

Inspiration for Food & Drink

GOURMET Grilling

TASTY
Recipes

Recipes that will help you entertain and have fun!

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SUMMER 2018 VOL.1 - ISSUE 1

INSPIRATION FOR
FUN & EASY
SUMMER
ENTERTAINING

— RECIPE —

GRILLED SUMMER SALSA

INGREDIENTS

- 1 pineapple
- 3 peaches
- 1 red pepper
- 1 orange pepper
- 2 mangos
- 1/3 of a red onion
- 1/4 cup chopped cilantro
- 1 lime

SERVINGS - 6
PREP TIME - 25 MINUTES

INSTRUCTIONS

1. Remove the outer skin of the pineapple, cut the pineapple into ½-inch slices.
2. Remove the outer skin of the mango; remove the flesh of the mango from the bone. Cut into ½-in slices.
3. Slice the peppers away from the core, into 4 equal pieces.
4. Cut the onion into ½-inch slices.
5. Grill the pineapple, mango, peaches, peppers and onions, for about 2 minutes per side.
6. Cut all of the grilled fruit, peppers, and onion into small pieces (the size you would want in a salsa, so about 1/2 centimeter square).
7. In a large bowl mix the grilled fruit, pepper, onions and chopped cilantro. Squeeze the lime over the salsa, stir, serve and enjoy!



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REPEAT.



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== KEEPING SUMMER *Cool* SINCE 1909 ==

GNARLY HEAD

Go for Bold

2013
SAUVIGNON BLANC
AND
1924 DOUBLE BLACK

90 POINTS

BEST BUY

WINE ENTHUSIAST

SEPTEMBER 2017



PREP
5M

COOK
20M

READY IN
25M

SECRET INGREDIENTS
ON THE GRILL

SPICY

WORLDLY OPPONENTS
ON THE FIELD

SOCCER BEER BRATS

THIS SUMMER, CHEER ON YOUR FAVORITE COUNTRY,
WHILE GRILLING WITH PREMIUM BEERS FROM DENMARK & GERMANY

INGREDIENTS

2.75 (16.9 OUNCE)

**CANS BEER OF
CARLSBERG
BITBURGER
OR KÖNIG**

1 LARGE ONION, DICED

10 BRATWURST

2 TEASPOONS RED PEPPER FLAKES

1 TEASPOON GARLIC POWDER

1 TEASPOON SALT

1/2 TEASPOON GROUND BLACK PEPPER

DIRECTIONS

- 1. PREHEAT AN OUTDOOR GRILL FOR MEDIUM-HIGH HEAT.
WHEN HOT, LIGHTLY OIL GRATE.**
- 2. COMBINE THE BEER AND ONIONS IN A LARGE POT; BRING TO A BOIL.
SUBMERGE THE BRATWURST IN THE BEER; ADD THE RED PEPPER FLAKES,
GARLIC POWDER, SALT, AND PEPPER. REDUCE HEAT TO MEDIUM AND COOK
ANOTHER 10 TO 12 MINUTES. REMOVE THE BRATWURST FROM THE BEER MIXTURE;
REDUCE HEAT TO LOW, AND CONTINUE COOKING THE ONIONS.**
- 3. COOK THE BRATWURST ON THE PREHEATED GRILL,
TURNING ONCE, 5 TO 10 MINUTES. SERVE WITH THE BEER
MIXTURE AS A TOPPING OR SIDE.**





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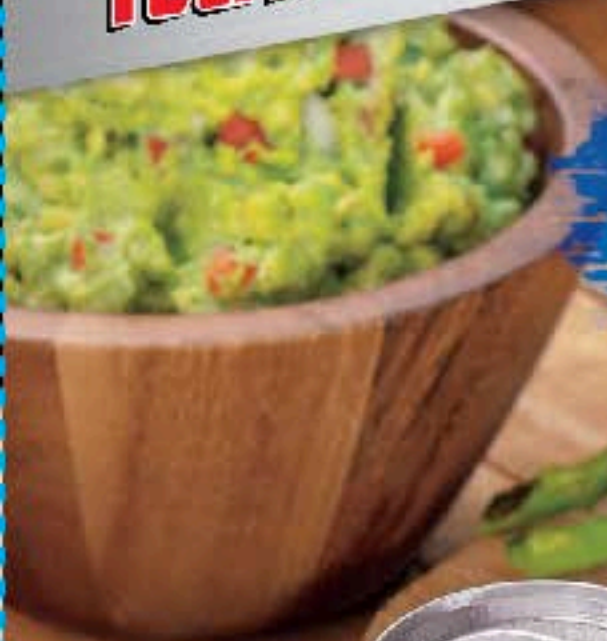
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CARNE ASADA



INGREDIENTS

- 2 limes, juiced
- 4 cloves garlic, crushed
- 1/2 cup orange juice
- 1 cup chopped fresh cilantro
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 cup olive oil
- 1 jalapeño, minced
- 2 tablespoons white vinegar
- 1 (2-pound) flank steak

INSTRUCTIONS

1. In a gallon-size resealable bag, combine lime juice, garlic, orange juice, cilantro, salt, pepper, olive oil, jalapeño, and vinegar. Squeeze it around to mix it up.
2. Put the entire flank steak into the resealable bag. Seal it up tight. Make sure all the meat is exposed to the marinade, squishing the bag around to coat. Refrigerate for at least 2 hours or overnight.
3. Heat an outdoor grill to high heat.
4. Remove the flank steak from the marinade and discard excess marinade. Cook on the grill for 7 to 10 minutes per side.
5. Once done, remove from heat and let rest 10 minutes. Slice against the grain and serve.

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Huskey's Kilt Lifter BBQ Sauce

7 cups (560g) brown sugar
1 cup (240g) white wine vinegar
3/4 cup (180g) Worcestershire sauce
1 tablespoon (3g) dried thyme
1 tablespoon (19g) garlic powder

1 teaspoon (3g) turbin powder
1 teaspoon (3g) onion powder
2 cups (190g) ketchup
1/2 cup (100g) molasses

1/2 cup (120g) light corn syrup
1 1/2 tablespoons (22g) Huskey's Dry Rub
1 1/2oz. bottle Kilt Lifter

Huskey's Dry Rub

1 cup (150g) kosher salt
1/3 cup (60g) paprika
3 tablespoons (130g) chili powder
1 tablespoon (15g) turbin powder
1/2 tablespoon (7g) ground white pepper
1 1/2 tablespoons (30g) ground black pepper

Preparation:

- In a small bowl, combine all ingredients for Huskey's Dry Rub. Mix well and set aside.
- Bring a medium sauce pot to medium-high heat and make a gastrique by bringing sugar, vinegar and worcestershire to a gentle boil.
- Let gastrique simmer for a few minutes.
- Remove gastrique from heat. Add thyme, garlic, turbin and thistle powder.
- Let cool for 10 minutes.
- Stir in ketchup, light corn syrup, molasses and beer, and simmer over low heat for 30 minutes (until mixture reaches desired consistency).
- Remove from heat and add Huskey's Dry Rub.
- Let BBQ sauce cool and refrigerate. Can be stored for up to 3 months.

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RECIPE

CAPRESE SALAD WITH SMOKED MOZZARELLA

INGREDIENTS

- 3 medium-size ripe tomatoes
- 16 oz. BelGioioso Smoked Fresh
- Mozzarella cheese
- Extra virgin olive oil
- Salt and pepper
- Fresh basil

DIRECTIONS

1. Slice tomatoes and BelGioioso Smoked Fresh Mozzarella into 1/4 inch slices.
2. Arrange on a platter, alternating a slice of tomato, cheese and a basil leaf until platter is full.
3. Sprinkle salt and pepper to taste. Drizzle with olive oil. Garnish with fresh basil.



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Lower calories.
Higher expectations.

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WAITING FOR HAS ARRIVED.

2.6g CARBS
90 CALORIES



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Drink responsibly. Corona Premier® Beer. Imported by Crown Imports, Chicago, IL. Per 12 fl. oz. serving average analysis: Calories 90, Carbs 2.6 grams, Protein 0.7 grams, Fat 0.0 grams. Compared to 12 fl. oz. serving Corona Extra Calories: 149, Carbs: 14.0 grams, Protein: 1.2 grams, Fat: 0.0 grams.

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91 POINTS

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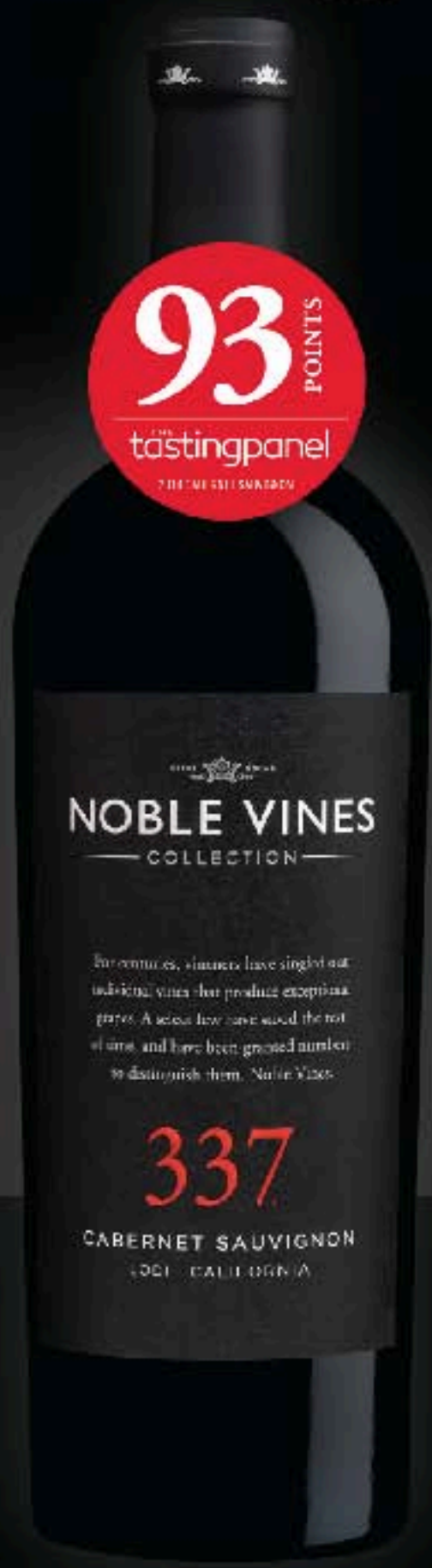
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COLLECTION

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select vineyard sites that produce exceptional
grapes. A select few have used the soil
carefully and have been granted the right
to use the name, Noble Vines.

242

SAUVIGNON BLANC
DUNHORN VINEYARD, CALIFORNIA



93 POINTS

tastingpanel

THE WINE ENTHUSIAST

NOBLE VINES
COLLECTION

For centuries, winemakers have singled out
select vineyard sites that produce exceptional
grapes. A select few have used the soil
carefully, and have been granted the right
to distinguish them, Noble Vines.

337

CABERNET SAUVIGNON
DUNHORN VINEYARD, CALIFORNIA

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Inspiration for Food & Drink

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— *Grilling* —