilling

Why barbecue using wood pellets? Cooking with wood pellets will impart to the barbecued food, the true flavor of the wood. Where as cooking with gas will impart no flavor at all, and cooking with charcoal risks imparting the flavor of the chemical or fluid used to light the briquettes.

This is why pellet grills regularly win the barbecue competitions. These contests are based on taste and the food cooked with wood pellet grills **Just simply tastes better.**

Cooking on your Sweet Home pellet grill is very easy and the grill will maintain the exact temperature you set it at. When you use a gas grill you must keep an eye on the flame and adjust it regularly. When you cook with charcoal you must constantly adjust the amount of air to keep a constant temperature. With your Sweet Home Digital Thermostat Control, just set the desired temperature and let it cook. You can char or sear the outside of your steak or burger for that caramelized sugar taste that everyone loves, and this occurs at 372°. Your Sweet Home pellet grill has a temperature range of 150° to 500°, so getting that dark brown sear you like to see on your meat is not a problem with a Sweet Home pellet grill.

Your Sweet Home pellet grill's accurate temperature control lets you cook many things outside on your deck, patio or backyard that you would ordinarily relegate to the kitchen only. You can cook on your Sweet Home pellet grill breads, pizzas, vegetables, turkeys, hams, casseroles, meat loaf, and even cookies.

Let's get Grilling

Marinade & Dry Rubs

ALL-PURPOSE MARINADE **Makes about 2 Cups**

Use this to marinade all meats & poultry. It's also a great salad dressing.

- 1 cup cider vinegar
- ½ cup freshly squeezed orange juice, unstrained
- ½ cup freshly squeezed lemon juice
- 2 to 3 thin slices lemon peel
- 1 Tbsp. packed dark brown sugar
- 1 Tbsp. lemon pepper
- 1 Tbsp. freshly ground black pepper
- 1 Tsp. Tabasco sauce or other hot pepper sauce
- ½ Tsp. garlic powder

In a glass or ceramic bowl, combine all the ingredients. Use immediately or cover and refrigerate for up to 24 hours.

MILD SEASONING MIX **Makes about ¼ Cup**

You might want to keep this on hand in larger quantities. Use it on many recipes and to season salad dressings, sauces, gravies, vegetables, chili, and stews.

- 2 Tbsp. salt
- 1 Tsp. freshly ground black pepper
- 1 Tsp. lemon pepper
- 1 Tsp. cayenne pepper. . . . 1 ½ Tsp. for Cajun Hot
- 1 Tsp. chili powder 1 ½ Tsp. for Cajun Hot
- 1 Tsp. dry mustard
- 1 Tsp. dark or light brown sugar
- ½ Tsp. garlic powder
- Pinch of Accent or other flavor enhancer (optional)

In a small bowl or glass jar with a lid, combine all the ingredients. Stir or shake to mix. Use immediately or store in a cool, dark place for several months.

Tip: A good way to use a dry rub or seasoning mix. Lay a sheet of plastic wrap on the counter top and then put the meat on it. Rub the meat thoroughly with the mix, and when finished, simply wrap the plastic around the meat. Wrap a second sheet around the meat and refrigerate it for as long as the recipe instructs. It will marinate in its own juices wrapped tight in the plastic.

ALL-PURPOSE DRY RUB Makes about 1 Cup

All-purpose rub for chicken, fish, pork, beef, or lamb.

- ¼ cup dark or light brown sugar
- 2 Tbsp. plus 1 ½ Tsp. salt
- 2 Tbsp. plus 1 ½ Tsp. freshly ground black pepper
- 2 Tbsp. plus 1 ½ Tsp. chili powder
- 1 Tbsp. plus 1 ½ Tsp. cumin
- 1 Tbsp. plus 1 ½ Tsp. paprika
- 1 Tsp. garlic powder (optional)
- 1 Tsp. lemon pepper (optional)

In the top half of a double boiler set over simmering water, combine all the ingredients. Cook for about 20 minutes, stirring every 5 minutes or so, until the sugar begins to melt and the mixture thickens. Remove from the heat and let the mixture cool to 100°. Pass the mixture through a sifter.

Use immediately or store in a cool, dark place, will last for several months.

BARBECUE DRY RUB **Makes about 1 ½ Cups**

This rub is pretty strong and not recommend for thin cuts like ribs. But it is excellent on heavier cuts of meat such as beef round, roast, prime rib, pork shoulder, and even a whole hog.

- 4 Tbsp. ground cumin
- 4 Tbsp. dried thyme
- 4 Tbsp. garlic powder
- 4 Tbsp. freshly ground black pepper
- 2 Tbsp. cayenne pepper
- 2 Tbsp. salt
- 2 Tbsp. curry powder
- 1 Tbsp. onion powder
- 1 Tbsp. Accent or other flavor enhancer (optional)

In a small bowl or glass jar with a lid, combine all the ingredients. Stir or shake to mix. Use immediately or store in a cool, dark place, will last for several months.

Appetizers

SMOKED SALMON w/CREAM CHEESE

Most any fish will work, but Salmon seems to work best. Roughly 4 pounds of fish cut into 3 in. x 4 in. chunks, skin on.

The Marinade:

- ¼ Cup Kosher Salt
- ¼ Cup White Sugar
- ¼ Cup Brown Sugar
- 3 tablespoons black pepper (or more if you really like black pepper)
- 2 quart of water

- Spicy Kick Up Option – add 1 tablespoon cayenne pepper.

Combine all the Marinade ingredients. Place the fish in the Marinade – skin side up. Marinade in the refrigerator for at least 4 hours or preferably overnight.

Remove the fish from the marinade and rinse the fish. Pat the fish dry and allow the fish to reach room temperature.

Set the grill at about 195°. Put the fish skin side down on the grill. Cook for 3 to 5 hours or until you like the texture.

Enjoy on a cracker with some cream cheese.

NACHOS

Serves 4 - 6 people

- 1 Large Bag of your favorite Nacho chips
- 1 ¼ Cups Monterey Jack Cheese (grated)
- 1 ¼ Cups Mild Cheddar Cheese (grated)
- 6 Bacon Slices or ¾ lb. Hamburger (cooked and crumbled).
- 4 Ounces Canned Green Chilies with Juice
- 3 Green Onions (sliced)
- Sour Cream for Dipping

Preheat your Sweet Home pellet grill to 475° then reduce to 250°. On 6 squares of aluminum foil put corn chips in 6 inch circles. Crowd chips together. You should see very little foil, if any, under the chips.

Sprinkle each circle with the above 5 ingredients divided among them. Place on grill over 250° heat & close lid. Heat until cheese is melted and nachos are hot. Watch closely as they burn easily. Have sour cream handy for dipping.

PIZZA

Makes 4 Individual Pizzas

- 1 - 1 Pound Frozen White Dough
- Olive Oil, Garlic flavored preferred
- ½ Jar Pizza Sauce
- 1 Pound Mozzarella Cheese (shredded)
- Oregano
- ½ Pound Pepperoni (thinly sliced)
- 1 Small Mushroom (sliced, drained)
- 1 Ounce Parmesan Cheese

Preheat your Sweet Home grill at 450° then reduce to 285°. Thaw the frozen white bread dough and let rise as directed on package. Divide dough into fourths and flatten each fourth with fingers and palms until it is quite thin. Brush both sides with olive oil and place each fourth between 2 pieces of waxed paper. Prepare topping ingredients and place near grill. Remove waxed paper and place dough on stainless steel cooking grid. Cook until topside is slightly puffer and outside has grid marks and is crisp, about 3 to 4 minutes.

Remove dough from the grill and apply topping; place them on a piece of aluminum foil with the grilled side up. Brush with pizza sauce and scatter cheese over the sauce. Top with green onion, roasted red pepper strips, mushrooms and pepperoni. Sprinkle with oregano and parmesan cheese. Use a spatula to place pizzas back on the cooking grid with cheese and toppings side up. Cook until cheese melts and bottoms are browned, about 3 to 4 minutes.

VARIATION: A variety of ingredients may be used on the pizzas. Use your choice of: roasted red, green, orange and yellow bell peppers, goat cheese, thinly sliced partially cooked onions, cooked mild Italian sausage, ground beef, crisp bacon pieces or chicken chunks. Sliced Black Olives, Fresh Herbs, Marinated artichoke pears, drained & cut into

quarters. Chopped fresh Tomatoes, Pepperoni, Thinly sliced Avocado, Anchovies or Shrimp.

DOGS IN A BLANKET

Pop open a tube of pre-made crescent rolls – the ones in the cardboard tube. Sprinkle one side of the dough with a Pork or Beef Rub. Roll up your favorite brand of Hot Dogs starting at the wide end of the crescent rolls inside the seasoned triangles. Set on an ungreased cookie sheet.

Preheat your Sweet Home pellet grill to 375°. It will take about 20 to 25 minutes or so to get the rolls golden brown. The kids in your house will love them

HOT WINGS

Serves about 6 people

- ¼ cup All-Purpose Marinade (page 5)
- About 24 Chicken Wings
- 4 Tbsp. Mild Seasoning Mix (page 5)
- For a Cajun Hot option, add ¼ Tsp. cayenne pepper & ¼ Tsp. chili powder to the seasoning mix . . . for Smokin' Hot add a little more of both.
- ¼ cup bottled blue cheese dressing for serving
- 12 or more celery sticks for serving

In a shallow glass or ceramic dish, pour the marinade over the chicken wings. Cover with plastic wrap and marinate in the refrigerator for at least 2 hours.

Start your SweetHome pellet grill and heat it to a temperature of 250°.

Remove the wings from the marinade and shake them dry. Lay the wings on a waxed paper-lined baking sheet and sprinkle with half the Mild Seasoning Mix. Using your fingertips, rub the seasonings into the meat. Turn the wings over and sprinkle with the remaining seasoning and rub them into the meat. Cook the wings on your SweetHome pellet grill for about 1 ½ hours at 250°.

Turn the grill up to 475° and grill the wings for 4 to 5 minutes on each side until crispy.

Serve with the dressing and celery sticks.

POTATO SKINS

Makes 2 - 4 servings

- 4 Medium Baking Potatoes (baked and cooled)
- Butter or Margarine (softened)
- Sour Cream For Dipping
- 6 to 8 Slices Cooked Bacon Pieces
- ¼ Cup Fresh Chives (sliced)
- 1/3 Cup Shredded Cheddar Cheese

Preheat your SweetHome pellet grill to 450° then reduce to 285°. Cut potatoes into 4 lengthwise sections. Remove most of the inside potato leaving the shells about ¼ inch thick. Brush both sides with the softened butter. Place on grill set at 285° & brown both sides. For a crisper finish don't butter the skin side. Cook butter side down first then turn and toast skin side until crisp.

Serve with sour cream and top with cheese, bacon, and chives.

BARBECUED RICE

This is a very special treat that can be done on your SweetHome pellet grill.

Serves 12 to 15

- 2 Tbsp. chicken bouillon granules
- 6 cups hot water
- 2 ½ cups long grain rice
- ½ cup chopped celery
- ½ cup chopped green bell pepper
- ¾ cup chopped onions
- 2 Tbsp. Worcestershire sauce
- ¾ Tsp. crushed dried thyme
- ¾ Tsp. garlic powder
- ¼ Tsp. crushed dried rosemary
- ¼ Tsp. freshly ground black pepper
- 5 to 6 drops Tabasco sauce
- 4 Tbsp. (½ stick) butter or margarine

Preheat your SweetHome pellet grill to 450° and then reduce to 290°. In a large foil pan, dissolve the bouillon granules in the water. Add the rice, celery, bell pepper, onion, Worcestershire sauce, thyme, garlic powder, rosemary and ground pepper. Season to taste with Tabasco. Scatter pats of butter over the top and then stir to incorporate. Cover and cook on grill at 290° for about 30 minutes, or until the liquid is absorbed by the rice. Uncover, stir to distribute the vegetables, and cook at 250° for about 1 hour, stirring occasionally. CAUTION: do not overcook this dish or it will turn bitter. Serve immediately.

GRILLED CORN-ON-THE-COB

Soak the corn in their husks in a tub of water for about a half an hour.

Preheated your SweetHome pellet grill to 350°. Toss the presoaked the corn on your grill, and after about 15 minutes of closed lid cooking they will be done.

For Naked Corn, completely shuck the corn, and grill directly on the cooking grid. This method will require more attention and will result in a more blackened cob of corn. This

blackening is not a bad thing, and as long as you are vigilant, and turn often, this corn will taste nutty and smoky sweet. You should keep the lid down, but will need to keep turning the corn about every minute or so.

Serve with lots of butter and salt. For a Mexican flavor, put some lime juice, chili flakes, and thick sour cream on the corn. Use it to make a fresh BBQ corn salad, grilled corn soup or most likely, just devour hot off the grill. For another Mexican Grilled Corn recipe, go to page 32.

Casserole & Breads

BREAKFAST CASSEROLE

Serves 10 – 12

Needed Ingredients

- ½ lb. Sausage
- 2 lb. Frozen Hash Browns
- 2 cups Low Fat Milk
- ¼ cup grated Parmesan Cheese
- 2 Tbsp. Maple Syrup
- 2 Tbsp. Green Onions chopped fine.
- 5 eggs
- ½ tsp. Dry Mustard.
- 2 Slices American cheese (or your cheese of choice), diced.

Preheat your SweetHome pellet grill to 350°. Sauté sausage until browned. Add maple syrup and cook 1 minute, stirring until sausage is well coated with syrup.

Arrange sausage mixture in a single layer in a 13x9x2" baking pan. Add a layer of frozen hash browns over sausage mixture.

In a medium bowl, mix milk, eggs, mustard and pepper. Pour this mixture over the hash browns. Sprinkle the cheese on top of this layer.

Preheat your SweetHome pellet grill to 350°. Bake mixture for 1 hour or until center of casserole sets up. Sprinkle on the green onions. Remove from grill & allow to cool for 10 minutes before cutting into squares.

SOUTHERN-STYLE BISCUITS

- 2 Sticks lightly salted butter, at room temperature, cut into pieces.
- 2 Cups Sour Cream.
- 2 Cups Self-Rising Flour

Preheat your SweetHome pellet grill to 425°. In a mixing bowl, combine the butter, sour cream, and flour. Mix with a spoon until the dough holds together. It will be wet dough. Drop the dough into an ungreased 8 muffin tin cup pan, filling each about 2/3 full. Bake for about 15 minutes, or until lightly browned. Take the biscuits out of the pan and serve hot. Makes 8 mouth-watering Biscuits.

OLD FASHION HO-MADE SOURDOUGH BREAD

Ingredients will make Two Loaves:

- About 5 ¼ to 5 ½ cups of flour - unbleached or bleached.
- 12 oz. warm beer or ale about 110°-120° (you can substitute water)
- 2 Tbsp white vinegar
- 2 packages fast yeast
- 1 Tbsp salt
- 1 Tbsp sugar
- ½ tsp baking soda

- 1 Tbsp vegetable oil
- 1 Tbsp cold water
- 1 egg white

Pour the warm beer or ale into a large mixing bowl. Add the vinegar and swirl until mixed. Pour the yeast on top of the beer/vinegar mixture and let stand for 15 minutes in order to “proof” the yeast. Add the sugar, salt, baking soda, and oil, and mix thoroughly with a fork. Mix till it becomes frothy or when small bubbles appear. Let this mixture stand in the bowl for another 15 minutes.

Add the flour, a little at a time, mixing constantly to moisten all of the flour. You can do the first 3 ½ cups with a spoon or fork, but the next cup or so you will need to use your hands. Stop adding flour when the dough comes cleanly away from the sides of the bowl, but make sure you use at least 5 ¼ cups.

You must knead this bread for five minutes. This will require some effort, from your wrists and forearms, but the bread will not work unless you do this.

Now, let this rise to double its size, about 1 to 1 ½ hours. To speed up the process, put the dough in a warm place.

Next, punch the batter down and divide it in half. Make two loaves. Cover a cookie sheet with aluminum foil and place the bread on it. Let the bread rise to double its size, another 1 to 1 ½ hours.

Make 4 diagonal cuts about 1/8” deep across each loaf with a serrated knife.

Mix the water and egg white and brush the tops of both loaves. Set your SweetHome pellet grill at 375° and let the temperature stabilize. Put the bread in the pellet grill with lid closed for about 45 minutes, brushing every 15 minutes with

the egg whites and water mixture. This will Crispin the crust but will leave the bread inside light and airy.

Let the loaves cool for a few minutes on a wire rack before you gorge yourself. Just make sure you have plenty of butter in arms reach. . . . **Enjoy**

Lamb

LAMB SHISH-KABOB

If you buy a boneless leg of lamb, it will make your job much easier. A bone-in leg of lamb will take you more time, but your dog will love you. California or Australian lamb is preferable to New Zealand lamb.

Needed Ingredients

- 1 jumbo Red Onion or two medium.
- 1 cup of Olive Oil.
- 1 cup of Sherry
- 1 Tbs. Ground Black Pepper.
- 5 Cloves of Garlic.
- 1 Tbs. of All-Purpose Dry Rub (page 5).

Trim the fat cap from the lamb. Then cut the leg of lamb into approximately 1 ½” cubes. Place into a large bowl and sprinkle the All-Purpose Dry Rub over the meat, tossing until evenly mixed.

Rough-dice the onion and place in a large bowl. Chop a few sprigs of fresh parsley and add to the onion.

In a separate bowl, mix one cup of olive oil, one cup of sherry, and one tablespoon of ground black pepper. Peel five cloves of garlic and either use a garlic press to mash them or the side of a butcher’s knife. Add the garlic to the liquid and beat until frothy. Add the liquid to the onion and

mix thoroughly. Pour the onion mixture over the lamb cubes, cover, and refrigerate overnight.

Skewer the lamb chunks onto 2 wooden skewers. If you use only one, then turning them will cause you some difficulty as the single skewer will just rotate inside the meat.

You can buy wooden skewers for next to nothing at a dollar store. Soak as many as you will use in a pan of water for about 30 minutes, which will keep them from burning. When you use two skewers, you can flip the kabob without them rotating on the skewer.

Two insures that you can flip them easily. Pack the meat on tightly. Grill these kabobs at 370° for 25-35 minutes or until done. Lamb is best when cooked medium-rare, but not everyone likes that. It will taste great and still remain fairly tender even if cooked medium-well.

LEG OF LAMB

Makes 6 - 8 servings

- 1 8 to 10 lb. Whole Leg of Lamb
- 2 Teaspoons Fresh Mint

Cut off excess fat, but not all of it. Sprinkle both sides of the lamb with the mint. Cover and refrigerate at least 1 hour.

Oil the Stainless Steel grate generously with olive oil to avoid sticking & preheat your SweetHome pellet grill to 500°. Place lamb leg on cooking grate and sear on each side then reduce to 325°. After the lamb as been on the grill for 2 hours, switch to 190° for an hour.

Finally switch back to 350°, and bring internal meat temperature to 160°. Total cooking time should be approximately 20 minutes per pound. Test for doneness using an instant read meat thermometer into the thickest part of the leg, making sure not to touch a bone. Allow the meat to rest for 10-15 minutes, slice and serve with fresh mint.

RACK OF LAMB

Racks of lamb – approx. 4-6 bones per person served. You will likely prefer Australian to New Zealand racks, but California-grown can also be very good.

These quantities are right for about 24 bones (3 normal racks).

- 1/3 cup olive oil
- 2 tablespoons fresh rosemary
- 12 cloves garlic
- 1 teaspoon salt
- ½ teaspoon black pepper

Do NOT trim any fat from the lamb racks.

Crush the rosemary in a small food processor or mortar and pestle. Mince the garlic with a garlic press (or use equal quantity, 4 to 5 tablespoons of minced garlic from a jar).

Make a paste with the olive oil, garlic, rosemary, salt, and pepper. Use this paste to coat any part of the rack of lamb that is not covered with fat. Sprinkle salt and pepper on the fat cap on the top side of the rack.

Set your SweetHome pellet grill to 400°. Grill the lamb for about 12 minutes per side or until done to your liking. A Rack of Lamb should get cooked to medium-rare only, but grill it longer if you prefer it more well done.

Pork

PORK TENDERLOIN

Start with a pork tenderloin or two. These usually get packaged in pairs, so if you plan to use only one of them at a time, freeze them separately when you buy them since you will find it almost impossible to split the pair after they're frozen. Rub generously with an *All-Purpose Dry Rub (page 5)* and let stand for 24 hours.

Set your SweetHome pellet grill at about 350°. When the grill reaches temperature, put the tenderloin on the grill and baste both sides with a sweet marinade such as Yoshida's,

All-Purpose Marinade (page 5) or a teriyaki sauce.

Cook for about 1 to 1 ¼ hours, turning frequently, until the internal temperature is at least 165°. A slightly pink middle is okay as long as it reaches 165°. You should not overcook this as it will tend to dry out due to its leanness.

PORK CHOPS

Marinate thick “bone-in” pork chops in a Zip-loc bag with Allegro, Stubb’s Pork Marinade or All-Purpose Marinade (page 5) for several hours.

Cook at about 400° for about 10-12 minutes per side or until done to your taste.

PULLED PORK

This staple barbecue dish takes 10 to 15 hours to cook and another hour or more to pull the pork. Get a shoulder roast, which some butchers call a butt roast. These come in 6-12 lb. chunks with a blade bone. Since it takes a while, I’d get the biggest one I could afford or maybe get two . . . left-over’s are great. Wash the roast thoroughly with cold water and then pat dry.

Rub generously with an All-Purpose Dry Rub (page 6) or Barbecue Dry Rub (page 6). Rub into all the nooks and crannies. Wrap or cover and refrigerate overnight. Remove from the refrigerator and let stand about an hour to bring it to room temperature. Turn your SweetHome pellet grill to 380°. When your SweetHome pellet grill reaches that temp, put the roast(s) in *fat side down*.

Cook 30 minutes, turn the roast over, and cook another 30 minutes, fat side up. Cover the roast with aluminum foil. Turn the grill down to 245°. When the grill reaches this temp, remove the foil. Barbecue the roast(s) for 6 more hours. At this point, spray the meat with apple juice using a small spray bottle and then wrap it completely with

aluminum foil. Insert a meat thermometer exactly halfway into the thickest part of the roast, but do not touch the bone. Finish the meat till it reaches an internal temperature of 185°. You can eat pork safely at 165°, but you will find it much more difficult to pull at the lower temp.

Let the roast(s) cool for about an hour.

Now just start shredding – pulling apart the pork, separating and discarding pieces of fat. You can eat this as is, but many people like to add their favorite barbecue sauce.

TIP: When you reheat for sandwiches, just add a small amount of water in a saucepan and cook on low/simmer long enough to warm the meat thoroughly.

BARBECUE PORK SPARERIBS

Makes 4 – 6 servings

- 3 to 4 Pounds Ribs – Meaty pork spareribs or loin back ribs
- 3 Tablespoons Oil
- 1 Tablespoon Salt
- ½ Teaspoon Red Pepper
- ½ Teaspoon Black Pepper
- 2 Chopped Onions
- 2 Tablespoons Vinegar
- 2 Tablespoons Worcestershire Sauce
- ¾ Cup Coca-Cola
- 1 Teaspoon Paprika
- 1 Teaspoon Chili Powder

Preheat your SweetHome pellet grill to 500° and then reduce to 365°. Prepare pork spareribs by peeling off tough layer of skin on back side. Sprinkle the ribs with salt and pepper. Mix the remaining ingredients to make a marinade. Pour the marinade over the ribs in a covered dish or in a zip lock type bag and place in refrigerator for at least 4 hours or preferably overnight.

Remove the ribs from the marinade. Place marinade in a saucepan and bring to a boil for at least 5 minutes. Allow the ribs to stand at room temperature for 20 to 30 minutes before grilling.

Brush the stainless steel grate with olive oil so they won't stick. Place ribs on preheated grill and sear on both sides for approximately 3 minutes. Reduce temperature to 295° and continue grilling for another 1 to 1 1/2 hours or until tender. Baste with boiled marinade for the last 20 minutes of cooking time.

Poultry

MOM'S STATE FAIR CHICKEN

- 1 cut-up frying chicken
- 1 cube butter
- 1/3 cup evaporated milk
- 1 egg
- ¾ cup flour
- 1 tablespoon paprika (this helps brown the chicken)
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ teaspoon seasoned salt
- ½ teaspoon pepper

Beat egg in small bowl. Add evaporated milk and stir thoroughly. Mix flour, paprika, baking powder, salts, and pepper in a bowl.

Use a small bowl to melt butter in microwave and then pour into shallow metal baking pan large enough to hold the chicken pieces. Dip chicken pieces in egg/milk mixture, then roll in flour mix and place chicken into a metal baking pan. Set your SweetHome pellet grill to 375° and wait until this temperature stabilizes. Cook the chicken pieces on the grill for 25 minutes. Then, reduce the heat to 325°, turn the chicken pieces over and cook for 30 more minutes or until done.

BEER-CAN CHICKEN

- Put ¼ cup kosher salt in a gallon of water in a large pot and stir.
- Thoroughly wash and rinse a whole chicken, removing the giblets.

- Immerse the chicken in the salt water, making sure the water covers it completely and refrigerate for about 3 hours.
- Melt two tablespoons of butter and stir it into 2 tablespoons of vegetable oil. Rub the entire chicken, inside and out, with this liquid.
- Sprinkle generous amounts of garlic salt and black pepper on the outside of the chicken and in the cavity.
- Empty about one-half of the beer from a can. Warm beer works best.
- Add one shot of tequila to the can of beer.
.Optional, but highly recommended
- Place the chicken on the beer can, inserting the can into the cavity. The chicken should stand up on the can by itself.
- Set the grill to about 325°. Wait until the temperature stabilizes.
- Cook for 2 hours & 15 minutes or until done. Chicken is done when leg moves freely in socket.

BOURBON STREET CHICKEN

Needed Ingredients: (yield 4 servings)

- 4 skinless, boneless chicken breast halves
- 1 teaspoon ground ginger
- 4 ounces soy sauce
- 2 tablespoons dried minced onion
- ½ cup packed brown sugar
- 3/8 cup bourbon
- ½ teaspoon garlic powder

Place chicken breasts in a 9x13 inch baking dish. In a small bowl combine the ginger, soy sauce, minced onion, brown sugar, bourbon and garlic powder. Mix together and pour mixture over chicken. Cover dish and place in refrigerator and marinate overnight.

Preheat your SweetHome pellet grill to 325°.

Remove dish from refrigerator and remove cover. Bake in the preheated SweetHome pellet grill, basting frequently, for

1 ½ hours or until chicken is well browned and juices run clear.

CORNISH STUFFED HENS

Buy as many birds as you can eat and fit on your SweetHome pellet grill.

- Thaw your birds overnight or longer in the refrigerator or in cold water for several hours.
- Prepare one box of Uncle Ben's Long Grain & Wild Rice for each 3 birds you plan to cook. Let the rice cool to room temperature.
- Wash the hens thoroughly, inside and out, and pat dry with paper towels.
- Spread a small amount of olive oil on the hens, especially in the cavity.
- Rub inside and out with a generous amount of the All Purpose Dry Rub (page 6)
- Turn the grill on to 320°.
- Stuff the cavity of each bird with your rice mixture.

When your grill's temperature stabilizes, put the hens inside, directly on the grate, with the breasts up (wings down). Cook for about 90 minutes or until leg moves freely in socket and skin is golden brown.

Grilled asparagus accompanies well.

WHOLE TURKEY

- Thaw the turkey in the refrigerator. This will take anywhere from 2 - 5 days depending on the size of the bird. You can also thaw it in cold water in 8 - 12 hours.
- Remove the neck and the giblets from the bird's cavities.
- If you don't own a pan large enough for the whole turkey, you can also use a clean 5-gallon plastic bucket. Put the turkey in the pan or bucket and then add enough water to completely cover it then remove the turkey.

- Add enough kosher salt to the water to get a buoyant raw egg smell. Stir and add 3 tablespoons of brown sugar or molasses.
- Use a garlic press or mash several cloves of garlic with the side of a butcher's knife and add to the brine in your bucket. Stir thoroughly.
- Let the turkey soak in the brine bucket overnight. Make sure no part of the turkey is out of the water.
- Remove the turkey and pat dry with paper towels.

To Stuff or Not To Stuff?

We highly recommend that you DO NOT stuff your turkey. Putting stuffing in your turkey slows down the cooking process, and the stuffing does not come up to temperature quick enough to kill off any food-borne bacteria.

Push a wooden spoon underneath the skin all the way around the bird, top and bottom, to break the skin away from the flesh. The goal is to make enough room to get your hand between the skin and the flesh.

Rub reasonable amounts of the *All-Purpose Dry Rub* (page 6) on the flesh with your hands between the skin and the meat. Do this top and bottom – wherever you can reach. You can put the rub on the skin, but this will merely make the skin taste good, not the meat – the skin acts as a perfect insulator. Place the turkey, *breast side down*, in a roaster or a disposable aluminum pan.

Set your SweetHome pellet grill to 285°. When that temperature is reached, put the turkey in the grill.

Make a mixture of 1 cup of apple juice and 1 teaspoon of Worcestershire sauce. Put this in a small spray bottle.

Spray the turkey about once per hour. Make sure that you spray thoroughly, especially inside the bird's cavities.

Cook the turkey for about 8 hours, regardless of the size of the bird. After 8 hours, turn the bird over. **Turn the grill up to 375°**. Push a metal meat thermometer into the thickest part of the breast, about 3/4" away from the bone. Push it straight down into the bird until it touches the bone, and then back it out about 1/2". Leave the thermometer in. Cook to an internal temperature of 180° in the thickest part of the thigh, and 170° in the breast.

GRILLED CHICKEN IN-A-POT

You may never have considered putting a metal pot (cast iron pan works best) directly on the grilling grid, but it works. Try cooking the chicken this way – when all is said and done, the marinade becomes a thick, sweet sauce for the chicken and rice.

- ½ cup packed light brown sugar
- ¼ cup white distilled vinegar
- ¼ cup All-Purpose Marinade (page 5) or soy sauce
- Juice of 1 lemon
- 1 small onion, finely chopped
- ¼ cup chopped fresh parsley
- 1 Tbsp. minced garlic
- ¼ Tsp. ground cumin
- ¼ Tsp. dried oregano
- ¼ Tsp. cayenne pepper (optional)
- 1 3-to-4 pound chicken, cut into pieces
- ¼ cup chicken broth
- 2 to 3 cups hot steamed rice.

In a large glass or ceramic bowl, combine the sugar, vinegar, All-Purpose Marinade or soy sauce, lemon juice, onion, parsley, garlic, cumin, oregano, and cayenne if desired, and stir to mix. Add the chicken and turn the pieces several times in the marinade to coat.

Cover and refrigerate for at least 12 hours and up to 16 hours, turning the chicken 2 to 3 times.

Preheat your SweetHome pellet grill to 450° and then reduce 350°.

Transfer the chicken and marinade to a heavy (cast iron best) pot with lid. Make sure the pot does not have plastic handles. Set the pot directly on the grilling grid, stirring the chicken several times, for 20 minutes. Put the cover on the pot and the lid down on the grill. Reduce heat to 275° and

continue to grill for about 40 minutes until the chicken is almost falling off the bones. Add a few tablespoons of broth if the liquid is evaporating.

Uncover both the grill and the pot and cook for 5 to 8 minutes longer until the sauce is sticky and thick.

Serve over your favorite steamed rice.

Beef

T-BONE STEAK

Makes 4 servings

- 4 T-bone Steaks (1" thick; about 10 to 12 ounces each)
- 4 Ounces Crumbled Blue Cheese . . . optional.
- ¼ Cup Green Onions and Tops (thinly sliced)

Preheat your SweetHome pellet grill to 500°. Trim excess fat from the steaks and discard. Brush stainless steel grate with olive oil so that they don't stick. Sear Steaks on each side while grill is still at 500°. This is when you can turn your steaks to get that restaurant diamond grill look.

Reduce heat to 350°, turn the steaks for final time, combine cheese and onions and sprinkle over steaks, cover and grill until desired doneness. Check doneness by cutting a slit in meat near the bone.

PELLET BURGERS

Makes 4 – 6 servings

- 2 Lbs. Ground Beef
- 2 Teaspoons Salt
- ½ Teaspoon Fresh Ground Pepper
- 2 Whole Eggs, room temperature
- 2 Cups Fine Bread Crumbs, or Crushed Soda Crackers
- ½ Cup of your favorite BBQ Sauce
- 6 to 8 Hamburger Buns
- 2 Tablespoons Melted Butter

Preheat your SweetHome pellet grill to 500°. Combine all the ingredients in a mixing bowl and blend together. Divide

the meat into portions, and gently shape into patties. Keep the patties about $\frac{3}{4}$ " thick.

Oil the stainless steel grate generously with olive oil to avoid sticking. Place patties on the grill, and reduce heat to 350°. Grill approximately 6 minutes per side, taking care not to press down on the meat. Use an instant-read meat thermometer: the internal temperature should be above 160°.

Add your favorite cheese, slices or crumbled, during the last 2 minutes of grilling. Brush the buns with the melted butter and toast them on the grill, 30 seconds to 1 minute.

MAMA'S MEAT LOAF

- 2 lbs. hamburger (uses the better grades & part veal if available)
- 2 cups bread crumbs (crackers or oatmeal also work)
- 2 Eggs, beaten
- $\frac{1}{2}$ cup onion, chopped
- 3 cloves of garlic, minced
- 1 tsp. salt
- 1 tsp. dry mustard
- $\frac{1}{4}$ cup catsup
- 1 (8 oz.) can tomato sauce.

Mix all the above ingredients. Add $\frac{1}{4}$ cup of the tomato sauce. Reserve the remaining for the sauce topping.

Sauce Topping

- 1 $\frac{1}{2}$ Tbsp. Vinegar
- 1 $\frac{1}{2}$ Tbsp. Brown Sugar.
- 1 Tsp. Dry Mustard
- 1 Tsp. Worcestershire sauce
- $\frac{1}{2}$ Tsp. Nutmeg

Preheat your SweetHome grill to 450° and then reduce to 350°. Mix the remainder of the tomato sauce with the above ingredients & set aside. In a metal pan, form the meat mixture into 1 or 2 loaves. Spread the sauce topping over the top and sides of the loaves. Place the meat loaf in your SweetHome pellet grill for around 1 hour at 350°.

BARBECUED BEEF ROAST

A typical roast weighs 1 ½ to 2 ½ pounds and will yield over 90% of that in edible meat. You want to rub this roast and refrigerate it overnight. Use an All-Purpose Dry Rub (page 6) or Barbecue Dry Rub (page 6) and rub the tri-tip roast thoroughly.

Let the meat come to room temperature before you put it on the grill. Cook it anywhere from 295° to 355°. At the higher end of this range you will get a pink center and dark perimeter, and at the lower temperature you will get more pink meat. Grill for 60 - 90 minutes & Do NOT overcook. Use a meat thermometer and cook until 118 ° to 120 ° in the middle.

It will continue to cook after you take it off the grill, so you should eat it right away. But you will enjoy it cold, too; just be aware that it will get darker as it cools. Cut roast across the grain in 1/8" slices

BRISKET

Makes 4 – 6 servings

A whole beef brisket weighs 16 to 18 pounds and has three separate parts: the cap, the point, and the flat. Use the "Flat" section as it is lean, compact and produces handsome slices when you carve it.

- 1 5 to 6 lbs. Beef Brisket – "Flat" portion with a layer of fat at least ¼" thick
- 1 Bottle of Chili Sauce
- 1 Package Dry Onion Soup Mix
- 1 Can Coca-Cola® Classic
- ½ Teaspoon Black Pepper

Preheat your SweetHome pellet grill at 450° then reduce to 250°. Score the underside of the brisket against the grain, so you will know how to slice it after cooking. Combine all the ingredients in an open aluminum foil pan. The pan keeps the meat from drying out by collecting the fat, and juices, which you use to baste the meat. If you have the time, cover the brisket and place it in the refrigerator for 4 – 6 hours.

Place the brisket, fat side up, in the center of the preheated grill. Close the grill lid, and set temperature to 200°. Grill until tender, about 3-4 hours. The time will depend on size of brisket and heat of grill.

Baste the brisket with the drippings and juices at least once every ½ hour for the first 3 hours. You may have to add another can of Coca-Cola® or a little water to keep the pan from drying up.

Test for doneness using an instant-read meat thermometer. The internal temperature should be about 170°. You should be able to pull the meat apart with your fingers.

Transfer the finished brisket to a cooking board and let rest for 10 minutes. Thinly slice across the grain. Transfer meat to serving platter and pour the pan juices on top. Serve & Enjoy!

BEEF JERKY

Marinade

- 1 cup of your favorite BBQ sauce
- ¼ cup white sugar
- ¼ cup brown sugar
- 3 tablespoons of Black Pepper
- ½ cup kosher salt
- 1 quart of water

You will need approximately 2 lbs. of sirloin roast or similar. Cut the sirloin roast into ½" thick strips & trim off the fat.

Combine the marinade ingredients and stir thoroughly. Add the sirloin strips to the marinade and refrigerate for a minimum of 4 hours, preferably overnight.

Turn on your SweetHome pellet grill to about 195°. Remove the sirloin strips from the marinade and pat dry. Place on the grill for 4 - 5 hours or until you are satisfied with the texture.

BABY BACK RIBS

Peel membrane from shiny side of baby back rib rack.

Prepare marinade as follows Makes enough for two racks.

Marinade

- 1 cup soy sauce

- 2 tablespoons red wine vinegar
- ¼ cup wine (red or white) – optional
- ¼ cup olive oil
- 1 tablespoon brown sugar
- 1 teaspoon onion powder
- 5 cloves (use garlic press) or 2 tablespoons (from jar) minced garlic
- 2 teaspoons black pepper
- ½ teaspoon Tabasco (or other red pepper) sauce

Stir until frothy or when small bubbles start to appear.

Marinate the ribs in this sauce for NO LONGER than 4 hours. Turn racks occasionally. Grill at 190° for 4 to 6 hours, turning racks occasionally. Then, turn temperature up to 250° and finish for another 2 to 4 hours until you are happy with the texture. If you wish, baste with your favorite barbecue sauce for the last hour.

KANSAS CITY-STYLE BEEF RIBS

Makes 2 - 4 servings

- 2 Racks Beef Ribs (2 ½ -3 lbs. each)
- 3 Tablespoons Sweet Paprika
- 2 Teaspoons Hot Red Pepper Flakes
- 2 Teaspoons Mustard Seeds
- 3 Teaspoons Course Salt
- 2 Teaspoons Fresh Ground Pepper
- 2 Teaspoons Brown Sugar
- 1 Teaspoon Celery Salt
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Onion Powder
- 1 Teaspoon Oregano
- 1 Teaspoon Cumin
- 1 Cup White Vinegar

Preheat your SweetHome pellet grill to 450° then reduce heat to 350°. Rinse the ribs under cold running water and then drain and blot dry with paper towel.

Combine the paprika, hot pepper flakes, mustard seeds, 2 teaspoons coarse salt, pepper, brown sugar, celery salt,

garlic powder, onion powder, dried oregano, and cumin in a small bowl. Put 2 tablespoons aside for the sauce. Sprinkle 1 tablespoon of the rub on the meat side and ½ tablespoon on the bone side of each rack of ribs. Rub the spices on with your fingers. Save remaining rub for serving. Let the seasoned ribs sit for 30 minutes while you make the sauce and preheat the grill.

Combine the vinegar, remaining salt and rub in a small bowl and stir until the salt is dissolved. Brush the stainless steel grate with olive oil so that ribs won't stick and place the ribs in the center of the grill. Cook with the lid down for 1 to 1 ½ hours. When the ribs are cooked, they will be brown, and tender enough to pull apart with your fingers. The meat will have shrunk back from the ends of the bones.

Transfer the cooked ribs to a clean cutting board. Brush or mop on both sides with the sauce and sprinkle with the remaining rub. Cut into individual ribs and serve with any remaining sauce.

PRIME RIB OF BEEF

Makes 10-12 servings

- 1 10 lb. Prime Rib of Beef, rolled and tied
- 5 Cloves Garlic – Slivered
- ¼ Cup of *Barbecue Dry Rub page 6*

Preheat your SweetHome pellet grill to 500°. Using the tip of a knife, make slits in the prime rib and insert the slivers of garlic into these slits. Sprinkle the *Barbecue Dry Rub page 6* over the entire roast, patting it onto the meat with your fingertips. Place roast, fat side down, directly in the center of the hot, oiled grate.

Sear for 3 - 4 minutes at 500°. Then turn roast fat side up, and turn grill down to 350°. Grill until done to taste: about 1 ½ to 2 hours for rare (125°F on an instant-read thermometer), about 2 to 2 ½ hours (145°F) for medium-rare, and 2 ½ to 3 hours (160°F) for medium. Remember the roast will continue cooking even after it comes off the grill.

Transfer the roast to a platter or carving board and cover loosely with aluminum foil. Let roast rest for 15 minutes before carving and serving.

PRIME RIB

- 3 to 7 Bone Roast
- ¼ cup All-Purpose Dry Rub (page 5) or Barbecue Dry Rub (page 6)

Start with a 3 to 7 bone roast. As a rule of thumb, one “bone” will feed two people. So, if you have a group of 8, you likely need a 4-rib roast. A “prime rib” roast is simply a “standing rib” roast - the terms are interchangeable. Don’t buy a boneless roast, as it will have much less flavor.

Wash the roast thoroughly with cold water and dry completely with paper towels. If the fat cap is thicker than ¾”, trim it down to about ½ - ¾”. Score the fat cap in both directions with a sharp knife just to the meat in a checkerboard pattern. Lightly coat the roast with olive oil and then rub with an All-Purpose Dry Rub (page 6) or Barbecue Dry Rub (page 6). Put the roast in the refrigerator for several hours, preferably overnight.

Take the roast out of the refrigerator about two hours before you plan to cook it. This allows the meat to cook more evenly throughout since the grill will not have to overcome a very cold temperature in the middle of the roast, and it will also cut down on your cooking time since the roast starts out at a higher internal temperature.

Set your SweetHome pellet grill at 500°. When the temperature stabilizes, put the roast in, fat side down, right on the grate. Let it cook for 15 minutes. Then turn it over, fat side up, and cook for another 15 minutes. Turn the temperature down to 200°. Insert a meat thermometer into the middle of the side of the roast so that the end of the probe is approximately in the middle of the roast.

Plan about 5 - 8 hours cooking time depending on the size of your roast. Cook the roast to an internal temperature of 125 (rare), 132 (medium rare), 140 (medium), 148 (medium well), and 160 (well done). Remove the roast from the grill, cover with aluminum foil, and let it rest for about 20 - 30 minutes. The internal temperature of the meat will rise another 3 degrees during this time. Then carve and enjoy.

Seafood

CURRY BUTTER

Makes about ½ cup

- ½ Cup Butter
- 2 Tablespoons Finely Chopped Onion
- 1 Teaspoon Snipped Fresh Dill
- 1 ½ Teaspoon Curry powder
- Dash Garlic Powder

Melt butter in small pan over Medium-High heat. Stir in onion, dill, curry powder and garlic powder; cook 5 minutes.

Very good dip with any seafood

SALMON STEAKS

4 Salmon steaks (6-7 ounces each), skin on

Sauce:

- ¼ cup Balsamic Vinegar
- ¼ cup Chili Sauce
- ¼ cup Brown Sugar
- 5 Garlic cloves, minced
- 3 teaspoons minced fresh Parsley
- ¼ teaspoon fresh minced ginger or ginger powder
- ¼ - ½ teaspoon cayenne pepper
- ¼ - ½ teaspoon crushed red pepper flakes, optional

In a small bowl combine the sauce ingredients. Rinse and pat dry the salmon. Let the salmon come to room temperature. In about 15 minutes, apply sauce liberally to both sides of the salmon.

Set your SweetHome pellet grill at 400°. When the grill reaches temperature lay the salmon with skin side down on the grill. Brush the exposed side of the salmon with sauce and continue basting with sauce while cooking. Cook for 4 – 5 minutes per side until the salmon flakes easily with a fork. Serve with a fresh green salad and some garlic cheese bread.

ROSEMARY BARBECUED SALMON

FILLETS

Ingredients

- 6 Salmon Fillets (Approximately 4 oz. each)
- ½ cup Catalina Style Salad Dressing
- ¼ cup Orange Juice
- 2 Fresh Rosemary Sprigs
- 2 Cloves garlic, minced

Mix dressing, orange juice, rosemary and garlic. Pour ¼ cup of the dressing mixture over the salmon fillets in a shallow baking dish & cover. Marinate at least 1 hour in refrigerator. Refrigerate remaining dressing mixture until ready to use.

Preheat your SweetHome pellet grill to 450° and then reduce to 300°. Cover the stainless steel grates with aluminum foil. Remove salmon fillets from marinade and discard the marinade. Place salmon fillets skin sides down on foil. Close lid and cook 10 to 15 minutes or until salmon flakes easily with a fork. Finish cooking the salmon fillets with the reserve dressing mixture for the last few minutes of the cooking time.

To test for doneness, press fish with your finger, it will break apart into clean flakes when done.

GRILLED LOBSTER

Makes 6 servings

- 6 Small Uncooked Lobster Tails (about 8 ounces each)
- ¼ Cup Olive Oil
- ¼ Cup Lemon Juice
- 1 Tablespoon Fresh Dill (chopped)
- Medium Lemons (for garnish)

Preheat your SweetHome pellet grill to 450° then reduce to 350°.

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 a basting brush. Place tails on grill, meat side down, for one minute. Then, using tongs turn shell side down for 8-10 minutes or until shell is red and meat is white. Remove and serve with lemon wedges.

SPINY LOBSTERS

Makes 4 servings

- 4 Spiny Lobster Tails (can use rock lobster)
- 2 Cloves Garlic (minced)
- 2 Limes (cut in half)
- Lemons (for garnish)

CILANTRO BUTTER BASTE

- 6 Tablespoons Butter
- 2 Cloves Garlic
- 3 Tablespoons Chopped Fresh Cilantro

To butterfly the lobster tails use kitchen shears to make a lengthwise cut through the hard top shell. Using a chef's knife cut the tail meat in half lengthwise, slicing through the meat but not through the bottom shell. Remove the vein running the length of the tail if you can find it.

Place the lobster tails on a plate or in a baking dish. Sprinkle the lobster meat with the garlic and season with salt and pepper. Squeeze the lime juice and pour the juice over the lobster meat. Let marinate in the refrigerator, covered for 30 minutes.

Prepare the cilantro butter: melt the butter in a saucepan with the garlic and cilantro over medium heat. Cook until the garlic loses its rawness, but do not let it brown, about 2 minutes. Keep warm.

Preheat your SweetHome pellet grill 500° then reduce to 450°. When ready to cook brush olive oil on the stainless steel grate. Brush the cut side of the lobster tails with some of the cilantro butter, place cut-side down on the grill and grill for 3 minutes to sear the meat. Invert the tails and cook cut side up until the flesh is white and firm but not dry, about 5 to 9 minutes. Brush the lobster tails twice more with the

cilantro butter as they grill and again just before serving. Place the grilled lobster tails on plates or a platter and serve. Because the flesh of a spiny lobster is somewhat dry; use lots of butter or oil for basting

SHRIMP KABOBS

Makes 4 servings

- 2 Pounds Large shelled, deveined shrimp
- Curry Butter (see recipe at beginning of Seafood)
- Olive Oil
- Lime or Lime Wedges
- Fresh Dill or Parsley Sprigs

Preheat your SweetHome pellet grill at 500° and then reduce to 350°. Soak wooden skewers in water for 1 hour. You can buy wooden skewers for next to nothing at a dollar store. Soak as many as you will use in a pan of water for about 30 minutes, which will keep them from burning. Use two of these and push the shrimp onto them. When you use two skewers, you can flip the kabob without them rotating on the skewer.

Make curry butter (beginning of Seafood section).

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

Thread shrimp on six 12" skewers, leaving space between pieces. Lightly brush or spray the shrimp with olive oil.

Grill until shrimp turn pink and are tender, 2 to 5 minutes, depending upon size (do not overcook). Turn skewers of shrimp once and brush with curry butter halfway through cooking time. Arrange grilled shrimp on serving plate.

Garnish with lime wedges and dill.

TIP: To skewer a peeled and deveined shrimp so that it is straight, hold it in a stretched-out position with one hand. Start at the tail end and insert a bamboo or wooden skewer into the shrimp so that it runs the full length. Keep unbending the shrimp with your fingers as you go.

Southwestern & Tex-Mex

GREEN CHILE CORNBREAD

If you use canned chilies and want the heat, make sure you look for the cans that say "hot". For a little less heat, might want to use the ones that say "mild".

Makes about 12 serving pieces.

Ingredients

- 1 cup plus 2 Tbsp cornmeal
- 1 cup all purpose flour
- 1 ½ teaspoons salt
- 1 teaspoon baking soda
- 1 Tbsp baking powder
- ¼ cup sugar
- ½ cup (1 stick) softened unsalted butter
- ½ cup sour cream
- 2 eggs
- 1 ¾ cups milk
- 2 cups of chopped, roasted green chilies (Anaheim or Hatch), or (2 7-ounce cans of whole green chilies, drained, chopped)
- 1 cup corn (frozen is fine)
- 1 cup shredded cheddar or Monterey Jack cheese (4 ounces)

Preheat your SweetHome pellet grill to 400°. Grease an 8x12 inch baking dish.

In a large bowl mix the cornmeal, flour, salt, baking powder and baking soda. In a separate bowl, beat the softened butter and sugar. Beat the sour cream and eggs to the butter sugar mixture. Add the milk and the dry ingredients, a third at a time and alternating wet/dry. Mix in the green chilies, corn, and shredded cheese. Pour mixture into prepared baking dish.

Bake for 35 minutes at 400°, until top is browned, the center springs back when pressed down, and a skewer inserted into the center comes out clean.

Let cool almost completely before serving.

MEXICAN GRILLED CORN

- 6 to 8 ears corn
- ½ cup mayonnaise
- 1 ½ cups sour cream
- ¼ cup freshly chopped cilantro leaves
- 1 cup freshly grated Parmesan
- 1 lime, juiced
- Red chili powder, to taste
- 2 limes cut into wedges, for garnish

Directions

Preheat your SweetHome pellet grill to 450° then reduce to 300°. Remove the husks of the corn but leave the core attached at the end so you have something to hold onto. Grill the corn on a hot grill until slightly charred. Turn it so it gets cooked evenly all over.

Mix the mayonnaise, sour cream and cilantro together. Grate the Parmesan in another bowl. While the corn is still warm slather with mayonnaise mix. Squeeze lime juice over the corn and shower with Parmesan. Season with red chili powder to taste and serve with extra lime wedges.

QUESADILLAS

Serves 4 - 8

- 8 10" Flour or Corn Tortillas
- 2 Tablespoons Virgin Olive Oil
- 2 Cups Pre-Cooked Chicken Breast, or Top Sirloin Steak, cubed or slices.
- 1 Cup Salsa. . Hot, Medium or Mild. Hot recommended.
- 3 to 4 Fresh Green and/or thinly sliced Red Jalapeno Peppers.
- 4 Cups grated Jack and/or Cheddar Cheese
- 4 diced Green Onions

Preheat your SweetHome pellet grill to 450° then reduce to 155°. Combine salsa, peppers and green onion in a small bowl. Place tortillas on a work surface, and gently spoon salsa mixture on half of each tortilla. Top with chicken or steak and grated cheese. Fold the tortillas in half. The quesadillas can be prepared up to this stage and stored in the refrigerator for several hours. Wrap tightly with plastic until ready to grill.

Place the quesadillas directly on the grill and grill about 3 minutes per side checking the bottom frequently. Be prepared to move if they start to burn. Brush the outside of each quesadillas with the olive oil as it grills. Serve at once either whole or cut into wedges.

FAJITAS-ON-A-STICK

Serves 4 to 6

- 1-1/4 lbs. top sirloin steak, cut 1-inch thick
- 1/3 cup bottled Italian dressing
- 3 Tbsp. fresh lime juice
- 2 green or red bell peppers, each cut into quarters
- 2 medium onions, cut crosswise into 1/2-inch slices
- 8 medium flour tortillas, warmed
- 1 jar of your favorite salsa
- 8 (9-inch) bamboo skewers
- 8 medium flour tortillas, warmed

Soak 8 bamboo skewers in water for 10 minutes. Trim fat from steak. Cut steak crosswise into 1/2-inch thick strips. Thread an equal amount of beef, weaving back and forth onto each skewer. In a small bowl, combine dressing and lime juice, mixing well. Brush onto beef, peppers and onions.

Preheat your SweetHome pellet grill to 450° and then reduce to 350°. Place vegetables on grid. Grill peppers uncovered 12-15 minutes and onions 15-20 minutes or until

tender, turning both once. Approximately 10 minutes before vegetables are done, move vegetables to outer edge of grid.

Place beef in center of grid and grill 8-12 minutes for medium rare to medium doneness, turning once. Season beef with salt as desired. Remove beef from skewers. Serve beef and vegetables in tortillas with salsa.

TEX-MEX STYLE BBQ BEEF RIBS

Serves 6 - 8

- 2 racks of beef back ribs (7 ribs per rack)
- 2 Tbsp. black pepper
- 1 Tbsp. ground oregano
- 1 Tbsp. paprika
- 2 tsp. celery salt
- 1/2 tsp. ground cayenne pepper

Combine all spices. Rub over surface of ribs to coat well. Preheat your SweetHome pellet grill to 325°. Place ribs on a rack in a roasting pan. Add ½" of water to bottom of pan. Bake at 300° for 2 hours. Remove ribs from pan and place on grill at 350° for 15 minutes while basting with your favorite barbecue sauce. Cut between ribs to serve.

SOUTHWESTERN RIB ROAST w/BLACK BEAN SALSA

Serves about 16

- 1 beef rib roast (8 -10 lbs. bone in)
- 2 Tbsp. chili powder
- 2 tsp. ground cumin
- 2 tsp. salt
- 1 tsp. ground red pepper
- 1 can (15 ounces) black beans, drained and rinsed
- 1 medium tomato, chopped
- 1 small red onion
- 3 Tbsp. fresh cilantro, chopped

Preheat your SweetHome pellet grill to 450° and then reduce to 325°. Mix chili powder, cumin, salt and red pepper into a dry rub seasoning mix. Reserve 2 tsp. for salsa. Rub roast with remaining seasoning. Cook roast, bone side down, for 2 ½ to 3 hours or 16 - 20 minutes per pound in covered grill. Meanwhile, in a medium bowl, combine black beans, tomato, onion, cilantro and reserved seasoning mix. Check doneness with meat thermometer inserted in center not touching bone or fat. Remove roast when temperature reaches 135° for medium-rare or 150° for medium doneness. Let roast stand tented with foil for 15 minutes before carving. Serve sliced roast with the black bean salsa.

CHIPOTLE-ORANGE FLANK STEAK

- 1 chipotle chili pepper, seeded and minced, or to taste.
- 1 tablespoon adobo sauce or the sauce from the can of chipotle to taste.
- 1 tablespoon brown sugar.
- 1/3 cup freshly squeezed orange juice.
- Zest (peel) from 1 orange.
- 1 tablespoon canola oil.
- ½ teaspoon salt.
- 1 ½ to 2 pound flank steak.

In a small bowl, whisk together the chipotle pepper, brown sugar, orange juice, zest, oil and salt. In a shallow dish just large enough to hold the steak, combine the marinade and steak, turning the steak once to coat both sides. Cover with plastic wrap and refrigerate for about 8 hours.

Preheat your SweetHome pellet grill to 450° and then reduce to 325°. Transfer the steak to the grill, discarding the marinade, and cook, turning at least once to ensure even browning, until the desired degree of doneness, about 12 minutes for medium-rare, depending on the thickness.

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